

SPECIALTY COCKTAILS All 10.00

Homage to "Sam"

Kenny's personal selected Knob Creek 9 yr bourbon, lemon, honey and ginger beer

Kentucky Mule

Makers Mark bourbon, mint, lime juice, ginger beer

Smokehouse Old Fashion

All natural smoke infused Maker's Mark, orange peel, cherry juice, bitters and soda

Texas Spicy Margarita

Patron Silver, agave nectar, sliced jalapenos, lemon, lime and orange juices topped with Grand Marnier

Devil's Blood

Jim Beam Devil Cut bourbon, pomegranate liquor, bitters

Strawberry Wine

Grey Goose Vodka, St. Germaine, strawberries and bubbles

SPECIALTY MARTINIS All 10.00

Smoking Zoe

All natural smoke infuse Maker's Mark, sweet and dry vermouth

Absolut Ruby

Absolut Ruby Red vodka, fresh grapefruit juice and simple syrup

Sweet Kicker

Grey Goose vodka, simple syrup, jalapeno and soda

Rob's Pomegranate

Hendricks Gin, Pama Liquor, triple sec and pineapple juice

New Aged Side Car

Jack Daniels, Cointreau, fresh lemon and ginger ale

Texas Strawberry

Western Son Vodka, St. Germaine, strawberries, lemon juice

Key Lime Pie

Pinnacle whipped vodka, lime juice, graham cracker crust

KENNY'S SMOKE HOUSE

D I N N E R

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o you remember a time when there were restaurants

without "BS" split charges, 18% gratuity added or ridiculous statements like "I'm sorry that's our policy?"

Welcome to Kenny's Smoke House. A restaurant reminiscent of the way things used to be. A place where

we make it our policy to have no policy! Thank you very much for coming, we really appreciate it! If there

is absolutely anything we can do to make your experience more enjoyable, please let us know. Liz Mardeda

is our Managing Partner and is here most of the time. Bob is usually in the office (because Bob's the smart

one), Mike is in one of our dining rooms and I'm in one of our kitchens. We would all love to meet you when

we are here! Have a wonderful time and remember, at Kenny's Restaurants . . .

"EVERY DAY IS A HOLIDAY AND EVERY MEAL A FEAST"!

Kenny Bowers

Bob Stegall

Mike Hutchinson

Elizabeth Mardeda



(The lawyers made us do it)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may be dangerous to your health especially if you have certain medical conditions (duh). But so can driving on 635 at rush hour, going for a walk, playing golf, and so on. Oh by the way, we'll cook the food to your specs. Also, please excuse any spelling, punctuation or grammatical errors.

APPETIZERS

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| Smoked Brisket Stuffed Jalapenos, vermont cheddar, chipotle bbq ranch | 8.99 |
| Coconut Shrimp, sweet Thai chili, wasabi aioli, raspberry chipotle sauce | 9.99 |
| Home Smoked Salmon, "seattle style", caper dill aioli | 10.99 |
| Jalapeno Cheddar Sausage, Buds white queso, raspberry chipotle sauce | 8.99 |
| Southern Fried Chicken Tenders, house bbq sauce, honey mustard | 8.99 |
| Pulled Pork Tostadas, Buds white queso, cheddar, pico, smokey bbq ranch | 8.99 |
| substitute brisket | 9.99 |
| Ahi Tuna Nachos, rare, crispy wonton, wasabi aioli, sweet soy | 10.99 |

SALADS

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| Caesar, shaved parmesan, polenta croutons | 6.99 |
| with chicken | 10.99 |
| with salmon | 13.99 |
| The Wedge, tomato, onion, smoked bacon, blue cheese dressing | 7.99 |
| with brisket or turkey | 12.99 |
| Ahi Tuna, greens, tomato, avocado, mango, hickory almonds, sesame ginger vinaigrette | 13.99 |
| Spinach & Smoked Salmon, hickory almonds, tomatoes, bacon, blue cheese, warm bacon vinaigrette | 13.99 |
| Smoke House Cobb, smoked turkey, shrimp, greens, tomato, blue cheese, smoked bacon, avocado, egg, honey mustard & warm bacon vinagarette | 13.99 |

SANDWICHES with a choice of one side

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| Pulled Pork, hickory smoked | 8.99 |
| Chopped Brisket, hickory smoked | 9.99 |
| Smoked Turkey BLT, avocado, bacon, mayo | 9.99 |
| Bacon Cheeseburger, hickory grilled, cheddar, smoked bacon, mayo, L.T.O.P. | 9.99 |
| Barbequed Chicken, hickory grilled, cheddar, smoked bacon, bbq sauce, mayo, L.T.O.P. | 9.99 |
| Fish Sandwich, hickory grilled, cajun spiced, mayo, L.T.O.P. | 10.99 |
| "The Kinahora", jalapeno cheddar sausage, chopped brisket, pulled pork | 12.99 |

HICKORY SMOKED & GRILLED MEATS with a choice of one side

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| Pulled Pork, hickory smoked | 14.99 |
| Kenny's "Hammered" Smoked Brisket, lean or marbled | 17.99 |
| Turkey Breast, hickory smoked | 15.99 |
| Pork Spareribs, st. louis style, hickory smoked, basted with house bbq sauce | 22.99 |
| Beef Ribs, hickory smoked, basted with house bbq sauce | 24.99 |
| Chicken, grilled, queso & cheddar, bbq sauce, avocado salsa, pico, smokey bbq ranch | 15.99 |
| Pork Chop, three day cure, slow roasted, hickory grilled | 22.99 |
| Chicken & Ribs, pork ribs, southern fried chicken tenders, house bbq sauce | 19.99 |
| The Smoke House Sampler, brisket, pulled pork, jalapeno cheddar sausage, pork ribs | 22.99 |
| Filet Mignon, hickory grilled, roquefort bacon walnut butter, port demi | 29.99 |

SEAFOOD with a choice of one side

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| Miso Glazed Salmon, hickory grilled, miso glaze, ginger sake butter sauce | 19.99 |
| New Orleans Style Barbequed Shrimp, "secret sauce" | 19.99 |
| Tuna Steak, hickory grilled rare, ponzu, wasabi, ginger | 24.99 |
| Market Fresh Fish, cajun seasoned, hickory grilled, shrimp, avocado salsa, lemon butter | 24.99 |

SIDES All 2.99

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| Fried Onions | Smoked Gouda Mac n Cheese, cure 81 ham, white truffle oil |
| Cole Slaw | Smoke House BBQ Fries |
| Small House Salad | Blue Cheese Potato Salad, smoked bacon |
| Sauteed Spinach, warm bacon vinaigrette | Boston BBQ Beans |
| Seasonal Vegetables | Loaded Mashed Potatoes, vermont cheddar, smoked bacon, sour cream |

Many of our dishes can be prepared lite or modified upon request - our pleasure!
Vegetarians No worries!!