

## The Red Stuff

<b>Marcus James</b> , Merlot , Argentina	5.5/20
<b>Ravenswood</b> , Merlot, Sonoma	7/26
<b>Marcus James</b> , Cabernet, Argentina	5.5/20
<b>Uppercut</b> , Cabernet, Napa	12/42
<b>Amalaya</b> , Malbec, Argentina	8/32
<b>Rosenblum</b> , Red Zinfandel, California	7/26
<b>McWilliams</b> , Shiraz, Australia	7/26
<b>Chalone Vineyard</b> , Pinot Noir, Monterey	9/34

## The White Stuff

<b>Marcus James</b> , Chardonnay, Argentina	5.5/20
<b>Crème de Lys</b> , Chardonnay, California	7/26
<b>Rodney Strong</b> , Chardonnay, Sonoma	9/34
<b>Sacred Hill</b> , Sauvignon Blanc, Marlborough	7/26
<b>Sycamore Lane</b> , Pinot Grigio, California	5.5/20
<b>Maso Canali</b> , Pinot Grigio, Trentino	9/34
<b>Chateau Ste. Michelle</b> , Riesling, Columbia Valley	7/26
<b>Marcus James</b> , White Zinfandel, Argentina	5.5/20
<b>Freixenet</b> , Cordon Negro Brut Cava Split, Spain	6

At The Dunedin Smokehouse, it is our pleasure to serve you. Should your dining experience be anything less than exceptional, please notify a manager and allow us the opportunity to ensure your continued patronage. Thank you.

A gratuity of 18% will be included for parties of six or more.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Stuff on Draft

<b>Smokehouse Sally's BBQ Brew</b> , Lager, 16 oz	3.5
<b>Bud Light</b> , Lager, St. Louis, Missouri, 16 oz	3.5
<b>Dunedin Brewery Seasonal</b> , Dunedin, Florida, 16 oz	5
<b>Rogue Hazelnut Brown</b> , Brown Ale, Newport, Oregon, 16 oz	7

## Stuff in Bottles

<b>Budweiser</b> , Lager, St. Louis, Missouri, 12 oz	3.5
<b>Bud Light</b> , Light Lager, St. Louis, Missouri, 12 oz	3.5
<b>Coors Light</b> , Light Lager, Colorado, 12 oz	3.5
<b>Miller Lite</b> , Light Lager, Milwaukee, Wisconsin, 12 oz	3.5
<b>Yuengling</b> , Lager, Pottsville, Pennsylvania, 12 oz	3.5
<b>PBR</b> , Lager, Woodridge, Illinois, 16 oz can	3.5
<b>Michelob Ultra</b> , Light Lager, St. Louis, Missouri, 12 oz	3.5
<b>Amstel Light</b> , Light Lager, Holland, 12 oz	4.5
<b>Heineken</b> , Lager, Holland, 12 oz	4.5
<b>Stella Artois</b> , Blond Lager, Belgium, 12 oz	4.5
<b>Newcastle</b> , Brown Ale, England, 12 oz	4.5
<b>Sam Adams Seasonal</b> , Seasonal Ale, Boston, Massachusetts, 12 oz	4.5
<b>Sam Adams</b> , Boston Ale, Boston, Massachusetts, 12 oz	4.5
<b>Brooklyn East India Pale Ale</b> , IPA, Brooklyn, New York, 12 oz	5
<b>Magic Hat 9</b> , IPA, Burlington, Vermont, 12 oz	4.5
<b>Magic Hat Seasonal</b> , Seasonal Ale, Burlington, Vermont, 12 oz	4.5
<b>Hoptical Illusion</b> , IPA, Patchogue, New York, 12 oz	5
<b>Napa Smith Amber</b> , Amber Ale, Napa, CA 12oz	5
<b>Ayinger Brau-Weisse</b> , Hefe-Weizen, Germany, 16.9 oz	7.5
<b>Hoegaarden</b> , Wheat, Belgium, 11.2 oz	4.5
<b>Guinness</b> , Stout, Ireland, 15 oz	6
<b>O'Douls</b> , Non-Alcoholic Brew, 12 oz	3.5
<b>IBC Root Beer or IBC Cream Soda</b> , 12 oz	3



"The story of barbeque is the story of America; settlers arrive on a great unspoiled continent, discover wondrous riches, set them on fire and eat them."  
~Vince Staten

Visit us on the web!  
[www.TheDunedinSmokehouse.com](http://www.TheDunedinSmokehouse.com)

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## Stuff to Share

<b>Smokehouse Jumbo Wings</b> Jumbo smoked chicken wings finished on the grill and served with your choice of sauce	9
<b>Buttermilk-Battered Onion Rings</b> Hand-cut buttermilk onion rings served with roasted pepper remoulade	6
<b>Brisket Chili Bread Bowl</b> Homemade slow-smoked brisket chili served in pretzel bread bowl	4.5
<b>Pulled Pork Cakes</b> Served with Mango Mustard sauce, Ancho Barbeque sauce, and peppadew relish	7.5
<b>Tamales</b> Open-faced tamales with your choice of meat (pulled pork, brisket, or pulled chicken) served over roasted corn salsa and crispy Masa cakes	7.5
<b>Smokehouse Sliders</b> Three mini sandwiches served with your choice of meat—pulled pork, brisket, pulled chicken, or Montreal Beef * (*add \$1.50), peppadew relish and your choice of sauce	9
<b>Curt's Killer Fry Melt</b> Crispy sweet potato fries topped with your choice of smoked meat (pulled pork, brisket, or pulled chicken), roasted bell peppers, jalapeños, green onions, black beans, and jack and cheddar cheeses	8

## Green Stuff

All salads are dressed by our chef and may be topped with your choice of chicken, brisket, or pulled pork (\$4). Want to mix it up?

Choose from our **Made-from-Scratch Dressings**

Creamy Caesar, Bleu Cheese, Parmesan Peppercorn, Lime Cilantro, or plain ol' Oil & Vinegar.

<b>Santa Fe Cobb Salad</b> Apple wood smoked bacon,egg, tomatoes ,cucumbers tortilla strips, quesa fresco, red onions,corn relish, romaine & iceberg lettuces tossed with lime cilantro vinaigrette	7
<b>Caesar Salad</b> Romaine and iceberg lettuces tossed with tomatoes, grilled red onions, parmesan croutons, olives, pepperoncinis, and a creamy roasted garlic dressing	6
<b>Smokehouse Wedge Salad</b> Wedge of iceberg lettuce topped with cucumbers, tomatoes, sweet onions, and homemade bleu cheese dressing	6

## Stuff in Bread

All sandwiches are served with your choice of side dish. Sides marked with an \* require an additional charge of \$1.50

<b>Montreal Beef Sandwich (Our Signature Sandwich!)</b> Slow-smoked corned beef served with pickles, citrus slaw and stone ground mustard on a pretzel roll.	9
<b>Texas-Style Brisket Sandwich</b> Slow-smoked Texas-style brisket served with horseradish sauce and sliced red onion on a warm roll	8
<b>Pulled Pork Sandwich</b> Slow-smoked pork shoulder pulled to order, topped with peppadew relish, and served with your choice of sauce on a warm roll	7
<b>Rib Sandwich</b> Four-bone rib served open-faced on a warm baguette	8
<b>Rainbow Trout Po' Boy</b> Served your way (cornmeal crusted, grilled, or blackened) and dressed with slaw, tomatoes, pickles and roasted red pepper remoulade on a warm baguette	9
<b>Sausage Sandwich</b> Choice sausage of the moment with roasted peppers, grilled onions and stone ground mustard served on a warm baguette	7
<b>BBQ Pulled Chicken Club Sandwich</b> Served with apple wood smoked bacon, roasted bell peppers, grilled spinach, Mango Mustard sauce, and your choice of sauce on a warm roll	7

## Stuff on the Side

Can't choose just one or two sides? Have as many as you'd like. Regular sides are just \$3. Premium sides\* are \$4.50.

<b>Brisket Chili Bread Bowl *</b>	<b>Sautéed Green Beans</b>
<b>Potato Salad</b>	<b>Garlicky Greens with Smoked Bacon</b>
<b>Granny Smith Apple Cole Slaw</b>	<b>Roasted Garlic Mashed Potatoes</b>
<b>Smoked Gouda Mac &amp; Cheese *</b>	<b>Sweet Potato Fries</b>
<b>Sweet Potato Corn Bread</b>	<b>Hand-Cut Jumbo Onion Rings *</b>
<b>Jalapeno Sweet Potato Corn Bread</b>	<b>Grilled Sweet Corn with Smoked Paprika Honey Butter</b>
<b>Side House Salad</b>	
<b>Side Caesar Salad*</b>	
<b>Savory Baked Beans</b>	

## Stuff to Stuff You

All dinners are served with your choice of two side dishes . Sides marked with an \* require an upcharge of \$1.50

<b>Slow-Smoked St. Louis Ribs</b> St. Louis cut pork spare ribs, smoked and finished wet or dry with your choice of sauce (half/full rack)	13/20
<b>Montreal Beef Dinner</b> Slow-smoked sliced corned beef brisket served with stone ground mustard	16
<b>Sliced Brisket Dinner</b> Texas-style sliced brisket dinner served with horseradish sauce and sliced red onions	14
<b>Pork Shoulder Dinner</b> Pulled to order and served with peppadew relish and your choice of sauces	13
<b>Mixed Sausage Plate</b> Assorted smoked sausages of the moment served with roasted peppers and onions and stone ground mustard sauce	13
<b>Smoked Chicken Dinner</b> 1/2 slow-smoked chicken served fall-off-the-bone-ready and finished on the grill with your choice of sauces	12
<b>Smoked Rainbow Trout Dinner</b> Served with cucumber tomato salad and roasted red pepper remoulade	12
<b>The Big John Combo</b> 1/4 chicken (white/dark), 4 St. Louis ribs, pulled pork, and sliced brisket	24
<b>The Porker Combo</b> 4 St. Louis ribs, pulled pork, and 2 grilled pork sausages of the moment	22
<b>The Smokehouse Combo</b> 1/4 smoked chicken,(white/dark) 4 St. Louis ribs, and 1/2 smoked trout	21
<b>The Weed Eater Combo</b> Herbivores must, on occasion, dine with carnivores! Pick any three vegetarian side dishes (Premium sides* require a \$1.50 upcharge)	9

**Like Your BBQ Wet? Choose one (or more) of our homemade sauces.**

**Ancho Barbeque**  
**Mango Mustard**  
**Spicy Ancho Barbeque ☹**  
**Habenero Hot ☹☹**  
**Creole Butter ☹**

☹=Don't say we didn't warn you!