

SAM'S™

S M O K E H O U S E

beginnings

- CRISPY FRIED GREEN TOMATOES** \$8
Buttermilk hand-dipped and coated with Southern spiced crispy corn meal. Served with smoked jalapeño aioli.
- DUDLEY'S SMOKED CHICKEN WINGS** \$10
House-smoked jumbo wings, tossed in our signature dry rub, fried to order and drizzled with our Citrus Habanera glaze.
- LITTLE SAMMIES** \$10
Three beef brisket and smoked Gouda sliders served with spicy smoked tomato ketchup and pickle chips.
- BBQ GLAZED CITRUS SHRIMP** \$12
Jumbo shrimp, served atop field greens, chili spiced pecans, dried craisins with orange and grapefruit pieces.

soups and stews

Served with a corn muffin.

- DAILY SOUP BOWL** \$7
Our chef's selection of fresh homemade soup.
- BRUNSWICK STEW** \$8
The Southern classic! Pulled chicken & smoked brisket, potatoes, peas, corn, carrots and onions. Thick and hearty.
- ADD A BREAD BOWL** \$2

greens

- CONEY GLADE COBB SALAD** \$13
House-smoked chicken breast, combined with apple wood bacon, blue cheese crumbles, grape tomatoes, cage free hard boiled eggs with fresh organic greens and romaine served with lime avocado vinaigrette dressing.
- CAMPGROUND CAESAR SALAD** \$11
Crisp hearts of romaine tossed with homemade Caesar dressing and chili dusted cornbread croutons.
- SUNNYSIDE FIELD GREENS** \$9
Organic field greens, cucumber, carrots, grape tomatoes, and smoked hazelnuts served with our house vinaigrette.
- ADD HOUSE-SMOKED CHICKEN** \$4
ADD FRESH GRILLED SALMON \$7

sandwiches

All sandwiches served with choice of Cajun fries, BBQ baked beans or traditional slaw.
Add sweet potato fries or side house salad for \$2.

- TEXAS BEEF BRISKET SANDWICH** \$13
Slow smoked and sliced Angus beef brisket piled high on a kaiser roll.
- CAROLINA BBQ PULLED PORK SANDWICH** \$13
The big one! Moist and tender pulled pork shoulder, house smoked, served on a kaiser roll topped with cider slaw.
- BLACK DIAMOND BURGER** \$13
We offer Milagro Ranch all-natural beef burgers. Their cattle are free range, grass fed and pastured right here in the Roaring Fork Valley with no use of growth hormones or antibiotics. Taste the difference.
- ADD CHEDDAR, SWISS, GOUDA OR BACON**
\$1 FOR EACH
- PULLED BBQ CHICKEN SANDWICH** \$13
W/APPLE CRANBERRY RELISH

platters

All platters served with Cajun fries and a corn muffin.
Choice of BBQ baked beans or traditional slaw.

- TEXAS ANGUS BEEF BRISKET** \$17
Sliced beef brisket hand rubbed daily with our special blend of spices and slow roasted overnight.
☞ SUGGESTED WINE PAIRING: "THE SHOW" CABERNET
- ST. LOUIS STYLE RIBS** \$18
Generous portion of our St. Louis style ribs, dry rubbed with house seasonings, slow cooked, basted and grilled. Moist and meaty.
- MARINATED SMOKED BBQ CHICKEN** \$18
Fresh natural chicken breast quarter, marinated, seasoned, smoked and basted to perfection.
☞ SUGGESTED WINE PAIRING: HOB NOB PINOT NOIR
- CLASSIC COMBO PLATE** \$25
A sample of each, sliced beef brisket, 1/4 rack ribs and quarter BBQ chicken breast.
- GRILLED WILD CAUGHT SALMON** \$19
Fresh, salmon filet with smoky green chili relish, served with Spanish wild rice and winter vegetable kabob.
☞ SUGGESTED WINE PAIRING: TOASTED HEAD BARREL RESERVE CHARDONNAY
- VEGETABLE KABOB PLATTER** \$15

bbq sauces

Three varieties are available on every table.

SAM'S ORIGINAL BBQ SAUCE
Thick, tangy and sweet, including brown sugar, molasses, cumin, chili powder and garlic.

SAM'S TEXAS HEAT BBQ SAUCE
Tomato based with house smoked chili peppers, apple cider vinegar and local onion.

SAM'S CAROLINA MUSTARD SAUCE
Favored in the midlands of South Carolina, mustard and vinegar based.

"fixings"

Perfect accompaniment to any meal. Served "Family Style."

- TRADITIONAL COLE SLAW** \$4
VEGETARIAN BEER BAKED BEANS \$4
KETTLE CHIPS \$4
CAJUN SEASONED FRENCH FRIES \$5
SWEET POTATO FRIES \$5
MINI CORN MUFFINS & HONEY BUTTER \$5
BAKED POTATO \$5
HOMEMADE MACARONI & CHEESE \$6

endings

- SAM'S ORIGINAL BREAD PUDDIN'** \$7
Still the best, with Stranahan's Colorado bourbon whiskey sauce.
- COLORADO ORGANIC APPLE CRISP** \$7
Made with Colorado organic apples served hot and a la mode.

For parties of six or more a 20% gratuity may be added.

Sam's Smokehouse is available for custom parties and catering.

For quicker service, and out of respect for all of our guests, we request no separate checks.

You must present your employee pass to your server to receive the Aspen Skiing Company employee discount

SAM'S™

S M O K E H O U S E

beverages



COFFEE | HOT CHOCOLATE | HOT APPLE CIDER | HOT TEAS

\$3

\$3

COKE | DIET COKE | SPRITE | BARQ'S ROOT BEER | FANTA ORANGE
LEMONADE | ICED TEA | JUICES | MILK | CALISTOGA
DASANI \$3.75 | POWERADE \$4 | RED BULL \$4.50

☞ ESPRESSO, CAPPUCINOS, LATTES AND OTHER SPECIALTY DRINKS AVAILABLE

beer

Nothing goes better with BBQ than ice cold beer.

BUDWEISER	\$4.75	BUD LIGHT	\$4.75
BUD LIGHT GOLDEN WHEAT	\$4.75	BECK'S NON-ALCOHOLIC	\$4.75
FAT TIRE AMBER ALE	\$5.75	CORONA	\$5.75
STELLA ARTOIS	\$5.75	SHOCK TOP BELGIAN WHITE	\$5.75
SIERRA NEVADA	\$5.75	MICHELOB AMBER BOCK	\$5.75
STONE MILL ORGANIC PALE ALE	\$5.75	GUINNESS STOUT	\$5.75

cork with pork

Wines paired with BBQ must be assertive and make an interesting counterpoint so that they match well with the hand-crafted artisanship of slow smoked BBQ.

GNARLY HEAD OLDE VINE ZIN - CALIFORNIA	\$7 GLASS \$30 BOTTLE
IRONSTONE CHARDONNAY - CALIFORNIA	\$7 GLASS \$30 BOTTLE
CA DONINI PINOT GRIGIO - N. ITALY	\$8 GLASS \$30 BOTTLE
TOASTED HEAD BARREL RESERVE CHARDONNAY - CALIFORNIA	\$52 BOTTLE
HOB NOB PINOT NOIR - FRANCE	\$8 GLASS \$32 BOTTLE
SHOOFLY SHIRAZ - AUSTRALIA	\$9 GLASS \$36 BOTTLE
"THE SHOW" CABERNET - CALIFORNIA	\$10 GLASS \$40 BOTTLE
FROG'S LEAP CABERNET- CALIFORNIA	\$65 BOTTLE

winter warmers

THE SMUGGLER \$7 Hot chocolate, Peppermint Schnapps, whipped cream and crushed peppermint	HOT APPLE PIE \$7 Hot cider and Tuaca with a cinnamon stick and whipped cream
HOT BUTTERED RUM \$7 Gosling's dark rum and our hot buttered rum concoction	IRISH COFFEE \$7 Jameson Irish Whiskey, coffee and whipped cream
HOT SPICED WINE \$9 With Aspen's own mulling spices	

mason jar classics

CADILLAC MARGARITA \$10 Sauza Hornitos tequila, sour, fresh OJ and a Grand Marnier float	LYNCHBURG LO RYDER \$10 An award-winning mix of Jack Daniels, Southern Comfort, lemonade and Sprite
* SAM'S SWEET TEA \$10 OUR SIGNATURE DRINK! A twist on a Southern classic, with Firefly Sweet Tea infused Vodka	RED BULL RIDER \$10 Red Bull and splash of OJ, with a shot of Absolute Mandarin/Peach Vodka
	KICK ASS BLOODY MARY \$10 Absolut Vodka and spiced tomato juice with our house-smoked seasoned salt rim and a pickle spear

specialties

JÄGERMEISTER | TUACA | KAHLUA | FRANGELICO | BAILEY'S IRISH CREAM | PEPPERMINT SCHNAPPS

Our original recipes combine different styles of regional BBQ and include fresh and local organic ingredients when possible.