



# THE SMOKEHOUSE

@ourayriversideresort

## Starters & Salads

### **Smoked Fish Dip**

Served with grilled crostinis~ **\$12**

### **Fried Brussels Sprouts**

Our signature appetizer & a local favorite!

Fried Brussels Sprouts, candied pecans, caramelized onion, applewood smoked bacon, honey, golden raisins, balsamic vinaigrette, Asiago~ **\$14**

### **Truffle Fries**

Shoestring fries, fresh herbs, Asiago, truffle oil, house-made chipotle aioli~ **\$14**

### **Grilled Shrimp Kabob**

Grilled wild caught shrimp (6), charred lemon, Bloody Mary cocktail sauce\*~ **\$13**

### **House Salad**

Spring mix, baby heirloom tomatoes, cucumber, red onion, shredded Asiago cheese~

**\$15 entree / \$8 side**

### **Caesar Salad**

Romaine lettuce, Parmesan cheese, house-made croutons, Caesar dressing~

**\$15 entree / \$8 side**

Add chef's selection of Special Cut Steak **\$13**, Smoked Chicken **\$11**, or Grilled Shrimp (6) **\$13** on entree salads\*.

(Not available on side salads)

Salad Dressings: Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Oil and Vinegar, & Our House Shallot Vinaigrette.

**JOIN US FOR LIVE MUSIC EVERY FRIDAY NIGHT (5PM-9PM)**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

# The Smokehouse Specialties

Upgrade to premium sides for \$2 each

Smoking meats is a time-honored culinary technique that infuses meat with a rich, smoky flavor while also preserving it. We hand-cut, trim and then season on-site at Ouray Riverside Resort. Briskets are then smoked “low and slow” for 12-16 hours and our ribs are smoked for at least 6 hours, before making it to your plate!

## **Pork Ribs**

1/2 rack or full rack, choice of 2 sides~ \$21 / \$32

## **Beef Brisket**

1/2lb or 1lb, choice of 2 sides~ \$23 / \$35

## **Smoked Chicken**

Smoked quarter chicken, choice of 2 sides~ \$23

## **The Smokehouse Feast**

1/4lb beef brisket, 2 ribs, quarter chicken, choice of 2 sides~ \$32

## **Smokehouse Feast for Two**

1/2lb beef brisket, 1/2 rack of ribs, quarter chicken, choice of 3 sides~ \$54

## **Ultimate Feast for Four**

1lb beef brisket, full rack of ribs, 1/2 chicken, choice of 5 sides~ \$93

## **Non-Smoking Section**

### **Steak Frites**

Chef's selection of Special Cut Steak, chimichurri, Truffle Fries, and chef's selection of seasonal vegetables\*~ \$36

### **Wild Mushroom Ravioli**

Garlic Parmesan cream sauce, side salad or Chef's selection of seasonal vegetables~ \$30

Add chef's selection of Special Cut Steak \$13, Smoked Chicken \$11, or Grilled Shrimp (6)\* \$13

**Ask your server about daily  
Steak & Fish specials!**

## **Regular Sides \$6**

Potato Salad / Shoestring Fries / House-made Coleslaw / Mac & Cheese / Baked Potato / Mashed Yukon Potatoes / Homewrecker Baked Beans

## **Premium Sides \$8**

House Salad / Caesar Salad / Loaded Baked Potato / Loaded Mashed Yukon Potato / Truffle Fries / Chef's Seasonal Vegetables

## **Beverages \$3**

Coffee / Hot Tea / Hot Chocolate  
Orange & Apple Juice / Lemonade  
Iced Tea / Sodas / Milk / Chocolate Milk

## **Sweet Endings \$10**

Cobbler of the Week, Dessert of the Day, or House-made Chocolate Mousse

**JOIN US FOR LIVE MUSIC EVERY FRIDAY NIGHT (5PM-9PM)**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*