

APPETIZERS

FRIED PICKLES

Crispy house made beer batter, chili aioli

BRISKET BURNT ENDS

HOUSE SPECIALTY
10 hour oak-smoked, balsamic BBQ, house pickles, creamy slaw

QUESADILLAS

Pepperjack, cheddar, scallions, diced tomatoes, sour cream, fire-roasted salsa

ADD SMOKED CHICKEN, PULLED PORK OR BBQ BRISKET \$3

CHEESE CURDS

Local Wisconsin cheddar, beer battered, chili aioli

CHOPPED BRISKET NACHOS

GREAT FOR SHARING!
House made chips, 3-cheese blend, black beans & corn, jalapeño cheese sauce, fire-roasted salsa, house pickled jalapeños, sour cream, topped with chopped BBQ brisket

CRISPY AVOCADOS

Crispy cornmeal crusted avocado slices with jalapeño-cilantro ranch

PULLED PORK POTATO SKINS

Oak-smoked pulled pork, creamy merckts cheddar, house made baked potato shells, crispy onions, sour cream drizzle, scallions

NASHVILLE HOT CHICKEN

CAUTION HOT
Hand-breaded fried chicken tenders tossed in homemade Nashville hot sauce, with pickles and buttermilk ranch

SMOKED CHICKEN WINGS 10

FIRST PLACE WINNER 2016 2017 SCHAUMBURG WING FEST

Buffalo • Bourbon BBQ • Chili Maple
Dry Rub • Garlic Buffalo • HellRaiser Hot

SIDES

HONEY BUTTER CORNBREAD

5

SMOKED CHEDDAR MAC & CHEESE

5

FRIES OR TATER TOTS

4

SWEET POTATO FRIES

5

HOMEMADE GARLIC MASHED

5

LOADED MASHED OR BAKED POTATO

5

Bacon, cheddar, scallion, sour cream

JALAPEÑO COLESLAW

2

SAUTEED BROCCOLINI

6

BOURBON BAKED BEANS

4

EXECUTIVE CHEF BRYANT ANDERSON



RACKHOUSE TAVERN.COM



FROM THE PIT

ALL SMOKED MEATS ARE EXPERTLY CRAFTED IN-HOUSE, SEASONED WITH OUR 11-SPICE RUB AND SLOW SMOKED OVER HICKORY AND OAK. SLICED, CHOPPED, AND PULLED BY HAND FOR EVERY ORDER. BBQ ENTRÉES SERVED WITH CORNBREAD, FRESH COLESLAW AND BAKED POTATO. UNLESS OTHERWISE NOTED*

BEEF BRISKET

Sandwich, choice of fries or tots 12
Platter, served with baked potato and cornbread 18

12 HOUR PULLED PORK

Sandwich, choice of fries or tots 12
Platter, served with baked potato and cornbread 16

SMOKED ANDOUILLE LINKS

17

SMOKED BEEF SHORT RIBS*

Loaded mashed potatoes and beef stock gravy 29

BABY BACK RIBS

Full Slab 24 • Half Slab 18

BBQ PIT COMBOS

Double 19 • Triple 24
Short Rib + 2

THE GREAT SMOKY MOUNTAIN PLATTER* 50

Pulled pork, sliced brisket, smoked beef short rib, half slab ribs, andouille link, bourbon bbq wings, brisket burnt ends

SALADS

DRESSINGS CHIPOTLE RANCH, BUTTERMILK RANCH, BLEU CHEESE, SHERRY VINAIGRETTE, OIL & VINEGAR, BALSAMIC VINAIGRETTE, LEMON-DIJON VINAIGRETTE

ADD TO ANY SALAD

GRILLED MARINATED CHICKEN 5 • PULLED PORK 5
SLICED SMOKED BRISKET 6 • SMOKED TURKEY 6
GRILLED SALMON 7 • FRIED SHRIMP 8 • SKIRT STEAK 10

SOUTHWEST

Romaine, tomatoes, avocado, pepperjack, tortilla strips, scallions, black beans and corn, chipotle ranch 11

CHOPPED

Romaine, bacon, bleu cheese, scallions, tomatoes, hard boiled eggs, avocado, sherry vinaigrette 11

MEDITERRANEAN

Arcadian blend greens, kalamata olives, feta, marinated tomatoes, grilled artichokes, cucumbers, balsamic vinaigrette, toasted pita 11

BEETS & GOAT CHEESE

Fresh arugula, arcadian blend greens, roasted red beets, crumbled goat cheese, toasted walnuts, lemon-dijon vinaigrette 11

SIDE SALAD

Mixed greens, tomato, cucumber, croutons, choice of dressing 5

ADD TO ANY ENTRÉE \$3

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

MAIN EVENT

MAPLE CHIPOTLE SALMON

Pan-seared Atlantic salmon, maple-chipotle glaze, served over rustic potato hash with caramelized shallots, roasted garlic and green peas 21

CHAR-GRILLED SKIRT STEAK

10 oz. Steak, cilantro-balsamic marinade, crispy onion strings, garlic mashed potatoes, sautéed broccolini 23

CAJUN MEATLOAF

House made with ground beef and smoked Andouille sausage, bourbon sauce, garlic mashed potatoes, crispy onion strings 17

FRIED SHRIMP BASKET

1/2 Pound of beer battered argentine red shrimp with jalapeño coleslaw, grilled lemon, house cocktail sauce and choice of side 17

MAC + CHEESE

Made to order with rotini pasta and smoked sharp cheddar 15
Choose two of the following toppings • *premium toppings \$2

Smoked Turkey • Smoked Corned Beef
Smoked Chicken • Crispy Onions • Caramelized Onions
Bacon • Diced Tomatoes • Pickled Jalapeños
Chopped BBQ Brisket • Pulled Pork
Fried Avocados* • Andouille Link*

ADDITIONAL TOPPINGS \$3 MORE

BURGERS & SANDWICHES

CHOICE OF FRIES OR TATER TOTS

THE BYO 11

Build your own burger served with lettuce, tomato, onion, pickles. Cheeses and toppings \$.50 ea. *Premium toppings \$1.00

PROTEIN

BEEF • CHICKEN • BLACK BEAN BURGER

CHEESES

SWISS • CHEDDAR • BLEU CHEESE • PEPPER JACK
MERKTS CHEDDAR • MUENSTER • GOAT CHEESE*

TOPPINGS

FRIED EGG • PICKLED JALAPEÑOS • FRIED PICKLES • BACON
CRISPY ONION • CARAMELIZED ONIONS • SAUTEED MUSHROOMS
CHOPPED BRISKET* • FRESH AVOCADOS*
PULLED PORK* • FRIED AVOCADO*

THE RACK BURGER

SOUTHWEST WRAP

1/2 Pound patty, merckts cheddar, bacon, tomato, arugula, onion king ring, chipotle mayo, toasted pretzel bun 13

Grilled chicken, romaine, tomatoes, avocado, pepperjack, tortilla strips, green onions, black beans and corn, chipotle ranch, sun-dried tomato tortilla 12

A-BLT

applewood smoked bacon, fresh avocados, pesto mayo, crispy fried tomatoes, shredded lettuce, toasted sourdough 12
ADD FRIED EGG \$2

TOASTED PORK CUBAN

Hickory-smoked pork and turkey, melted swiss and meunster, roasted garlic dijon aioli, pickles, toasted cuban bread 14

FISH TACOS (3)

Cajun catfish, red cabbage slaw, melted 3-cheese blend, corn tortilla, chips and salsa 11

SMOKED TURKEY MELT

Smoked turkey, Swiss, cheddar, bacon, honey mustard, buttered sourdough 12

CRISPY BUFFALO CHICKEN

Cornmeal-crust chicken thigh, spicy garlic buffalo sauce, buttermilk ranch, arugula, red onion, pickles, parker house bun 12

SMOKED REUBEN

8 hour smoked corned beef, sauerkraut, swiss cheese, Russian dressing, toasted marble rye 12

PRIME RIB MELT

Cajun-crust oak-smoked shaved prime rib, chipotle mayo, caramelized onions and arugula, giardiniera, muenster cheese, toasted rosemary ciabatta 13

TURKEY CLUB WRAP

Smoked turkey, buttermilk ranch, bacon, arugula, tomato, avocado, sun-dried tomato tortilla 11

PRIVATE EVENTS & CATERING

HOST YOUR NEXT EVENT AT RACK HOUSE TAVERN

EVENTS@RACKHOUSE TAVERN.COM