



## Starters

### wings

stack of whole chicken wings, choice of house-made sauces:  
•hot •sweet n' spicy •honey mustard  
served with house ranch, and roquefort dressing on the side \$10

### oysters on the half

half dozen blue point with serrano mignonette, cocktail sauce and lemon \$11

### maple glazed bacon wrapped dates \$5

### hot n' spicy shrimp

peel & eat, wild caught gulf shrimp, med heat w/ garlic, smoked paprika and ground chipotle, seared in the wood fired oven - quarter lb \$6 half lb \$11

### prosciutto wrapped shrimp

wild caught, gulf shrimp wrapped in prosciutto di parma seared in the wood fired oven, served with marmalade sauce - quarter lb \$7 half lb \$12

### wood fired app

wood fired farmers cheese in olive oil, whole bulb of roasted garlic and grilled flat bread \$7

## Salads

### classic caesar salad

with house-made sourdough croutons \$7  
anchovies available

### cobb salad

organic mixed greens, smoQe bacon, smoked chicken, crumbled blue cheese, organic hard boiled egg, avo, grape tomato, red onion, carrot, house-made sourdough croutons, with point reyes blue vinaigrette \$9

### avocado salad

half hass avo, tomato, smoQe bacon, house-made sourdough croutons with point reyes blue vinaigrette \$6

### green salad

organic mixed greens, grape tomato, red onion and carrot, house-made sourdough croutons with house vinaigrette \$6 as side \$4

### wedge salad

iceberg wedge, grape tomatoes, crispy roasted garlic, house-made sourdough croutons with roquefort dressing \$6

add to any salad above:

**smoked chicken breast \$5 wood fired salmon fillet \$8**



## Wood Fired Pizza

our twelve inch pies are made with organic ingredients when available. gluten free crust and dairy free cheese may be substituted

### select your style of pizza

**pizza napoletana or grilled pizzetta**

### quattro formaggi

mozzarella, fontina, provolone and parmesan, fired-roasted tomato sauce \$10

### margherita

roasted garlic, quattro formaggi, tomato, basil and extra virgin olive oil \$12

### bufala

mozzarella di bufala, sausage, grape tomatoes, basil and garlic, fired-roasted tomato sauce \$14

### pepperoni

gourmet pepperoni, quattro formaggi, fired-roasted tomato sauce \$12

### picante

spicy pepperoni, whole roasted garlic, serrano peppers, dried red chilies, quattro formaggi, fired-roasted tomato sauce \$13

### clam

whole & chopped clams, garlic, extra virgin olive oil, pecorino romano, italian parsley \$11

### smoQe'r

smoked chicken, smoQe bacon, smoked mozzarella, fuji apple, sweet maui onion, green onion, bbq sauce \$14

### pesto

pesto, ricotta, fresh mozzarella, toasted pinenuts, roasted garlic, fired-roasted tomato sauce, cracked black pepper \$13

### anchovy

imported anchovy, tomato, basil, fresh mozzarella, roasted garlic \$14

### trio

three olives (nicoise, black, calamatta), three mushrooms (crimini, shiitake, oyster), quattro formaggi, truffle oil, fired-roasted tomato sauce \$13

### duke

fresh cut grilled pineapple, marinated pulled pork, smoQe bacon, sweet maui onion, pecorino romano, green onion, bbq sauce \$14

### hunterman

prosciutto de parma, quail egg, yukon gold potato, fontina, fired-roasted tomato sauce, pecorino romano, green onion, arugula \$15



## Slow Smoked BBQ

dry rubbed and slow smoked to perfection with local apple and oak wood, all our meat is natural, humanly raised and served a la carte

### beef brisket

twenty-four hour apple and oak wood smoked \$12

### pork ribs

eight hour applewood smoked half rack \$11 rack \$21

### pulled pork

fourteen hour applewood smoked \$10

### beef rib

ten hour apple and oak wood smoked, long cut short rib \$13

### half chicken

dry rubbed and applewood smoked \$9

### bbq sampler

two item \$13 three item \$15 four item \$17 (excludes beef rib)

### the ten piece

our four item bbq sampler + a sampling of all six of our beers on tap \$29

### wood fired salmon fillet

wild caught eight oz salmon seared in the wood fired oven (sweet and spicy glaze available) \$10

### 16 oz ribeye steak

hand carved from the top 10% of choice beef, seared in the wood fired oven (chipotle butter available) \$21

## Sides

### smoked maple beans \$4

### coleslaw with fuji apple \$3

### white corn bread in melted maple butter \$3

### 4 cheese mac n cheese \$4

### grilled half artichoke \$4

### french fries

with sea salt and chipotle catchup \$4

### sweet potato fries \$4

### house-made bbq chips \$3





## Sandwiches

### **pulled pork sandwich**

fourteen hour smoked pork shoulder, hand pulled and seasoned with our maple vinegar sauce, coleslaw, and onion rings on a grilled ciabatta roll, with house-made bbq chips on the side \$10

### **pesto chicken sandwich**

smoked chicken tossed with pesto, topped with tomato, fresh mozzarella, prosciutto di parma, and crispy roasted garlic, on a grilled ciabatta roll with house-made bbq chips on the side \$11

### **beef brisket sandwich**

twenty-four hour smoked choice angus brisket, sliced on a grilled ciabatta roll, served with a choice of sauce with regular or sweet potato fries \$11

### **bbq chicken sandwich**

eight hour house smoked hand pulled chicken, on a grilled ciabatta roll, served with a choice of sauce with regular or sweet potato fries \$9

### **smoQe half lb burger (the original)**

half pound of ground angus brisket, with your choice of gruyere, cheddar, blue cheese, or irish cheddar on a grilled ciabatta roll with regular or sweet potato fries \$10

### **the king**

three quarters of a pound of choice ground short rib, with your choice of gruyere, cheddar, blue cheese, or irish cheddar, with smoQe bacon, onion rings, and bbq sauce, on a grilled ciabatta roll, with garlic truffle fries \$16

### **bison burger**

free range american bison with cabernet grilled onions and irish cheddar, served on a grilled onion roll with regular or sweet potato fries \$12

### **hot dog**

all natural kosher dog with bbq chips and pickle \$5

### **smoQe "tacos"**

the best of the smoker inside grilled flat bread, heated in the wood fired oven, served a la carte

- **bbq chicken** pulled chicken with regular or spicy bbq sauce \$4
- **smoked chicken** with white cheddar, avocado and arugula \$5
- **beef brisket** chopped with regular or spicy bbq sauce \$4
- **blt** smoQe bacon, heirloom tomato, iceberg lettuce \$4
- **bbq shrimp** lemongrass shrimp, smoQe bacon, avo, and arugula \$5



## Desserts

all of our desserts are made in house with the finest all natural ingredients

### **big chocolate chip cookie**

three types of chocolate, toasted pecans, and a cold glass of milk \$4

### **s'more sampler**

roast s'mores right at your table with our

- six house-made graham crackers
- three vanilla bean marshmallows
- three chocolates - bacon and alder wood smoked salt, chili and cinnamon, swiss milk chocolate \$9

### **6 layer carrot cake**

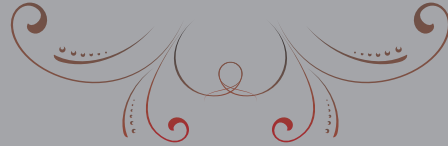
with cream cheese frosting \$6

### **lemon meringue pie**

lemon/lime custard topped with italian brown sugar meringue \$6

### **caramel apple dumpling**

spiral cut fuji apple dusted in cinnamon wrapped in house-made pastry dough with caramel sauce and vanilla bean ice cream \$7



When done right, there are certain foods that cannot be improved upon. Slow Smoked BBQ and Wood Fired Pizza are those kinds of foods. Our BBQ and our Pizza are cooked with 100% wood, just like they have been for thousands of years. No gas, no electricity, no shortcuts. We dry rub our BBQ and slow smoke it for hours until it's perfect. We don't cover it up with sauce; we serve it on the side so that you can enjoy it however you like it. Our wood fired pizza starts with organic house-made dough that takes 3 days to make. We then top it with the finest organic all natural local ingredients and cook it in an authentic Italian wood fired pizza oven. Why go through all this work? The reason for this is simple; it's the only way to get the absolute best BBQ and Pizza possible.

We hope you'll visit soon.

Aaron & Nancy Duncan



831•662•2BBQ  
www.smoqe.com  
10110 soquel dr, aptos, ca, 95003  
tuesday-thursday | 11am-9pm  
friday & saturday | 11am-10pm  
sunday | 11am-9pm