



## NIBBLES




<b>SMOKED NUTS</b> <sup>N</sup>	<b>15</b>	<b>CRAFT ANDOUILLE SAUSAGE</b> <sup>GF</sup>	<b>69</b>
 <b>HUSH PUPPIES</b> <sup>V/D/GF/E</sup>	<b>37</b>	House smoked & charred andouille sausage made with dry aged beef and duck served with pineapple chutney and chicken floss	
Fried Cajun spiced cornbread fritters glazed in our housemade apple cider vineager, served with chipotle mayonnaise and green onion		 <b>CHICKEN TENDERS</b> <sup>D/GF</sup> <sup>E (Aioli)</sup>	<b>78</b>
<b>MIXED FRIED PICKLES &amp; OKRA</b> <sup>V/D/G/E</sup>	<b>49</b>	A house favourite, buttermilk smoked & fried chicken tenders served with honey mustard dipping sauce	
Pickled, breaded, fried okra and dill pickles with Alabama white sauce		<b>SHRIMP QUESO</b> <sup>S/D/GF</sup>	<b>85</b>
<b>ONION RINGS</b> <sup>V/D/G/E</sup>	<b>45</b>	Creamy shrimp queso topped with chicken chicharron, served with garlic butter house made French bread	
Homemade onion rings served with Craft BBQ sauce		<b>PASTRAMI PLATTER</b> <sup>A/G</sup>	<b>95</b>
<b>SPICED RIVER SHRIMP</b> <sup>S/GF</sup>	<b>45</b>	House made smoked brisket pastrami served warm with grandmas pickles, pale ale mustard and toasted pumpernickel bread sticks	
Fried shell-on river shrimp with Louisiana spice		 <b>CHARCUTERIE BOARD</b> <sup>A/D/G</sup>	<b>125</b>
<b>FREMANTLE OCTOPUS</b> <sup>GF/S</sup> <sup>E (Aioli)</sup>	<b>139</b>	Freshly baked pretzel served with a daily selection of house made cold cuts, pickles, chicken liver pate and pale ale seeded mustard	
Josper roasted fremantle octopus in spiced dried mandarin rub served with charred lemon and aioli		<b>JUMBO SMOKED WINGS</b> <sup>GF</sup> <sup>D (Buffalo)</sup> <sup>A (BBQ)</sup>	<b>75</b>
<b>CRAB BEIGNETS</b> <sup>S/A/D/G</sup> <sup>E (Aioli)</sup>	<b>96</b>	Smoked and fried chicken wings with spiced bourbon BBQ or Craft Buffalo sauce	
Blue spanner crab battered and served with crab coral dipping sauce		<b>FRENCH QUARTER CHEESE BOARD</b> <sup>D/G</sup>	<b>125</b>
 <b>SOUTHERN NACHOS</b> <sup>D/GF</sup>	<b>85</b>	Chef selection of cheeses served with fig and ginger chutney, house made rye crackers	
Hot double cheddar cheese sauce, tomatillo salsa, pickled jalapenos, and chipotle spiked sour cream			
<i>ADD PULLED SMOKED BEEF BRISKET</i>	<b>25</b>		
<i>ADD PULLED SMOKED CHICKEN</i>	<b>20</b>		

## SIGNATURE SMOKEHOUSE

BUILD YOUR CUSTOM PLATTER, INCLUDES HOUSE MADE PICKLES & ONE SAUCE

<b>BEEF</b>		<b>CHICKEN</b>	
 <b>BRISKET</b>	<i>PER 100G</i> <b>55</b>	Smoked fried chicken in our fragrant house made rub	
Dry aged for 14 days, rubbed in our brisket spice, and smoked for 12 hours /Choice of flat (lean) or point (fatty)		Whole	<b>110</b>
		Half	<b>55</b>
		Quarter	<b>35</b>
<b>BURNT ENDS</b> <sup>A</sup>	<i>PER 100G</i> <b>55</b>		
Brisket cut from the point (fatty) half of our brisket, glazed in our bourbon garlic BBQ sauce		<b>HOMEMADE SAUSAGE</b>	
<b>RIB</b>	<i>Per 100G</i> <b>65</b> <i>WHOLE</i> <b>249</b>	<b>SAUSAGE OF THE DAY</b>	<i>HALF</i> <b>65</b> <i>WHOLE</i>
Smoked low and slow for 14 hours, melting off the bone		Specialty sausage hand crafted in our kitchen, ask your waiter (100g)	
 <b>TOMAHAWK</b>	<b>899</b>	 <b>ANDOUILLE</b>	<b>30</b> <b>60</b>
Australian Coorong Black Angus. Pick any two sides and one sauce		Smoked beef and duck andouille sausage (200g)	
<b>TRI-TIP</b>	<i>PER 100G</i> <b>58</b>	<b>CHORIZO</b> <sup>D</sup>	<b>39</b>
Dry aged tri-tip in our house made Cajun barbeque spice rub, smoked low and slow for the perfect texture		Creole spiced beef chorizo sausage (100g)	
<b>CHEEK</b> <sup>A</sup>	<i>PER PIECE</i> <b>129</b>	<b>SEAFOOD</b>	
Smoked with our pale ale mustard, secret spices and finished in a house made dark stout and date sauce (Approx 200-250g)		<b>JUMBO PRAWN</b> <sup>D/S</sup>	<i>PER PIECE</i> <b>38</b>
<b>LAMB</b>	<i>HALF</i> <b>115</b> <i>WHOLE</i> <b>220</b>	Coal roasted “jumbo” prawn with Cajun spiced butter and chives	
 <b>SHORT RIB RACK</b>		<b>CANDIED SALMON</b> <sup>A</sup>	<i>PER PIECE</i> <b>55</b>
Smoked australian short rib rack served with pickled carrot salad (add fermented garlic honey & Aleppo chili sauce)		Hot smoked in local date molasses, inspired by the indigenous communities of Canada’s Pacific Coast	
<b>PLATTERS</b>		<b>HOUSEMADE SAUCES</b>	<b>5</b>
<b>CHEF’S PLATTER (800 GRAMS)</b>	<b>329</b>	Craft BBQ ( <sup>V/GF/vegan</sup> )	Craft Buffalo Sauce ( <sup>V/D/GF</sup> )
Brisket, Burnt Ends, ½ Chicken, and Andoulie (Serves 4)		Smoked Brisket Tallow Mayo ( <sup>GF/E</sup> )	Honey Mustard Dressing ( <sup>V/GF/E</sup> )
<b>SMOKED VEGETARIAN PLATTER</b>	<b>125</b>	Chipoltle Mayo ( <sup>V/GF/E</sup> )	Seeded Pale Ale Mustard ( <sup>A/V/GF</sup> )
Butternut pumpkin, cauliflower, and corn rbs in herb butter (Serves 1)		Spiced Bourbon BBQ ( <sup>A/V/GF</sup> )	Alabama White Sauce ( <sup>E/V/GF</sup> )
<b>ULTIMATE SMOKEHOUSE PLATTER</b>	<b>999</b>	Remoulade ( <sup>E/V/GF</sup> )	Spiced Jalapeño Ranch ( <sup>V/D/GF/E</sup> )
The ultimate platter including 200 grams of everything (Serves 10)			

## SIDES

 <b>DILL &amp; CITRUS CUCUMBER BATTONS</b> <sup>V/GF</sup>	<b>25</b>	 <b>CHARRED &amp; SMOKED CORN RIBS</b> <sup>V/D/GF</sup>	<b>46</b>
<b>CREAMY WHIPPED POTATOES</b> <sup>V/D/GF</sup>	<b>45</b>	<b>SEASONED SKIN-ON SKINNY FRIES</b> <sup>V/GF</sup>	<b>38</b>
<b>MAC N CHEESE</b> <sup>G/D/V</sup>	<b>55</b>	<b>JOSPER ROASTED BROCCOLI</b> <sup>V/N/GF</sup>	<b>46</b>
 <b>FRESHLY BAKED PRETZEL</b> <sup>G/D/V/A (Mustard)</sup>	<b>46</b>	<b>CLASSIC POTATO SALAD</b> <sup>V/GF/E/D</sup>	<b>45</b>
<b>CRAFT SLAW</b> <sup>V/N/GF/E</sup>	<b>50</b>	<b>BREAD &amp; BUTTER BASKET</b> <sup>G/D/V/E</sup>	<b>25</b>



HOUSE FAVORITES



NEW ITEMS



## SOUTHERN SPECIALS



<b>MAW BETTY'S JAMBALAYA</b> GF	115
Cajun for "all mixed up," this rice dish features smoked chicken, andouille sausage, peppers, onion, and celery, served with a chicken thigh	
<b>CAJUN GUMBO</b> G/D	107
Classic cajun hearty stew with chicken, smoked andouille sausage, roux, onions, peppers and celery served over popcorn rice	
<b>NEW ORLEANS SHRIMPS &amp; GRITS</b> S/D/GF	105
Pan fried jumbo shrimp over creamy ground corn grits with creole bbq sauce and puffed coral chips	
<b>VEGETARIAN OPTION:</b> Crispy smoked and fried cauliflower	
<b>GRILLED LOUISIANA SPICED FISH</b> D/GF	145
Fresh grilled local kingfish with smoked pepper served over red rice pilaf, buttery broccolini, served with cajun lemon butter sauce	
<b>CAJUN FISH &amp; CHIPS</b> G/D/E	135
Panko crumbed local kingfish with pickled green tomatoes, crafty tartar sauce and spiced fries	
<b>CRAFT RIB-EYE STEAK</b> D/GF	275
Black angus rib-eye served with creamy herb baked baby potatoes, sauteed broccolini, and a mushroom sauce	




## All served on fresh, housemade bread

## SANDWICHES

SERVED WITH CHOICE OF HOUSE SALAD OR SEASONED FRIES

	<b>WAGYU ROAST BEEF CIABATTA</b>	G/D	A (wine dip)	112
	Thinly shaved wagyu roast beef, iceberg lettuce, red onion, white cheddar sauce, caramelized onion, dijonaise, and pickles served in a homemade ciabatta with red wine reduction dip			
	<b>BUFFALO FRIED CHICKEN SANDWICH</b>	G/D	E(Aioli)	95
	Crispy fried chicken thigh coated in our spicy buffalo sauce, iceberg lettuce slaw, secret mayo, pickles, fried garlic, and chicken floss on a homemade brioche bun			
	<b>CRAFT SMASH BURGER</b>	G/D/E		115
	Double smash burger with aged and mild cheddar, pickled diced dill onion, crispy onions, and charred mayo on a homemade brioche bun			
	<b>SHRIMP PO'BOY</b>	G/S/E		89
	New orleans French loaf with fried breaded shrimp, lettuce, tomato, house pickles and remoulade sauce			
	<b>BURNT END SLIDERS</b>	G/D/E/A		72
	Two caramelized beef brisket burnt end sliders with slaw, pickles, and chipotle mayo served on our homemade brioche slider buns			
	<b>NOT YOUR CLASSIC FALAFEL</b>	G/E		65
	A reimagined Middle Eastern wrap featuring house made falafel, fresh tabbouleh, zesty garlic mayo, and beet pickled turnips			

## DESSERTS

	<b>BEIGNETS</b> G/D/E	43
Delicious pastry coated with powdered sugar served with sweet bourbon Chantilly cream		
	<b>HOT MISSISSIPPI MUD COOKIE</b> D/G/N/E	75
Rich chocolate cookie with walnuts served hot from the oven with vanilla ice cream, toasted marshmallow and date syrup		
	<b>PECAN PIE</b> G/D/E/N	65
Signature southern pecan pie in our homemade short crust with Chantilly cream		
	<b>COFFEE SEMIFREDDO</b> D/N/E	52
Served with chocolate banana chips, pistachio, and root beer caramel		
	<b>YUZU LEMON CHEESECAKE</b> D/E/G/V	65
Served with berry pearls		

## SALADS

Add Chicken 15  
Add Prawns 20

	<b>HOUSE SALAD</b> V/D/GF 68
Mixed leaves, avocado and tomato with homemade Roquefort dressing	
	<b>CHICKEN CAESAR SALAD</b> D/E/G 85
Baby gem lettuce, chives, parsley, parmesan, croutons and homemade Caesar dressing including anchovy (Sub with shrimp AED 5) S	
	<b>SOUTHERN COBB SALAD</b> D/GF/E 89
Iceberg lettuce topped with rows of dry aged beef bacon, tomato, chicken, avocado, spring onion, and egg served with jalapeño ranch dressing	
	<b>FRENCH QUARTER PASTA SALAD</b> D/G 75
Macaroni pasta, crispy dry aged beef bacon, pepperoni, grilled mozzarella, peppers and parsley served with a classic green olive dressing	
	<b>ZESTY PRAWN &amp; PINEAPPLE SALAD</b> S/GF 89
Grilled prawn tails, avocado, baby gem lettuce, shaved red onion, and pineapple served with a zesty jalapeño lime dressing	

## CRAFT SOURDOUGH PIZZA

CLASSIC MARGHERITA G/D/V		PEPPERONI G/D		PIZZA OF THE MONTH G/D	
FULL (70CM)	PER SLICE	FULL (70CM)	PER SLICE	FULL (70CM)	PER SLICE
155	28	195	35	249	45



## KIDS

<b>FISH &amp; CHIPS</b> D/G/E 45
<b>CHICKEN TENDERS</b> D/GF/E 45
<b>BEEF SLIDER</b> G/D/E 45
<b>SAUSAGE MAC 'N' CHEESE</b> G/D 45



## HOUSE FAVORITES



## NEW ITEMS

MONDAY	Quiz Night (8PM)
WEDNESDAY	Ladies Night (7-10PM)
THURSDAY	Steak Night & Live Music (6PM)
FRIDAY	DJ from 8PM-late
SATURDAY	Brunch (12-4PM)
SUNDAY	Famiy Lunch (Special Roast Menu)

SCAN TO BOOK



**ALLERGENS:** D - Dairy G - Gluten V - Vegetarian GF - Gluten free  
S - Shellfish A - Alcohol N - Nuts E - Egg

All prices are listed in AED and inclusive of service charges and VAT. If you have any allergens or intolerances, please inform our service team prior to ordering.