

TIN KITCHEN

SOUTHERN SMOKEHOUSE

STARTERS

SMOTHERED FRIES	7.99
House-cut French Fries, Homemade Cheese Sauce, Pulled Pork	
PIGS IN A BLANKET	6.99
Smoked Sausage Links, Puff Pastry, Carolina Mustard Sauce	
PULLED PORK NACHOS	7.99
Tortilla Chips, Cheese Sauce, Pulled Pork, Jalapenos, Sour Cream	

CRAFT COCKTAILS

MANGO 360	5	THE BROWN DERBY	5
360 Orange Vodka, Mango, Sour Mix		Bourbon, Grapefruit Juice, Honey	
MEXIPOLITAN	5	ANEJO HIGHBALL	5
Tequila, Orange, Lime, Cranberry		Rum, Orange, Lime, Ginger Beer	
NUTTY IN KENTUCKY	5	SOUTHERN PEACH PUNCH	5
Salted Peanuts in Bourbon & Coke		Bourbon, Peach, OJ, Lemon, Lime	
HUCK FINN	5	COPPERHEAD ROAD	5
360 Huckleberry Vodka, Lemonade		Platte Valley Shine, Blackberry, Lemon	
THYME TO 'SHINE	5	HURRICANE	5
Moonshine, Lemon, Thyme		Dark Rum, OJ, Passion Fruit Juice	

DRAFT BEER

PABST BLUE RIBBON	3
BOULEVARD WHEAT	5
BLUE MOON	5
MOTHER'S BROWN ALE	5
LAGUNITA'S IPA	5
ANGRY ORCHARD CIDER	5
GUINNESS STOUT	5
SEASONAL DRAFT	5

WINE BY THE GLASS

CHARDONNAY	5
BLUSH	5
CAB/MERLOT	5

SPIRITS

FULL BAR AVAILABLE
Plus premium spirits from Weston's own
McCormick Distilling Company, the Nation's
oldest continuously active distillery.

BEER BOTTLES AND CANS

Please ask your server about our seasonal selections

MILLER LITE 3	BLVD THE CALLING IPA 5	FREESTATE AD ASTRA 5
COORS LIGHT 3	BLVD GINGER RADLER 5	F-STATE COPPERHEAD 5
BUD LIGHT 3	BLVD REBEL IPA 5	SCHLAFLY APA 5
BUSCH LIGHT 3	BLVD SEASONAL 5	SCHLAFLY HEFE 5
BUDWEISER 3	SIERRA NV PALE ALE 5	ABITA TURBO DOG 5
WESTON CREAM ALE 4	FAT TIRE AMBER ALE 5	O'DELL'S 90 SCHILLING 5
WESTON DROPKICK 4	SHINER BOCK 4	ROOT SELLARS
WESTON SEASONAL 4	TALLGRASS PUB ALE 5	HARD ROOT BEER 5
BOULEVARD PALE 5	T-GRASS BUFF SWEAT 5	
BLVD HVY LIFTING IPA 5	NEBRASKA DRK TRUTH 5	

CANE SUGAR SODAS

Boylan's 12oz Bottles 2.50

ROOT BEER	CREAM SODA
ORANGE CRÈME	BLACK CHERRY

SOFT DRINKS

<i>Soft Drinks 1.75</i>	COKE / DIET COKE
ICED TEA	SPRITE / MR PIBB
LEMONADE	COFFEE
ARNOLD PALMER	HOT TEA / CHOC

TIN KITCHEN



— SOUTHERN SMOKEHOUSE —

SALADS

GRILLED CHICKEN SALAD 7.99

Cajun Spiced Chicken Breast, Mixed Greens, Red Onion, Tomato, Poppyseed Dressing

GRILLED SALMON SALAD 12.99

Grilled Salmon Filet, Mixed Greens, Cucumber Relish, Balsamic Vinaigrette

WEDGE SALAD 7.99

Crisp Iceberg Lettuce, Shaved Red Onion, Tomato, Crumbled Bacon, Blue Cheese Dressing, Balsamic Reduction

HOUSE SALAD 3.49

Bed of Mixed Greens, Red Onion, Tomato, Cucumber, Radish, Carrot, Dressing

HOUSE-MADE DRESSINGS

Poppyseed, Ranch, Blue Cheese, Balsamic Vinaigrette, Thousand Island

PIT BBQ

Our tender barbecue is pecan-wood smoked, low and slow, for up to 16 hours. We proudly smoke whole briskets, exclusively from Certified Angus Beef.

BBQ SANDWICHES

Served with 1 Side

THE CAROLINA 10.49

Pulled Pork topped with 24-hr Slaw

THE Q 10.99

Brisket, Cheddar Cheese, Onion Straws

PULLED PORK SANDWICH 9.99

BRISKET SANDWICH 9.99

COMBO SANDWICH 10.99

Pulled Pork & Brisket

BBQ PLATTERS

Served with 2 Sides

SMOKED HALF-CHICKEN 10.99

PULLED PORK 11.99

BRISKET 11.99

2-MEAT, PP&B 13.99

PORK RIBS - ST. LOUIS CUT

½ SLAB 14.99

FULL SLAB 23.99

SERVING

DAILY 11AM TO 9PM

BURGERS

Served with 1 Side

THE CHEESEBURGER*	9.79
Two Quarter-Pound Patties, American Cheese, Lettuce, Pickles, Tomato, Onion, TK Burger Sauce, Toasted Bun	
<i>Single Patty</i>	7.59
TK BURGER*	9.99
Quarter-Pound Cheeseburger, Pulled Pork, Onion Straws, Toasted Bun	
GREEN CHILE CHEESEBURGER*	9.99
Two Quarter-Pound Patties, Swiss-American Cheese, Green Chile, Pickled Onions, Toasted Bun	
<i>Single Patty</i>	7.59

SPECIALTY SANDWICHES

Served with 1 Side

CAJUN CHICKEN SANDWICH	9.99
Crispy Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, Honey Mustard	
SALMON CLUB	12.99
Grilled Salmon Filet, Bacon, Lettuce, Tomato, Remoulade	

SIDES

**HOUSE-CUT FF BAKED BEANS 24HR SLAW
BROCCOLI SALAD MAC & CHEESE**

Add a Side - 2.49

KIDS MEALS

THREE LITTLE PIGS	5
Pigs in a Blanket with 1 Side	
PULLED PORK SLIDER	5
With 1 Side	
CHICKEN STRIPS	5
Two Crispy Strips with 1 Side	
KIDS CHEESEBURGER	5
Plain Cheeseburger with 1 Side	

DESSERTS

SWEET POTATO PIE	5
Toasted Pecan Crumble, Whipped Cream	
BANANA PUDDING	5
Fresh Bananas, House-made Custard	
APPLE DUMPLING	5
Granny Smith Apples, Flaky Pastry Vanilla Ice Cream, Caramel Sauce	
KEY LIME PIE	5
Graham Crust, Whipped Cream	
CHOCOLATE ESPRESSO CAKE	4
Salted Caramel Icing, Vanilla Ice Cream	

CATERING

Our catering crew is dedicated to making your special events stress-free, memorable and fun.

** Consuming raw or under-cooked meats, poultry, eggs, seafood, or shellfish may increase your risk of food-borne illness*