





















## SNACKS

	MARTA'S FRESH TORTILLAS, CAMP BREAD, PIT MASTER FAT	4
	SMOKED TEXAS PEANUTS, CHILI SALT	5
	CRISPY POTATOES, SMOKED GARLIC AIOLI, ANCHO PURÉE	7
	CRISPY BRUSSEL SPROUTS, FERMENTED LIME VINAIGRETTE	11
	SMOKED HUMMUS, PIT MASTER FAT, CAMP BREAD, TORTILLA CHIPS	8
	SMOKED WHITEFISH DIP, CAMP BREAD, TORTILLA CHIPS	9
	SMOKED SALT AND PEPPER CAULIFLOWER	9
	SMOKED PORK EMPANADAS, SPICY MUSTARD	9
	SMOKED BOCK BEER CHEESE FONDUE, CAMP BREAD, VEGETABLES ADD TODAY'S SAUSAGE +7	11
	GRILLED JALAPEÑO CAMP BREAD, ARUGULA, CHERRY TOMATO, GOAT CHEESE, PARMESAN CHEESE	9

## SALADS

	WARM GREENS, EGG & HAM SPICY TASSO, COLLARD GREENS, SMOKED BEETS, CANDIED PECANS, PICKLED SHALLOTS, SUNNY SIDE UP EGG	10
	3 KALE SALAD, CELERY GREENS, GUANCIALE, SMOKED PEPITA, MANCHEGO	9.5
	GRILLED ROMAINE, ANCHOVY LIME VINAIGRETTE, SHAVED RED ONION, PARMESAN CHEESE, SMOKED ALMONDS	9

## SIDES

	FRESH CHIPS	5
	SMOKED LOADED BAKED POTATO	5
	BORRACHO BEANS	5
	MEXICAN CORN	4
	TRADITIONAL POTATO SALAD, FLAT CHIVES, CRISPY GARLIC	5
	TRADITIONAL COLESLAW	5
	CUP OF BONE BROTH	5
	AU GRATIN POTATOES	7
	GRILLED BROCCOLINI	7

## EXTRAS

	ADD SHRIMP	2.50
	ADD BEEF	5
	ADD PULLED PORK	5
	ADD BIRD (COLD)	5
	ADD RANCHERO HEN (WARM)	5
	TOP IT OFF WITH FONDUE	4

## TRADITIONAL Q

	PORK RIBS	HALF-14	FULL-28
	LAMB BRISKET		0Z - 2.50
	BRISKET		1/4 LB - 5

## WOOD GLOSSARY



MESQUITE



PECAN







HICKORY




OAK

## NEW Q

	BULGOGI SALMON TACOS, CHIPOTLE AIOLI, PEPITA SLAW, COTIJA, LIME	14
	BOWL OF RAMEN NOODLES, BONE BROTH, PORK AND BEEF RIB MEAT, CHILES, QUAIL EGG, LIME	15
	GRILLED PEI MUSSELS, CAMP BREAD, BASIL-CHARDONNAY CREAM	18
	WHOLE BEEF RIB, ANCHO DEMI, HOUSE PICKLES, CAMP BREAD	18





## TACOS

	BULGOGI BEEF, HOUSE KIMCHI, LIME	11
	BOURBON & COKE PORK "BÁNH MÌ", PICKLED CHILES, COTIJA, LIME	10





## TODAY'S ANIMAL, FRESH SALSAS, COTIJA, LIME MKT

	RANCHERO STYLE SMOKED GAME HEN, CHEDDAR, CRISPY SKIN, LIME	11
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## SIMPLE PLATES

	BRISKET STUFFED PIQUILLO PEPPERS, BONE BROTH & COTIJA	9
	TODAY'S SAUSAGE, CAMP BREAD, HOUSE MUSTARD & PICKLES	MKT
	PORK AND BEEF RIB MEAT TAMALES, SPICY TOMATILLO CREMA	9
	CHICKEN FRIED STEAK & SMOKED JALAPEÑO GRAVY, PICKLED CHILES, AU GRATIN POTATOES	14

## DINING WITH FRIENDS

	16 HOUR-SMOKED BEEF SHIN, FRESH RICOTTA, SMOKED OIL, BORRACHO BEANS, 3 KALE SALAD, TORTILLAS	88
	OPEN FIRE PAELLA OF MUSSELS, CLAMS, SHRIMP, RABBIT-RATTLESNAKE SAUSAGE, GAME BIRD, SMOKED GARLIC AIOLI, CAMP BREAD	75
	TEXAS TRINITY: SAUSAGE OF THE DAY, PORK RIBS, BEEF BRISKET, SWEET & SPICY PICKLES, POTATO SALAD & BORRACHO BEANS, CAMP BREAD	88
	TOMAHAWK PRIME RIB, CRISPY POTATOES, GRILLED BROCCOLINI, DEMI GLACE, BONE BROTH, HORSERADISH CREAM, GREEN SALAD, CAMP BREAD	145

YOU'VE NEVER SEEN ANYTHING LIKE THIS BEFORE!

## SANDWICHES

	CRISPY FRIED CHICKEN SANDWICH, BREAD AND BUTTER SLAW, HELLMANN'S	9.5
	LOVE BURGER, LETTUCE, TOMATO, PICKLES, LOVE SAUCE & AMERICAN CHEESE DO IT DIRTY: ADD BACON & FRIED QUAIL EGG	SINGLE 5.50 DOUBLE 7.50 DIRTY+ 2
	BBQ PULLED PORK, HOUSE MUSTARD & PICKLES, ANCHO COLESLAW	9.5
	CHOPPED BRISKET, HOUSE MUSTARD & PICKLES, CHOPPED ONION	9.5
	WOODSHED BURGER, CHOPPED BRISKET, TODAY'S SAUSAGE, SMOKED CHEDDAR, TRADITIONAL GARNISH	12
	BUTCHER'S SANDWICH, CHOPPED BRISKET, PULLED PORK, TODAY'S SAUSAGE, HOUSE MUSTARD & PICKLES, TRADITIONAL COLESLAW	9.5



# THE WOOD WE'RE COOKING WITH

## MESQUITE

**STRONG EARTHY FLAVOR. MESQUITE IS A SCRUBBY TREE THAT GROWS WILD IN THE SOUTHWEST. WITH A VERY DISTINCT FLAVOR SWEETER AND MORE DELICATE THAN HICKORY, IT'S A PERFECT COMPLEMENT TO RICHLY FLAVORED MEATS SUCH AS STEAK, DUCK OR LAMB.**

## PECAN

**SIMILAR TO HICKORY (IT'S THE SAME FAMILY OF TREE), BUT NOT AS STRONG. TRY SMOKING WITH THE NUTSHELLS AS WELL. PECAN IS THE BEST FOR THAT BEAUTIFUL GOLDEN-BROWN TURKEY. TRY IT WITH OTHER POULTRY PRODUCTS, GAME BIRDS AND PORK - FOR THAT DELICATE PECAN FLAVOR.**

## HICKORY

**EVEN THOUGH THIS TREE IS ONLY FOUND IN SOUTHERN REGIONS OF THE COUNTRY, IT IS THE MOST COMMON AND MOST POPULAR HARDWOOD USED FOR SMOKING IN THE UNITED STATES DUE TO ITS PUNGENT, SMOKY, BACON-LIKE FLAVOR. WHEN MEATS ARE SMOKED WITH HICKORY THEY DEVELOP A REDISH COLOR, OR "RED RING". VERY COMMONLY USED FOR BEEF BRISKET AND LAMB.**

## OAK

**OAK IS A COMMON HARDWOOD THAT IMPARTS A MILD TO MEDIUM SMOKY FLAVOR IN MEAT. BARBECUE ENTHUSIASTS LARGELY CONSIDER OAK ONE OF THE BEST STAPLE SMOKING WOODS AS IT COMPLEMENTS MOST MEATS, INCLUDING BEEF, PORK AND CHICKEN.**

**DON'T FORGET TO ASK  
YOUR SERVER ABOUT  
THE SMOKIN'  
WOODSHED MERCH!**

**ALSO AVAILABLE ONLINE THROUGH  
CHEF TIM LOVE'S ONLINE STORE**

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# WOODSHED GLOSSARY

## BANH MI

**LOOSELY TRANSLATED, THIS MEANS BREAD IN VIETNAMESE, THESE SANDWICHES USUALLY CONTAIN A SELECTION OF MEAT AND TOPPINGS, SUCH AS SLOW - ROASTED PORK, CHILI SAUCE, AND PICKLED VEGETABLES. OUR VERSION IS ACTUALLY A TACO INTERPRETATION**

## TOMAHAWK

**BIG ASS BONE IN PRIME RIB - OFTEN ROASTED STANDING ON RIB BONES SO THE MEAT DOES NOT TOUCH THE PAN. HERE AT THE WOODSHED WE SMOKE IT IN HICKORY**

## CAMP BREAD

**OUR FRESH, GRILLED, YEAST-RISEN BREAD**

## DEMI

**A RICH BROWN STOCK REDUCTION TRADITIONALLY USED AS A FLAVORFUL BASE FOR SAUCES IN FRENCH CUISINE**

## TASSO

**CURED PORK SHOULDER WITH SAVORY, SMOKEY AND SLIGHTLY SPICY FLAVOR TRADITIONALLY USED IN CREOLE COOKING TO ADD FLAVOR TO DISHES SUCH AS JAMBALAYA OR RED BEANS & RICE**

## PAELLA

**A SPANISH DISH OF SAFFRON - FLAVORED RICE COMBINED WITH A VARIETY OF MEATS AND SHELLFISH**

## PIT MASTER FAT

**FAT COLLECTED FROM OUR BONE BROTH, STRAINED & SEASONED**

## BONE BROTH

**BROTH MADE FROM THE BONES OF ALL THE ANIMALS OF THE DAY, RIBS & TRIMS FROM ALL OUR MEATS**

## BEEF SHIN

**BOTTOM HALF OF THE FOREQUARTER OF A STEER**

## ANCHO

**DRIED POBLANO CHILI, SLIGHT SMOKEY FLAVOR, MEDIUM HEAT**

## AU GRATIN

**HICKORY SMOKED POTATOES WITH CREAM & CRISPY CHEDDAR CHEESE ON TOP**

## GUANCIALE

**SALT-CURED PORK CHEEK BACON. A DELICACY OF CENTRAL ITALY**

## PIQUILLO PEPPER

**A SWEET RED CHILI FROM NORTHERN SPAIN**

## RAMEN

**JAPANESE WHEAT NOODLES SERVED IN MEAT OR FISH BASED BROTH - OURS IS BONE BROTH**

## BULGOGI

**KOREAN BEEF BBQ, SWEET & SPICY. TRANSLATED IT MEANS "FIRE BEEF" OURS IS MILD**

## COTIJA

**HARD COW'S MILK CHEESE FROM COTIJA, MICHOACÁN - VERY SALTY & SOMEWHAT GRAINY, HAS SIMILARITIES TO PARMESAN**

## KIMCHI

**FERMENTED SPICY CABBAGE SALAD**

## HUMMUS

**HUMMUS IS THE ARABIC WORD FOR "CHICKPEAS," - CHICKPEAS ARE ALSO KNOWN AS GARBANZO BEANS, WHICH MEANS HUMMUS IS SIMPLY JUST A BEAN DIP**

## MAKE YOUR NEXT EVENT SMOKIN'

**Woodshed Smokehouse is the perfect joint for a Texas-sized gathering full of smokin' grub, with huge spaces like the dog-friendly gravel patio, or more intimate hang-outs like our indoor SmokeHouse, the crowd-pleasing barbecue, friendly service, and great view will have you wishing every event was down by the river!**

THE WOODSHED SMOKEHOUSE ALSO TAKES SMALL CATERING ORDERS FOR LUNCH ON MONDAY - THURSDAY.

\*ORDERS WILL FEED A MINIMUM OF 10 AND A MAX OF 30 PEOPLE. PLEASE ORDER 24 HOURS IN ADVANCE

\*ORDER MINIMUM IS \$150.

### CONTACT

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