




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 PORK EMPANADAS, SPICY MUSTARD	9
	SMOKED BOCK BEER CHEESE FONDUE, CAMP BREAD, VEGETABLES ADD TODAY'S SAUSAGE +7	11
	KICK ASS NACHOS, GUACAMOLE, SOUR CREAM, PICO DE GALLO ADD MEAT +6	10
	THICK CUT BACON PINCH BUNS, FERMENTED LIME VINAIGRETTE, CILANTRO, PICKLES	3 ea
	OPEN FIRE GRILLED EAST COAST OYSTERS, ROASTED GARLIC BUTTER, MANCHEGO CHEESE, SERRANO CHILI	3 ea
	CUP OF BONE BROTH	5

SALADS

	3 KALE SALAD, CELERY GREENS, GUANCIALE, SMOKED PEPITA, MANCHEGO	9.5
	BEET HOMEFRIES, GOAT CHEESE, PEPITAS, GRILLED LEMON	8
	SHAVED BRUSSELS SPROUTS, CURRANTS, PARMESAN, PINE NUTS, OLIVÉ OIL, CITRUS	8

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
	AU GRATIN POTATOES	7
	GRILLED BROCCOLINI	7

EXTRAS

	ADD SHRIMP	2.50
	ADD BEEF	6
	ADD PULLED PORK	6
	ADD BIRD (COLD)	6
	ADD RANCHERO HEN (WARM)	6
	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 RIB MEAT, CHILES, QUAIL EGG, LIMÉ	15
	WHOLE BEEF RIB, ANCHO DEMI, HOUSE PICKLES, CAMP BREAD	18
	LITTLE NECK CLAMS & HOUSE SAUSAGE, FRESH HERB BROTH, GRILLED BREAD	19






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
---	--	----



SIMPLE PLATES

	BRISKET STUFFED PIQUILLO PEPPERS, BONE BROTH & COTIJA	9
	TODAY'S SAUSAGE, CAMP BREAD, HOUSE MUSTARD & PICKLES	MKT
	PORK RIB MEAT TAMALES, SPICY TOMATILLO CREMA	9
	CHICKEN FRIED STEAK & SMOKED JALAPEÑO GRAVY, PICKLED CHILES, AU GRATIN POTATOES	14
	PORK BELLY ADOBO CONGEE, CRISPY CORN NUTS, CHICHARRON	12

DINING WITH FRIENDS

	16 HOUR-SMOKED BEEF SHIN, FRESH RICOTTA, SMOKED OIL, BORRACHO BEANS, 3 KALE SALAD, TORTILLAS	88
	OPEN FIRE PAELLA OF 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 YOU'VE NEVER SEEN ANYTHING LIKE THIS BEFORE!	145

SANDWICHES

	CRISPY FRIED CHICKEN SANDWICH, BREAD AND BUTTER SLAW, HELLMANN'S	9.5
	CHEESEBURGER - MAYO, LETTUCE, TOMATO * ADD HOUSEMADE BACON 4 ADD ORGANIC EGG 4	SINGLE 8.5 DOUBLE 11.5
	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
	HOUSEMADE FRIED PASTRAMI, SWISS CHEESE, HOUSE KIMCHI, PICKLED MAYO, SOFT BUN	12



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**

LOVEBODEGA.COM



LOVE | BODEGA

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

ADOBO

A POPULAR COOKING PROCESS IN PHILIPPINE CUISINE WHERE MEAT IS MARINATED IN VINEGAR, SOY SAUCE & GARLIC, THEN IS BROWNED IN OIL AND SIMMERED IN THE MARINADE.

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

PINCH BUN

TYPE OF "CLOUD-LIKE" STEAMED BREAD POPULARIZED IN NORTHERN CHINA

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

CONGEE

A THICK PORRIDGE OF RICE, LARGELY DISINTEGRATED AFTER PROLONGED COOKING IN WATER.

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

PRIVATE-DINING@WOODSHEDSMOKEHOUSE.COM | 817.877.4545