	<u>Plate</u>	½ lb	<u>lb</u>
*plates served with choice of 2 sides PULLED & CHOPPED PORK seasoned with pepper and vinegar	\$14	\$ 9	\$ <i>17</i>
76 HOUR WAGYU BRISKET pit roasted then slow cooked for 3 days	\$22	\$20	\$39
BURNT ENDS Bern's rib tips, lacquered with bourbon, pepper & brown sugar	\$15		\$13
PULLED DUCK cured with coffee, and smoked over cherry	\$19	\$14	\$27
CIDER HOT LINK spicy pork & beef sausage, with chipotle honey mustard	\$12	\$7	\$13
COAL FIRED HULI HULI CHICKEN marinated with ginger, soy, and sherry (½ bird)	\$15		\$10ea
	<u>Plate</u>	<u>½</u>	<u>Full</u>
PORK SPARERIBS passion fruit glaze, creamy herb & jalapeno sauce	\$18	\$16	\$28
30° PORTERHOUSE PASTRAMI Bern's beef, with comeback sauce. 'limited availabil	- lity		\$72ea
SIDEKICKS	<u>ind.</u>	pt.	<u>qt.</u>
BRANDON'S POTATO & PICKLE SALAD	\$4	\$6	\$11
SWEET POPPYSEED COLESLAW	\$3	\$5	\$9
PIT BEANS tasso, poblano pepper, sorghum	\$5	\$7	\$13
PIMENTO CHEESE GRITS	\$4	\$6	\$11
GREEN GODDESS PASTA SALAD tomato, broccoli, olives	\$4	\$6	\$11
HOG HEAD COLLARD GREENS pepper vinegar	\$5	\$7	\$13
PARMESAN CORN MUFFINS (2ea)	\$4		
MAC & CHEESE smoked gouda, cheddar, pecorino, mozzarella	\$5	\$7	\$13

NATE'S PLATE

(feeds a family of 4, or 1 Nate) - \$55

MEATS: ½ lb. pork, ½ chicken, ½ lb. hot link and 4 spareribs

NATE'S PLATE SIDES:

4 corn muffins, pint of pickle & potato salad, poppyseed coleslaw, & pit beans

NATE'S PLATE SAUCES:

paducah, white bbq, icky sticky, chipotle honey mustard

GET SAUCED

*4oz portions \$3ea

WHITE BBQ – rich and creamy with a pepper and horseradish bite

PADUCAH – spicy vinegar sauce from Chad's hometown

ICKY STICKY – ginger beer, molasses & tomato-based sauce

PASSION FRUIT – sweet & sour sauce with a hint of cumin

COMEBACK SAUCE – what 1000 island wishes it could be

CHIPOTLE HONEY MUSTARD – our version of Carolina mustard

BLACK TRUFFLE RANCH – because ranch goes with everything

CREAMY JALAPENO – spicy with a cooling mint finish

THE SWEET STUFF

BANANA PUDDING those wafers, salted caramel, scorched meringue	\$6
ROOT BEER PIE dark chocolate, peanut brittle crunch	\$7
CAMPFIRE MILK SHAKE smoked vanilla ice cream, marshmallow, milk chocolate	\$6

LARCENY BBQ by haven

SNACKS & PLATES

MY CHICKEN WINGS (6pc) smoked, deep fried, dry rubbed. Served with white bbq	\$12
FRITO PIE brisket chile, cheddar, cotija, jalapeno, lime crema	\$8
BBQ PORK BELLY EGG ROLL cabbage, five spice, sweet hot vinegar	\$4ea
PORK RINDS spicy truffle zest, black truffle ranch	\$8
BBQ WEDGE icky sticky pork belly, tomato, egg, chive, rogue smoky bi	\$12 lue

SANDWICHES & SUCH

hot link, hungarian peppers, gouda whiz

(served with side of chips)

(served with side of emps)	
BRASSTOWN BEEF CHILE DOG smoked beef chile, offensive amount of cheese	\$9
THE SANDWICH pulled pork, cheddar, pickles, spicy vinegar, pressed on wh	\$8 nite bread
BRISKET crispy & caramelized onions, horseradish cream	\$19
SMOKED DUCK TACO duck fat tortilla, goat cheese, cabbage slaw	\$5ea
SAUSAGE & PEPPERS	\$12

COCKTAILS

SHE THINKS MY TRACTOR'S SEXY Hanson's habanero vodka, Contratto bitter liqueur, mango, carrot & lemon	\$13
SOME BEACH Uncle Nearest 1884 tennessee whiskey, Licor 43, coconut, passion fruit, pineapple, lime, anise, nutmeg	\$14
TEQUILA MAKES HER CLOTHES FALL OFF Milagro Silver, hibiscus, chipotle, pear, citron, cinnamon cordial	\$13
ALL MY EX'S LIVE IN TEXAS Treaty Oak Ghost Hill Bourbon, earl gray tea, lemon, pink peppercorn cordial	\$12
MAN! I FEEL LIKE A WOMAN! Crop Cucumber Vodka, Elderflower, strawberry, lemon	\$12
CHATTAHOOCHEE (ALSO KNOWN AS CHAD-A-HOOCH-E) St. George Breaking & Entering Whiskey, white peach, housemade sour, mint	\$12
SAVE A HORSE (RYE'D A COWBOY) George Dickel Rye, amaro nonino, old fancy syrup, angostura bitters	\$13
IT AIN'T BOOZE, BUT IT'LL DO	
BOTTLED SODAS Dr. Pepper, Sun Drop, A&W Root beer, Nehi Orange soda	\$3
MARDI GRAS SWEET TEA mango, mint, citrus	\$4
HAND SQUEEZED LEMONADE smashed raspberry, whipped lemon	\$4

BERN'S FAMILY PROPRIETARY — BOTTLES N' CANS BARREL SELECTIONS

BUURBUN (10Z POUR)	
Barrell Bourbon Cask Strength 109 Haven 2019	\$12
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Barton 1792 Full Proof Bern's Select 2020	\$9
Belle Meade Cask Strength 12 yr Single Barrel Bern's 2020	\$18
Buffalo Trace Bern's Barrel 2020	\$6
Maker's Mark Private Select Bern's Single Barrel 2019	\$9
Weller Special Reserve Haven's Barrel 2020	\$7
Weller Full Proof Bern's Barrel 2019	\$10
Weller Antique 107 Bern's Barrel 2020	\$9
Woodinville Private Select Bern's Barrel, 2020	\$17
Widow Jane 12yr Haven's Barrel 2020	\$12
Willett Family Reserve 6yr Corona Cigar & Bern's Collab	\$21
WHISKEY (1 oz pour)	
Old St. Pete Whiskey Bern's Barrel #2 2019	\$7
Westward Single Malt, Bern's Barrel	\$12
RYE (lozpour)	
High West Dbl Rye Bern's Madeira Finish 2019	\$8
High West Dbl Rye Bern's Fume Blanc Finish 2020	\$8
Knob Creek Rye Bern's Single Barrel, 2018	\$8
SCOTCH (loz pour)	
Great King Street Artist's Blend Bern's	\$6
Compass Box Rern's Limited Edition Vol II 2019	\$50

Bell's Lampshade Party DIPA	\$8
Peroni	\$6
Extraomnes Tripel	\$7
Cigar City Jai Alai IPA	\$7
New Belgium Blackberry Black Tea Sour	\$8
Sixpoint Mirror Image Double IPA	\$7
Ommegang Neon Neon Rainbows DIPA	\$8
Motorworks Gronkzilla Red IPA	\$7
Tank 7 Farmhouse Ale	\$8
Stella Artois	\$6
Parish Grand Isle Berliner	\$7
Cycle Cream & Sugar Please Porter	\$7
Bold Rock Pineapple Cider	\$6
Pabst Blue Ribbon	\$5
Clausthaler N/A	\$5
DRAFTS	
Yazoo Brewing Embrace the Funk zesty, sour, funky and wild 5.6%	\$6
Elysian BiFrost creamy, caramel, red fruit, and oranges 8.3%	\$7
7venth Sun Headbanger IPA fruity, aromatic, with loads of Citra & Simcoe hops 8.5%	\$8
Crooked Thumb Grandpa Jack's Pils delicate, german style pilsner with floral notes 5.3%	\$6
Flying Boat Crescent Lake Lager biscuity, so fresh and so clean 5.2%	\$6