

THE MEATS

*plates served with choice of 2 sides

| | Plate | ½ lb | lb |
|---|---------------|-----------|--------------|
| PULLED & CHOPPED PORK <i>seasoned with pepper and vinegar</i> | \$15 | \$9 | \$17 |
| 76 HOUR WAGYU BRISKET <i>pit roasted then slow cooked for 3 days</i> | \$24 | \$22 | \$42 |
| 3oz BLACKENED FOIE GRAS <i>carved from whole smoked lobes, with spiced maple syrup</i> | - | - | \$25 |
| SMOKED TURKEY BREAST <i>bourbon brine, mustard & herb rub</i> | \$17 | \$10 | \$18 |
| LAMB HOT LINK <i>spicy lamb & beef sausage, served with curry mustard sauce</i> | \$17 | \$9 | \$17 |
| CRISPY DUCK CONFIT (1 LEG PER ORDER) <i>smoked then slow cooked in fat, apricot truffle sauce</i> | \$22 | - | \$15ea |
| PORK SPARERIBS <i>glazed with a sherry & quince</i> | Plate \$19 | ½ \$17 | Full \$32 |
| 16oz BONE IN HAM CHOP <i>honey brined, with cognac apple butter</i> | \$23 | - | \$17 |

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
- BOURBON PEPPERCORN** – molasses based sauce with a black pepper kick
- SHERRY QUINCE** – sweet with a savory paprika finish
- CURRY MUSTARD** – tangy and aromatic with just a touch of heat
- APRICOT TRUFFLE** – thick, rich, & luxurious

SIDEKICKS

| | ind. | pt. | qt. |
|---|------|------|------|
| SPICY CUCUMBER SALAD <i>dill, fresno pepper, toasted sesame</i> | \$5 | \$9 | \$17 |
| POTATO & PICKLE SALAD <i>chopped egg, ranch mayonnaise</i> | \$5 | \$9 | \$16 |
| HOG HEAD COLLARD GREENS <i>pepper vinegar</i> | \$5 | \$9 | \$16 |
| TRUFFLE MAC & CHEESE <i>truffle gouda, parmesan</i> | \$7 | \$14 | \$23 |
| PORK & BEANS <i>all the piggy parts, brown sugar, ancho chile</i> | \$5 | \$9 | \$17 |
| PARMESAN CORN MUFFINS (2EA) | \$7 | \$14 | \$23 |
| JALAPENO COLESLAW <i>agave, lime</i> | \$4 | \$7 | \$13 |



NATE'S PLATE

(feeds a family of 4, or 1 Nate) – \$71

MEATS: ½ lb pork, ½ rack spareribs,
1lb lamb sausage, ½ lb turkey

NATE'S PLATE SIDES:

4 corn muffins, pint jalapeno coleslaw, pint potato salad,
pint pork & beans

NATE'S PLATE SAUCES:

Paducah, Icky Sticky, White BBQ, Curry Mustard

LARCENY

BBQ by haven

SNACKS & PLATES

| | |
|--|-------|
| BEST WINGS ON SOUTH HOWARD <i>smoked, fried, & dry rubbed. Served with white bbq</i> | \$14 |
| SALT & VINEGAR CHIPS <i>BBQ spices, rogue smokey blue dip</i> | \$8 |
| GOAT'S MILK PIMENTO CHEESE <i>BBQ spices, rogue smokey blue dip</i> | \$9 |
| SMOKED BUFFALO TONGUE TACO <i>salsa macha, cabbage, lime, farmers cheese</i> | \$6ea |
| PORK BELLY CORN DOG <i>chipotle honey mustard, currant ketchup, meat sweats</i> | \$8 |

THE SWEET STUFF

| | |
|--|-----|
| YUZU ICEBOX PIE <i>graham cracker crust, whipped sour cream</i> | \$8 |
| PEACH COBBLER PARFAIT <i>brown sugar streusel, pound cake, vanilla ice cream</i> | \$8 |

COCKTAILS

THE BURBS \$12
crop cucumber vodka, pressed lime, cane sugar

REVENGE OF THE NERDS \$12
corazon blanco tequila, velvet falernum, watermelon, lime

CADDYSHACK \$13
uncle nearest 1884 whiskey, black tea syrup, state fair lemonade

HEATHERS \$11
ketel one vodka, lemon, rosemary, rose ice cubes

WEEKEND AT BERNIE'S \$13
Dickel Rye bourbon, yellow chartreuse, citron, mint

IT AIN'T BOOZE, BUT IT'LL DO

MARDI GRAS SWEET TEA \$4
mango, mint, citrus

HAND SQUEEZED LEMONADE \$4
smashed raspberry, whipped lemon

***MAKE IT A TEXAS TEA OR LEMONADE** \$6
add a shot of Tito's Handmade Vodka



BERN'S FAMILY PROPRIETARY BARREL SELECTIONS

BOURBON (1 OZ POUR)

| | |
|---|------|
| Barton 1792 Full Proof Bern's Select 2020 | \$9 |
| Buffalo Trace Bern's Barrel 2020 | \$6 |
| Knob Creek Bern's Single Barrel Select 2019 | \$8 |
| Yellowstone Single Barrel "Bubble Hockey" | \$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 |
| Four Roses Single Barrel Select OESQ Bern's Barrel 2020 | \$10 |
| Widow Jane 12yr Haven's Barrel 2020 | \$12 |
| High West American Prairie Bern's & Corona Cigar Collab PX Sherry Finish | \$8 |
| Smooth Ambler Old Scout Bern's Select 2020 | \$8 |
| Tumblin' Dice cask strength single barrel select for Haven & Bern's Steak House 2021 | \$7 |

WHISKEY (1 oz pour)

Westward Single Malt, Bern's Barrel \$12

RYE (1 oz pour)

| | |
|---|-----|
| High West Dbl Rye Bern's Macvin Finish 2021 | \$8 |
| High West Dbl Rye Bern's Fume Blanc Finish 2020 | \$8 |
| Knob Creek Rye Bern's Single Barrel, 2018 | \$8 |

SCOTCH (1 oz pour)

| | |
|---|------|
| Great King Street Artist's Blend Bern's | \$6 |
| Compass Box Bern's Limited Edition Vol II, 2019 | \$50 |

BOTTLES N' CANS

| | |
|------------------------------------|-----|
| Cigar City Jai Alai IPA | \$6 |
| Central 28 Sunshine Greetings | \$6 |
| Cycle Cream & Sugar, Please | \$6 |
| Motorworks V-Twin Lager | \$6 |
| Stella Artois | \$6 |
| Ommegang Neon Pools IPA 16 oz | \$9 |
| Sixpoint Apollo American Wheat Ale | \$6 |
| Original Sin Golden Russet Cider | \$7 |
| Left Hand Brewing Wook Bait IPA | \$6 |
| Sun King GFJ IPA | \$7 |
| High Noon Pineapple | \$5 |
| Bud Lite | \$5 |
| Miller Lite | \$5 |

DRAFTS

| | |
|--|-----|
| Bear Racer 5 IPA <i>piney, with hints of resin, and tangerine highlights 7.5%</i> | \$7 |
| Parish Dr. Juice IPA <i>tropical, crushable juice bomb 6%</i> | \$7 |
| Flying Boat Crescent Lake Pilsner <i>biscuity, so fresh and so clean 5.2%</i> | \$6 |
| 81 bay brewing Lightning Lager <i>floral, light-bodied and refreshing 5.5%</i> | \$6 |
| Left Hand Brewing Flamingo Dreams Nitro <i>fruity, blonde ale with raspberries and blackcurrants 4.7%</i> | \$7 |