

ENCORE

Banoffee Pie 12

Bourbon toffee, vanilla chantilly, brûlée bananas

Nutella Brownie 12

Ganache, vanilla ice cream, hazelnuts, strawberry
GF

Creamy Cheesecake 12

Cream cheese, graham cracker crust, vanilla bean,
blueberry compote
VG

Chocolate Tart 13

Valrhona 72% chocolate, ganache, graham crust

Bourbon Skull 3.5

Bitter chocolate, Old Forester butter ganache,
pecans
GF

Pair with an ounce of Old Forester for \$10

Dietary Indicators

DF - Dairy Free

GF - Gluten Free

VG - Vegetarian

V - Vegan

* - Modifications required
to accommodate

**Note "GF" does not mean Celiac
friendly - please ask your server
about Celiac options.**

DIGESTIFS

Port

Graham's LBV Port 10

Graham's 10 yr Port 14

Graham's 20 yr Port 16

Amaro

Nonino 9.5

Montenegro 8

Averna 8

Cynar 8

Fernet Branca 9.5

Cognac

Hennessy 10

Grappa

Grappa Nonino 10

LIQUEURS

Disaronno Amaretto 8 Grand Marnier 9.5

Lucid Absinth 8 Lemoncello 8

Pernod 8 Lillet Blanc 8

Chartreuse Green 14 Sambuca 8

Drambuie 9 St. Germain 10

Pimms 9 Jagermeister 8

Southern Comfort 8 Kahlua 8

Chambord 9 Campari 8

Benedictine 9 Aperol 8

B&B 9 Baileys 8

Frangelico 8 Dubonnet 5

***For our Bourbon selection,
please ask for the libations list***

MENU

THE CARBON BAR

E X P E R I E N C E

\$75

per person

*Put the menu away,
we'll take it from here.*

SNACKS

KFC 10

Korean fried cauliflower
VG

Blistered Shishitos 9

Guajillo chili, sesame, lime
VG - V* - DF

Fried Mac and Cheese Bites 10

Sweet and spicy BBQ sauce
VG

STARTERS

Duck Salad 22

Whole crispy duck leg, heritage greens, orange segment, citrus tarragon vinaigrette, roasted red pepper, cranberry
GF

Sea Bream Ceviche Tico 17

Turmeric citrus leche de tigre, cucumber, red onion orange segments, wakame, sweet drop peppers house chile oil, plantain chips, cress
GF - DF

Burnt Ends Kimchi Ssam 19

Smoked brisket burnt ends, kimchi, spicy miso aioli BBQ pork crackling, Boston leaf lettuce
GF - DF

Smoked Bacon Caesar 15

Romaine wedges, parmesan, double smoked bacon, white anchovies, crouton crumb, fried basil
Fried chicken \$7
GF* - DF*

Chef's Salad 14

Heritage greens, cucumbers, cherry tomato, red onion, corn nuts, Alabama white BBQ dressing, cilantro cress
Add protein \$5
GF - DF - VG - V*

Pulled Pork Tacos 15

White corn tortillas, smoky pulled pork, coleslaw white cheddar, tomato salsa, cilantro, crema
GF - DF* - VG* - V*

STEAK FRITES

10oz Hanger 33

All of our steaks are accompanied with hand-cut fries and peppercorn sauce

12oz Striploin 46

12oz Ribeye 55

*All Steaks - GF - DF**

Sautéed wild mushrooms \$4
Rapini with chilli and garlic \$5

PLATES

The Carbon Burger 26

7oz beef patty, smoked bacon, brisket, jalapeno cheese, burnt onion aioli, mustard, pickles, fried shallot, fries
Double bacon \$3
DF* - GF*

Roasted Cauliflower Enchiladas 24

White corn tortillas, roasted cauliflower, black bean aji amarillo rice, tomato sauce, smoked cheddar chips, cilantro cress
DF* - GF - V* - VG

Hot Smoked Salmon 33

6oz smoked spring salmon, yellow coconut and lemongrass curry, yellow squash, fingerling potato, roasted pepper and asparagus, grilled pineapple
DF - GF

Double Smoked Pork Belly 32

Split pea stew, pearl onion, confit carrots triple crunch mustard, crackling, cilantro cress
DF - GF

BBQ PLATTER

Pitmaster Platter 38/per person

St. Louis Cut Pork Ribs
Prime Beef Brisket
Buttermilk Fried Chicken
Smoked Sausage
Pulled Pork

Accompanied by dill pickles, fries, and our signature house-made sauces.
DF* - GF*

A LA CARTE BBQ

St. Louis Cut Pork Ribs 26

Half Rack
DF - GF

Prime Beef Brisket 26

Half Pound
DF - GF

Smoked Turkey Breast 24

Half Pound
DF* - GF

à la carte barbecue served with coleslaw, dill pickles and signature house sauce

FIXIN'S

BBQ Poutine 13

Brisket, cheese curds and gravy
DF* - GF

Collard Greens 8

Lemon, butter
DF* - GF - VG - V*

Mac N' Cheese 14

Chipotle mornay
VG

Pit Baked Beans 10

Pork and beef
DF - GF

Coleslaw 6

Corn nuts
DF - GF - VG

Fries 8

Chipotle lime mayo
DF - GF - VG - V*

Rapini 8

Chilli, garlic
DF - GF - VG - V