

ENCORE

Banoffee Pie 12

Bourbon toffee, vanilla chantilly, brûlée bananas
VG

Coconut Cream Pie 11

Toasted coconut filling, caramelized crust, Chantilly, lime
VG - NF

Bourbon Skull 3.5

Bitter chocolate, Old Forester butter ganache, pecans
Pair with an ounce of Old Forester for \$10
GF

S'more Brownie 13

Valrhona 70% chocolate brownie, Graham cracker crust
torched marshmallow, caramel sauce, vanilla ice cream
VG - NF

Creamy Cheesecake 12

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

Fresh Sorbet 8

Coconut vanilla / cherry / strawberry / mango
GF - DF - VG - V - NF

BOURBON FLIGHTS

3 1/2oz of your choice

Cleveland \$25

Underground Black Cherry	47%
Underground Apple Wood	45%
Underground Sugar Maple Wood	46%
Underground RYE	45%
Wheat Penny Bourbon	47%

Staff Pick \$30

Eagle Rare	45%
Baker's 7y	53.5%
Weller Special Reserve	45%
Bib & Tucker	46%
Blanton's	46.5%

Knockout \$35

Jack Johnson Bourbon	46%
Rocky Marciano Bourbon	49%
Buster Douglas 42 to 1	42%
Boom Boom Bourbon	42%
Boom Boom Reserve	59.5%

Platinum \$40

Michter's Limited Released Barrel Strength	54.7%
Shenk's Homestead Sour Mash	45.6%
Bomberger's Declaration Small Batch	54%
Michter's Limited Release Toasted Barrel Finish	43%
Michter's Small Batch Bourbon	45.7%

Dietary Indicators

DF - Dairy Free / GF - Gluten Free / VG - Vegetarian / V - Vegan / NF - Nut Free / P - Pescatarian

* -Can be modified to accommodate

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

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 13

Korean fried cauliflower
VG

Blistered Shishitos 13

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

SEAFOOD

Salmon Tartare 21

Atlantic salmon, shallot, caper, avocado smoked hot sauce, nori and puff rice scoops
GF - DF

Oysters 3.25/each *by the dozen*

Sourced from the East Coast of Canada
Red wine apple mignonette, fresh horseradish
smoked habanero hot sauce
1/2 price on Tuesdays

Creole Shrimp 26 *per dozen*

Red shrimp poached in our Creole spice
house cocktail sauce
GF* - DF*

Seafood Platter 79 *2/3 people*

Oysters, east coast mussels, littleneck clams
Creole shrimp, cured salmon, octopus escabeche, caviar
pie with toast points
Red wine mignonette, fresh horseradish, cocktail sauce, lemons
GF* - DF* - P *Not available on Sundays*

STARTERS

Chef's Salad 16

Heritage greens, cucumbers, cherry tomato, red onion
corn nuts, Alabama white BBQ dressing, cilantro cress
Add fried chicken or pulled pork \$7
GF - DF - VG - V*

Pulled Pork Tacos 18

White corn tortillas, smoky pulled pork, coleslaw
white cheddar, tomato salsa, cilantro, crema
Add Taco \$8
GF - DF* - VG* - V*

Smoked Bacon Caesar 19

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

Mini Birria Quesadilla 16

White corn tortillas, smoked brisket
cheddar, mozzarella, guajillo consomé
cilantro and red onions
GF - DF*

Grilled Vegetable Salad 18

Grilled escarole, charred shallot vinaigrette
golden beets, French beans, red onion, roasted new
potatoes, feta cheese
DF - GF - VG - V*

Burnt Ends Kimchi Ssam 25

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

PLATES

Mango BBQ Chicken Supreme 35

Coconut rice and peas, collard greens, house
coleslaw, sous-vide chicken breast, spicy mango
BBQ sauce, pequinillo pepper puree
DF* - GF

Smoked Atlantic Salmon 41

Seared and smoked salmon, grilled asparagus
cassava fries, green coconut sauce, chilli oil
P - GF - DF*

STEAK FRITES

*All Steaks - GF - DF**

10oz Hanger 44

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

12oz Striploin 54

12oz Ribeye 57

Sautéed wild mushrooms \$5

PIT SMOKED

Pitmaster Platter 46/per person

**minimum 2 people*

St. Louis Cut Pork Ribs
CAB Beef Brisket
Buttermilk Fried Chicken
Cheddar Jalapeño Sausage
Pulled Pork

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

St. Louis Cut Pork Ribs 31

Make it a full rack - 55
DF - GF

Smoked Beef Brisket 33

Certified Angus Beef
DF - GF

*served with coleslaw,
dill pickles and signature
house sauce*

Smoked Turkey Breast 28

Local, brined and seasoned
DF* - GF

ON THE SIDE

Mac N' Cheese 16

Jarlsberg cheese
VG

Pit Baked Beans 13

Pork and beef
DF - GF

Coleslaw 8

Corn nuts
DF - GF - VG

Collard Greens 9

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

Rapini 11

Chilli, garlic
DF - GF - VG - V

Fries 10

Chipotle lime mayo
DF - GF - VG - V*

Jalapeño Cheddar Cornbread 11

Smoked bourbon butter
VG