

MENU

ENCORE

Banoffee Pie 12

Bourbon toffee, vanilla chantilly, brûlée bananas

Nutella Brownie 12

Ganache, vanilla ice cream, hazelnuts, strawberry

Red Velvet Cake 13

Buttermilk, cocoa, coffee, zesty lime frosting

Chocolate Tart 13

Valrhona 72% chocolate, ganache, graham crust

Easy Peasy Lemon Pie 14

Mezcal lime "sorbet", supra sable crust

Bourbon Skull 3.5

bitter chocolate, Old Forester butter ganache, pecans

Pair with an ounce of Old Forester for \$10

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
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Grappa

Grappa Nonino	10
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LIQUEURS

Disaronno Amaretto	8	Grand Marnier	9.5
Lucid Absinth	8	Limoncello	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

THE CARBON BAR

E X P E R I E N C E

\$69

per person

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

For our Bourbon selection - please ask for the libations list

SNACKS

KFC 10

Korean fried cauliflower

Slider Trio 13

Brisket, pulled pork, turkey

Blistered Shishitos 9

Guajillo chili, sesame, lime

Fried Mac and Cheese Bites 10

Sweet and spicy BBQ sauce

The Carbon Burger 25

7oz beef patty, smoked bacon, brisket, jalapeno cheese, burnt onion aioli, mustard, pickles, fried shallot, fries

Double bacon \$3

Wild Mushroom Chicken 29

Seared chicken, garlic mash, green beans, wild mushroom cream sauce, double smoked bacon lardons, crispy shallot

Roasted Cauliflower Enchiladas 24

White corn tortillas, roasted cauliflower, black bean aji amarillo rice, tomato sauce, smoked cheddar chips, cilantro cress

Hot Smoked Salmon 31

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

STARTERS

Duck Salad 22

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

Burnt Ends Kimchi Ssam 19

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

Smoked Bacon Caesar 15

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

Pulled Pork Tacos 15

White corn tortillas, smoky pulled pork, coleslaw white cheddar, tomato salsa, cilantro, crema

Chef's Salad 14

Heritage greens, cucumbers, cherry tomato, red onion, corn nuts, Alabama white BBQ dressing, cilantro cress. Add protein \$5

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

BBQ PLATTER

Pitmaster Platter 38/per person

St. Louis cut pork ribs, prime beef brisket buttermilk fried chicken, cheddar jalapeno sausage, pulled pork, dill pickles, fries accompanied by our signature sauces.

A LA CARTE BBQ

St. Louis Cut Pork Ribs 26

Half Rack

Prime Beef Brisket 26

Half Pound

Smoked Turkey Breast 24

Half Pound

A la carte barbecue served with coleslaw, dill pickles and side sauce

STEAK FRITES

10 oz Hanger 33

12 oz Striploin 46

12oz Ribeye 51

All steaks accompanied with hand cut fries & peppercorn sauce

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

BBQ Poutine 13

Brisket, cheese curds and gravy

Collard Greens 8

Lemon, butter

Pit Baked Beans 10

Pork and beef

Fries 8

Chipotle lime mayo

Coleslaw 6

Corn nuts

Mac N' Cheese 14

Chipotle mornay

Rapini 8

Chilli, garlic

FIXIN'S