



weekend special
 SERVED SATURDAY & SUNDAY AFTER 5PM
 (available until sold out)

SMOKED PRIME RIB *GF DF* 12 oz 35 16 oz 44
 served with baked potato,
 vegetable of the day, grilled french bread

APPETIZERS

HOUSE SMOKED CHICKEN WINGS *GF* 19
 jerk, dry rub, garlic parmesan, hot honey, house bbq

BRISKET BURNT ENDS 18
 bourbon bbq sauce, fried onions

DEEP FRIED PICKLE CHIPS *V* 14
 smokey ranch sauce

BBQ NACHOS 16
 seasoned chips, pulled pork, jalapeños, onions,
 seasoned sour cream, beer cheese sauce

SMOKED WALLEYE DIP 17
 creamy smoked walleye dip, green onions,
 sesame crackers

CHEESY BRISKET FRIES 19
 seasoned french fries, smoked brisket, beer cheese sauce,
 fried jalapeños

SALADS

add smoked chicken +6

CAESAR 10
 chopped romaine, parmesan, tomato, croutons,
 caesar dressing

WEDGE *GF* 15
 blue cheese, pickled onions, tomato, bourbon
 buttermilk dressing

GARDEN *GF V* 14
 mixed greens, green apples, smoked brie cheese, craisins,
 cucumber, romaine, poppy seed dressing

SANDWICHES

served with chips | add an extra side +4
 choose sauce: bourbon bbq, carolina bbq,
 alabama white sauce, hot honey

BBQ PULLED PORK 16
 cranberry apple slaw, brioche bun

SOUTHERN FRIED CHICKEN 18
 pickle chips, smokehouse sauce, shredded lettuce

BEEF BRISKET 22
 provolone cheese, pickled onions, hoagie

BBQ SMASH BURGER 18
 fried onions, american cheese, bbq sauce, brioche bun

SMOKED CHICKEN SALAD 14
 green apples, celery, grapes, tarragon aioli, brioche bun

SMOKED PRIME RIB SANDWICH 19
 wild mushrooms, onions, swiss cheese,
 horsey sauce, hoagie

ENTREES

served with cornbread and honey butter
 choose 2 of your favorite sides

SMOKED BEEF BRISKET *GF* 30

SMOKED RIBS *GF* HALF RACK 25 FULL RACK 35

PULLED PORK *GF* 21
 cilantro slaw, house pickles, choice of your favorite sauce

SMOKED CHICKEN *GF* 26
 choice of alabama white sauce or jerk sauce

**PRESERVE DRY RUB CRUSTED
 SMOKED PORK BELLY** *GF* 28
 hot honey bbq sauce

PLATTERS

choose your combo + 2 of your favorite sides
 served with cornbread and honey butter

2 MEATS / 38

3 MEATS / 47

4 MEATS / 52

SMOKED BEEF BRISKET *GF*

SMOKED RIBS *GF* bourbon bbq sauce

PULLED PORK *GF* carolina bbq sauce

SMOKED 1/2 CHICKEN *GF* alabama white sauce

BURNT ENDS *GF*

SMOKED CHICKEN WINGS

SIDES

FRENCH FRIES *GF DF V* • **MAC N CHEESE** *V*

CRANBERRY SLAW *GF* • **POTATO SALAD** *GF*

BOURBON BURNT END BAKED BEANS *DF*



**grand smokehouse
 dinner for 6** 190
 Inspired by Chef Justin
 bbq smoked ribs, beef brisket,
 brisket baked beans, pulled pork, chicken wings,
 french fries, artisanal smoked sausage, toasted buns

GF GLUTEN FRIENDLY *DF* DAIRY FREE *V* VEGETARIAN
 GLUTEN FRIENDLY BREAD AVAILABLE UPON REQUEST

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

No split checks on groups of 10 or more. We can accept multiple payments on one check.

All to-go orders will have a 10% charge added.





COCKTAILS

1ST TEE LEMONADE 12

titos, watermelon, lemon juice, simple syrup, lemonade

BACK 9 BRAMBLE 12

bombay sapphire, muddled blueberries-blackberries, simple syrup, lemon juice, soda

PRESERVE OLD FASHIONED 14

knob creek bourbon, grilled pineapple, angostura bitters, filthy cherry and orange peel

BOGEYRITA 12

jalapeño tres agave, mango puree, triple sec, lime juice, simple syrup, jalapeño syrup, tajin rim

FLOP SHOT 12

bombay sapphire, crème de violet, luxardo, lemon juice

SMOKE'D'HOUSE MANHATTAN 14

knob creek rye, foro vermouth, angostura bitters, rosemary, filthy cherry

WATER HAZARD 12

titos, blue gatorade, lemonade, starry

COCKTAILS

[IN A CAN]

Carbliss [Blood Orange]

Cutwater [Lime Margarita]

High Noon [Peach]

Lightstrike [Blue Rush]

Nutrl [Blueberry or Orange]

Surfside [Iced Tea & Lemonade]

White Claw [Black Cherry]

ZERO-PROOF

[IN A CAN]

4 EACH

Guinness

Sunshine State Tropical IPA

Ultra Zero

BOURBON-RYE-WHISKEY

[ROTATING + LIMITED AVAILABILITY]

Bomberger's Bourbon

Bowman Brothers Bourbon

Bulleit

Four Roses Single Barrel

GVL Tattersall Bourbon

Knob Creek

Maker's Mark

Michters Rye single Barrel

Old Foster 1910

Shank's Bourbon Small Batch

Whistle Pig 12

Whistle Pig 15

Whistle Pig Straight Rye

Willet Rye

BEER

[IN A CAN]

4-7 EACH

Bud

Bud Light

Busch Light

Castle Danger Cream Ale

Coors Light

Deschutes Fresh Squeeze

Elm Creek Legalize Mulligans

Fulton Lonely Blonde

Kona Big Wave

Leinenkugel's Summer Shandy

Lupulin Fashion Mullet

Mich Golden Light

Michelob Ultra

Miller Lite

Modelo

Summit EPA

Surly Furious

Third Street Micro Lime

Wild State Cider



• EXPERIENCE A CULINARY JOURNEY AT GRAND VIEW •

CHAR / CRU / ITALIAN GARDENS

NORTHWOODS PUB / ON THE ROCKS / TANQUE VERDE CANTINA

FREDDY'S SPORTS GRILL / THE PRESERVE SMOKEHOUSE