**APPETIZERS**

**JALAPENO BITES**  6 bites wrapped in bacon, stuffed with cream cheese. Served with our own raspberry chipotle sauce on the side.  9.95

**PIG TAILS**  Sidewinder Fries, a large portion of pulled pork, topped with our house coleslaw and BBQ sauce.  11.15

**STUFFED POTATO SKINS**  Potato skins filled with pepper jack cheese, then topped with pulled pork & sour cream.  7.65

**COCONUT SHRIMP**  Served with spicy or mild house dipping sauce. Add 4 coconut shrimp with any meal or as an appetizer.  7.10

**QUESADILLA**  Done to perfection!  5.20
Add your choice of beef, pulled pork, or chicken, for an additional 2.20

**CHIPS & SALSA**  Crispy tri-colored tortilla chips served with our own salsa. Made with a flavorful blend of tomatoes, serranos, and cilantro. Not too spicy.  7.75

**SOUP + SALADS**

Each salad is made with our salad mix and your choice of our house made salad dressing.

**CHEF SALAD**  Hard Boiled Eggs, Vegetables, and Cheese, then you add your choice of meat: Chicken or Turkey.  13.60

**PULLED PORK SALAD**  A bed of greens, vegetables, are roasted corn and black beans, topped with pulled pork, pepper jack cheese, and tortilla chips.  13.95

**SOUP AND SALAD**  Our soup of the day and a garden salad.  8.95

**DINNER SALAD**  4.50

**HOMEMADE SOUP**  Our soups are made with the finest ingredients, just like Grandma used to make. Our soups change daily so be sure to ask your server for the soup of the day.  5.20

**SMOKEHOUSE CHILI**  Our warm flavorful chili, served with a fresh slice of homemade corn bread.  7.90

**DESSERT**

*Fresh from our bakery*

**GOURMET HOMEMADE COBBLER**  Warm “Dutch Oven” style from our own secret recipe. Served with ice cream on top. Ask server which are available.  7.10

**TRAIL DRIVE PUDDING**  Made fresh with our cinnamon bread, topped with our sweet cowboy brandy sauce, and whipped cream.  6.50

**BRULE’ TOPPED NEW YORK CHEESE CAKE**  A classic cheese cake, with a brule top, and a graham cracker crust. Choice of toppings.  6.55

**BEVERAGES**

**SOFT DRINKS**  3.25
Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper

**ICE TEA**  3.25

**COFFEE**  2.05

**HOT CHOCOLATE**  3.10

**HOT TEA**  2.35

**BOTTLED WATER**  2.35

**SPARKLING WATER**  3.25

**LEMONADE**  3.25
Flavored Lemonade (no refill)  3.75
Ask your server on available flavors.

**APPLE JUICE**  3.25

**ORANGE JUICE**  3.25

**MILK**  3.25

**SARSAPARILLA**  3.50

Ask Your Server About our Wine and Beer Selection!

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.*

**BREAKFAST • LUNCH • DINNER**

Owned and Operated by,
McKay and Noelle Magoon Ralph and Natalie Perkins

**PH (435) 676-8030**
95 North Main Panguitch, Utah 84759
www.thecowboysmokehouse.com
BREAKFAST
SERVED FROM 7AM - 11AM

THE COWBOY BREAKFAST Two eggs with your choice of bacon or sausage, hashbrowns, and toast. 9.75
HAM STEAK AND EGGS Two eggs with bone in ham, hashbrowns, and toast. 9.75
CATTLEMAN’S SPECIAL Two eggs, 8oz center cut beef sirloin steak, hashbrowns, and toast. 16.75
COUNTRY FRIED STEAK Two eggs, country fried steak covered in sausage gravy, hashbrowns, and toast. 15.95

OMELETS
3 egg omelets - served with hashbrowns and toast. Made with real cheese, no processed cheese

BASIC CHEESE OMELET Loaded with your choice of Colby or Pepper Jack Cheese. 9.45
DENVER OMELET Ham, bell pepper, onion, Colby Jack. 10.50
OMELET YOUR WAY Your choice of all of our add ins...11.95
SPANISH OMELET Sausage, green chilli sauce, onions, Pepper Jack cheese. 10.50
VEGGIE OMELET Bell peppers, onion, tomatoes, mushrooms, and Colby Jack. 10.50

SMOKEHOUSE SPECIALS

BUNKHOUSE BREAKFAST 3 large sweet cream pancakes $8.40
Option 1: Add 2 eggs $2.15
Option 2: Add bacon or sausage, hashbrowns $5.25
BREAKFAST BURRITO Sausage, egg, cheese and potatoes, wrapped in a flour tortilla, served with salsa. 11.15
FRENCH TOAST Three thick slices of cinnamon swirl Texas toast, dusted with powdered sugar. 8.35

EXTRAS
Hot Oatmeal & Toast 5.25
Two Biscuits & Gravy 6.95
Half order 4.75
Hash Browns 2.40
Side of Sausage Gravy 2.80
Side of Meat 5 3 strips of bacon, slice of ham, or sausage patty.

LUNCH
SERVED FROM 11AM - 4PM

ANNOUNCED MENU CHANGES
COUNTRY FRIED STEAK
Two eggs, country fried steak covered in sausage gravy, hashbrowns, and toast. 15.95

VEGETABLES
Cauliflower, broccoli, carrots, peas, green beans.

COMBO PLATTER
Choose any 3 of our BBQ meats, with 2 sides. 20.25

VAMPIRE BURRITO
Our smoked tri-tip, sauced in BBQ sauce or smoked pinto beans, served in a tortilla, topped with sour cream, cheddar and onion. 12.25

SIDE ITEMS

SIDE OF BEANS
As part of our BBQ platters and in our combination plates. 4.00
SIDE OF COLESLAW
Our classic and now award winning fresh homemade coleslaw. 3.00
SIDE OF MASHED POTATOES
Fresh mashed potatoes served with gravy, 6.75
SIDE OF POTATO FRIES
Our delicious hand cut fries made with Idaho potatoes. 6.75

EXTRAS

Addins...
1. Add cheese .50
2. Add sides...1.15
3. Add all sides...2.25

BREAKFAST OMELETS
3 egg omelets - served with hashbrowns and toast. Made with real cheese, no processed cheese

HAMBURGER
½ lb chopped brisket and cheddar cheese. 11.25
BLT
Thick-cut bacon, tomatoes, and lettuce on your choice of wheat, white, or sourdough bread. 8.95
Bacon Cheeseburger
¼ lb chopped brisket and cheddar cheese. 11.25

BACON CHEESE BURGER
¼ lb chopped brisket and cheddar cheese served on a bun. 11.25

BACON CHEESE BURGER
¼ lb chopped brisket and cheddar cheese served on a bun. 11.25

MUSHROOM BURGER
This one is smothered in sautéed mushrooms and onions, with Swiss cheese. 11.50

SOUTHWEST BURGER
Our southwest inspired burger with green chili and Pepper Jack cheese. 11.25

VEGGIE BURGER
This is a classic with our signature melted blue cheese. 11.25

BBQ BURGER
This one is topped with pulled pork, BBQ sauce, and coleslaw. 12.35

SOUTHWEST BURGER
Our great burger with green chili and Pepper Jack cheese. 11.25

BLUE CHEESE BURGER
Our smoked hot beef, bell peppers, onions, and pepper jack cheese on a ciabatta bun. 11.80

BBQ BURGER
This one is topped with pulled pork, BBQ sauce, and coleslaw. 12.35

VEGETARIAN BURGER
You won’t believe this isn’t the real thing! 13.39

PATTY MELT
Our brisket chopped chuck steak patty with caramelized onions, Swiss cheese, on toasted rye bread. 11.55

CHICKEN MELT
Our slow roasted chicken served on a bun with lettuce and tomatoes. 8.95

GREEN CHILI PORK BURRITO
Smoked pulled pork, cornbread, black beans, cilantro lime rice, southwest cheese, wrapped in our tortilla, smothered in our spicy green chili sauce, and served with a garden salad. 12.15

TROUT FILLET
Rainbow trout served with 2 sides. (a lighter portion) 15.75

SALMON FILLET
8 oz wild caught salmon fillet served with 2 sides. 18.50

BBQ DINNERS
Our meat dinners are slow cooked on our pit over mesquite wood. Limited on daily supply, ask your server what is still available.

BEEF PLATTER
Tri-tip slow cooked over mesquite wood. 16.75
MESQUITE BBQ RIBS
Half a full rack of the meatiest pork ribs, dry rub, served dry, slow cooked to perfection. Half 23.95 • Whole 28.95
PULLED PORK PLATTER
Smoked, then slow roasted. 16.55
SAUSAGE PLATTER
A mild spiced German sausage smoked link. 19.50
CHICKEN PLATTER
Slow smoked bone in. 17.75
TURKEY PLATTER
Slow smoked, tender sliced turkey breast. 17.85
COMBINATION PLATTER
Choose any 3 of our BBQ meats, to customize your platter. There is an up charge for double portions of ribs. 24.15

STEAKS

4% Cash Discount • *Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.