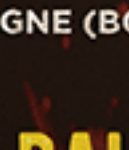


# MENU



COUNTRY  
SMOKEHOUSE AND NIGHTCLUB



## BEER

### DOMESTICS

BUDWEISER   BUD LITE	7.75
CANADIAN   COORS LITE	7.75
KOKANEER   PILSNER	7.75

### IMPORTS | COOLERS | CHAMPAGNE

CORONA   HEINEKEN	8.50
STRONGBOW APPLE CIDER	9.00
SMIRNOFF ICE   COORS ORIGINAL	8.50
ARIZONA HARD ICED TEA	8.50
AMERICAN VINTAGE HARD TEA	8.50
MILLER HIGH LIFE	8.50
COORS ORIGINAL	8.50
OLE' TEQUILA COCKTAILS	9.00
COOKS CHAMPAGNE (BOTTLE)	30

## PAIL-A-PALOOZA

3oz HIGHBALL SERVED IN OUR FAN FAV COOK COUNTY PAIL. MAKE IT A COCKTAIL +\$1	17.50
1oz HIGHBALLS	7.75
1oz COCKTAILS	8.25

## DRAFT BEER

BUD   BUD LITE (16oz PINT)	8.25
TABLE KEG (123oz)	55

## NON - ALCOHOLIC

POP: COKE   DIET COKE   SPRITE   ICED TEA	2.5
GINGER ALE   SPRITE   SODA/TONIC WATER	
REDBULL REGULAR   SUGAR FREE   SEASONAL	4.5
JUICE - PINEAPPLE   OJ   CRANBERRY	3.5
BOTTLED WATER	3.5

## APPIES

<b>BANNOCK &amp; JAM</b>	10
HANDMADE TRADITIONAL DEEP-FRIED BANNOCK SERVED WITH HOUSE-MADE SASKATOON COMPOTE. *CONTAINS GLUTEN AND DAIRY.	
<b>COOKS GRAVY TRAIN</b> <small>0\$S</small>	14
STANDARD CUT HOUSE FRIES SERVED WITH VEGETARIAN GRAVY AND LOCALLY-MADE CHEESE CURDS.	
<b>MAC N CHEESE BITES</b>	14
TRADITIONAL ELBOW MACARONI NOODLES WITH VELVEETA CHEESE SAUCE, PANKO CRUSTED AND FRIED. SERVED WITH TOMATO JAM.	
<b>SMOKED HOT WINGS</b> <small>0\$S</small>	14
A BASKET OF BRINED, SMOKED, THEN FRIED WINGS TOSSED IN OUR HOUSE-MADE HABANERO HOT SAUCE. SERVED WITH JALAPENO RANCH SAUCE. *SAUCE CONTAINS DAIRY AND EGG.	
<b>CRISPY PICKLE CHIPS</b>	12
DILL PICKLE AND JALAPENO COIN "CHIPS" SERVED WITH JALAPENO RANCH. *SAUCE CONTAINS DAIRY AND EGG, CONTAINS GLUTEN.	
<b>COOK'S SMOKED BEANS</b>	12
SLOW-SMOKED BEANS WITH PORK AND BEEF BITS STEWED WITH TOMATO, ONIONS, GARLIC, PEPPERS, AND SAUSAGE AND BACON.	
<b>CHOPPED SALAD</b> <small>0\$S</small>	12
ICEBERG LETTUCE DRESSED IN OUR JALAPENO RANCH. WITH CORN, BEANS, DICED TOMATO, CROUTONS, CARROT, AND NACHO CHEESE. ADD-ONS INCLUDE BRISKET, SEASONED BEEF, AND PULLED PORK. GLUTEN-FREE AND VEGETARIAN.	
<b>CHIPS N DIP</b> <small>0\$S</small>	8
HOUSE-FRIED POTATO CHIPS SEASONED WITH OUR SPECIAL SPICE BLEND SERVED WITH ROASTED GARLIC AIOLI.	
<b>COOK'S CORN DOGS</b>	12
TWO CORN-BATTERED NATHAN'S FAMOUS HOT DOGS DEEP-FRIED AND SERVED WITH YOUR CHOICE OF MUSTARD OR KETCHUP.	
<b>SMOKEHOUSE NACHOS</b> <small>0\$S</small>	20
HOUSE-FRIED TORTILLAS SERVED WITH BAKED NACHO CHEESE, DICED TOMATOES, PICKLED JALAPENOS, BLACK BEANS, CORN KERNELS, AND OLIVES. SERVED WITH SOUR CREAM AND HOUSE-MADE SALSA. YOUR CHOOSE TO ADD: GROUND BEEF \$7   PULLED PORK \$6	

# OUR FAMOUS SANDWICHES

*original*

ALL OUR SANDWICHES ARE SERVED WITH FRIES.  
SUB POUTINE \$3 | SALAD \$2  
LETTUCE BUN AVAILABLE AS GLUTEN FREE OPTION

<b>PULLED PORK</b>	18
PORK SHOULDER RUBBED AND SMOKED FOR 10 HOURS, TOSSED IN OUR HOUSE-MADE SASKATOON BBQ SAUCE. SERVED ON A BRIOCHE BURGER BUN WITH ROASTED GARLIC AIOLI.	
<b>SPICY BBQ BRISKET PHILLY</b>	20
SEASONED THEN SMOKED FOR 10-14 HOURS, SLICED BRISKET WITH MAPLE CHIPOTLE AIOLI, TOPPED WITH SAUTEED ONIONS AND PEPPERS, SPICY PENDLETON'S BBQ SAUCE, AND VELVEETA CHEESE SAUCE.	
<b>NASHVILLE CHICKEN CRUNCH</b>	18
SKIN-ON CHICKEN THIGHS MARINATED IN BUTTERMILK AND FRIED, BRUSHED WITH HOUSE-MADE SPICED OIL GARLIC AIOLI AND PICKLES, THEN SERVED ON TOP OF A BRIOCHE BUN.	

<b>BANNOCK AND BOLOGNA</b>	14
HOUSEMADE FRIED BANNOCK SERVED WITH SEARED BOLOGNA, AMERICAN CHEDDAR, AND YELLOW MUSTARD.	
<b>BANNOCK BURGER</b>	18
SMASHED 50Z BURGER SEASONED WITH OUR HOUSE DRY RUB. SERVED WITH LETTUCE, TOMATO, PICKLE, AMERICAN CHEESE, CROWN ROYAL PEACH BBQ SAUCE, AND MAPLE CHIPOTLE AIOLI ON TOP OF A HOUSE-MADE BANNOCK BUN. SERVED WITH A SIDE OF FRIES. ADD BACON FOR \$2.	
<b>DONAIR DOG-WICH</b>	16
SMOKED BEEF AND LAMB SAUSAGE SERVED WITH SWEET SAUCE, DICED TOMATOES, WHITE ONION, AND MELTED CHEESE.	

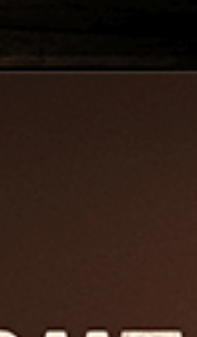
## OTHER MAINS

<b>BABUSIA UKRAINIAN PEROGIES</b>	12
POTATOE PEROGIES SERVED WITH SAUTEED ONIONS AND SOUR CREAM. ADD BACON FOR \$2. *ALL PEROGIES ARE HANDMADE BY UKRAINIAN REFUGEES EMPLOYED THROUGH THE YEG UKRAINIAN FREESTORE.	
<b>CHICKEN FINGERS &amp; FRIES</b> <small>0\$F</small>	16
BRINED CHICKEN BREAST BREADED AND DEEP FRIED SERVED WITH FRIES AND PLUM SAUCE. SUB POUTINE \$3   COLESLAW \$3   TACO SALAD \$3	
<b>COWBOY PLATTER</b> <small>0\$S</small>	40
ALL ARE SERVED WITH NACHOS AND YOUR CHOICE OF 2 APPETIZERS. CHOICES INCLUDE FRIED PICKLE "CHIPS," BANNOCK & JAM, SMOKED WINGS, CHICKEN FINGERS, PEROGIES, CHIPS N DIP, OR CORN DOGS. *ALLERGY CONCERNS MAY VARY DEPENDING ON CHOICES. PLEASE ASK YOUR SERVER FOR DETAILS.	

## ADDITIONAL SIDES

DILL PICKLE COLESLAW	SM 8 / LG 12
SIDE FRIES	8
ADD BEEF	8
ADD PORK	6
ADD EXTRA	2
CHEESE, ONIONS, SAUCE, ETC	

CHECKOUT OUR WEBSITE AND UPCOMING EVENTS

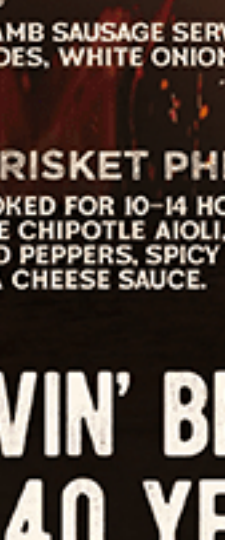


0\$S = GLUTEN SENSITIVE

PLEASE NOTE: DUE TO CROSS CONTAMINATION WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% GLUTEN FREE, HOWEVER THESE DISHES ARE MADE WITH GLUTEN FREE INGREDIENTS. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES.

0\$F = DAIRY FREE

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES. SOME DISHES CAN BE MODIFIED TO BE 100% DAIRY FREE.



## LATE-NIGHT eats-

SANDWICHES ONLY

<b>BANNOCK AND BOLOGNA</b>	10
HOUSE-MADE FRIED BANNOCK, SERVED WITH SEARED BOLOGNA, AMERICAN CHEDDAR, AND YELLOW MUSTARD	
<b>NASHVILLE CHICKEN CRUNCH</b>	12
SKIN-ON CHICKEN THIGHS MARINATED IN BUTTERMILK AND FRIED, BRUSHED WITH HOUSE-MADE SPICED OIL GARLIC AIOLI AND PICKLES, THEN SERVED ON TOP OF A FRESH BUN.	
<b>PULLED PORK SANDWICH</b>	12
PORK SHOULDER RUBBED AND SMOKED FOR 10 HOURS, TOSSED IN OUR HOUSE-MADE SASKATOON BBQ SAUCE, SERVED ON A BURGER BUN WITH ROASTED GARLIC AIOLI.	
<b>DONAIR DOG</b>	14
SMOKED BEEF AND LAMB SAUSAGE SERVED WITH SWEET SAUCE, DICED TOMATOES, WHITE ONION, AND MELTED CHEESE.	
<b>SPICY BBQ BRISKET PHILLY</b>	14
SEASONED THEN SMOKED FOR 10-14 HOURS, SLICED BRISKET WITH MAPLE CHIPOTLE AIOLI, TOPPED WITH SAUTEED ONIONS AND PEPPERS, SPICY PENDLETON'S BBQ SAUCE, AND VELVEETA CHEESE SAUCE.	

## SERVIN' BEERS FOR 40 YEARS.