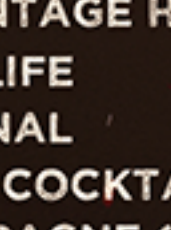


MENU



COUNTRY SMOKEHOUSE AND NIGHTCLUB



BEER

DOMESTICS

BUDWEISER | BUD LITE 7.75

CANADIAN | COORS LITE 7.75

KOKANEE | PILSNER 7.75

IMPORTS | COOLERS | CHAMPAGNE

CORONA | HEINEKEN 8.25

STRONGBOW APPLE CIDER 9.00

SMIRNOFF ICE | COORS ORIGINAL 8.50

ARIZONA HARD ICED TEA 8.25

AMERICAN VINTAGE HARD TEA 8.25

MILLER HIGH LIFE 8.25

COORS ORIGINAL 8.25

OLE' TEQUILA COCKTAILS 8.25

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

BANNOCK & JAM 10

HANDMADE TRADITIONAL DEEP-FRIED BANNOCK SERVED WITH HOUSE-MADE SASKATOON COMPOTE. *CONTAINS GLUTEN AND DAIRY.

COOKS GRAVY TRAIN 0\$ 14

STANDARD CUT HOUSE FRIES SERVED WITH VEGETARIAN GRAVY AND LOCALLY-MADE CHEESE CURDS.

MAC N CHEESE BITES 14

TRADITIONAL ELBOW MACARONI NOODLES WITH VELVEETA CHEESE SAUCE, PANKO CRUSTED AND FRIED, SERVED WITH TOMATO JAM.

SMOKED WINGS 0\$ 18

1 LB OF BRINED & SMOKED WINGS TOSSED IN YOUR CHOICE OF SAUCE OR RUB (SASKATOON BBQ, CAROLINA GOLD BBQ SAUCE, PENDLETON'S WHISKEY BBQ, COOK BBQ, EXTRA SPICY BUFFALO, SALT & PEPPER)

CRISPY PICKLE CHIPS 14

DILL PICKLE COIN "CHIPS" SERVED WITH JALAPENO RANCH. *SAUCE CONTAINS DAIRY AND EGG, CONTAINS GLUTEN.

CORN RIBS 0\$ 16

BLANCHED AND FRIED CORN "RIBS" TOSSED IN TAJIN, LIME CREMA, FRESH CILANTRO, SLICED GREEN ONIONS AND CRUMBLLED FETA.

CHOPPED SALAD 0\$ 12

ICEBERG LETTUCE DRESSED IN OUR JALAPENO RANCH, WITH CORN, BEANS, DICED JALAPENO, CROUTONS, CARROT, AND NACHO CHEESE. ADD-ONS INCLUDE BRISKET, SEASONED BEEF, AND PULLED PORK. GLUTEN-FREE AND VEGETARIAN.

CHIPS N DIP 0\$ 8

HOUSE-FRIED POTATO CHIPS SEASONED WITH OUR SPECIAL SPICE BLEND SERVED WITH ROASTED GARLIC AIOLI.

SMOKEHOUSE NACHOS 0\$ 30

FRIED CORN TORTILLA CHIPS, BLACK BEANS, CORN KERNELS, DICED TOMATOES, SLICED JALAPENO, BLACK OLIVES, AND GREEN ONIONS SERVED WITH SOUR CREAM & FIRE ROASTED SALSA.

YOUR CHOICE TO ADD: GROUND BEEF \$7 | PULLED PORK \$6

OUR FAMOUS SANDWICHES

ALL OUR SANDWICHES ARE SERVED WITH FRIES. SUB POUTINE \$3 | SALAD \$3

LETTUCE BUN AVAILABLE AS GLUTEN FREE OPTION

PULLED PORK 18

PORK SHOULDER RUBBED AND SMOKED FOR 10 HOURS, TOSSED IN OUR HOUSE-MADE SASKATOON BBQ SAUCE, SERVED ON A BRIOCHE BURGER BUN TOPPED WITH DILL PICKLE COLESLAW AND ROASTED GARLIC AIOLI.

SPICY BBQ BRISKET PHILLY 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.

NASHVILLE CHICKEN CRUNCH 18

SKIN-ON CHICKEN THIGHS MARINATED IN BUTTERMILK AND FRIED, BRUSHED WITH HOUSE-MADE SPICED OIL, GARLIC AIOLI AND PICKLES, TOPPED WITH DILL PICKLE COLESLAW, SERVED ON TOP OF A BRIOCHE BUN.

BANNOCK AND BOLOGNA 14

SMOKED AND SLICED THICK BOLOGNA, AMERICAN CHEESE, CAROLINA GOLD BBQ SAUCE, ALL BETWEEN A FRIED BANNOCK BUN, COMES WITH SIDE OF FRIES.

SMASHED BANNOCK BURGER 19

SMASHED BEEF PATTY WITH PENDLETON WHISKEY BBQ SAUCE, SAUTEED ONIONS, AMERICAN CHEESE AND LETTUCE ON A BRIOCHE BUN WITH HERBED AIOLI ADD BACON FOR \$2.

DONAIR DOG-WICH 16

SMOKED BEEF AND LAMB SAUSAGE SERVED WITH SWEET SAUCE, DICED TOMATOES, WHITE ONION, SHREDDED LETTUCE AND MELTED CHEESE.

OTHER MAINS

UKRAINIAN PEROGIES 14

\$14 PEROGIES & POTATO-BOILED & PAN-FRIED CHEDDAR AND POTATO PEROGIES WITH SAUTEED ONIONS, GREEN ONIONS, AND CRISPY BACON SERVED WITH A SIDE OF SOUR CREAM.

*ALL PEROGIES ARE HANDMADE BY UKRAINIAN REFUGEES EMPLOYED THROUGH THE YEG UKRAINIAN FREESTORE.

CHICKEN FINGERS & FRIES 0\$ 18

BRINED CHICKEN BREAST BREADED AND DEEP FRIED SERVED WITH FRIES AND PLUM SAUCE. SUB POUTINE \$3 | COLESLAW \$3 | CHOPPED SALAD \$3

BANNOCK TACOS 18

FRIED BANNOCK WITH TEX MEX STYLE GROUND BEEF, DICED TOMATOES, SLICED GREEN ONION, SHREDDED CHEESE, SHREDDED LETTUCE, SALSA AND SOUR CREAM.

COWBOY PLATTER 0\$ 45

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 RIBS.

*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\$ = 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\$ = DAIRY FREE

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

LATE-NIGHT eats

SANDWICHES ONLY

BANNOCK AND BOLOGNA 10

SMOKED AND SLICED THICK BOLOGNA, AMERICAN CHEESE, CAROLINA GOLD BBQ SAUCE, ALL BETWEEN A FRIED BANNOCK BUN

NASHVILLE CHICKEN CRUNCH 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.

PULLED PORK SANDWICH 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.

DONAIR DOG 14

SMOKED BEEF AND LAMB SAUSAGE SERVED WITH SWEET SAUCE, DICED TOMATOES, WHITE ONION, AND MELTED CHEESE.

SPICY BBQ BRISKET PHILLY 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.



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