

SMOQUE  
**STEAK**  
CHICAGO

## ***Brunch Menu***

### **Shrimp & Grits \$25**

House-made grits topped with sauteed shrimp, spicy Connecuh pork sausage, bell pepper, garlic, celery, and pot liquor.

### **Filet & Eggs \$36**

A 5 oz filet with your choice of eggs, chipotle brunch potatoes, and challah toast.

### **Ribeye & Eggs \$29**

A 12 oz ribeye with your choice of eggs, chipotle brunch potatoes, and challah toast

### **Banana Brittle French Toast \$18**

Crunchy batons of custard-soaked rustic bread with fresh bananas, Foster sauce, crème anglaise and crushed banana chips.

### **Smoked Salmon Tartine \$24**

House-smoked and cured salmon on grilled rustic bread with house cream cheese spread, pickled red onion, chiffonade red sorrel, capers, and green goddess drizzle.

### **Lobster Biscuit Benedict \$26**

Cheddar scallion buttermilk biscuit topped with butter-poached lobster, poached eggs, and Shallot-tarragon hollandaise.

### **California Style Breakfast Burrito \$14**

Pan-seared Certified Angus steak wrapped in a flour tortilla with fried fingerling potatoes, guacamole, Chihuahua cheese, scrambled eggs, and crema. Served with chile de arbol salsa.

### **"2 x 4" Classic Breakfast \$16**

Your choice of 2 eggs, 2 slices of house bacon, 2 links of Connecuh sausage, and 2 pieces of challah toast.

## ***Sides***

House double-smoked thick-cut bacon (6 slices)	\$10
Spicy Connecuh sausage (6 links)	\$10
Bacon cheddar potato fritters	\$8
Chipotle brunch potatoes	\$6

## **Brunch Beverage Selections**

<b>BRUNCH COCKTAILS</b>	<b>COCKTAIL</b>	<b>CARAFE (Serves 5)</b>
<b>Bloody Mary</b> Vodka, house bloody mary mix, Smoque BBQ Carolina Sauce	\$12	\$45
<b>Signature Bloody Mary</b> With house-made bacon-infused vodka	\$15	\$55
<b>Bloody Maria</b> With guajillo chili and bacon-infused Mezcal Add a 7oz Miller High-Life pony for \$3	\$17	\$60
<b>Peach Bellini</b> Peach Nectar, Brut Prosecco	\$10	\$35
<b>Guava Passionfruit Bellini</b> Guava Nectar, Chinola, Brut Prosecco	\$10	\$35
<b>Mimosa</b> Orange Juice, Brut Prosecco	\$10	\$35
<b>Cherry Basil Sgroppino</b> House-made Cherry Basil Sorbet topped with Brut Prosecco	\$12	
<b>Nitro Espresso Martini</b> Vodka, House-blended Amaro, Demerara sugar, Coffee	\$15	
<b>Winter Smash</b> Chicago Distilling Vodka, Thyme, Lemon, Mulled Wine	\$15	
<b>Smoqed Pineapple</b> La Luna Mezcal, Ancho Reyes, Pineapple, Lime, Agave Nectar	\$15	
<b>WINE</b>		<b>6OZ/BOTTLE</b>
Angels & Cowboys Methode Traditionelle / Brut / NV / California.		\$10/\$45
Triennes Rose' / Cinsault, Grenache, Syrah / 2022 / Provence		\$13/\$48
Castelo Do Mar Albarino / Albarino / 2021 / Rias Baixes		\$13/\$48
Morgan Winery 12 Clones Pinot Noir / Pinot Noir / 2019 / Santa Lucia Highlands		\$16/\$60
<b>BEER / CIDER</b>		
Old Irving Brewing Beezer / Hazy IPA / 6.9% / 14 Oz Draft		\$7
Metropolitan Brewing Krankshaft / Kolsch / 5% / 14 Oz Draft		\$7
Eris Blush Cider / Sweet and Tart Cherry Cider Blend / 5.9% / 14 Oz Draft		\$7
Modelo Especial / Mexican Pilsner / 4.4% / 14 Oz Draft		\$6
Aval Blanc French Cider / Demi-Sec Cider / 5% / Brittany / 12 Oz Can		\$5
Hamm's / American-Style Lager / 4.5% / 16 Oz Can		\$4
Schlitz / American-Style Lager / 4.5% / 16 Oz Can		\$4
Left Hand Nitro Milk Stout / Milk Stout / 6% / 12 Oz Bottle		\$7
Wiehenstephaner N. A. / N. A. Wheat Beer / 12 Oz Bottle		\$7

### **COFFEE / JUICES / SOFT DRINKS**

We serve La Colombe coffee and espresso and Rishi Teas

Coffee / Espresso / Cappuccino / Caffè Latte / Café Americano / Selection of hot tea

Orange / Grapefruit / Pineapple / Cranberry / Apple / Tomato

Bottled Soft Drinks / Sparkling and still water / Black currant Iced tea