


MOAT mountain Smoke House & Brewing Co.

3378 WHITE MOUNTAIN HIGHWAY
(ROUTE 16)
NORTH CONWAY, NH

603-356-6381
WWW.MOATMOUNTAIN.COM

LIFE IS BETTER WITHOUT STRAWS

-  **1** minute to make
-  **15** minutes to use
-  **200** years to disintegrate
-  **1000** deaths of ocean species

SAY NO TO STRAWS

USEFUL INFO

For Their Safety,
Please Supervise Your Children
We Accept Cash, Master Card, Visa
and American Express
No Personal Checks

Special Orders, Substitutions or Additions
May Lead to Extra Charges.

GLUTEN FREE MENU
AVAILABLE UPON REQUEST

OUR HOME MADE SAUCES ARE AVAILABLE TO TAKE HOME IN PINTS OR HALF PINTS

- *BBQ Sauces
- *Wing Sauce
- *Salsas
- *Salad Dressings
- *Guacamole
- *Hummus

Ask your server for details!

BBQ SAUCES

Austin BBQ Sauce

(Mustard Habanero Base - Spicy)

KC BBQ Sauce

(Tomato Based - Sweet & Tangy)

MEAT ORDERING GUIDE

Rare - Seared Outside, Cool, Raw Center
Medium Rare - Seared Outside, Warm, Raw Center
Medium - Seared Outside, Hot, Red Center
Medium Well - Seared Outside, Pink Center
Well - Fully Cooked, No Color

USDA WARNING*

Consuming raw or under cooked meats, poultry,
seafood, fish or eggs may increase the risk of
food borne illness. Not Responsible for the
Quality of Well Done Meats.

APPETIZERS

- TEXAS STYLE BRISKET & ANDOUILLE SAUSAGE CHILI
Served with Sour Cream and Green Onions.
With or Without Black Beans Cup \$5.25 - Bowl \$8.25
- VEGETARIAN THAI PEANUT CHILI
(VEGAN) Cup \$5.25 - Bowl \$8.25
- CURRIED CRAB & CORN BISQUE..Cup \$6.25 - Bowl \$9.25
- CHICKEN WINGS \$11.99
With or Without Bones, Available Barbecued, Buffalo
or Spicy Chipotle Honey Glazed
- NEW ENGLAND STYLE HUSH PUPPIES.....\$6.99
Served with New Hampshire Maple Syrup
- MOAT MOUNTAIN POT STICKERS\$8.99
Asian Style Pork Dumplings served with Sesame Slaw
and Thai Sweet Chili Sauce
- FLATBREAD & HUMMUS \$13.99
Grilled Garlic and Parmesan Cheese Flatbread with
Hummus, Carrot & Celery Sticks & Kalamata Olives
- SOFT BAVARIAN PRETZELS \$9.99
Served w/beer cheese made w/our Matilda's Red Rage Ale
- SWEET AND SPICY BRUSSEL SPROUTS.....\$7.99
Tossed with Butter, Sambal, Local Maple Syrup, Lime Juice,
Sweetie Drop Peppers, Green Onions & Crushed Wasabi Peas

NACHOS

- (Nachos are Available w/ Sour Cream - Just Ask!)
- SANTA FE NACHOS.....\$12.49
Smoked Pulled Chicken, Cheese & Red Onion w/Mango
Pineapple Salsa
- LONG HORN NACHOS\$12.49
Barbecued Texas Style Smoked Brisket, Red Onion, Cheese,
Austin BBQ Sauce w/Fresh Tomato Salsa
- SMOKE HOUSE NACHOS\$12.49
Our Own Texas Style Brisket and Andouille Sausage
Chili w/Cheese, Red Onion & Fresh Tomato Salsa
- MEXICAN NACHOS\$11.49
Black Beans & Cheese w/Tomato Salsa
- CHIPS & FRESH TOMATO SALSA.....\$6.25

BOWLS

- MEXICAN BARBEOA BOWL\$15.99
Smoked Pulled Chicken, Black Beans & Spanish Rice,
Tomato Salsa, Smashed Avocado & Cojita Cheese
- SPICY GOCHUJANG CHICKEN BOWL\$16.99
Smoked Pulled Chicken, Ginger Lemongrass Rice,
Sesame Slaw, Smashed Avocado & Mango Pineapple
Salsa. Finished w/Gochujang Chili Sauce.
- SUPER FOOD BOWL\$13.99
Baby Kale & Quinoa Tossed w/Basil Pesto, Red Wine
Vinaigrette & Calabrian Chiles, Topped w/Artichoke Hearts,
Oven Roasted Tomatoes, Shredded Carrots & Mozzarella Pearls
- THAI RED CURRY BOWL.....\$15.99
Tofu, Ginger Lemongrass Rice, Sauteed Onions,
Peppers & Mushrooms w/Red Curry Sauce. Finished
w/Crushed Peanuts, Scallions & Sweet Chili Sauce

SALADS

- House Made Dressings: Goat Cheese Ranch • Blue Cheese
Molasses Black Peppercorn • Maple Chipotle Vinaigrette
Lemon Soy Vinaigrette • Citrus Vinaigrette
Balsamic Vinaigrette • Red Wine Vinaigrette
- SOUTHWESTERN CAESAR SALAD\$9.99
Demi Caesar Salad.....\$5.99
- SPINACH SALAD\$12.99
W/Pecans, Mangos, Goat Cheese, Roasted Red Peppers,
Red Onion & Citrus Vinaigrette
- GREEK SALAD\$15.49
Romaine tossed w/Red Wine Vinaigrette, Kalamata Olives,
Feta, Artichoke Hearts, Roasted Red Peppers, Roasted
Tomatoes & Red Onion topped w/Grilled Chicken Breast
- HOUSE SALADhalf \$3.99 full \$8.99
Mix of Baby Greens and Veggies
- Add Grilled Lemon & Oregano Marinated Chicken Breast..\$5.50
Add Fried Chipotle Crab Cakes.....\$6.00
Add Smoked Beef Brisket.....\$6.00
Add Cajun Blackened Yellow Fin Tuna..... \$7.50

SMOKE HOUSE BURGERS

- A Generous 1/2 Pound Portion of Grilled Beef, served with our
Spicy Cajun Fries & Homemade Sour Dill Pickle Spear.
Gluten-Free Buns available for an additional \$2.00
- PLAIN Hamburger*.....\$11.49 BLUE Cheeseburger*\$12.49
- CHILI Burger*.....\$14.49 CAJUN Burger*\$11.75
- BLACK PEPPERCORN & BACON BURGER*\$13.49
- THE BARBECUE BURGER*\$12.49
Austin BBQ Sauce
- THE CALIFORNIA BURGER* \$14.49
With Guacamole & Tomato Salsa
- HOUSE MADE SALMON BURGER\$13.49
With Fresh Spinach, Oven Roasted Tomatoes, Red Onion,
& Horseradish Aioli served with Cajun Fries
- HOUSE MADE LENTIL & BLACK BEAN VEGGIE BURGER ...\$11.49
Served on a Kaiser w/Hummus & Red Onion
- All Burgers are available with Lettuce, Tomato & Onion - Just Ask!

MOAT MOUNTAIN SLIDERS

- BURGER SLIDER TRIO*\$11.49
Three Angus Beef Sliders w/Cheddar, Bacon,
Chipotle Aioli & Cajun Fries
- BBQ PULLED PORK SLIDER TRIO\$11.49
Served with Cajun Fries
- CREOLE CRAB CAKE TRIO\$15.49
Hand made with Super Lump Crab & Chipotle Mayo
served on Mini Slider Buns served with Cajun Fries
- MEAT LOVERS SLIDERS*\$18.49
Three each BBQ Pork & Burger Sliders w/Chipotle
Aioli & Cajun Fries
- ULTIMATE SLIDER COMBO* \$22.49
Two of Each - Crab Cake, Burger & BBQ Pork
with Chipotle Aioli & Cajun Fries

SIDES

- Hummus \$2.75 Sautéed Green Beans.....\$3.75
Garlic Mashed.....\$3.75 Grilled Asparagus\$4.25
Cajun Fries\$3.50 Guacamole (Vegan)..... \$2.75
Yam Fries\$4.00 BBQ Sauce..... \$0.79
Butternut Squash.....\$3.75 Black Beans & Spanish Rice.....\$4.25

SMOKE HOUSE SANDWICHES

- All Sandwiches served w/Cajun Fries • Any Sandwich w/Fries
can substitute Yam Fries for \$1.25 or Side Salad for \$2.00
Gluten-Free Buns available for an additional \$2.00
- BLACK BEAN & SPANISH RICE WRAP..... \$10.99
With Fresh Tomato Salsa, Sour Cream & Jack Cheese
- BLACK BEAN & MANGO PINEAPPLE SALSA WRAP\$11.99
With Spanish Rice, Sour Cream & Jack Cheese
- BARBECUED BRISKET SANDWICH\$12.99
Smoked BBQ Brisket Sandwich with Slaw and
Red Onion on Brioche Bun or Cinnamon Raisin Toast
- BARBECUED SMOKED PORK\$11.99
With Slaw & Red Onion served on a Brioche Bun or
Cinnamon Raisin Toast
- VEGGIE HUMMUS WRAP\$10.99
W/Artichoke Hearts, Red Onion, Garlic Hummus, Roasted
Red Peppers, Oven Roasted Tomatoes & Spinach (vegan)
- FRIED CRAB CAKE WRAP\$15.99
Hand Made Crab Cakes wrapped in a Flour Tortilla
with Horseradish Aioli, Lettuce, Tomato & Onion
- SMOKED TURKEY WRAP \$10.99
Garlic Basil Mayo, Provolone Cheese, Baby Greens, Red
Onion and Oven Roasted Tomatoes
- GRILLED CHICKEN SALAD WRAP \$10.99
W/Apples, Pecans, Molasses Black Peppercorn
Vinaigrette, Baby Greens & Red Onions
- GRILLED CHICKEN & PORTOBELLO SANDWICH ..\$12.49
Lemon Oregano Chicken Breast w/Balsamic Marinated
Portobello Mushroom, Caramelized Onions & Smoked
Gouda Cheese Topped with Garlic Basil Mayo
- HOT BLACK PASTRAMI SANDWICH\$12.49
Shaved Pastrami, Curry Aioli, Horseradish Cheddar
& Slaw served on a Bulkie
- SPICY LOBSTER ROLL.....\$20.99
Claw and Knuckle Meat Tossed w/Chipotle Mayo,
Scallions & Celery Piled Over Shredded Romaine
on a Brioche Bun

WOOD GRILLED PIZZAS

- Gluten-Free Pizza Dough available for an additional \$4.25
- BBQ CHICKEN.....\$14.75
Smoked Pulled Chicken, KC BBQ Sauce w/Red Onions,
Bacon, Cheese & Green Onions
- THAI CHICKEN\$14.75
Smoked Pulled Chicken, Spicy Peanut Sauce, Green
Onions, Sprouts & Cilantro, Carrots & Sweet Chili Sauce
- CALIFORNIA DREAMIN'\$14.75
Artichoke Hearts, Oven Roasted Tomatoes, Fried Eggplant
& Roasted Red Peppers w/Marinara & Jack Cheese
- SPICY BLACK BEAN\$14.75
Black Beans, Fresh Tomato Salsa, Jalapeños, Cilantro
Green Onions, Cheese & Sour Cream
- BLT PIZZA\$14.75
Cheese & Marinara Pizza w/Crisp Romaine, Bacon,
Tomato & Mayo Tossed on Top After Cooking
- CHEESE PIZZA\$12.75
- CHEESE & PEPPERONI\$13.75
- CHEESE & MUSHROOM\$13.75
- CHEESE, MUSHROOM & SAUSAGE\$14.75

ENTREES

- CAJUN GRILLED 14oz. RIBEYE.....\$29.99
Served w/Roasted Garlic Mashed Potatoes and
Asparagus, finished w/Lemon-Herb Butter
- SESAME CRUSTED YELLOWFIN TUNA\$19.99
Served with Ginger-Lemongrass Rice, Wakame Salad,
Pickled Ginger & Finished with a Honey-Hoisin Sauce
- ST. LOUIS RIBSHalf Rack \$17.50 or Full Rack.....\$27.50
Dry Rubbed & Smoked, Tennessee Style with KC
BBQ Sauce, w/Garlic Mashed Potatoes & Slaw
- ROASTED HALF CHICKEN\$15.99
w/Sautéed Green Beans & Butternut Squash
with Chicken Demi-Glace
- TEXAS STYLE BRISKET\$18.99
Texas Style, Dry Rubbed, Smoked Beef Brisket, Austin BBQ
Sauce, Garlic Mashed Potatoes & Slaw
- CAROLINA STYLE SMOKED PORK\$16.99
Carolina Style Smoked Pork Butt, KC BBQ Sauce, Garlic
Mashed Potatoes & Slaw
- MOAT MOUNTAIN BBQ MEATLOAF\$18.49
Meatloaf served w/Garlic Mashed, Squash and
Green Beans topped w/KC BBQ Sauce
- COMBO PLATTER \$24.99
Half Rack of Ribs, Quarter Chicken & Your Choice of Brisket or
Pulled Pork, Sweet Potato Jalapeño Corn Bread, BBQ Sauce
& Slaw. Or get it all 30.99
- BBQ PORK BURRITO \$14.49
BBQ Pork & Jack Cheese in a Flour Tortilla served
with Black Beans & Spanish Rice, Salsa & Sour Cream
- FAMILY STYLE BBQ DINNER \$19.99 Per Person
..... \$12.99 for kids under 12
Smoked Beef Brisket, Smoked Pork, Smoked St. Louis
Ribs, Roast Chicken, Roasted Garlic Mashed Potatoes, Black
Beans and Rice, Smokehouse Slaw and Sweet Potato-
Jalapeno Cornbread served all you can eat (except ribs).
Must be ordered for a minimum of 4 guests. Just a friendly
reminder... If you eat the bbq, you gotta' pay!



One FREE Refill