

Starters

Fried Dill Pickles \$8
A Smoken Bones Classic

Basket of Wings \$11
Hot level 1-3, BBQ, Dry Rub, lemon pepper or Maple Garlic

Cornbread & honey butter \$5
Fresh warm cornbread

Smoked Tomato Soup \$8
With goat cheese, crème fraiche & cornbread

Reefalder Oysters \$11
Stuffed with spinach, smoked cheddar, battered & fried

Small Plates

Daily Slider \$3.5 ea

Apple Cider Cabbage Roll \$4.ea

Shrimp Cake \$5.ea
With lemon remoulade

From The Garden

Green Salad \$7.5
Hand selected greens & veg house vinaigrette
W/daily soup +3.5

Marinated Beet Salad \$9
Greens, pickled onions & Salt Spring Goat Cheese

Reberg Salad \$8.5
Iceberg lettuce, smoked cheddar, bacon lardons & apple chips



Visit us online for restaurant events & catering services
www.smokenbones.ca

Smoker & Slow Cooked

Includes choice of any one side
Extra sides only \$3 ea

Pork Ribs
Side Ribs ½ rack \$20 Full \$28
Alder smoked pork side ribs mopped with our bbq sauce
*add a ¼ chicken for \$5

Beef Ribs \$23
Alder smoked beef ribs mopped in BBQ sauce

The Meat Plate \$17
A generous portion of Pulled Pork & Brisket choose both or one

Beefshire \$17
Yorkshire pudding filled with beef brisket, gravy

Island Chicken
Slow smoked to preserve natural juices *slight pink is from smoking
¼ \$13 ½ \$16 whole beast \$24

House Sausage \$18
Made in house like everything else served with beerjon

Feature Sheet

Please check the feature sheet for today’s creations

From The Broiler

Shack Burger \$14
fresh lettuces, tomato relish, pickle, pretzel bun
cheese \$2 House bacon \$2
add pulled pork or brisket FREE

Fried Cheese Sandwich \$14
Brie cheese, beefsteak tomato, iceberg lettuce & reduced balsamic, pretzel bun

Smoken Bones is a true Cookshack. Everything is prepared on site using traditional artisanal cooking techniques. From the smoker to the broiler all food is done our way not trying to replicate flavors from anywhere else by utilizing local island woods & products as much as possible.

*please let your server know of any allergies or dietary restrictions

Sandwiches

Smoke Shack Stack \$12
Smoked chicken, house bacon, smoked cheddar & tomato relish, toasted rye

House made Pastrami on Rye \$13
Stacked pastrami, marble rye, house mustard, pickle

Fried Chicken & Waffle Sangy \$13
Bacon, lettuces, tomato & maple mayo

Pulled Pork or Beef Brisket \$11
Brioche bun Add slaw or pickle .75

Oyster Po’boy \$14
Fried local oysters, crisp lettuce, coleslaw, sweet pickles
brioche bun

SIDES \$5 ea.

BBQ Beans / Butter Fried Cabbage / Hand-cut Fries / Roasted Veg / Mac N Cheese / Coleslaw / Yam Fries / Cornbread

Big Bowl Salad \$16
Feeds up to 4 people

BBQ Taster \$55
Pork ribs, beef ribs, brisket, pulled pork and any 3 sides

A Really Good Meal \$48
Chef choice of menu items, feeds 4 comfortably

Rack of Beef Ribs \$46
Whole rack of beef ribs with 3 sides

Catering: drop us a line for your next catered event; whether it is a wedding or private party all our catering services are custom to fit almost any budget.

