

HARDWOOD

BAR & SMOKERY



Make it a Plate

ADD 2 SIDES FOR \$9:



FROM THE SMOKER

SMOKED PORK SPARE RIBS
\$18/quarter slab | \$34/half slab | \$55/whole slab
smoked for 4 hours using Northern California white oak.
we serve our ribs dry, with house bbq sauce on the side

PORK RIB TIPS
\$16/ half lb.| \$29/ full lb.
meaty chunks from the underside of spare ribs that contain cartilage and some bone

CREEKSTONE BEEF BRISKET
\$20/half lb. | \$38/full lb.
100% angus beef smoked for 12 hours using northern california white oak

MESQUITE BBQ CHICKEN
\$19 half / \$36 Whole
whole chickens smoked over northern california white oak and mesquite charcoal.

SMOKED PULLED PORK
\$18 half lb. / \$33/full lb.
pork shoulder smoked over northern california white oak.

HOUSEMADE HOTLINKS
\$14.99 half lb. / \$28/full lb.
medium spiced pork hot link

SEAFOOD

CATFISH FILET \$16.95
blackened or fried

SHRIMP \$16.95
blackened, fried, or grilled

THE "SMOKE BUDDY" (GOOD FOR 2-3 PEOPLE) - \$78.95
1/4 rack of ribs, 1/2lb. beef brisket, 1/2 chicken, 1/2lb. pulled pork, pickles. choice of 2 small sides

THE "KING KONG" (GOOD FOR 8-9 PEOPLE) - \$182.95
full rack of ribs, 1lb. beef brisket, whole chicken, 1lb. pulled pork, pickles. choice of 2 large sides

Make it a Platter

SIDES

\$7.5 / small. \$13.95/ large

POTATO SALAD | COLESLAW | MAC SALAD | SEASONED CURLY FRIES
RICE | SIDE SALAD | BEANS | COLLARD GREENS

\$3.50/ CORNBREAD | TORTILLAS (5)

SANDWICH

PO-BOY SANDWICH \$20.95
(SHRIMP OR CATFISH / BLACKENED OR FRIED)
french roll, tartar sauce, onions, lettuce, tomato, pickle + one side

PULLED PORK SANDWICH \$17.95
smoked pulled pork, pickles, tangy coleslaw, house bbq sauce on Panorama potato bun + one side

HOT LINK SANDWICH \$19.95
sliced hot links topped with coleslaw and mustard sauce on a panorama potato bun + one side

BRISKET CHILI CUP \$10.95
texas-style with onions, sharp cheddar cheese

CAESAR SALAD \$16.95
romaine, parmesan, herb croutons, house dressing
add grilled or fried chicken \$5 / brisket \$7 / shrimp \$7

DRY FRIED CHICKEN WINGS \$16.95
salt and pepper, toasted garlic, and sliced jalapeno

BRISKET CHILI CHEESE FRIES \$15.95
smoked brisket chilli, sharp cheddar cheese, queso, onions, jalapenos on crispy curly fries

HARDWOOD LOADED NACHOS \$17.95
queso, beans, pico de gallo, avocado, lime crema on fresh spiced corn chips

HAWAIIAN GRILLED CHICKEN RICE PLATE \$19.95
marinated grilled chicken, mac salad & furikake rice

FRIED APPLE HAND PIE WITH ICE CREAM \$13.50

ROOT BEER FLOAT \$10.50

SPICY FRIED CHICKEN SANDWICH \$17.95
buttermilk-brined spicy fried chicken, pickles, coleslaw & sriracha aioli on panorama potato bun + one side

BEEF BRISKET SANDWICH \$21.95
1/3 lb. sliced beef brisket. house bbq sauce, onions, pickles, on panorama potato bun + one side

HARDWOOD GUMBO \$18.95
andouille sausage, chicken, shrimp, okra, rice

BACKYARD SALAD \$15.95
seasonal mixed greens, carrot, cucumber, tortilla chips, shredded cheddar cheese, bbq drizzle, house-made ranch
add grilled or fried chicken \$5 / brisket \$7 / shrimp \$7

JUSTIN QUESO \$11.95
southern-style warm cheese dip served with fresh spiced corn chips

BRISKET TAQUITOS \$11.95
brisket in deep-fried corn tortillas, lettuce, crema, salsa, and cheese

MAC & CHEESE SKILLET \$14.95
mac & cheese (Parmesan, Monterrey Jack, and White Cheddar) with seasoned breadcrumbs on top

LOCO MOCO \$22.95
grilled chicken or fried chicken over rice, gravy, cabbage, and a fried egg
sub brisket \$5

SCOOP OF VANILLA ICE CREAM \$6
Add a shot of Kahlua or Borghetti \$7

GRUB

TREAT YO' SELF

BY: EXECUTIVE CHEF JOSH NASTOR

TAP IN

Anderson Valley Sour	\$9
Modelo Especial	\$7
Death and Taxes	\$8
Trumer Pilsner	\$8
Allagash White Ale	\$9
Golden State Cider	\$9
Fieldwork Westcoast IPA	\$9
Barebottle Hazy IPA	\$9
Standard Deviant Pale Ale	\$9
Twisted Tea	\$8
Hardwood's Dam Good Blonde Ale	\$7

BOTTLES & CANS

Topo Chico Seltzer	\$7
Stella	\$6
Fort Point Red Ale	\$7
Guinness Stout	\$8
Delirium Tremens	\$9

WINE

Prosecco	\$12/\$34
Still Rose	\$12/\$34
Sauvignon Blanc	\$12/\$34
Chardonnay	\$12/\$34
Pinot Noir	\$12/\$34
Cabernet Sauvignon	\$12/\$34

NON ALCOHOLIC

Coke, Diet, Sprite, Ginger Ale, Rootbeer	\$4
Iced Tea, Arnold Palmer, Lemonade, Ginger Beer	\$5
Beer: IPA, Golden, Guinness	\$7
Orange Julius (Slushy)	\$7

MOCKTAILS - 0%

Pink Horizon	\$10
watermelon juice, lemon, strawberry syrup, topped with soda	
Cucumber Mule	\$10
Fever Tree ginger beer, fresh cucumber, lime	
Tropical Lalo	\$10
fresh jalapenos, mango syrup, lime and pineapple juice	

HARDWOOD SWAG

Smoking Good T-Shirt	\$23
Smoking Good Zip-up Hoodie	\$38
Hardwood Hats	\$35

HARDWOOD COCKTAILS

Hardwood Bramble	\$14
Four Roses bourbon, blackberry liqueur, lemon, strawberry jam	
Ube Dreamsicle	\$14
Diplomático Planas rum, Planteray overproof rum, Malibu, coconut water, ube syrup, lime (Milk Clarified)	
Spicy Mango Margarita	\$14
Pueblo Viejo tequila, lime, mango syrup, house habanero pepper vinegar, chamoy and tajin rim	
Lychee Lemonade	\$14
house vodka, lychee, lemon, simple syrup, grenadine	
Pineapple Express	\$14
strawberry-infused mezcal, aged rum, lime, pineapple juice, grilled pineapple syrup, orgeat, angostura bitters	
Midnight Descent	\$14
Old Forester bourbon, Giffard peach, amaro, Aperol, lemon, black tea syrup, angostura bitters	
Hardwood Paloma	\$14
Los Vecinos mezcal, pamplemousse, grapefruit, squirt, lime	
Scott's Smaquiri (smack-uh-ree)	\$14
watermelon-infused fords gin, banana liqueur, lime, toasted rice syrup, watermelon juice	
Choose Your Mule	\$13
Fever Tree ginger beer + lime Moscow, Kentucky, Mexican, Irish, Caribbean	
Rotating Boozy Slushy	\$12

BUILD YOUR BOILER

- 1.Choose any beer, cider, or seltzer
2. Pick one of these:

- Jameson Irish Whiskey
- Old Forester Bourbon
- Old Forester Rye Whisky
- Pueblo Viejo Tequila
- Myers's Platinum White Rum
- Platinum 7X Vodka
- New Amsterdam Gin
- Fernet-Branca
- Los Vecinos Mezcal

SHAREABLES

The Red Flag (3+people required)	\$45
House vodka, strawberry puree, lemonade	
Group Therapy (3+ people required)	\$45
Bourbon, peach puree, honey, lemon, ice tea, topped with Twisted tea	
Mystery Shot	\$5
bartenders choice- buyer beware, it can be any spirit	

HOST YOUR PARTY AT HARDWOOD
OR LET US BRING THE PARTY TO YOU

HARDWOOD OFFERS FULL SERVICE FOOD & BEVERAGE CATERING

Email: info@hardwoodsf.com

4% after-tax SF surcharge will be added to all checks to help comply with employer mandates.
All tips are shared among the entire staff, including the kitchen.
Split checks: Maximum of 2 cards per table
A 20% Auto Gratuity will be added for parties of 6 or more

