



603-583-5213
70 NH-108 NEWFIELDS, NH
WWW.MUDDYRIVERSMOKEHOUSE.COM

ALL CREDIT CARD PAYMENTS WILL BE CHARGED AN ADDITINOAL 2.5% TO HELP OFFSET PROCESSING COSTS. THIS AMOUNT IS LESS THAN WHAT WE PAY FOR OUR FEES AND CAN BE AVOIDED BY PAYING WITH CASH OR DEBIT CARD.



DRINK MENU



ON TAP

COORS LIGHT \$6

BUD LIGHT \$6

SAM SEASONAL \$8
BOSTON, MA

STONEFACE IPA \$10
NEWINGTON, NH

DECIDUOUS ROTATING TAP
NEWMARKET, NH

MAINE BEER LUNCH IPA \$11
FREEPORT, ME - 12 OZ

NORTH COUNTRY APPLE FRITTER CIDER \$10
DOVER, NH

SHIPYARD PUMPKINHEAD ALE \$8
PORTLAND, ME

CANS

TRIBUTARY PALE 16OZ - \$9

GUINNESS PUB CAB - \$7

FIDDLEHEAD IPA 16OZ - \$7

MOAT CZECH PILSNER 16 OZ - \$7

DRAGON'S MILK IMPERIAL STOUT \$9

MOAT BONE SHAKER BROWN 16OZ - \$6

HIGH NOON - \$6

CORONA - \$6

HEINEKEN - \$6

MICHELOB ULTRA \$5

MILLER LITE 16OZ - \$6

BLUE MOON 16OZ - \$7

FIDDLEHEAD IPA 16OZ - \$7

ATHLETIC (N/A) - \$6
SAM JUST THE HAZE IPA (N/A) - \$6

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WINE

6 OZ/9 OZ/ BOTTLE

REDS

FREAKSHOW RED \$12/18/42
CAVIT CABERNET SAUVIGNON \$7/10.5
J VINEYARD PINOT NOIR \$12/18/42
DREAMING TREE CAB \$11/15/34
VELVET DEVIL MERLOT \$11/15/34

WHITES

CAVIT CHARDONNAY \$7/10.5
J VINEYARD CHARDONNAY \$12/18/42
CHLOE PINOT GRIGIO \$11/15/34
WHITEHAVEN SAUV BLANC \$12/18/42
CHLOE PROSECCO \$12/18/42

WHISKEY

JIM BEAM \$9 USA
JACK DANIELS \$10 USA
JAMESON \$11 IRELAND
BULLEIT BOURBON \$12 USA
GEORGE DICKEL BOURBON \$12 USA
MAKER'S MARK \$12 USA
CROWN ROYAL \$12 CANADA
KNOBB CREEK \$13 USA
WOODFORD RESERVE \$14 USA
PIGGYBACK RYE 6YR \$18 USA/CAN
LAGAVULIN 16YR \$24 SCOTLAND

TEQUILA

ASTRAL BLANCO \$10
HORNITOS \$12
CASAMIGOS BLANCO \$14
CASAMIGOS REPOSADO \$15
CASAMIGOS ANEJO \$16
DON JULIO BLANCO \$14
DON JULIO REPOSADO \$17
DON JULIO ANEJO \$18
GHOST TEQUILA \$10
JALAPEÑO INFUSED \$12

COCKTAILS

MUDDY OLD FASHIONED

YOUR CHOICE OF SPIRIT OVER ICE WITH DEMERARA SYRUP, ORANGE BITTERS, AND ANGOSTURA BITTERS. GARNISHED WITH AN ORANGE SWATH AND A LUXARDO CHERRY.

BULLEIT BOURBON - \$14
WOODFORD RESERVE BOURBON - \$15
BARR HILL TOM CAT GIN - \$16
GEORGE DICKEL BOURBON - \$14

ESPRESSO MARTINI

FOR THE COFFEE DRINKERS. KETEL ONE VODKA, MR. BLACK COLD BREW LIQUEUR, COCONUT MILK, HOMEMADE CHAI SYRUP. \$15

GINGER PALOMA

ASTRAL BLANCO TEQUILA, POMEGRANATE AND GRAPEFRUIT JUICE, LIME, AND HOMEMADE GINGER HONEY SYRUP. SERVED WITH A SPICY RIM. \$13

ALL FALL WHISKY SOUR

CROWN ROYAL APPLE, LEMON JUICE, MAPLE SYRUP, BITTERS, AND EGG WHITES. \$14

APPLE CIDER SPRITZ

KETEL ONE PEACH AND BOTANICAL, APPLE CIDER, SODA WATER, PROSECCO WITH A CARAMEL CINNAMON SUGAR RIM. \$14

SMOKED PINEAPPLE PUNCH

MONTELOBOS MEZCAL, RUMHAVEN COCONUT RUM, PINEAPPLE JUICE, ORANGE JUICE, GRENADINE. GARNISHED WITH ORANGE SLICE AND LUX CHERRY. \$14

MUDDY MARGARITA

ASTRAL BLANCO TEQUILA, TRIPLE SEC, POMEGRANATE JUICE, PINEAPPLE JUICE, LIME JUICE, AND HOMEMADE PEACH SYRUP. \$14

BLUEBERRY LEMONADE

SMIRNOFF BLUEBERRY VODKA, FRESH LEMON JUICE, SIMPLE SYRUP, BLUEBERRY PUREE, AND A SPLASH OF SODA WATER. \$13

CRANBERRY MULE

KETEL ONE, CRANBERRY JUICE, LIME JUICE, TOPPED WITH GINGER BEER. \$14

 CAN BE MADE AS A MOCKTAIL

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STARTERS

PORK BELLY SLIDERS

PORK BELLY GRIDDLED CRISPY, BRUSHED WITH A GINGER SOY GLAZE, AND SERVED ON SLIDER BUNS WITH A SESAME SLAW. \$10.99

MUDDY RIVER ORIGINAL FRIED PICKLES BEER-BATTERED AND SERVED WITH GARLIC AIOLI OR CAJUN TARTAR. \$11.99

SMOKED WINGS (8)

TOSSED IN BUFFALO, HOUSE BBQ, CAROLINA BBQ, SMOKEHOUSE RUB, OR MAPLE BOURBON DRY RUB. \$14.99
MAKE IT A MEAL \$3.99+

BBQ NACHOS

HOUSE FRIED TORTILLA CHIPS, COLBY JACK, CHOPPED PORK BELLY, JALAPEÑOS, BLACK BEAN & CORN SALSA, HOUSE BBQ AND SOUR CREAM.

SINGLE LAYER \$11.99 DOUBLE LAYER \$14.99
ADD PULLED PORK OR CHIX \$3.99

BEER BATTERED CHICKEN FINGERS

HAND CUT CHICKEN TENDERS DREDGED IN HOUSE BEER BATTER AND FRIED UNTIL GOLDEN BROWN. SERVED WITH HONEY MUSTARD AND HOUSE BBQ. \$12.99
MAKE IT A MEAL \$3.99+

SPINACH ARTICHOKE DIP NEW

FRESH SPINACH AND CHOPPED ARTICHOKE MIXED WITH SMOKED CREAM CHEESE. SERVED WITH HOUSE TORTILLA CHIPS 10.99

STICKY RIBS NEW

LIGHTLY BREADED AND FRIED ST. LOUIS RIBS TOSSED IN AN APPLE CIDER GLAZE AND FINISHED WITH FRESH CHOPPED SCALLIONS. \$11.99

SMASH BURGERS

HOUSE GROUND BURGERS! (CHUCK & BRISKET) CHOICE OF SIDE. SERVED ON SEEDED BRIOCHE WITH LETTUCE, TOMATO, ONION, FRIED PICKLE

SMOKEHOUSE

DOUBLE BEEF PATTIES, SMOKED CHEDDAR, JALAPEÑO BACON JAM, AND AN OVER EASY EGG, \$15.99

BOURBON BLUE NEW

BLACK GARLIC SEASONED DOUBLE BEEF PATTIES, CARAMELIZED ONIONS, BOURBON BLEU CHEESE SAUCE. \$15.99

VEGGIE

HOMEMADE BLACK BEAN BURGER, SMOKEHOUSE PICKLES, SRIRACHA GARLIC AIOLI, CHEESE. \$13.99

PLAIN JANE

DOUBLE BEEF PATTIES TOPPED WITH AMERICAN CHEESE, LETTUCE, TOMATO, ONION. 13.99

BBQ BURGER

GARLIC BUTTERED BUN, DOUBLE BEEF PATTIES, HOUSE BBQ, SMOKED CHEDDAR, CRISPY JALAPEÑOS. 14.99

FRESH

FROM
THE

SMOKER

SERVED HOT FROM THE SMOKER DIRECTLY TO YOUR PLATE WITH SMOKEHOUSE PICKLES

15-HOUR PULLED PORK

- SANDWICH WITH CHOICE OF SIDE \$15.99
- 10 OZ. PLATTER WITH TWO SIDES & CORNBREAD \$23.99

ST. LOUIS RIBS

- 1/2 RACK, TWO SIDES & CORNBREAD \$24.99
- FULL RACK, TWO SIDES & CORNBREAD \$34.99

HICKORY SMOKED CHIX

- 1/4 CHICKEN, TWO SIDES & CORNBREAD \$16.99
- 1/2 CHICKEN, TWO SIDES & CORNBREAD \$23.99

SMOKED TURKEY BREAST

- 1/4 POUND, TWO SIDES & CORNBREAD \$16.99
- 1/2 POUND, TWO SIDES & CORNBREAD \$23.99

SLOW SMOKED BEEF BRISKET

- SANDWICH WITH CHOICE OF SIDE \$17.99
- 10 OZ. PLATTER WITH TWO SIDES & CORNBREAD \$26.99

BBQ COMBO (PICK THREE MEATS)

COMES WITH TWO SIDES & CORNBREAD \$10+

- 1/3 LB. PULLED PORK \$7
- 1/4 CHICKEN \$7
- 1/4 LB. BEEF BRISKET \$7
- 1/4 LB. TURKEY \$7
- 1/4 RACK RIBS \$7.5
- PORK BELLY \$4

BIG BOARD (SERVES FOUR)

- WHOLE CHICKEN, RACK OF RIBS, 1/2 LB PULLED PORK, 1/2 LB BRISKET, CRISPY PORK BELLY, 4 CORNBREAD, 4 SMALL SIDES. \$124.99 (ADD 1/2 LB. SMOKED TURKEY \$13.99)

SOUP AND SALADS

LUMBERJACK CHILI

TOPPED WITH SMOKED CHEDDAR AND JALAPEÑOS.

CUP \$6.99 BOWL \$10.99

ADD GRILLED CORNBREAD \$3.99

SOUP OF THE DAY

HOMEMADE AND DELICIOUS

SMOKEHOUSE COBB

ICEBERG LETTUCE TOPPED WITH WARM BBQ PULLED CHICKEN, SHREDDED CHEESE, CHERRY TOMATOES, CUKES, EGGS, RED ONION, BLACK BEANS, CORN, AND TORTILLA STRIPS. SERVED WITH MAPLE BOURBON VINAIGRETTE. \$16.99

CAESAR SALAD

ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND TOPPED WITH SHAVED PARM AND HOUSE MADE CROUTONS \$12.99

ADD GRILLED CHICKEN THIGH \$5.99

FALL SALAD NEW

ROASTED BUTTERNUT SQUASH, GOAT CHEESE, AND DRIED CRANBERRIES, OVER BABY SPINACH TOSSED IN MAPLE BOURBON VINAIGRETTE. TOPPED WITH SPICY SMOKED NUTS. \$14.99

ADD PULLED CHIX (4.99) OR GRILLED SHRIMP (5.99)

SIGNATURES

SANDWICHES SERVED WITH CHOICE OF SIDE.
GARNISHED WITH DEEP FRIED PICKLE

TURK A DOODLE

HOUSE SMOKED TURKEY BREAST ON GRILLED CIABATTA WITH LETTUCE, TOMATO, MELTED CHEDDAR, PORK BELLY AND TALLOW MAYO. \$15.99

PULLED CHIX SANDWICH

SLOW SMOKED PULLED CHICKEN ON A GRILLED BRIOCHE BUN WITH HOUSE BBQ, JACK CHEESE, AND JALAPEÑO LIME SLAW. \$15.99

SHRIMP TACOS NEW

CRISPY FRIED BABY SHRIMP TOSSED IN HOT HONEY WITH LETTUCE, JALAPENO CREMA, CILANTRO AND PICKLED RED ONIONS. 17.99

SMOKEHOUSE REUBEN

SLOW SMOKED BRISKET, JALAPEÑO LIME SLAW, TANGY RUSSIAN, AND SWISS CHEESE ON GRILLED CIABATTA \$17.99

NASHVILLE CHICKEN

BUTTERMILK BRINED THIGH FRIED GOLDEN BROWN, DIPPED IN A SPICY OIL, AND TOPPED WITH NASHVILLE HOT MAYO AND SPICY PICKLES ON A GARLIC BUTTERED GRILLED BRIOCHE BUN. \$16.99

MUDDY PIE

A CROCK OF SLOW SMOKED BBQ PULLED PORK, SHREDDED CHEESE, AND SWEET CORN TOPPED WITH CREAMY MASHED POTATOES AND FINISHED IN THE OVEN. SERVED WITH BAKED BEANS AND CORNBREAD. \$19.99

BEEF BRISKET MAC

CHOPPED BEEF BRISKET TOSSED WITH TOMATO, ONION, AND CAVATAPPI PASTA IN OUR HOUSE CHEESE SAUCE THEN TOPPED WITH TOASTED PANKO AND HOUSE BBQ. \$17.99

SOUTHWEST RICE BOWL NEW

A BOWL OF CILANTRO LIME RICE TOPPED WITH BLACK BEAN AND CORN SALSA, PICKLED RED ONIONS, CHIPOTLE MAYO, AND YOUR CHOICE OF BLACKENED CHICKEN OR SHRIMP. 17.99

PIZZA MENU
ON NEXT PAGE

SIDES
\$3.99

JALAPEÑO LIME SLAW

SMOKED CHEDDAR
MAC (+\$1)

SIDE SALAD (+\$1)

FRENCH FRIES

VEGETABLE OF THE DAY

BRISKET BAKED BEANS

OLD BAY POTATO SALAD

SMOKED FINGERLING POTATOES (+\$1)

CHILI BUTTER CORNBREAD



GRILLED CHEESE

MAC N' CHEESE

CHEESEBURGER

CHICKEN TENDERS

PULLED PORK SANDWICH

SALAD W/ CHICKEN
(SALAD IS THE SIDE)

BBQ RIBS

SERVED WITH CHOICE OF SIDE AND BEVERAGE. \$7.99

ALLERGY WARNING: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, NUTS AND MILK. ASK OUR STAFF FOR MORE INFORMATION

CATERING FOR PICKUP AVAILABLE

SPACE AVAILABLE TO RENT INSIDE OR OUTSIDE. CONTACT

INFO@MUDDYRIVERSMOKEHOUSE.COM



Pizza

MENU

ALL OF OUR 800° BRICK OVEN PIZZAS ARE 10" AND COME BRUSHED WITH A GARLIC INFUSED CHILI OIL CRUST. WE FEATURE BACIO BRAND CHEESE, WHICH IS AN ITALIAN PIZZA BLEND MADE OF BUFFALO MILK, WHOLE MILK, AND WHITE CHEDDAR.

12" GF CRUSTS AVAILABLE +\$2

RED SAUCE PIZZAS

KURT'S SMOKED SAUSAGE

HOUSE RED SAUCE, SLICED GREEN PEPPERS, WHITE ONIONS, BUTTON MUSHROOMS, HOUSE GROUND ITALIAN SMOKED SAUSAGE, AND BACIO CHEESE.

\$14.99

HOT & BOTHERED

HOUSE RED SAUCE, CUP & CHAR PEPPERONI, SPICY GARLIC OIL, WHITE ONION, AND BACIO CHEESE.

\$14.99

BRISKET BOMB

HOUSE RED SAUCE, CHOPPED BEEF BRISKET, SWEET CORN, FRESH JALAPEÑOS, GREEN PEPPERS, AND BACIO CHEESE. \$16.99

DAISY DUKE

HOUSE RED SAUCE, FRESH BASIL, HOUSE SMOKED MOZZARELLA. \$14.99

THANK YOU VERY MUNCH!

HOUSE RED SAUCE, SLICED PROSCIUTTO, FRESH MOZZARELLA, AND ARUGULA. FINISHED WITH A BALSAMIC GLAZE. 15.99



The Best Food Around.



We Got You Covered



SPECIALTY PIZZAS

THE MOTHER CLUCKER

HOUSE BBQ SAUCE, SMOKED PULLED CHICKEN, RED ONIONS, BACIO CHEESE, ITALIAN HERB AND SPICE BLEND. FINISHED WITH FRESH SCALLIONS. \$14.99

NOTORIOUS P.I.G.

HOUSE BBQ SAUCE, 15 HOUR SMOKED PORK SHOULDER, RED ONION, BLISTERED CHERRY TOMATO, AND BACIO CHEESE. FINISHED WITH FRESH SCALLIONS. \$15.99

GETTIN' FIGGY WITH IT

GARLIC OIL BASE WITH CARAMELIZED ONION, GOAT CHEESE CRUMBLES, FIG JAM, AND SEARED PORK BELLY. \$16.99

BUFFALO BILL

GARLIC BUFFALO SAUCE, GOLDEN FRIED CHICKEN, CHOPPED BACON, CRUMBLED BLEU CHEESE, AND BACIO CHEESE. FINISHED WITH FRESH SCALLIONS. \$16.99

BESTO PESTO

BASIL PESTO, RED ONIONS, BUTTON MUSHROOMS, FRESH MOZZARELLA, BALSAMIC GLAZE, AND FINISHED WITH FRESH BASIL. \$15.99

PICKY EATER \$11.99

CHOOSE YOUR BASE: RED SAUCE, BBQ SAUCE, BUFFALO SAUCE, BASIL PESTO(+ \$1).

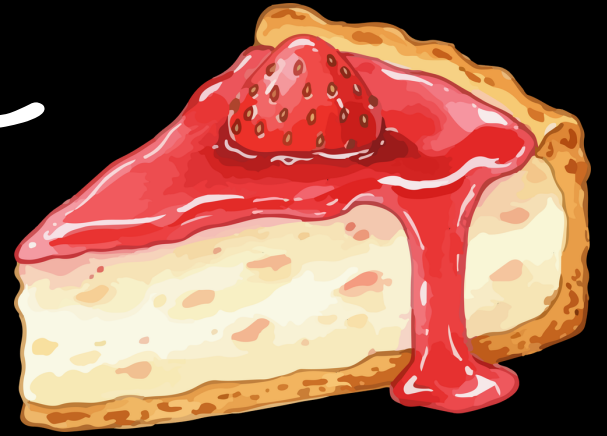
CHOOSE YOUR VEGGIES(\$.75 EA): PEPPERS, MUSHROOMS, ONIONS, CHERRY TOMATOES, BLACK BEANS, JALAPEÑOS.

CHOOSE YOUR PROTEINS (\$2 EA): SMOKED CHICKEN, BACON, PEPPERONI, GROUND BEEF, GROUND SAUSAGE, PORK BELLY, PULLED PORK, BEEF BRISKET (+ \$2).

EXTRAS(\$.75 EA): FRESH BASIL, BLEU CHEESE SAUCE, SPICY GARLIC OIL, BALSAMIC GLAZE, FRESH MOZZARELLA (+ \$.50), HOUSE FIG JAM (+ \$1.25)

Dessert

MENU



BANANA PUDDING

HOUSE MADE PUDDING WITH FRESH SLICED BANANAS, NILLA WAFERS,
AND FINISHED WITH NILLA CRUMBS. 7.99

SMOKED CHEESECAKE

HOUSE SMOKED CHEESECAKE FINISHED WITH A ROTATING SAUCE AND HOMEMADE
WHIPPED CREAM. 10.99

CHOCOLATE MOUSSE CAKE

CHOCOLATE MOUSSE LAYER CAKE TOPPED WITH A HOMEMADE
WARM CHOCOLATE GANACHE AND HOMEMADE WHIPPED CREAM. 9.99

WE CAN CATER YOUR EVENTS!
EMAIL INFO@MUDDYRIVERSMOKEHOUSE.COM
FOR ORDERS OR QUESTIONS

CHECK OUT ROUNABOUT DINER IN PORTSMOUTH
ALL DAY BREAKFAST
HOLIDAY BUFFETS

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DELIVERY
OR BIG EVENTS
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