

Check out our location on
Okauchee Lake!

smokeonthewaterwi.com



Online Ordering at
gosloppyjoes.com

Choose Your Pick Up Time!

GF Gluten-free
★ New Item

APPETIZERS

GRILLED WINGS GF \$13.99

Choice of sauces: Secret weapon, buffalo, garlic parmesan, sweet thai chili, habanero mango, BBQ, bourbon, teriyaki. Comes with ranch or bleu cheese on the side.

CHAMPIONSHIP SMOKED WINGS GF \$15.99

HUGE mistake if you pass on these! Choice of sauce.

BURNT ENDS GF \$14.99

The crown jewel of our house-smoked beef brisket.

SALADS & SOUPS

Add chicken to any salad for \$4, bacon \$2, salmon \$12. GF All salads are available as gluten-free when requested without croutons or haystack onions.

HOUSE SALAD GF \$11.99

Julienne red onion, tomatoes and five-cheese blend.

CAESAR SALAD \$12.99

A classic with Parmesan Peppercorn Caesar dressing, croutons, shredded parmesan, and cracked black pepper.

Add chicken for \$4

TEXAS TWINKIE GF \$14.99

Bacon wrapped, smoked jalapeno popper stuffed with brisket, cream cheese & pepperjack and rubbed with our very own signature dry rub. POW!!! POW!!!

MOZZARELLA MARINARA \$12.99

Thick hand-wrapped wonton mozzarella sticks deep-fried and served with our homemade tomato basil marinara sauce.

CHEESE CURDS \$11.99

Local Wisconsin white cheese curds made with our homemade beer batter and served with homemade ranch.

SLOPPY TOTS \$12.99

Lightly golden brown tator tots smothered in our signature Sloppy Joe's beef, covered in our five-cheese blend, finished with red onions. Substitute pulled chicken or pork \$4, brisket \$7.

ZUCCHINI FRIES \$10.99

Seasoned to perfection, fried golden brown, ranch dressing or marinara.

CHICKEN TENDERS \$11.99

Fresh...never frozen, hand cut with care for Big Kids and Lil' Kids alike! With choice of dipping sauce.

SMOKED CHICKEN/PULLED PORK SALAD \$16.99

Choice of smoked chicken or pork, field greens, tomatoes, 5-cheese blend, haystack onions. Served with BBQ ranch dressing.

SMOKED BRISKET SALAD \$17.99

Field greens, beef brisket, roasted corn, tomatoes, onions, croutons, black beans, BBQ ranch dressing.

SOUP OF THE DAY

Cup \$4.00, Bowl \$5.00

SIGNATURE FRENCH ONION SOUP

Bowl \$6.99

SIGNATURE MELTS & WRAPS

Served with homemade chips. See 'Sides' section for additional options. Melts are served on your choice of white, wheat or rye bread with choice of Cheese - Cheddar, American, Swiss, Provolone or Pepperjack. GF Most wraps are available as gluten-free when requested without wrap or croutons.

BRISKET MELT ★ \$16.99

Our best seller, house-smoked brisket.

Add mushrooms or fried onions \$.75

SMOKED CHICKEN MELT ★ \$15.99

Smoked chicken, sautéed onion, cilantro, pepperjack cheese.

TUNA MELT ★ \$14.99

White Albacore tuna mixed with celery, onion and mayonnaise. Served hot.

PORK CRUNCH WRAP \$15.99

Smoked pulled pork, tater tots, red onions, signature cheese blend, tomatoes, cheese sauce.

SOUTH OF THE BORDER FAJITA WRAP \$16.99

Available with brisket, grilled or smoked chicken. Fajita red & green peppers, onions, 5-cheese blend, brisket, jalapeno ranch.

CHICKEN CAESAR WRAP \$15.99

Fresh romaine, fresh parmesan cheese, chicken breast and croutons.

STEAK CAESAR WRAP \$19.99

Seasoned steer tenderloin on a bed of romaine, fresh parmesan, fresh cracked black pepper and croutons.

BUFFALO CHICKEN WRAP \$15.99

Fresh romaine, five-cheese blend, tomato, chicken breast with a side of ranch.

TEXAS BEEF BRISKET WRAP \$16.99

Lettuce, 5-cheese blend, brisket, jalapeno ranch.

BLT WRAP \$13.99

Smoked applewood bacon, romaine, tomato, 5-cheese blend.

SANDWICHES & BURGERS

Served with homemade chips. See 'Sides' section for additional options. Burgers are ½ lb. certified Angus with house-blended seasonings and spices. Add German pretzel bun for \$1. Pickles available upon request. GF All sandwiches & burgers are available as gluten-free when requested without bun or haystack onion rings.

TEXAS BEEF BRISKET SANDWICH \$16.99

House-smoked and served on a pretzel bun with choice of BBQ sauce or Horseradish cream sauce.

CHAMPION BBQ PULLED PORK SANDWICH \$14.99

House-smoked & served on a pretzel bun.

STEER TENDERLOIN STEAK SANDWICH \$19.99

A hand-cut certified USDA choice steer tenderloin, served with sautéed mushrooms & onions on a brioche bun.

GRILLED CHICKEN SANDWICH \$14.99

Served on a brioche bun with lettuce, tomato, bacon, and mayo.

SLOPPY JOE \$12.99

Served with choice of cheese on a brioche bun.

BUILD-A-BURGER \$13.99

Served on a brioche bun.

Add choice of cheese \$1, Lettuce, tomato, mushroom or onion \$.75, bacon or fried egg \$2.

PATTY MELT \$14.99

Topped with Swiss cheese and sautéed onions served on rye bread.

MUSHROOM ONION SWISS BURGER \$16.99

Mushrooms, caramelized onions, double Swiss cheese, lettuce, tomato, onion, pretzel bun.

MOTHER OF ALL BURGERS \$18.99

Cheddar cheese, award-winning smoked beef brisket, homemade coleslaw, smoked applewood bacon, haystack onion rings, topped with a bourbon glaze. Served on a brioche bun.

HUBERTUS SIZZLERS NEW

Follow the smoke as this sizzling skillet will bring excitement to the table! Served over cilantro rice.

PEPPER STEAK GF ★ \$19.99

Seared tenderloin, red and green peppers, onions, mushrooms, demi-glace, soy sauce.

CHICKEN TERIYAKI GF ★ \$19.99

Wok-seared chicken, teriyaki sauce, onions, green onions, bamboo shoots, chestnuts, carrots.

TENDERLOIN TIPS GF ★ \$19.99

"This would be a missed-steak not to order!" Tenderloin, onions, mushrooms, with a mustard Brandy Robert sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CILANTRO RICE BOWLS

Cilantro rice, black beans, fresh pico de gallo, queso fresco, sliced jalapenos topped with your choice of grilled or blackened protein. Make it a combo ... add a 2nd protein!

CHICKEN \$17.99
Smoked, grilled or blackened.

SMOKED PULLED PORK \$17.99

JUMBO SHRIMP \$19.99
Grilled or blackened.

SMOKED BRISKET \$20.99

SALMON \$22.99
Grilled or blackened.

CHOICE STEER TENDERLOIN \$24.99

VEGETARIAN \$16.99
Sautéed cauliflower.

ADD A 2ND PROTEIN TO YOUR BOWL

\$4.99 Smoked pulled pork or chicken
\$4.99 Grilled or blackened chicken
\$6.99 Smoked brisket
\$11.99 Grilled or blackened salmon or shrimp
\$13.99 Choice steer tenderloin

MAC & CHEESE

Our delicious, nine-cheese sauce blend is a fan favorite. Each of our house-made macs are made with Cavatappi pasta and topped with haystack onions. Each mac is served with a side of garlic bread.

THE SMOKER \$18.99
Smoked pork, brisket, chicken

BRISKET MAC \$18.99
Brisket, sriracha-cue sauce, brisket jus.

PIGGY MAC & BEANS \$17.99
Smoked baked beans, smoked pulled pork, pork jus, sriracha-cue sauce.

BBQ CHICKEN ★ \$17.99
Smoked chicken, sriracha-cue sauce.

THE STANDARD \$16.99
House cheese sauce.

LOAD IT UP! Add our signature sloppy joe meat \$2.99, smoked pulled pork or pulled chicken for \$3.99, smoked brisket for \$6.99.

HOUSE-SMOKED SPECIALS

Served with your choice of 2 sides. Add third side for \$3.50.

TEXAS BEEF BRISKET PLATTER GF \$23.99
Double your portion of our mouth-watering smoked brisket w/o the bun! Choice of BBQ sauce or Horseradish cream sauce.

CHAMPION BBQ PULLED PORK PLATTER GF \$19.99
Dry rubbed succulent pulled pork finished to perfection.

SMOKED PULLED CHICKEN PLATTER GF \$19.99
Succulent chicken fresh out of our 'Ole Hickory smoker or as we like to call it the "BELLY OF THE BEAST"! Served with BBQ sauce on the side.

BBQ COMBO PLATTER GF \$33.99
Choose two of our signature house-smoked meats: Beef Brisket, 1/3 rack BBQ ribs, chicken, or pulled pork.
Add a third meat for \$8

HOUSE-SMOKED BBQ RIBS GF
All ribs are smoked with a dry rub and come with our homemade sriracha-cue sauce smothered, light, or on the side. Half Rack \$22.99, Full Rack \$32.99

HOUSE-SMOKED MEAT BY THE POUND GF
To Go only. For orders of 2 lbs. or more, 24 hour advance notice is appreciated.
Beef Brisket \$22.99/lb.
BBQ Pulled Pork \$15.99/lb.
Chicken \$15.99/lb.

PIZZA

Not available Fridays.

BUILD YOUR OWN PIZZA \$16.99
14" Pizza with tomato basil sauce, add all the toppings you love.

MEAT LOVERS PIZZA \$22.99
14" sausage, pepperoni, and bacon piled atop tomato basil sauce.

PIZZA TOPPINGS

Onion \$.75	Bacon \$2
Mushroom \$.75	Italian Sausage \$2
Green Pepper \$.75	Grilled Chicken \$4
Tomato \$.75	Brisket \$7
Pepperoni \$1	

SIGNATURE DINNERS

All dinners include choice of soup or salad. Substitute French Onion Soup for \$5.

WILD CAUGHT PAN-SEARED SALMON \$25.99
Roasted with lemon Beurre Blanc & caper sauce atop fresh sautéed vegetables & seasonal rice.

CHICKEN FRIED CHICKEN ★ \$23.99
Pounded, breaded and fried chicken, garlic smashed potatoes, red eye gravy.

SAUTÉED SHRIMP DINNER ★ \$26.99
Have it your way with lemon butter garlic sauce or blackened. Choice of two sides.

POT PIES

Available November-April.

GRANDMA'S CHICKEN POT PIE \$18.99
Homemade country fresh oven baked puff pastry filled with our savory cream sauces made from housemade stocks, fresh vegetables, house-smoked chicken.

GRANDMA'S BRISKET POT PIE \$19.99
Homemade country fresh oven baked puff pastry filled with our savory cream sauces made from housemade stocks, fresh vegetables, house-smoked brisket.

DESSERTS

All of our desserts are made with the freshest ingredients. \$7.99/each.

AWARD-WINNING BREAD PUDDING
So good that our chef beat Martha Stewart with it in a baking competition! Served with caramel ice cream and caramel sauce.

KEY LIME PIE
BOURBON PECAN PIE

RASPBERRY CHEESECAKE
CHOCOLATE DECADENCE CAKE
2 CHOCOLATE CHIP COOKIES W/ ICE CREAM

SIDES

Fries \$2.99
Tator Tots \$2.99
Sweet Potato Fries \$2.99

Carolina Slaw \$2.99
Fresh Sautéed Vegetables \$3.49 GF
Smoked BBQ Pit Beans \$3.49 GF
Mac & Cheese \$3.49

Bourbon Glazed Carrot Pearls \$3.99 GF
Maple Glazed Baby Baked Potatoes \$3.99 GF
Side Salad \$3.99 GF
Zucchini Fries \$4.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.