

APPETIZERS

PULLED PORK FRIES Crispy thin cut fries, topped with pulled pork, queso fresco, green onions and dollop of sour cream	8
SUB BRISKET	+2
CHILI CHEESE FRIES Crispy thin cut fries topped with house-made chili, cheddar cheese, queso fresco, smoked onions and a dollop of sour cream	8
SWEET POTATO FRIES Served with house-made sauce	6
GRILLED SMOKEHOUSE VEGGIES	6
CHELATCHIE STREET TACOS Three street tacos of pulled pork topped with chopped cilantro and house-made coleslaw.	6
SUB BRISKET	+2
SMOKED SALMON Smoked salmon spread and hearty chunks of smoked salmon, served with crackers	10
SMOKED ONION DIP Savory dip of onions caramelized on our smoker, served with veggies and house-made potato chips	7
HUMMUS PLATE Chef created hummus with veggies and grilled bread	8

SOUP AND SALAD

HOUSE-MADE CHILI House-made chili of fresh garden veggies, black beans and ground pear tomatoes in a medley of chili spices	4/6
SOUP OF THE DAY House made soup of the day	4/6
ARTISAN HOUSE SALAD Artisan greens with shredded carrots, tomatoes, cucumbers and house-made croûtons. Served with your choice of dressing	5/8
CAESAR SALAD Crisp romaine lettuce, our house-made classic Caesar dressing, Parmesan and house-made croûtons	9
4 OZ SALMON	+7
4 OZ BRISKET	+6
BLACK AND BLEU Smoked tri-tip on bed of artisan greens, shredded carrots, cucumbers, sprinkled with Oregon Bleu Cheese and house-made blue cheese dressing	15

BEVERAGES

SODA Pepsi, Diet Pepsi, Siera Mist, Dr. Pepper	3
CYCLE TOWN COFFEE	3
FRESH BREWED ICE TEA Free refills	3



CHELATCHIECROSSING
SMOKEHOUSE & SALOON

ENTREES

SERVED WITH YOUR CHOICE OF 2 SIDES

SMOKED MEATLOAF Our version of the national award winning 72 Market Street meatloaf served with our rustic garlic mashed potatoes and 72 Market Street gravy	15
SMOKED RIBS Dry rubbed St Louis style pork ribs slow smoked with house-made BBQ on the side	16
SMOKED CHICKEN DINNER Dry rubbed chicken quarter slow smoked served with Silagy cilantro lime serrano sauce on the side	14
SLICED BRISKET Slow smoked dry rubbed brisket served with house-made BBQ sauce on the side	17
SMOKED TRI-TIP Slow smoked dry rubbed tri-tip served with house made BBQ sauce on the side	18
FLAMED BROILED TOP SIRLOIN STEAK 19 8oz prime cut grilled to perfection	
BBQ COMBO PLATE Choice of two meats, brisket, tri-tip, ribs, pulled pork or chicken	24
CEDAR PLANK SALMON Fresh salmon lightly smoked and finished in the oven on a smokey cedar plank	18

SANDWICHES

SERVED WITH CHOICE OF 1 SIDE

SMOKED BACON WRAPPED HOT DOG Smoked all beef hot dog wrapped in bacon, deep-fried, topped with smoked onion marmalade, roasted red peppers	8
ADD CHILI	+2
PULLED PORK SANDWICH Slow smoked pork shoulder served on a toasted Brioche bun with coleslaw	12
CHELATCHIE CHEESEBURGER Hand pressed local ground chuck, topped with cheddar cheese, house-made bacon jam, lettuce, tomato on a toasted Brioche bun	12
SMOKED MEATLOAF SANDWICH House smoked 72 Market Street Meatloaf, lettuce, tomato served on a toasted Brioche bun	12
SIDES Loaded Potato Salad, BBQ Baked Bans, Mashed Potatoes, Coleslaw, Fries or House-made Potato Chips or Side Salad	4

DESSERTS

BOURBON BREAD PUDDING	8
CARROT CAKE	9
ICE CREAM Vanilla or Chocolate Brownie	4

Consumer Advisory: Consumption of raw or undercooked meat, fish, eggs, or poultry may increase your risk of foodborne illness.