Smoke Wagon Saloon

KANAB UTAH

(435) 691-3452

6746 East Hwy 89 Kanab Utah, 84741

Starters

Big Block Smorgasboard
Fresh-Baked Giant Pretzel topped with sliced Artisan Hatch Chile Sausage, Brisket Burnt End Sausage, and Smoked Bison Sausage. Served with Beer Cheese and Stone-Ground Mustard MP

Birdman Smoked Deviled Eggs
House-Smoked Eggs with a Velvety Filling topped finished with Bacon Crumbles, Chives, House Seasoning, and Smoked Sea Salt 13.99

Kanab Korn Ribs
Corn Ribs topped with Cotija Cheese, Tajin, Buffalo Sauce garnished with Scallions 10.99

Shelby Smoked Wings
Smoked Bone-In Wings with your choice of:
Buffalo, Carolina BBQ, Garlic Parmesan, Honey Chipotle BBQ, KC BBQ Lemon Pepper Dry Rub, or Pit Master Dry Rub 14.99

"Jaws" Gouda Mac N' Cheese Bites
Gouda Mac N' Cheese and Bacon, Breaded and Deep Fried until Golden Brown 12.99

Small Block Pretzel Board
Fresh-Baked Giant Artisan Pretzel served with Beer Cheese and Stone-Ground Mustard 12.99

Sundance Kid Nachos
House-Made Cowboy Chips topped with Brisket Burnt Ends, Beer Cheese, Cotija Cheese, Jalapeño, Scallions, and drizzled with KC BBQ 15.99

Etta Place Fries
Shoestring Fries topped with Secret Spiced Smoked Chicken, Beer Cheese, Green Olives, Bleu Cheese Crumbles, Scallions, and drizzled with Buffalo 15.99

Butch Cassidy Burnt Ends
Pork Belly finished with our House Sour Cherry Glaze, Cotija Cheese and Scallions
Or
Brisket with KC BBQ Sauce and Scallions 17.99

Drinks

Pepsi, Pepsi Zero, Dr.Pepper, Diet Dr. Pepper, Mountain Dew, Mug Root Beer, Squirt, Starry, Lemonade, and Iced Tea 3.00
Cowboy Coffee and Espresso 3.50

Ask About Our Desserts

Handhelds

Choice of one side: Cowboy Chips, Creamy Yukon Mashed Potatoes, House-Made Apple Coleslaw, Mac N' Cheese, Mongo Baked Beans or Shoestring Fries
Additional Sides 5.00

Cattle Drive BBQ Smash Burger
Smashed 6oz Angus Patty topped with Brisket, Onion Straws, Smoked Piquillo and Jalapeño Jam, Cheddar Cheese, and KC BBQ Sauce on a Brioche Bun 19.99

Chuck Wagon Smash Burger
Smashed 6oz Angus Patty topped with Cheddar Cheese, Onion Jam, Lettuce, Tomato, and our House Secret Sauce on a Brioche Bun 16.99

Wyatt Hoagie Sandwich
Secret-Spiced Smoked Chicken drizzled with Buffalo and Horsey Sauce topped with House-Made Apple Coleslaw and Bleu Cheese Crumbles on an Amorosa Roll 17.99

Virgil Hoagie Sandwich
Savory Brisket Burnt Ends, drizzled with KC BBQ and Horsey Sauce topped with House-Made Apple Coleslaw on an Amorosa Roll 17.99

Morgan Hoagie Sandwich
Smoked Angus Tri-Tip with Caramelized Red Onion, Provolone Cheese, drizzled with Horsey Sauce on an Amorosa Roll 18.99

Kilmer Hoagie Sandwich
Crispy Pork Belly Burnt Ends drizzled with Carolina BBQ and Horsey Sauce with House-Made Apple Coleslaw on an Amorosa Roll 17.99

Desert Dog
Quarter-Pound All-Beef Frank served on an Artisan Bun 11.99

Dirty Harry Dog
Quarter-Pound All-Beef Frank topped with Blazing Saddles Chili, Beer Cheese, Bacon Crumbles, and Scallions served on an Artisan Bun 13.99

Hangman Artichoke Sandwich
Grilled Tender Artichoke with Lettuce, Tomato, Onion Jam, topped with a Garlic Aioli on a Brioche Bun 16.99

Plates

The June Cash Single Meat Plate
Choice of One Meat and One Side served with House-Made Apple Coleslaw and a Corn Bread Muffin
22.99

The Johnny Cash Double Meat Plate
Choice of Two Meats and Two Sides served with House-Made Apple Coleslaw and a Cornbread Muffin
29.99

3.00 Upcharge for Double Brisket

Meat Choices: Smoked Brisket, Secret-Spiced Smoked Chicken Thigh, Pork Ribs, Artisan Hatch Chile Sausage, Bison Sausage, or Burnt End Sausage
Side Choices: Cowboy Chips, Creamy Yukon Mashed Potatoes, Mac N' Cheese, Mongo Baked Beans, or Shoestring Fries

CONSUMER ADVISORY: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES.
ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS

Smoke Wagon Booze Hooch and Firewater

Cocktails

Bloody MasterPiece
Salt City Vodka, fresh-pressed Tomato Juice, and Secret Seasoning topped with a Wagon Smash Slider, Birdman Smoked Deviled Egg, Various Pickled Vegetables and a delicious Pepperoni Straw
25.00

Sunrise Mimosa
House Prosecco and freshly-squeezed Orange Juice topped with a Belgian Waffle, Breakfast Sausage, Chocolate Muffin, and Seasonal Fruits
25.00

Smoke Wagon Old Fashioned
A blend of High West Bourbon and High West Rye muddled with a Caramelized Brown Sugar Cube, Smoked Bordeaux Cherry, Orange Slice, and Orange and Aromatic Bitters, garnished with a Bordeaux Cherry, Orange Peel, and dried Blood Orange.
17.00
Tableside add 6.00



Gunsmoke Old Fashioned
Old Fashioned with a Blend of Jack Daniels and Jim Beam muddled with a Caramelized Brown Sugar Cube, Smoked Bordeaux Cherry, Orange Slice, and Orange and Aromatic Bitters, garnished with a Bordeaux Cherry, Orange Peel, and Dried Blood Orange
15.00

Kickin' Cowboy Margarita
Teremana Reposado, Triple Sec, freshly-squeezed Lime Juice, and our House Margarita Mix, garnished with a Lime Wheel. Ask to make it Spicy
12.00

Geronimo
Teremana Reposado, freshly-squeezed Lime Juice, and our House Margarita Mix with a Grand Marnier float, garnished with a Lime Wheel
14.00

Buffalo Bill Mule
Sailor Jerry Rum, freshly-squeezed Lime Juice, and locally-sourced Ginger Beer, garnished with a Lime Wedge
12.00

Annie Oakley Mule
Salt City Vodka, freshly-squeezed Lime Juice, and locally-sourced Ginger Beer, garnished with a Lime Wedge
12.00

Calamity Jane
Cabo Wabo Tequila, freshly-squeezed Lime Juice, fresh-pressed Watermelon Juice, with a Basil Salt Rim, garnished with Dried Lime and Pineapple
14.00



Doc Holliday
Beehive Gin, freshly-squeezed Lemon Juice, Simple Syrup, topped with Club Soda, garnished with a Lemon and Dried Lemon Wedge
12.00

George Washington
Jack Daniels, Aromatic Bitters, Smoked Bordeaux Cherry Juice, and Club Soda, garnished with a Bordeaux Cherry and Dried Blood Orange
12.00



Marilyn Monroe Martini
Tito's Vodka, Frangelico, Kahlua, and an Espresso Shot, garnished with Star Anise and Cacao Powder
15.00

Old Abe
High West Bourbon, Sweet Vermouth, and Aromatic Bitters, toppped with a Smoked Bordeaux Cherry, and Orange Peel
14.00
Make it Smokey 2.00

Beer and Wine

Draft
Coors Light *7.00*
Black Hill Lager *8.00*
Fresh and Juicy IPA *8.00*
Son of a Peach Hefeweizen *8.00*
Moab Pilsner *8.00*
Seasonal Beer *9.00*

Airtights
Agua Del Diablo *8.00*
Arnold Palmer Spiked *6.00*
Attempted Murder Milk Stout *10.00*
Belching Beaver PB Milk Stout *8.00*
Charlotte Sometimes Blonde Ale *8.00*
Coldhearted Women *8.00*
Coors Light *6.00*
Coors Banquet *6.00*
Guinness Stout *6.00*
Lagunitas IPA *8.00*
Mas Fuego Lager *8.00*
Miller Lite *6.00*
Modelo *6.00*
Modelo Negra *8.00*
White Claw *6.00*
Strongbow *8.00*
Twisted Tea *6.00*

White Wine
By the Glass
House Chardonnay *8.00*
House Rose *8.00*
House Sauv Blanc *8.00*

Red Wine
By the Glass
House Cab Sauv *8.00*
House Pinot Noir *8.00*

Bottles of Wine
See bar or ask your Server about our rotating selection of bottles

Spirits

Whiskey
Bulleit Bourbon *9.00*
Crown Royal *10.00*
FireBall *7.00*
High West Bourbon *10.00*
High West Double Rye *10.00*
Jack Daniels *7.00*
Jameson *10.00*
Jim Beam *7.00*
Pendleton *8.00*
Whistle Pig Rye *12.00*

Gin
Beehive *7.00*

Rum
Sailor Jerry's *7.00*
Sugar House *8.00*

Tequila
Teremana *8.00*
Cabo Wabo *12.00*

Vodka
Salt City *7.00*
Tito's *8.00*

High Ball Whiskey
Pendleton Twenty-Year Directors' Reserve *35.00*
Whistle Pig Twelve-Year Rye *17.00*