

STARTERS

BREWHOUSE ONION RINGS

BEER BATTERED, GOLDEN FRIED RINGS SERVED WITH
A CHOICE OF CHIPOTLE KETCHUP -OR- BUTTERMILK HERB DRESSING.

7

STEVE'S SPICY PUB PICKLES

SPICY BEER BATTERED DILL SPEARS WITH BUTTERMILK HERB DRESSING.

8

COYOTE WINGS

WINGS AND DRUMS SERVED WITH BUTTERMILK HERB DRESSING AND VEGGIE
STICKS. YOUR CHOICE OF HABANERAS -OR- STRAWBERRY BOURBON BBQ SAUCE.

9

NACHOS

FRESH CORN CHIPS, TOPPED WITH ROASTED PEPPERS, BLACK BEANS
AND SMOTHERED WITH SPICY, MELTED QUESO. TOPPED WITH PICO DE GALLO.

9

\$\$ ADD SHREDDED CHICKEN, BBQ PULLED PORK, SMOKED JALAPENOS,
DICED STEAK, CHILI-OF-THE-DAY OR PORTABELLA MUSHROOMS

THE DEUTSCH TWIST

AN AUTHENTIC GERMAN PRETZEL. CRISPY ON THE OUTSIDE, SOFT ON THE
INSIDE. BRUSHED WITH BUTTER AND SPRINKLED WITH SALT.

SERVED WITH SPICY MUSTARD.

8

HUMMUS AND VEGETABLE PLATE

ROASTED GARLIC HUMMUS DUSTED WITH PAPRIKA. SERVED WITH A MIX OF
FRESH VEGGIES AND GRILLED PITA BREAD.

9

CHILI OF THE DAY

ASK YOUR SERVER FOR TODAY'S OFFERING

3.50 CUP / 7 BOWL

\$\$ ADD CORNBREAD MUFFINS, SHREDDED CHEESE OR SOUR CREAM

BUTTERNUT SQUASH BISQUE

PUREED BUTTERNUT SQUASH, FIRE-ROASTED APPLES, CARROTS AND ONIONS.
SEASONED WITH CINNAMON, NUTMEG, WHITE PEPPER AND MAPLE.

DRIZZLED WITH APPLE CIDER CRÈME FRAÎCHE.

3.50 CUP / 7 BOWL

BACKBONE SALAD

MIXED GREENS TOSSED IN HONEY-BALSAMIC VINAIGRETTE; TOPPED WITH ROASTED
BUTTERNUT SQUASH, TOASTED PEPITA, AND SHAVED PARMESAN REGGIANO.

4.50 SMALL / 9 LARGE

CAESAR SALAD

CHOPPED ROMAINE TOSSED IN CREAMY CAESAR DRESSING; TOPPED WITH SHAVED
PARMESAN REGGIANO AND HERBED CROUTONS.

4 SMALL / 8 LARGE

\$\$ ADD BOQUERÓN (MILD WHITE ANCHOVY)

BLT SALAD

CHOPPED ROMAINE MIXED WITH ROASTED TOMATOES, BACON AND HERBED
CROUTONS. SERVED WITH A SIDE OF BUTTERMILK HERB DRESSING.

8

\$\$\$ ADD PORTABELLA MUSHROOMS, SAUTÉED SHRIMP, SMOKED CHICKEN,
SMOKED TURKEY, OR SLICED FLANK STEAK TO ANY SALAD

BONESMOKER PLATTER 21
A 1/4 RACK OF DRY-RUBBED RIBS & 1/4 SMOKED CHICKEN FROM THE BONESMOKER (OUR WOOD-FIRED SMOKER LOCATED BEHIND THE BACKBONE). SERVED WITH BBQ RANCH BEANS, SWEET CORN PUDDING, AND HOUSE-MADE BACKBONE BBQ SAUCE. WE ASK THAT YOU NOT SUBSTITUTE FOR THE RIBS & CHICKEN.

BABY BACK RIBS PLATTER 22
HALF RACK; DRY-RUBBED WITH OUR SIGNATURE SMOKEHOUSE SPICE RUB AND SLOW-SMOKED ON THE BONESMOKER! SERVED WITH BBQ RANCH BEANS, SWEET CORN PUDDING, AND HOUSE-MADE BACKBONE BBQ SAUCE



Hey! To really get a taste of what our wood-fired
smoker can do, add
some beef brisket, sliced smoked turkey, or pulled
pork to either platter.

FISH AND CHIPS
6OZ OF BEER BATTERED COD FILETS. SERVED WITH FRIES, SOUTHERN
COLESLAW AND REMOULADE
12

BANGERS & MASH
TWO GRILLED BRATWURSTS SERVED ON A BED OF MASHED POTATOES AND
BEER-BRAISED KALE. TOPPED WITH GRILLED ONIONS. SERVED WITH SPICY
MUSTARD AND TOASTED CARAWAY RYE BREAD
16

CHICKEN ENCHILADAS
SHREDDED HOUSE-SMOKED CHICKEN, MONTEREY JACK CHEESE AND
FIRE-ROASTED CHIPOTLE TOMATO SAUCE LAYERED IN WHITE CORN TORTILLAS.
SERVED WITH CHILLED BEAN SALAD AND CORN MUFFINS
16

CAMPFIRE STEAK**
A 12 OZ. FLANK STEAK, GRILLED TO YOUR TEMPERATURE. GLAZED WITH
MAPLE-PORTER REDUCTION AND SERVED WITH WHITE CHEDDAR
MASHED POTATOES AND BRUSSELS SPROUT PETALS.
21

FALL GNOCCHI
TENDER POTATO-RICOTTA GNOCCHI, ROASTED TOMATOES, BUTTERNUT SQUASH,
BRUSSELS SPROUT PETALS, AND SAUTÉED CARROTS. TOSSED WITH OLIVE OIL,
BUTTER, GARLIC AND FRESH HERBS.
16

\$\$ ADD SMOKED CHICKEN, SLICED FLANK STEAK, SHRIMP OR PORTABELLA

PAN-SEARED TROUT**
PAN-SEARED CORNMEAL-DUSTED RAINBOW TROUT SERVED OVER SMOKY-BACON
CHEESE GRITS AND SAUTÉED BRUSSELS SPROUT PETALS. TOPPED WITH ROASTED
TOMATO BUTTER AND ACCOMPANIED BY SMOKED-CORN GUACAMOLE.
19

MEATLOAF PLATTER
A HEARTY SLAB OF HOMEMADE MEATLOAF SERVED WITH MASHED POTATOES,
SAUTÉED GREEN PEAS, AND TOPPED WITH SAVORY BROWN GRAVY.
16

SHRIMP & GRITS WITH BLACKENED CATFISH**
CAJUN-SEASONED BLACKENED CATFISH SERVED OVER SMOKY-BACON CHEESE
GRITS AND SAUTÉED SHRIMP. TOPPED WITH ROASTED TOMATO ALFREDO SAUCE.
20

CHICKEN & DUMPLINGS

HOUSE-SMOKED CHICKEN SLOW-SIMMERED IN HOMEMADE CHICKEN STOCK AND LOADED WITH POTATO GNOCCHI DUMPLINGS AND VEGGIES. SERVED WITH A MIXED GREEN SALAD.

16

**CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY POSSIBLE FOOD ALLERGIES

SANDWICHES AND BURGERS SERVED WITH A PICKLE SPEAR AND YOUR CHOICE OF PUB CHIPS, FRIES, SWEET POTATO FRIES, BAKED APPLES OR SWEET CORN PUDDING

-OR-

\$\$ MIXED GREENS SALAD, BBQ RANCH BEANS, CHILLED BEAN SALAD, MASHED POTATOES OR SAUTÉED VEGETABLES

THE DB TURKEY REUBEN

HOUSE-SMOKED SLICED TURKEY BREAST TOPPED WITH SOUTHERN COLESLAW, MELTED MUENSTER CHEESE, AND BACKBONE THOUSAND ISLAND SAUCE. SERVED ON GRILLED CARAWAY RYE BREAD • 12

BACKBONE CLUB

HOUSE-SMOKED TURKEY BREAST, BACON, PULLED PORK, CHEDDAR & MUENSTER CHEESES, LETTUCE, TOMATO AND SMOKEHOUSE MAYONNAISE. SERVED BETWEEN 3 PIECES OF CORN-DUSTED JALAPENO TOAST • 14

DB PULLED PORK SAMICH

A PILE OF HOUSE-SMOKED PULLED PORK, DOUSED WITH HOUSE-MADE BACKBONE BBQ SAUCE AND LOADED ON A TOASTED BRIOCHE ROLL. COMES WITH SOUTHERN SLAW • 9

ROB'S BONEDIPPER

TOASTED CIABATTA BREAD LOADED WITH SHAVED HOUSE-SMOKED BEEF BRISKET, BACON, MUENSTER CHEESE AND SMOKEHOUSE MAYO. SERVED WITH A CUP OF JUS • 10

THE SMOKEHOUSE BURGER**

A HALF-POUND, ALL NATURAL BEEF PATTY GRILLED TO YOUR TEMPERATURE. PILED WITH OUR HOUSE-SMOKED PULLED PORK, BACON, O-RINGS, MUENSTER CHEESE AND OUR HOUSE-MADE BACKBONE BBQ SAUCE. LOADED ONTO CORN-DUSTED JALAPENO TOAST. GO BIG OR GO HOME!

15

THE PATTY MELT BURGER**

A HALF-POUND, ALL NATURAL BEEF PATTY GRILLED TO YOUR TEMPERATURE. TOPPED WITH GRILLED ONIONS, MELTED SWISS CHEESE AND DB 1000 ISLAND. SERVED ON GRILLED CARAWAY RYE BREAD.

12

THE SHROOM & SWISS BURGER**

A HALF-POUND, ALL NATURAL BEEF PATTY GRILLED TO YOUR TEMPERATURE. TOPPED WITH HOUSE-CURED THICK-CUT BACON, GRILLED ONIONS, MELTED SWISS CHEESE AND PORTABELLA MUSHROOMS. SERVED ON A TOASTED BRIOCHE ROLL.

15

THE HARVEST TURKEY BURGER

A HOUSE-MADE PATTY OF FRESH GROUND TURKEY SEASONED WITH GARLIC, THYME, AND SAGE. SERVED ON A TOASTED BRIOCHE ROLL AND TOPPED WITH PEPPERY ARUGULA AND SWEET CRANBERRY CHUTNEY.

THE HARVEST TURKEY BURGER COMES WITH SWEET CORN PUDDING.

10

OR, CREATE YOUR OWN MASTERPIECE...

THE BURGER**

A GRILLED HALF-POUND, ALL NATURAL BEEF PATTY SERVED ON A TOASTED BRIOCHE ROLL. LETTUCE, TOMATO, AND ONION UPON REQUEST.

9

BLACK BEAN BURGER

A PAN-SAUTÉED PATTY OF BLACK BEANS, ROASTED PEPPERS, DICED YELLOW ONION, GARLIC AND SEASONINGS. SERVED ON A TOASTED BRIOCHE ROLL

WITH A SIDE OF SMOKED CORN GUACAMOLE. LETTUCE, TOMATO AND ONION
UPON REQUEST. CONTAINS EGG & GLUTEN

10

ADD CHEDDAR, AMERICAN, SWISS OR MUENSTER CHEESE FOR 50¢ EA

ADD PORTABELLAS, GRILLED ONIONS, HUMMUS OR GUACAMOLE FOR 75¢ EA

ADD BACON, FRIED PICKLES, SMOKED JALAPENOS, OR A FRIED EGG FOR \$1 EA

+ ADD HOUSE-CURED THICK-CUT BACON FOR \$2.50

**CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DESSERTS

CHOCOLATE CHIP COOKIES FOUR WARM COOKIES RIGHT FROM THE OVEN.	4
DB COBBLER OUR FAMOUS DESSERT!	6
GINGERBREAD HOMEMADE GINGERBREAD TOPPED WITH SPICED BAKED APPLES, CARAMEL, AND WHIPPED CREAM.	6
TRIPLE CHOCOLATE BREAD PUDDING DARK COCOA BREAD PUDDING WITH MILK CHOCOLATE CHIPS BAKED RIGHT IN. TOPPED WITH HOT FUDGE DRIZZLE AND WHIPPED CREAM.	6
DB SUNDAE WARMED, GLAZED DONUT TOPPED WITH VANILLA ICE CREAM, SPICED BAKED APPLES, CARAMEL, CRUSHED PEANUTS, AND WHIPPED CREAM.	6

\$\$ ADD VANILLA ICE CREAM TO ANY DESSERT