SMOKIN' ACES

EST. DDBG 2021 — NORWALK CT

SOUPS & CROCKS

SOUP OF THE DAY
Cup. 5, Bowl. 8

CROCK OF CHILI
Hearty meat chili topped w/ melted cheddar jack cheese & tortilla chips. 9 **GF**

FRENCH ONION SOUP
Topped w/ melted Swiss cheese. 8 **GFO V**

HOMEMADE NEW ENGLAND CLAM CHOWDER
Cup. 6, Bowl. 9

LITE BITES

ROASTED BRUSSEL SPROUTS
Roasted brussel sprouts, cranberries, candied walnuts, crispy bacon, feta cheese & tossed in our hot honey drizzle. 15 **GF V**

SHRIMP & GRITS
Creamy cheesy grits, andouille sausage, scallions, crispy bacon & topped w/ blackened shrimp. 15 **GF**

SMOKIN' ACES CALAMARI
Crispy calamari, cherry peppers, hot honey drizzle. Served w/ lemon wedge. 14

BANG BANG SHRIMP
Crispy golden shrimp tossed in a sweet & tangy sauce w/ lettuce & lime wedge. 14 **GF**

NACHOS
Hearty meat chili, cheddar jack cheese, pico de gallo, jalapeños, black olives, scallions over crisp tortilla chips. 14 Add: guacamole 3, sour cream 1 **GF**

HANDCUT TRUFFLE PARMESAN FRIES
Crispy homemade fries, scallions, Parmesan, bacon, black pepper w/ gorgonzola truffle sauce. 15 **GF V**

JUMBO WINGS (8)
House seasoned, oven roasted, & finished in the fryer. Served w/ bleu cheese & celery. 15 **GF**
(Buffalo • BBQ • Thai Sweet Chili • Truffle Gorgonzola • Cajun Dry Rub • Serrano-Garlic)

CHICKEN QUESADILLA
Grilled chicken breast, cheddar-jack, peppers & onions, black beans, & fire roasted corn. 14 add guacamole 3, jalapeños 2 Sub: steak 8

SANDWICHES

Sandwiches served w/ fries, pickle chips, or a side salad.

SMOKED BRISKET GRILLED CHEESE
Smoked, chopped brisket, melted cheddar jack cheese served w/ Smokin Aces BBQ signature sauce. 16 **GFO**

CHICKEN CAPRESE SANDWICH
Grilled chicken breast, fresh mozzarella, pesto, roasted peppers & balsamic glaze served on a garlic wedge. 18.5 **GFO**

CHICAGO ITALIAN BEEF SANDWICH
Braised beef, giardiniera peppers, melted provolone on a garlic wedge, served w/ our beef drippings sauce. 18.5 **GFO**

SMOKIN CHIX & WAFFLES SANDWICH
Cheddar-jack-honey waffle, crispy chicken breast, applewood smoked bacon, melted cheddar cheese, w/ maple aioli & hot honey drizzle. 18.5

SALMON BLT
Seared salmon, w/ lettuce, tomato, smoked bacon, avocado & basil pesto on a garlic ciabatta wedge. 21 **GFO**

BBQ PULLED PORK SANDWICH
Smoked pulled pork, coleslaw, pickles & chipotle Smokin' Aces BBQ signature sauce served on a toasted brioche roll. 16 **GFO**

BURGERS

Your choice of 8 oz Angus beef, turkey, chicken breast, or black bean veggie served on a challah bun w/ fries, pickle chips, or side salad.
Substitute: gluten free bun 2, sweet potato fries 2

HOUSE BURGER
Pick your protein & choice of toppings. Served on a toasted challah bun. 13 **GFO**

THE SMOKIN' ACES
Kona coffee rubbed Angus beef, smoked pulled pork, coleslaw, w/ our Smokin Aces BBQ signature sauce. 18.5 **GFO**

THE LONGEST DRIVE
Gorgonzola cheese, applewood smoked bacon, frizzled onions w/ Jack Daniels whiskey glaze. 18 **GFO**

THE EAGLE
Applewood smoked bacon, cheddar cheese, frizzled onions, chipotle-honey BBQ sauce & buttermilk ranch. 17 **GFO**

THE AUGUSTA
Applewood smoked bacon, grilled red onion & mushrooms, w/ gorgonzola white truffle sauce. 18 **GFO**

BREAKFAST BALL BURGER
Applewood smoked bacon, topped w/ over easy egg & sriracha ketchup. 16.5 **GFO**

SALADS & WRAPS

Add to any salad: scoop of tuna or chicken salad 4, grilled chicken 5, shrimp 8, swordfish 8, salmon 10, steak 12

HOUSE
Mixed greens, grape tomatoes, cucumbers, celery, bell peppers, red onion, house made croutons & choice of dressing.
Sm. 8, Lg. 13 **GF V**

CHICKPEA & FETA
Mixed greens, feta cheese, cranberries, grilled red onion, crispy chickpeas w/ champagne vinaigrette. Sm. 13, Lg. 16 **GF V**

CAESAR
Chopped romaine, house made croutons, shaved Parmesan, grated Pecorino-Romano & creamy homemade Caesar dressing.
Sm. 10, Lg. 13 Wrap: 15 **GFO V**

COBB
House Salad topped w/ grilled chicken, chopped bacon, hard-boiled egg, avocado, gorgonzola cheese & choice of dressing.
Sm. 14, Lg. 17 **GF**
Sub: swordfish 3, shrimp 3, salmon 5, steak 7

SMOKIN' ACES TACO SALAD
Chopped romaine, red onion, corn kernels, black beans, pico de gallo, queso fresco, guacamole in our homemade tortilla bowl. Choice blackened chicken or chili. Served w/ chipotle ranch dressing. 17

BUFFALO CHICKEN WRAP
Crispy chicken, tossed in our buffalo wing sauce w/ chopped romaine, tomato & blue cheese. 15

TUNA OR CHICKEN SALAD WRAP
Tuna or chicken salad, lettuce, tomato & red onion in whole wheat or flour tortilla wrap. Served w/ chips. 15

Dressing choices: italian, bleu cheese, ranch, honey mustard, champagne vinaigrette & balsamic vinaigrette

SPECIALTY PLATES

STEAK GORGONZOLA
Kona rubbed NY strip, topped w/ mushrooms, frizzled onions & gorgonzola white truffle sauce. Served w/ garlic mashed potatoes & asparagus. 32 **GFO**

TUSCAN SALMON
Seared Atlantic Salmon, asparagus, sundried tomatoes in our creamy Tuscan sauce. 28 **GF**

SHRIMP & GRITS
Creamy cheddar-jack grits, topped w/ blackened shrimp, andouille sausage, sun dried tomatoes & bacon pieces. 21 **GF**

SMOKIN' ACES BBQ SAMPLER
Smoked pulled pork, andouille sausage, brisket w/ coleslaw, pickles & jalapenos. 24 **GF**

CHICKEN OR PORK CHOP SCARPARIELLO
Grilled chicken or pork chop, sausage, potatoes & cherry peppers in a tangy scarpariello sauce. 24 **GF**

EXTRA SIDES

ASPARAGUS 8 · ROASTED BRUSSEL SPROUTS 7 · GARLIC SPINACH 7 · TRUFFLE MAC N' CHEESE 8 · TRUFFLE HONEY FRIES 9 · SWEET POTATO FRIES 7 · CHEESY GRITS 7

Smokin' Aces Signature Dish **GF** Gluten Free **GFO** Gluten Free Option **V** Vegetarian

Parties greater than 6 receive an 18% gratuity added to check.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DRAFT BEER

GUINNESS

DOCK TIME

MAINE LUNCH

COORS LIGHT

PERONI

REVOLVING TAP
ASK YOUR SERVER

BOTTLES & CANS

BLUE MOON

BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA

DOGFISH 60 IPA

FAT TIRE

HEINEKEN

HEINEKEN LIGHT

MICH ULTRA

MODELO

OMISSION

SHOCK TOP

TWO ROADS
TWO JUICY IPA

TWO ROADS
ROAD 2 RUIN 2xIPA

TWO ROADS
LIL HEAVEN IPA

YUENGLING

SPIKED SELTZERS & CIDERS

DOWNEAST CIDER

FISHER ISLAND LEMONADE

HIGH NOON

TRANSFUSION

STATESIDE SELTZER

WHITE CLAW

BEVERAGES

COFFEE REGULAR OR DECAF

TEA

ESPRESSO

CAPPUCCINO

ARNOLD PALMER

UNSWEETENED ICED TEA

LEMONADE

PEPSI

DIET PEPSI

SPRITE

GINGER ALE

WINE

RED glass • bottle

PINOT NOIR
STEELE CANYON CELLARS
NAPA VALLEY, CALIFORNIA
Cranberry, strawberry & spice flavors are enhanced by a light touch of oak & a soft finish.
12 • 40

CABERNET SAUVIGNON
STEEL CANYON CELLARS
NAPA VALLEY, CALIFORNIA
The dark cherry & gentle licorice flavors lead to a long, layered finish w/ very smooth tannins. 12 • 40

MONTEPULCIANO (ORGANIC)
BRICCO AL SOLE
ABRUZZO, ITALY
Dry & savory w/ soft tannins & notes of dark cherry & red berry fruit. 9 • 32

MALBEC
SUR DE LOS ANDES
MENDOZA, ARGENTINA.
Full, thick & velvety. Flavors of chocolaty oak, mocha & berry fruits finish round & beefy. 11 • 38

CHIANTI CLASSICO
CASTELLO DI ALBOLA
TUSCANY, ITALY
Vibrant & medium-bodied w/ lively cherry & exotic spices that lead to polished tannins & a delicate finish. 10 • 35

WHITE glass • bottle

PINOT GRIGIO
MONTE DEGLI ANGELI, DELLE VENEZIE
PIEDMONT, ITALY
Strawberries, walnuts & smoked wood. Medium to full-bodied with polished tannins & a flavorful finish. 8 • 30

CHARDONNAY
JOSH CELLARS
NAPA VALLEY, CALIFORNIA
A great balance of bright citrus & honey with a touch of oak character & hints of juicy peach. 10 • 35

SAUVIGNON BLANC
TOHU
AWATERE VALLEY,
NEW ZEALAND
Tropical fruit, currant-leaf & herbal notes lead to a concentrated palate of ripe pineapple, pink grapefruit & citrus zest. 10 • 35

ROSÉ glass • bottle

LAVENDETTE, VIN DE PAYS DE ALPES DE HAUTE PROVENCE,
PROVENCE, FRANCE
Traditional regional grapes, including Syrah which gives the wine its structure, its color & its aromas of red berries, with a scent of violets. 10 • 35

SPARKLING glass only

PROSECCO
VILLA JOLANDA, VENETO, ITALY
Aromas & flavors of ripe apples & light floral notes, smooth on palate. 10

ROSÉ
ANDRE DELORME,
CREMANT de BOURGOGNE
BRUT RESERVE CUVEE ROSE;
BURGUNDY, FRANCE
Fruit aromas with grenadine notes that are reminiscent of raspberry liquor with a clean & refreshing finish. 12

DD BG EST. 2021 SMOKIN' ACES NORWALK CT

Please drink responsibly. 2910744

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