



MAIN 10

Smith Burger \$7.00

Our delicious blend of beef seasoned with Louisiana spices & topped with grilled onions & our own Smith Sauce

Filet Burger \$9.50

A half-pound of melt-in-your-mouth ground tenderloin, lightly seasoned & served with your choice of toppings

USDA Organic Beef Burger \$9.50

Grass fed, certified organic beef. Leaner, higher in protein & essential fatty acids. Served with your choice of toppings

Turkey Burger \$8.25

All-white turkey meat, ground & hand-pattied & topped with lettuce, grilled onions, Swiss cheese & our house-made Cajun honey mustard. Served on our wheat bun

Bison Burger \$13.00

With twice the protein and half the fat of ground beef, this Colorado grass fed offering is a great choice. Hand-pattied and lightly seasoned, we top the bison burger with lettuce, tomato, red onion, chipotle mayo and smoked Gouda

Brisket Burger \$9.50

this grind blends brisket and chuck for a beefy backyard flavor. Lightly seasoned and served with your choice of toppings

Hamburger \$6.50

Lightly seasoned & served with your choice of toppings

Southwest Black Bean Burger \$9.00

Our homemade and 100% vegan blackbean burger is seasoned with garlic and spices and topped with lettuce and avocado.

Lamb Burger \$10.50

Our unique blend of ground lamb is a guest favorite. Grilled with Greek seasoning and topped with lettuce, tomato, cucumbers, red onion and Tzatziki saice.

Ragged Branch Bourbon Burger \$10.50

These Black Angus are hand selected and fed a mixture of Ragged Branch Bourbon mash. This intense beef flavor is dressed with lettuce, house pickles, onions and Bourbon BBQ sauce.

DRINKS 3

Root Beer Float \$4.50

Abita root beer made with all natural Louisiana cane sugar and 2 scoops of locally crafted all natural vanilla ice cream, garnished with a reed of sugar cane

Fountain Drinks \$2.75

Dr. Pepper, Lemonade, Iced Tea (Sweet & Unsweetened) & an assortment of Coca Cola products

