

Spitfire Smokehouse

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SANDWICHES 8

Carolina-Style Pulled Pork	\$15.00
Texas-Style Brisket	\$17.00
Andouille Sausage	\$15.00
Vegan Sausage	\$15.00
Pulled Chicken	\$15.00
Smoked Fried Wings	\$16.00
One Pound, Choice of Sauce	
Shrimp Po Boy	\$15.00
Tri-Tip	\$17.00

PLATTERS 5

1 From the Pit	\$15.00
2 From the Pit	\$20.00
3 From the Pit	AVAILABLE OPTIONS
	\$25.00
	Brisket, Tri-Tip or Ribs: \$3.00
½ Rack	\$19.00
Full Rack	\$36.00

HOUSE-MADE SIDES 8

Poppyseed Coleslaw (V,GF)
Potato Salad (V,GF)
Beer-Battered Fries
Pit-Smoked Beans (GF)
Mac n Cheese (V)

Southern Grits (GF)

Side Salad (V,GF)

Side of the Day

LOADED BOWLS...14 3

Mac n Cheese Bowl

Pork, Bacon, Jalapenos & Scallions

BBQ Bowl (GF)

Choice of Meat, Beans, Slaw & Grits

Veggie Q Bowl (V,GF)

Plant-Based Sausage, Grits & Pickled Veggies

AVAILABLE OPTIONS

\$3.00

Brisket or Tri-Tip: \$3.00

SALADS...10 3

Wedge Salad (GF)

Romaine, Bacon, Tomatoes & Blue cheese

House Salad (V)

Romaine, Carrot, Tomatoes, Cucumbers, Watermelon, Radish & Crutons

AVAILABLE OPTIONS

\$5.00

Brisket: \$6.00

Pork, Chicken, or Sausage: \$5.00

Dressings:

Ranch - Blue Cheese - Champagne Vinaigrette

MUNCHIES 4

Pimento Cheese Plate

\$12.00

House-Made Pimento Cheese, Green Tomato, Jam & Soda Crackers

Hush Puppies (GF)

\$8.00

Served with Whipped Honey Butter

Loaded Fries

AVAILABLE OPTIONS

Bacon, Cheese & Scallions

\$10.00

Brisket or Tri-Tip: \$6.00

Pork or Chicken: \$5.00

Taco of the Day

\$15.00

Three Tacos with Choice of BBQ Sauce

TACOS 1

Taco Plate

Three Flour Tortillas loaded with Pork, Chicken, or Sausage. Topped with Jalapeños, Cotija Cheese and Pickled Onions

AVAILABLE OPTIONS

\$15.00

Brisket or Tri-Tip /per taco:

\$2.00

KIDS MENU ³

1 From the Pit + 1 Side

\$7.00

Brisket or 2 Ribs + 1 Side

\$8.00

Kid Drinks

\$1.50

BEVERAGES ³

Fountain Drinks

\$3.00

Root Beer

\$5.00

Beer

Draft, Domestic, Imports

DESSERTS IN A CUP...4 ²

Banana Pudding

Key Lime Pie

FROM THE PIT ⁸

Carolina Pulled Pork

\$19.00

Texas-Style Brisket

\$25.00

Andouille Sausage

\$19.00

Vegan Sausage

\$20.00

Pulled Chicken

\$19.00

Smoked Fried Wings

\$15.00

(Choice of Sauce)

Tri-Tip

\$25.00

Full Rack of Ribs

\$34.00

(12 Ribs)

HOUSE MADE SIDES ³

Poppyseed Coleslaw (V,GF)

Potato Salad (V,GF)

Pit-Smoked Beans

SPECIALTY SIDES 3

Mac n Cheese (V)

Southern Grits (GF)

Side of the Day

THE FIXIN'S 5

Sauces:

House, Hot, Mustard,

North Carolina Vinegar, Alabama White (8 oz) \$6.00

Brioche Buns (12 Pack) \$12.00

Pickled Onions (4 oz) \$3.00

Pickles (4 oz) \$3.00

BOTTLED BEER 29

Coors Original \$4.00

Coors Light \$4.00

Budweiser \$4.00

Bud Light \$4.00

Michelob Ultra \$4.50

Pacifico \$5.00

Corona Extra \$5.00

Stella Artois \$5.50

Heineken \$4.50

Sierra Nevada Pale Ale \$6.00

Proper Lake Effect Gose \$6.50

Dogfish Head SeaQuench Sour Ale \$6.00

Silver Reef Brewing Color Country Red Ale \$5.50

Squatters Full Suspension Pale Ale \$5.50

Hop Nosh IPA	\$7.00
Shades Slick City Citrus IPA	\$6.00
Redrock Elephino Double IPA	\$10.00
Saltfire Charlotte Sometimes Blonde Ale	\$9.00
Saltfire Dirty Chai Stout	\$9.00
Saltfire Summer Camp Crush	\$9.00
Squatters Hop Rising Double IPA	\$8.00
Guinness	\$7.00
Press Spiked Seltzer	\$6.00
Angry Orchard	\$7.00
Mountain West Cottonwood Cider	\$12.00
Desolation Hard Cider	\$9.00
805 Ale	\$5.00
Omissions Gluten Free	\$5.50
O'Doul's Non-Alcoholic	\$4.00

DRAFT BEER 13

Pabst Blue Ribbon	\$2.50
Bud Lite	\$4.00
Wasatch Evo Amber Ale	\$5.00
Uinta Lime Pilsner	\$5.00
Uinta Cutthroat Pale Ale	\$5.00
Squatters Juicy IPA	\$5.00
Uinta Hazy IPA	\$5.00
Wasatch Apricot Hefeweizen	\$5.00
Kiitos Blackberry Sour	\$5.00
Roosters Honey Wheat Ale	\$5.00
Bohemian Czech Style Pilsner	\$5.00
Wasatch Polygamy Porter Nitro	\$5.00

*Pitchers of Craft Beer available

\$19.00

RED WINE 3

Selby Merlot

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Trapiche Malbec

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$25.00

Parducci Cabernet

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

WHITE AND SPARKLING 5

Parducci Chardonnay

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Tangent Sauvignon Blanc

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$30.00

Zonin Perseco

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$25.00

Mimosa: \$2.00

Caraffe: \$4.00

Spanish Valley Riesling

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Spanish Valley Gewurtztraminer

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

SPECIALTY COCKTAILS 17

Spitfire Margarita

AVAILABLE OPTIONS

Hornitos Reposado, Cointreau, & Lime

\$10.00

Sub for Mezcal: \$2.00

Spicy Margarita

AVAILABLE OPTIONS

Hornitos Plata, Cointreau, Lime, Orange, Jalapeno, & House Chili Salt

\$10.00

Sub Mezcal: \$2.00

Smokey Old Fashion	\$9.00
Blackfeather Bourbon, Bitters, Scotch, House Smoked Orange, & Cherry	
Barbacoa	\$10.00
Wahaka Mezcal, Lemon, Lime, Honey Ginger Syrup, Chipotle, 8& House Chili Salt	
Citrus Sipper	\$10.00
Titos, St. Germain, Grapefruit, & Sparkling Soda	
Paper Plane	\$10.00
Bourbon, Notom Amaro, Aperol, & Lemon	
Mojito	\$10.00
Bacardi Rum, Monarch 151, Cane Sugar, Muddled Lime, Fresh Mint, & Soda Water	
Texas Style Ranch Water	\$10.00
Hornitos Plata, Lime Topo Chico & Cointreau	
Watermelon Jalapeno Ranch Water	\$10.00
Titos, Topo Chico, Muddled Jalapenos, & Amoretti Watermelon Flavoring	
Elderflower Aperol Spritz	\$12.00
St. Germain, Aperol and Zonin Proseco, garnished with grapefruit wedge	
Moscow Mule	\$8.00
Titos, lime and Ginger Beer	
Kentucky Mule	\$7.00
Jim Beam, Lime and Ginger Beer	
Dark and Stormy	\$8.00
Kraken, Lime and Ginger Beer	
Irish Mule	\$10.00
Jameson, Lime and Ginger Beer	
Poloma Mule	\$8.50
Hornitos Reposado, Grapefruit Juice and Ginger Beer	
Mexican Mule	\$8.50
Hornitos Reposado, Lime and Ginger Beer	
Gin Mule	\$7.00
Gordans Gin, Line and Ginger Beer	

WHISKEY/SCOTCH 14

Buffalo Trace	\$7.00
Black Feather	\$7.00
Benchmark	\$4.00

Jim Beam	\$5.00
Jack Daniels	\$5.50
Seagrams 7	\$5.50
Crown Royal	\$7.50
Jameson	\$8.00
Highwest Rendevouz Rye	\$11.00
Glenlivet	\$10.00
Jackfire	\$5.00
Pendleton	\$7.50
Makers Mark	\$10.00
Fireball	\$5.00

TEQUILA 8

Jose Cuervo Gold	\$3.00
Luna Azul	\$5.00
Hornitos Plata	\$6.50
Hornitos Reposado	\$6.50
Corralejo	\$8.00
Patron Silver	\$11.00
Patron Anejo	\$11.00
Wahaka Mezcal	\$7.00

VODKA 5

Absolute Vodka	\$5.00
Titos	\$6.00
5 Wives	\$7.00
Grey Goose	\$7.00
Deep Eddie Lemon	\$6.50

GIN 4

Gordons	\$5.00
Bombay	\$6.00
Tanqueray	\$6.00
Beehive Barrel Ages Gin	\$8.00

RUM 5

Captain Morgan Spiced	\$5.00
Bacardi Silver	\$5.00
Malibu Coconut Flavored Rum	\$5.00
Monarch 151	\$6.00
Kracken	\$6.00

OTHER 9

Amaretto	\$7.00
Baileys	\$7.00
Jager	\$7.00
Absinth	\$9.00
Aperol	\$7.00
Campari	\$6.00
Chambord	\$6.00
Kahlua	\$5.00
Disaronno Amaretto	\$7.00