



STARTERS

CHICKEN WINGS 6pc - \$7.50 | 8pc - \$10 | 12pc - \$14

OR **CHICKEN TENDERS** 6pc - \$12

CHOOSE:

O.G. - Plain & crispy **DF**

Truffalo **GF**

OBD Chipotle Molasses BBQ **DF**

House Bier Honey Mustard **DF**

Sweet Thai Chili **DF GF**

PRETZEL BITES \$11 **VG**

w/choice of beer cheese or House Bier honey mustard and house pickle

CAST IRON NACHOS \$10 **GF VG**

w/citrus pico, shred cheddar/cotija blend, lettuce, scallion, and crema

Add **Chicken** \$2 | **Pulled pork** \$2 | **Tofu** \$2 | **Steak** \$4

CHIMICHANGA \$9

w/ flour tortilla, shredded cheddar/jack/cotija blend, fried and topped with house made beer cheese, lettuce, pico, and crema. CHOOSE **Chicken** \$12 | **Steak** \$14

SIAMESE GORILLA FRIED CAULIFLOWER \$12 **DF VG**

w/sweet thai chili glaze, roasted peanuts, sesame seed, scallion, and wasabi lime crema

DILLY BEANS \$9 OR **LAB FRIES** \$9

CHOOSE:

O.G. - Plain & crispy **DF**

Truffalo **GF**

Beer Cheese **VG**

Baja Hoodie w/ tobacco spice, house made beer cheese, bacon, jalapeno, and crema + \$2

Add **Bacon** \$2



HANDHELDS

CHOOSE: Fries or House slaw | SUB: **Corn Tortilla Chips** \$1 | **Demi Garden** \$2 | **Sweet Potato Fries** \$3 | **Dilly Beans** \$3 | **Street Corn** \$3
| **Demi Smuttlabs Caesar** \$3 | Choice **Lab Fries** or **Lab Dilly Beans** \$5

SMASH BURGER \$12

Double quarter pounder w/lettuce, tomato, house bread & butter pickles, cheddar/American cheese blend, roasted garlic aioli

BEYOND BURGER \$14 **VG**

w/spinach arugula, cheddar/American cheese blend, whole grain tomato relish

FINESTKIND REUBEN \$14

w/black pepper corned beef, IPA sauerkraut, thousand island, melted Swiss on toasted Texas style marble rye

SALMON SLIDERS \$16

Three sliders w/harrisa, grilled peach chutney, and mix greens

OBD PULLED PORK SLIDERS \$11 **DF**

Three sliders w/house slaw | Add **Cheese** \$1

BIG DILL \$12

Grilled or fried chicken sandwich w/ lettuce, house made ranch, and dill pickle

CHOOSE: **O.G.**, **Truffalo**, or **Nashville-spiced**

MAC MELT \$11

OBD BBQ pulled pork w/mac and cheese on sourdough

BAJA TACOS

Three flour tortillas stuffed w/ lettuce, citrus pico, torn cilantro, and crema with a side of street corn

CHOOSE STYLE: **Chicken** \$14 | **Tofu** \$14 | **Pulled Pork** \$15 | **Steak** \$18



ENTREES + SALADS

CHICKEN & WAFFLES \$15

w/OBD Belgian waffle, fried chicken, grilled peach butter, and Maple syrup

CHOOSE: O.G. or Nashville Spiced

TRUFFALO BAKED MAC N' CHEESE \$15

w/garlic bread | CHOOSE: **Fried Chicken** | **Fried Cauliflower** | **Pulled Pork**

Add **Bacon** \$2

TROPICAL FISH N' CHIPS \$MKT **DF**

Pineapple IPA beer-battered fish fillet, Nori Sea salt, hand cut fries, citrus remoulade, and papaya slaw

SMUTTLABS CAESAR SALAD \$12 | **Demi** \$6 **VG**

A spinach & arugula salad w/ grape tomato, shallot, roasted garlic chips, Parmesan, olive oil croutons, and creamy lemon vinaigrette

Add **Chicken** \$4 | **Steak** \$8 | **Salmon** \$8 | **Soy Ginger Tofu** \$4

SMUTTLABS HOUSE SALAD \$12 | **Demi** \$6 **VG**

Mixed greens w/ grape tomato, cucumber, carrot, shallot, olive oil croutons, and house made Ranch

Add **Chicken** \$4 | **Steak** \$8 | **Salmon** \$8 | **Soy Ginger Tofu** \$4



DESSERTS

CHUPA CHURROS 4pc - \$6 | 8pc - \$9 **VG**
with Mexican chocolate frosting

COUNTRY STYLE STRAWBERRY SHORT CAKE \$9 **VG**
Lemon honey country style biscuit, macerated strawberries and lavender whip cream



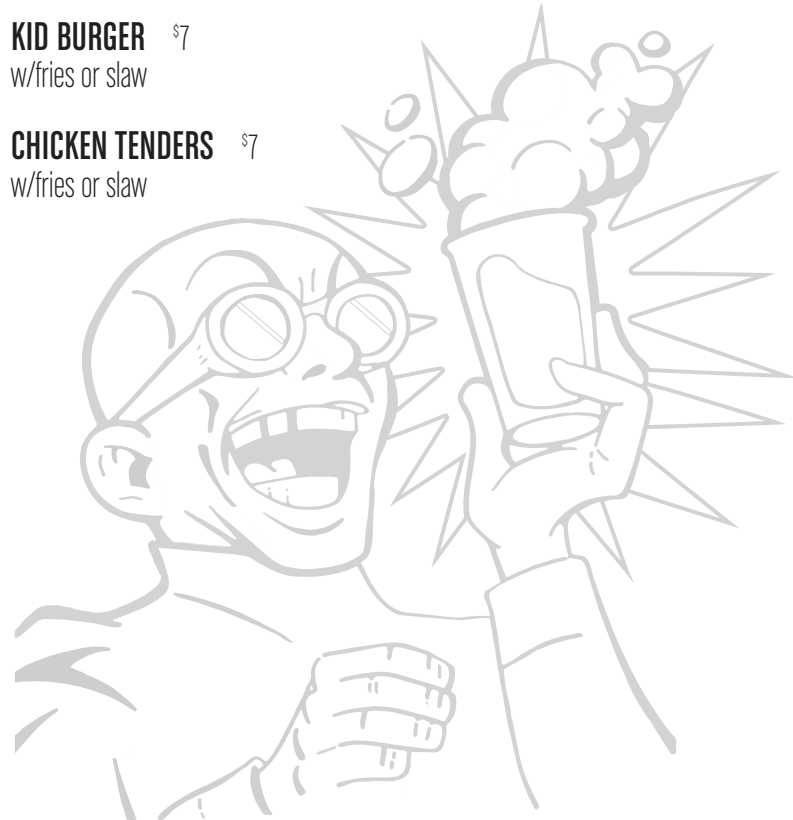
KIDS

MAC N' CHEESE \$7

GRILLED CHEESE \$7
w/fries or slaw

KID BURGER \$7
w/fries or slaw

CHICKEN TENDERS \$7
w/fries or slaw



COCKTAILS

WATERMELON COOLER \$10
Watermelon vodka, muddled mint, watermelon puree, simple syrup & fresh lime juice

PORCH SWING \$10
Jameson Irish Whiskey, Darjeeling Dolin Blanc, Luxardo Maraschino & peach bitters

LOVE POTION MARTINI \$10
Malfy blood orange gin, Pama liqueur, thyme simple syrup & a splash of fresh lime juice

SMUTTLABS MULE \$10
Ice Pik Vodka, splash of fresh lime & pineapple juice, amaro & Maine Root Ginger Beer
CHOOSE A FLAVOR: roasted pineapple, spicy agave, strawberry or watermelon

HOUSE MARGARITA \$8
Gold Tequila, Triple Sec, fresh lime & house made sour mix
Upgrade to Altos Reposado & Cointreau + \$3
CHOOSE A FLAVOR: roasted pineapple, spicy agave, strawberry or watermelon

BOHEMIAN MARTINI \$10
Tanqueray Gin, St Elderflower Liqueur, rosemary simple syrup & a splash of grapefruit juice

LAVENDER LEMONADE \$9
Ice Pik Vodka, fresh lemon juice, lavender simple syrup & a splash of club soda

ROSEMARY THYME MOJITO \$9
White rum, muddled mint & lime, rosemary & thyme simple syrup & a splash of club soda

NOBL-TINI \$10
Our version of an espresso martini made with NOBL cold brew, vanilla vodka, Kahlua, & Espresso vodka



WINES & BEVERAGES

WHITE
HOUSE CHARD (J.W. MORRIS) \$7
SPELLBOUND CHARDONNAY \$9
HOUSE PINOT GRIGIO (CANTINA PAOLINI) \$7
LE CHARMEL SAUVIGNON BLANC \$9

RED
HOUSE CABERNET (MARGARET'S) \$7
TEMBO PINOT NOIR \$9
TORTOISE CREEK MERLOT \$9
CONTEA DI LUCA CHIANTI \$9

ROSE
LE CHARMEL ROSE \$9
M&R SPARKLING ROSE \$9

BUBBLES
DIBON CAVA BRUT \$9
LUNETTA PROSECCO \$9

OTHER BEVERAGES

Coke \$2
Diet Coke \$2
Sprite \$2
Ginger Ale \$2
Maine Root Beer \$3
Maine Ginger Beer \$3
Maine Orange Soda \$3
Nobl Cold Brew \$5