

STARTERS

- Hush Puppies / 9**
Fire-grilled jalapeño, cheddar cheese, jalapeño-lime sauce
- Animal Fries / 11**
Crispy fries, roasted pork belly, creamy cheddar, caramelized onions, house pickles, malt vinegar sauce
- Crispy Pork Wings / 11**
Crispy fried hickory-smoked baby back ribs, spicy bourbon bbq sauce, buttermilk ranch drizzle, scallions
- Brisket Burnt Ends / 10**
10 hour oak-smoked, balsamic bbq, house pickles, creamy slaw
- Cheese Curds / 9**
Wisconsin white cheddar, beer-battered, chili aioli
- Quesadillas / 9**
Pepperjack, cheddar, queso fresco, scallions, diced tomatoes, sour cream, fire-roasted salsa
- add chicken, pulled pork, or brisket / 3
- Hummus & Pita / 10**
House-made red pepper hummus, toasted pita, fresh vegetables, buttermilk ranch

- Pulled Pork Nachos / 12**
House-made chips, 3-cheese blend, black beans and corn, cheddar-jalapeño cheese sauce, sour cream, grilled jalapeños, fire-roasted salsa, bbq pulled pork
- Smokehouse Chili / 6**
Simmered with chipotle and guajillo peppers, cheddar, scallions and sour cream
- Oak-Smoked Wings / 11**
With your choice of sauce

- Garlic Buffalo
- Sriracha Buffalo
- Bourbon BBQ
- Spicy BBQ
- Chili Maple
- Dry Rub

BURGERS

served with fries, tots, or sweet potato fries

The Big Bubba Burger / 20



Finish Big Bubba in 20 minutes or less and it's on us! Offer valid per person.

A grilled cheese for the bottom bun, another grilled cheese for the top bun, and a half pound angus beef burger in the middle, topped with Carolina pulled pork and sliced beef brisket. Then we pile on cheddar-jalapeño sauce, lettuce, tomato, pickles, and fire-grilled jalapeños, served with Cajun tots on the side.

Knife & Fork / 12
Merchts cheddar, bacon, onion king ring, chipotle mayo, arugula, tomato, pickles, pretzel bun

Black Bean Burger / 11
House-made black bean patty, chipotle mayo, avocado, lettuce, tomato, red onion, whole wheat bun

The B.Y.O. / 11
Build your own burger, served with lettuce, tomato, onion and pickles

Cheeses & Toppings \$1.50

Merchts Cheddar	Crispy Onions
Swiss	Caramelized Onions
Bleu Cheese	Arugula
Cheddar	Avocado
Ghost Pepperjack	Bacon
Sautéed Mushroom	Grilled Jalapeños
Fried Egg	

Premium Toppings \$1
Brisket Pulled Pork

SALADS

Buttermilk Ranch, Shallot-Honey Vinaigrette, Balsamic Vinaigrette, Lemon-Dijon Vinaigrette, Chipotle Ranch, Bleu Cheese, Oil & Vinegar

Smoked BBQ Chicken / 15
House-smoked chicken, romaine, black beans and corn, diced bacon, crispy onions, avocado, tomato, pepperjack cheese, ranch, bourbon bbq

Roasted Beets & Goat Cheese / 10
Fresh arugula, roasted beets, crumbled goat cheese, lemon-dijon vinaigrette, toasted walnuts

Spring Greens / 10
Arcadian blend greens, bleu cheese, dry cranberries, fresh cut apple, toasted walnuts, shallot-honey vinaigrette

Mediterranean Salad / 10
Arcadian blend greens, kalamata olives, feta, tomatoes, cucumbers, balsamic vinaigrette, toasted pita

HAND HELDS

served with fries, tots, or sweet potato fries

Buffalo Chicken Wrap / 11
Crispy chicken, buffalo sauce, lettuce, tomato, red onion, cheddar, buttermilk ranch, tortilla

Fish Tacos / 11
Cajun catfish, red cabbage slaw, avocado, 3-cheese blend served with chips and salsa

Chicken Club / 12
Marinated, grilled chicken breast, bacon, lettuce, tomato, onion, avocado, cheddar, chili aioli, wheat bun

FROM THE PIT

(Limited Availability)



Smoked Andouille Links.....16

Beef Brisket Sandwich.....12 **Platter.....18**

12 Hour Pulled Pork Sandwich.....12 **Platter.....18**

Pulled BBQ Chicken Sandwich.....12 **Platter.....18**

Baby Back Ribs Half.....18 **Full.....24**

BBQ Combos Double.....19 **Triple.....24**

Choose your meat
1/3 Baby Back Ribs • Pulled Chicken
Pulled Pork • Beef Brisket
Smoked Andouille

All smoked meats are expertly crafted; seasoned with our 11-spice rub, slow smoked over hickory + oak then sliced, chopped and pulled by hand for every order. BBQ entrées served with cornbread, jalapeño coleslaw and loaded baked potato. BBQ sandwiches served with choice of fries or tater tots.

MAIN EVENT

Maple Chipotle Salmon / 20
Served over rustic potato hash with caramelized shallots, roasted garlic, green peas and lobster broth

Chicken Kabobs / 17
Lemon-herb marinated, garlic mashed potatoes, sautéed broccolini

Southern Meatloaf / 17
Ground beef and smoked andouille sausage, beef gravy, garlic mashed potatoes, crispy onion strings

Loaded Mac & Cheese / 16
Smoked cheddar, sharp cheddar, white American and pepperjack cheese sauce, topped with pulled pork, crispy onions and scallions

Nashville Hot Chicken / 16
Hand-breaded fried chicken tossed in homemade Nashville hot sauce served over Texas toast with pickles, creamy slaw, buttermilk ranch and cajun tots

SIDES

Loaded Baked Potato / 5
Bacon, cheddar, green onion, sour cream

Mac 'N' Cheese / 5

Honey Butter Cornbread / 5

Mashed Potatoes / 4

Broccolini / 5

Brussels Sprouts / 5

Blackened Tuna / 14
Yellowtail filet, served medium rare, cajun seasoning, arugula, tomato, lemon-chive aioli, brioche bun

Turkey Wrap / 11
Hickory-smoked turkey, bacon, arugula, tomato, avocado, buttermilk ranch, tortilla

MOONSHINE

Front Porch Punch / 9

Blackberry Moonshine, St. Elders liqueur, lemonade, soda

Peach on the Beach / 9

Peach Moonshine, Peach Schnapps, Chambord liqueur, orange juice, cranberry juice

Electric Lemonade / 7

White Lightning Moonshine, lemonade

Peach Smash / 8

Peach Moonshine, fresh muddled mint and lemon, splash of soda

Harvest Apple / 7

Apple Pie Moonshine, cranberry juice, ginger ale

Pama Punch Bellini / 9

Hunch Punch Moonshine, Pama liqueur, Peach Schnapps, orange juice, champagne

Seasonal Moonshine Sangria / 9

White or red

MOONSHINE FLAVORS

Original
Apple Pie
Blackberry

Hunchpunch
White Lightning
Peach

BEER ON TAP

WE SUPPORT OUR LOCAL BREWERIES AND LOVE TO ROTATE IN THEIR SEASONAL SELECTIONS.

SEE OUR DRAFT LIST FOR CURRENT SELECTIONS.

BOTTLES

Corona / 6

Amstel Light / 6

Heineken / 6

Coors Light / 5

Fat Tire / 6

Lagunitas Pils / 7

Lagunitas IPA / 7

Angry Orchard / 6

16 OZ. TALL BOY CANS

Budweiser / 4

Bud Light / 4

Old Style / 4

Miller High Life / 4

MGD / 4

PBR / 4

COCKTAILS

Kinfork Old Fashioned / 9

Bulleit bourbon, sweet vermouth, cherry-orange, Angostura bitters

Texas Mule / 9

Tito's vodka, fresh lime juice, mint, ginger beer

Kinfork Spicy Mary / 9

Absolut Peppar vodka, Kinfork's house-made bloody mix, KF skewer

Rye Manhattan / 9

Koval rye whiskey, sweet vermouth, bitters

Margarita / 9

Patron Silver tequila, orange liqueur, fresh citrus

WHITE WINE

	Glass	Bottle
Opolo Moscato ^{HH}	7	26
Ecco Domani Pinot Grigio ^{HH}	7	26
Eve Chardonnay	8	30
Kung Fu Girl Riesling	8	30

RED WINE

	Glass	Bottle
Apothic Dark Blend ^{HH}	7	26
Velvet Devil Merlot ^{HH}	7	26
Darkhorse Cabernet	8	30
Gascon Malbec	8	30

JOIN US FOR HAPPY HOUR

Every Mon - Fri
from 4 - 6 p.m.

\$4 Drafts

\$4 House Wine

\$5 Moonshine

1/2 Price Appetizers



Planning a Party?

Ask about Private Events and Catering.

events@kinforkrestaurant.com

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KINFORK
BBQ & TAP