

SMOKEHOUSE

GOGKTAILS

PLAIN JANE CAESAR 8 / 12

Vodka, Clamato, Worcestershire, Tabasco, Lemon & Celery (I oz / 2 oz)

SMOKEY BACON CAESAR 10 / 14

Vodka, Clamato, Hickory Smoke, Smoked Tomato, Hot Sauce & Bacon Olive Skewer (I oz / 2 oz)

BORDER CROSSING 8.5

Tequila, Agave, Lime & Cider (1.5 oz)

MARY PICKFORD 8.5

Rum, Lychee & Pineapple (I.5 oz)

RUM PUNCH 10

Rum, Triple Sec, Pineapple, Grenadine & Lime (2 oz)

THE SICILIAN 10

Vodka, Ouzo & Orange (2 oz)

THE DUDE 10

Grey Goose Vodka, Galliano & Cream (2 oz)

TATANKA 10

Zubrowka Vodka & Apple Juice (2 oz)

GIN SOUR II

Malfy Lemon Gin, Lemon & Sugar (2 oz)

MOSCOW MULE II

Vodka, Ginger Beer, Lime (I.5 oz)

GLASSIG GOGKTAILS

GIN RICKEY 5.5

Gin, Lime & Soda (I oz)

COSMOPOLITAN 8.5

Vodka, Triple Sec, Cranberry & Lime (2 oz)

TEQUILA SUNRISE 8.5

Tequila, Orange & Grenadine (1.5 oz)

TOM COLLINS 8.5

Gin, Lime, Soda & Sugar (1.5 oz)

OLD FASHIONED 9

Rye, Bitters & Sugar (2 oz)

MANHATTAN 9

Rye, Sweet Vermouth, Cherry Brandy & Bitters (2 oz)

MARTINI 10

Vodka or Gin & Dry Vermouth (3 oz)

SINGAPORE SLING 10

Gin, Triple Sec, Cherry Brandy, Pineapple & Bitters (2 oz)

LONG ISLAND ICED TEA 12

Tequila, Rum, Gin, Vodka, Triple Sec, Lime & Coke (2.5 oz)

MARGARITA 12

Tequila, Triple Sec, Salt & Lime (3 oz)

NEGRONI 12

Campari, Plymouth Gin & Sweet Vermouth (3 oz)

DOUBLE UP YOUR CAESAR FOR

SATURDAY FOUR 60Z & SUNDAY **SAMPLES OF CRAFT BEER**

THURSDAY NIGHT

Starting at 5pm



12PM - 3PM

WINE BY THE GLASS

RED

NIAGARA VQA CABERNET SHIRAZ

WHITE

NIAGARA VQA RIESLING PINOT GRIGIO

5oz 7.5 7oz 9.5 1/2L 20

ΙL

GIN RUM RYE 40

VODKA

TEQUILA WHISKEY SINGLE

MIXED DRINKS



HOT N' BOOZY

HOT TODDY 5

Wild Turkey Bourbon, Honey, Hot Water & Lemon (I oz)

BLUEBERRY TEA 7

Amaretto, Triple Sec & Black Tea (I oz)



SHANDY 6

Lager & Ginger Ale

CROWN FLOAT 7.5

Stout & Cider

BLACK & TAN 7.5

Stout & Lager

I.P.A.M. 10

IPA, Orange Juice & Campari

ORANGE ADAM'S APPLE 10

Cider, Lager & Triple Sec

HOT DRINKS

BLACK TEA 2.5

Fair Trade by Metropolitan Tea Co.

GREEN TEA 2.5

Fair Trade by Metropolitan Tea Co.

COFFEE

Fair Trade & Locally Roasted by Rose N Crantz Roasting Co.

NON-ALGOHOLIC

JUICE 1.5 / 3

Apple, Orange, Cranberry or Pineapple

MILK (2%) 1/2

POP 2.5

Coke, Diet Coke, Ginger Ale, Sprite, Club Soda or Iced Tea (Free Refills)

SAN PELLEGRINO SPARKLING SODA 3

Lemon or Orange

PERRIER SPARKLING WATER 3.5

JONES SODA 3.5

Orange & Cream, Cream Soda, Berry Lemonade or Root Beer

GRACE ISLAND GINGER BEER 3.5

NON-ALCOHOLIC BEER 5

RED BULL ENERGY DRINK 5

SMOKE IT SLOW



WASH IT DOWN WITH A **CRAFT BEER**

16 Cumberland St S THUNDER BAY, ON

1/2 PRICE

Starting at 5pm

TACOS Starting at 5pm

WING

WEDNESDAY =

Half dozen wings for \$5 Starting at 5pm

Ask your server for

this month's Lunch Feature

FRYDAY

FRIDAY

\$10 Fish Finger Sandwich 12pm - 3pm

TUESDAY -

VG DEEP FRIED BANANA PEPPERS 7 Deep Fried Banana Peppers with Heartbeat Hot Sauce. Served with Chili Mayo

VG DEEP FRIED CHEESE CURDS 8

Deep Fried Thunder Oak Cheese Curds with Heartbeat Hot Sauce. Served with Chili Mayo

POPCORN CHICKEN 9

Buttermilk Fried Chicken Bites Served with Chili Mayo

VG SPINACH DIP 12

Served with Tostadas

HEARTBEAT CHICKEN & BACON DIP 14

Served with Tostadas

CHILI CHEESE DIP 13 Served with Tostadas



93

BIG LAKE MADE

NEXT

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HEARTBEAT

HOT SAUCE

VG THREE CHEESE MAC & CHEESE 17

Creste di Gallo with our Three Cheese Sauce

V PESTO PASTA 18

Walnut Pesto, Smoked Tomato, Soy Cheese, Tomato Salsa, Black Olives, Capers & Crispy Kale

SPICY CHICKEN & BACON 19

Smoked Chicken & Bacon, Heartbeat Hot Sauce Cream, Tomato, Parmesan & Pancetta

SMOKED CARBONARA 19 6 hr Smoked Pulled Pork, Maple Bacon,

Parmesan, Egg Yolk, Smoked Cheese Sauce & Crispy Parmesan

BRISKET BUCATINI 19

8 hr Smoked Beef Brisket, Maple Bacon, Crispy Parma Ham, Smoked Cream Sauce & Tomato Salsa

ADD TO ANY MENU ITEM



VG Grilled Cornbread **GF** Coleslaw

VG | GF Chips & Aioli VG | GF Arugula & Parmesan

Caesar Salad

GF Mini Mac & Cheese

GF Smoked Chili

VG | **GF** Potato Skins **VG** Triple Cooked Frites

VG | GF Chili Cheese Fries Classic Poutine

6

SALADS

VG ARUGULA & PARMESAN 12

Arugula, Parmesan, Lemon Oil & Aioli

CRISPY PORK SALAD 14

Louisiana Marinated Pulled Pork, Maple Bacon, Salad Greens, Miso Mustard Dressing, Pickled Red Onions, Cornbread Crumble & Crispy Ham

V LA LUNA SALAD 15

Orzo, Walnut Pesto, Soy Cheese, Tomato Salsa, Salad Greens, Crispy Kale, Roasted Red Pepper & Black Olive

VG WARM GOAT CHEESE SALAD 17

Deep Fried Goat Cheese, Pesto, Pickled Carrot, Candied Walnut, Salad Greens & Goat Cheese Dressing

STEAK SALAD 21

Flank Steak marinated in Oyster Sauce, Pulled Shiitake & Oyster Mushrooms, Orzo, Salad Greens, Crispy Shallots, Tomato Salsa, Chili Mayo & Crispy Kale

CAESAR SALAD 18

Crispy Parma Ham, Cornbread Crumble, Pickled Red Onions, Salad Greens, Parmesan Crisps, Maple Bacon & Homemade Caesar Dressing

GF COBB SALAD 19

Smoked Chicken, Maple Bacon, Guacamole, Egg, Black Olive, Blue Cheese, Corn & Tomato Salsa

TACOS

ALL OF OUR TACOS ARE SERVED ON A FLOUR TORTILLA AND TOPPED WITH OUR HOMEMADE SAUCES; BBQ, MISO **MUSTARD & AIOLI**

SMOKED CHICKEN 5

Smoked Chicken, Guacamole, Crispy Tortilla, Corn & Tomato Salsa

PULLED PORK 5

Pulled Pork, Maple Bacon & Coleslaw

BEEF BRISKET 5

Beef Brisket, Sour Cream, Tomato Salsa & Crispy Shallots

CRISPY FISH 5

Ale Battered Haddock, Pickled Carrots, Mushy Peas & Tartare Sauce

VG RED PEPPER & FETA 5

Three Bean Patty, Marinated Red Pepper, Black Olive & Feta

HEARTBEAT TACO 5

Buttermilk Fried Chicken, Heartbeat Hot Sauce & Coleslaw

PULLED PORK SANDWICHES

CLASSIC 13

6 hr Smoked Pulled Pork, Maple Bacon & Coleslaw

AVOCADO, TOMATO & CORN SALSA 14

6 hr Smoked Pulled Pork, Guacamole, Tomato & Corn Salsa

GRILLED PINEAPPLE & CRISPY HAM 14

6 hr Smoked Pulled Pork, Grilled Pineapple & Crispy Parma Ham

ALL OF OUR WRAPS ARE SERVED IN A FLOUR TORTILLA

HEARTBEAT WRAP 13

Caesar Salad, Maple Bacon, Pickled Red Onions, Deep Fried Banana Peppers Tossed In Heartbeat Hot Sauce

CHICKEN CAESAR WRAP 14

Smoked Chicken, Crispy Parma Ham, Cornbread Crumble, Salad Greens, Parmesan Crisps, Maple Bacon & Homemade Caesar Dressing

POPCORN CHICKEN WRAP 15

Buttermilk Fried Chicken Bites, Spicy Slaw, Heartbeat Hot Sauce, Salad Greens, Guacamole, Sour Cream, Corn & Tomato Salsa

PHILLY CHEESE BURRITO 17

8 hr Smoked Brisket, Smoked Cheddar, Roasted Red Peppers, Pulled Shiitake & Oyster Mushrooms, Mushroom Purée & Smoked Chili. Topped with Sour Cream & Tomato Salsa

PULLED PORK BURRITO 15

6 hr Smoked Pulled Pork, Maple Bacon, Smoked Chili, Smoked Cheddar, BBQ Sauce. Topped with Sour Cream, Guacamole, Corn & Tomato Salsa

PORTIONS

VG VEGGIES AND DIP 5

GF Fresh Vegetables with Aioli

BUTTERMILK FRIED CHICKEN TACO 5

Buttermilk Fried Chicken, BBQ Sauce & Coleslaw

VG THREE CHEESE MAC & CHEESE 6

Creste di Gallo with our Three Cheese Sauce

CLASSIC BURGER 9

3oz Burger on a Brioche Bun served with Chips

BURGERS

ALL OF OUR BURGERS & PULLED PORK ARE SERVED ON A BRIOCHE BUN TOPPED WITH OUR HOMEMADE SAUCES: BBQ, MISO MUSTARD & AIOLI. SERVED WITH COLESLAW

CLASSIC 13

MAPLE BACON

6 oz Grilled Burger, Lettuce & Tomato

& SMOKED CHEDDAR 14

6 oz Grilled Burger, Maple Bacon, Smoked Cheddar, Lettuce & Tomato

BLUE CHEESE & AVOCADO 15

6 oz Grilled Burger, Guacamole, Blue Cheese Sauce, Lettuce & Tomato

RED LION BURGER 17

Two 3 oz Grilled Burgers, Smoked Cheddar, Onion, Pickles, Red Lion Secret Sauce, Lettuce & Tomato on a Sesame Bun

MORNING GLORY 16

6 oz Grilled Burger, Pulled Pork, Fried Egg, Heartbeat Hash, Lettuce & Tomato

CHICKEN

BUTTERMILK FRIED CHICKEN 14

Buttermilk Fried Chicken Breast, Lettuce & Tomato

SPICY CHICKEN 15

Buttermilk Fried Chicken Breast Tossed in Heartbeat Hot Sauce, Lettuce & Tomato

HEARTBEAT & BLUE 15

Buttermilk Fried Chicken Breast, Heartbeat Hot Sauce, Blue Cheese Sauce, Tomato & Spicy Slaw

SMOKED CHICKEN & TOMATO 15

Buttermilk Fried Chicken Breast, Smoked Tomato, Smoked Mozzarella, Lettuce, Tomato Salsa & Parmesan Crisps

VEGGIE

V THREE BEAN BURGER 12

Lentil, Red Kidney & Chickpea Burger, Lettuce & Tomato

VG GOAT CHEESE BURGER 15

Deep Fried Goat Cheese, Roasted Red Pepper, Pesto, Tomato Salsa & Mushroom Purée

V PULLED JACKFRUIT 12

Pulled Jackfruit. Coleslaw & Tomato Salsa

V PULLED MUSHROOM 14

Pulled Shiitake & Oyster Mushrooms, Glazed Mushrooms & Coleslaw

SMOKEHOUSE FAVOURITES

BRISKET & BLUE SANDWICH 17

8 hr Smoked Brisket, Blue Cheese, Tomato Salsa & Crispy Shallots on a Brioche Bun. Served with Coleslaw

PHILLY CHEESE 17

8 hr Smoked Brisket, Smoked Cheddar, Roasted Red Peppers & Mushroom Purée on a Brioche Bun. Served with Coleslaw

FISH & CHIPS 20

Ale Battered Haddock with Sesame Spice, Mushy Peas, Homemade Tartare Sauce, Chips & Aioli

FISH FINGER SANDWICH 15

Ale Battered Haddock with Sesame Spice, Homemade Tartare Sauce, Coleslaw & Aioli on a Brioche Bun. Served with Coleslaw

GF BBQ CHICKEN 21

1/2 Chicken Rubbed with our House Spice & Dry Smoked. Served with Coleslaw.

GF FLANK STEAK 22

Flank Steak Marinated in Oyster Sauce, Topped with Sage Butter. Served with Coleslaw

GF BBQ BRISKET 24

8 hr Smoked Brisket, Served with Coleslaw

GF BBQ PLATTER 60

A selection of BBQ served with Green Salad, Coleslaw, Chips & Aioli. Serves 2 - 4

GF RIBS

Rubbed with our House Spice & Dry Smoked for 6 hrs. Topped with Homemade BBQ Sauce. Served with Coleslaw

1/2 RACK BABY BACK RIBS 19 FULL RACK BABY BACK RIBS 26

Substitute Gluten Free bun on any sandwich 2

Add Smoked Chicken, Smoked Chili, Pulled Pork or BBQ Brisket to any dish 4

VG = Vegetarian **V** = Vegan **GF** = Gluten Free

18% GRATUITY WILL BE ADDED TO TABLES OF 8 OR MORE

ALLERGY NOTICE

All ingredients may not be listed, please advise us of any allergies. Where possible we will accommodate dietary

All of our food is home smoked and homemade

BAR SNACKS

VG DEEP FRIED OLIVES 5

Deep Fried Green Olives Served with Aioli

VG CHIPS & AIOLI 5

Triple Cooked Potato Chips Served with Aioli

VG MINI MAC & CHEESE 6

Creste di Gallo with our Three Cheese Sauce

VG DEEP FRIED FETA 8

Deep Fried Feta Cheese, Pesto, Black Olive & Roasted Red Pepper

GF BBQ PORK BELLY 10

BBQ Pork Belly with Apple Slaw, Apple Purée & Maple Bacon

VG POTATO SKINS 12

GF Smoked Cheddar, Tomato Salsa, BBQ Sauce, Aioli & Sour Cream Add Maple Bacon I Add Smoked Chicken, Brisket or Pulled Pork 4

VG SNACK PLATTER 23

Deep Fried Feta, Chips & Aioli, Banana Peppers, & Deep Fried Olives

GF CHILI FRIES 14

Triple Cooked Frites, Smoked Cheddar, Smoked Chili, Sour Cream, Chili Mayo & Crispy Kale

GF CLASSIC POUTINE 14 Triple Cooked Frites, Thunder Oak Cheese Curds,

Red Wine Jus & Homemade Gravy

SUPER NACHOS 29 Tostatos, Smoked Cheese, Maple Bacon, Smoked Chicken, 6 hr Smoked Pulled Pork, 8 hr Smoked Beef Brisket, Smoked Chili, Tomato & Corn Salsa, Guacamole, Jalapeños, Chili Aioli, BBQ Sauce, Aioli, Hearbeat Hot Sauce, Pickled Red Onions & Shallots.

BUTTERMILK WINGS 10

1/2 Dozen Buttermilk Fried Chicken Wings Tossed in Your Choice of Sauce:

BBQ Sauce

Serves 2 - 4

Heartbeat Hot Sauce Sesame Spice (Dry Rub) Lemon Rosemary (Dry Rub) Maple Bacon **Blue Cheese Sauce**

VG GRILLED CORNBREAD 4 VG CHEESY CORNBREAD 6 VG CORNBREAD & AVOCADO 7 SMOKED CHILI CORNBREAD 7

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