



BBQ 🔥 *Craft Beer*

213 Huron Ave.
Port Huron, MI 48060
810.479.4933

www.FuelWoodfireGrill.com

SIDES

JALAPEÑO MAC & CHEESE	\$2 • \$4	HAND-CUT FRIES	\$3
BROCCOLI CASSEROLE	\$2 • \$4	FUELED FRIES	\$3
SWEET CORN CASSEROLE	\$2 • \$4	COLE SLAW	\$3
ASPARAGUS	\$4	SWEET POTATO TOTS	\$3
FRIED GREEN BEANS	\$4	TWICE-BAKED POTATO	\$3
HORSERADISH MASHED POTATOES	\$3	CORNBREAD MUFFIN	\$1 • 5 FOR \$4

KID'S MEALS

(12 & under)

All kid's meals come with choice of soda, juice (one refill), or milk (one refill) & choice of fries or sliced apples.

CHICKEN FINGERS	\$5
HOT DOG	\$5
GRILLED CHEESE	\$5
MAC & CHEESE	\$5
BBQ RIBS	\$7

LUNCH COMBOS

Available Monday-Friday from 11a-3p

½ SANDWICH & SOUP OR SALAD \$7

Guest's choice of one ½ sandwich & a soup or salad & a slice of cornbread.

SOUP, SALAD & CORNBREAD \$6

SANDWICH CHOICES:

- ½ Smoked Philly Cheese Steak (add \$1)
- ½ Brisket Sandwich
- ½ Pimento Cheese BLT
- ½ Pulled Pork Sandwich

SOUP / SALAD CHOICES:

- Bowl of Soup of the Day
- Bowl of Lobster Corn Chowder (add \$1)
- Side Mixed Greens Salad
- Side Caesar Salad
- ½ Traverse City Salad (add \$2)

BEERS

DOMESTIC

BUDWEISER	\$3.25
BUD LIGHT	
COORS LIGHT	
LABATT BLUE	
LABATT BLUE LIGHT	
MICHELOB ULTRA	
MILLER LIGHT	

IMPORT & MICROBREW

CORONA	\$4.25
STELLA ARTOIS	
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BELL'S AMBER	\$4.75
BELL'S TWO HEARTED IPA	
DOGFISH HEAD 60 MIN IPA	
DOGFISH HEAD INDIAN BROWN ALE	
FOUNDER'S ALL DAY IPA	
FOUNDER'S DIRTY BASTARD	
FOUNDER'S PORTER	
SHORT'S HUMA LUMPA LICIOUS	
SHORT'S SOFT PARADE	

WINES

WHITES

BIG HOUSE WHITE, California	\$5.50 • \$20
SALT OF THE EARTH FLORE DE MOSCATO, Madera	\$6.50 • \$24
TRAVERSE BAY WINERY CHERRY RIESLING, Traverse City	\$5.50 • \$20
BRASSFIELD PINOT GRIGIO, High Valley	\$6.50 • \$24
SALMON CREEK CHARDONNAY, California	\$5.50 • \$18
ANNABELLA CHARDONNAY, Napa	\$6.50 • \$24
KENDALL JACKSON "VINTNER'S RESERVE", California	\$7.50 • \$28

REDS

BIG HOUSE RED, California	\$5.50 • \$20
HERON PINOT NOIR, California	\$6.50 • \$24
FORIS PINOT NOIR, Oregon	\$30
SALMON CREEK MERLOT, California	\$5.50 • \$18
CHARLES SMITH "VELVET DEVIL" MERLOT, Washington	\$6.50 • \$24
MICHAEL DAVID "6TH SENSE" SYRAH, Lodi	\$6.50 • \$24
BELASCO "LLAMA" MALBEC, Argentina	\$6.50 • \$24
SALMON CREEK CABERNET SAUVIGNON, California	\$5.50 • \$18
GEN5 CABERNET SAUVIGNON, Lodi	\$6.50 • \$24
1865 CABERNET SAUVIGNON, Chile	\$8.50 • \$34
SLEDGEHAMMER ZINFANDEL, California	\$8.50 • \$34
BONANNO CABERNET SAUVIGNON, Napa	\$35

ASK YOUR SERVER ABOUT ADDITIONAL BOTTLE & DRAFT OFFERINGS.



STARTERS

SPINACH ARTICHOKE DIP \$8

Made with three cheeses & served with fried pita chips.

SMOKED CHICKEN WINGS \$8

Whole jumbo chicken wings smoked to perfection & served with your choice of sauce.

BACON WRAPPED BBQ SHRIMP \$10

Jumbo shrimp wrapped in bacon & basted in Bourbon Apricot BBQ sauce.

SMOKED SALMON DIP \$10

House-smoked salmon, homemade tartar & fried pita chips.

PIG CANDY \$6

Double-smoked maple brown sugar bacon.

PIMENTO CHEESE FRITTERS \$7

Smokey southern-style Pimento cheese served with a chili garlic sauce.

SALADS & SOUPS

Add to any salad:

Grilled Chicken \$5 • Smoked Turkey \$5

Grilled Salmon \$7 • Smoked Steak \$7

MIXED GREENS \$3 HALF • \$6 FULL

Tomatoes, red onions, cucumbers, smoked cheese & cornbread croutons.

SMOKED STEAK \$9 HALF • \$12 FULL

Smoked steak, mixed greens, blue cheese, caramelized onions & blue cheese dressing.

SMOKEHOUSE SALAD \$8 HALF • \$11 FULL

Pulled pork, bacon, smoked cheese, red onions, tomatoes, cucumbers, cornbread croutons & BBQ Ranch.

BURGERS & SANDWICHES

BURGER \$8

A ½ pound certified Angus burger with choice of cheese, lettuce, tomato, onions & pickle. Served with hand-cut fries.

Sub a black bean burger for no additional charge.

FUELED BACON CHEESEBURGER \$9

A ½ pound certified Angus burger with house smoked bacon, smoked cheddar cheese, lettuce, tomato, onion & pickle. Served with Fueled Fries.

Make it an Ultimate Smokehouse Burger by adding pulled pork for \$2.

SMOKED BRISKET SANDWICH \$9

Southern-style BBQ sandwich piled high with brisket, slaw & sliced pickles. Served with hand-cut fries & cornbread muffin.

PHILLY CHEESE STEAK SANDWICH \$10

Shaved smoked steak, bell peppers, onions, mushrooms, smoked white cheddar cheese & Worcestershire mayo. Served with hand-cut fries.

SMOKEHOUSE CLUB \$10

House cured pastrami, turkey, bacon & house smoked white cheddar cheese. Served with lettuce, tomato, honey mustard & hand-cut fries.

CATFISH BITES \$8

A ½ pound of Catfish morsels soaked in buttermilk, dusted in cornmeal, flash-fried & served with our house made tartar sauce & chili garlic sauce.

FUELED POTATO SKINS \$9

Stuffed with pulled pork, brown sugar bacon & cheddar cheese. Served with sour cream.

BURNT ENDS \$8

Tender cubes of double-smoked brisket. Served with Texas Toast. *Limited availability daily.*

BBQ CHICKEN FLATBREAD \$7

Pulled chicken, red onions, smoked white cheddar, sharp yellow cheddar & Black Cherry Faygo® BBQ sauce.

Add bacon for \$1.

PULLED PORK FLATBREAD \$7

Pulled pork, red onions, smoked white cheddar, cole slaw & Black Cherry Faygo® BBQ sauce.

CAESAR SALAD \$3 HALF • \$6 FULL

Romaine, Parmesan, cornbread croutons & Caesar dressing.

TRAVERSE CITY SALAD \$7 HALF • \$10 FULL

Mixed greens, dried cherries, apples, red onions, candied walnuts, tomatoes, blue cheese, pulled chicken & cherry vinaigrette.

LOBSTER CORN CHOWDER

CUP BOWL

\$3.50 \$5

SMOKEHOUSE CHILI

\$2.50 \$4

SOUP OF THE DAY

\$2.50 \$4

PIMENTO CHEESE BLT \$8

Our version of this classic sandwich with house cured brown sugar bacon, southern-style Pimento cheese, lettuce & tomato.

Substitute Pig Candy for Bacon \$1.

Add Smoked Turkey for \$2.

CAJUN CATFISH SANDWICH \$10

Lightly dusted & seared in a cast iron skillet. Served on a hoagie roll with lettuce, onion, tartar sauce & hand-cut fries.

PULLED PORK SANDWICH \$8

Southern-style BBQ sandwich piled high with pulled pork, slaw & sliced pickles. Served with hand-cut fries & cornbread muffin.

FUELED CHICKEN SANDWICH \$9

Smoked chicken topped with Carolina Mustard BBQ, house smoked bacon & pepper jack cheese. Served on a jalapeño cheddar bun with Fueled Fries.

***Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SMOKESHOUSE COMBOS

ONE MEAT COMBO \$9

TWO MEAT COMBO \$12

THREE MEAT COMBO \$15

FOUR MEAT COMBO \$18

All combos are served with Jalapeño Mac & Cheese & cornbread muffin. Add \$1 to menu price for either style rib. Maximum of ¼ slab of each style rib per combo.

BRISKET FLAT

The leaner bottom muscle of the Brisket.

PULLED CHICKEN

Slow smoked chicken pulled from the bone & seasoned with our house rub.

PULLED PORK

Slow smoked shoulders shredded & seasoned with our house rub.

ST. LOUIS STYLE RIBS

Well-trimmed spare ribs from the belly side of the pig. Seasoned with our house rub, smoked & glazed with vinegar & our rib rub. Served by the ¼ slab.

BBQ SAUCES

BBQ sauces are served on the side unless otherwise requested.

BLACK CHERRY FAYGO® BBQ

Our signature sauce...a little sweet & a little tangy. Good for just about anything on the menu.

BOURBON APRICOT BBQ

Sweet with a hint of Bourbon. Great for our Smoked or Pulled Chicken.

CHIPOTLE SMOKEY BBQ

Smokey & slightly spicy. A slight deviation of a Kansas City style sauce. Great with Ribs.

BRISKET POINT

The fatter top muscle of the Brisket with tons of flavor.

SMOKED CHICKEN

Slow smoked & seasoned with our house rub. Two pieces per combo. Choose white or dark meat.

SMOKED TURKEY BREAST

Slow smoked, seasoned with our house rub & sliced to order.

BABY BACK RIBS

Ribs taken from the back of the pig. Seasoned with our house rub, smoked, & glazed with vinegar & our rib rub. Served by the ¼ slab.

CAROLINA MUSTARD BBQ

South Carolina style mustard BBQ sauce. Yellow mustard & black pepper dominate, with a subtle sweetness from honey & molasses. Great with our Smoked Turkey or Chicken.

ROASTED RED PEPPER BBQ

A North Carolina style sauce that trades the heat of cayenne pepper for the richness of roasted red peppers. It's a nice accent to our Brisket or Ribs.

BBQ PLATES

ST. LOUIS STYLE RIBS \$15 HALF • \$25 FULL

Half or full slab of ribs. Served with hand-cut fries & cornbread muffin.

SMOKED CHICKEN \$10 QUARTER • \$14 HALF

A ¼ or ½ smoked chicken. Served with broccoli casserole & cornbread muffin.

BABY BACK RIBS \$14 HALF SLAB • \$24 FULL SLAB

Served with hand-cut fries & cornbread muffin.

FUELED MAC & CHEESE \$10

A skillet of our Jalapeño Mac & Cheese topped with your choice of Pulled Pork or Pulled Chicken. Served with a cornbread muffin.

Add Chopped Brisket for \$1.

HEARTY ENTRÉES

FILET MIGNON \$23

7oz Filet grilled & topped with your choice of garlic herb butter, blue cheese butter, or bourbon maple glaze. Served with horseradish mashed potatoes & asparagus.

COLD SMOKED RIBEYE STEAK \$21

Hand-cut & smoked in house. Served with garlic herb butter, potatoes & asparagus.

HICKORY SMOKED PRIME RIB \$21

12oz cut of Hickory Smoked Prime Rib served Au Jus with horseradish aioli, potatoes & asparagus.

Available after 5:00pm Friday & Saturday only.

MARINATED HANGAR STEAK \$18

10oz ginger soy marinated hangar steak. Served with hand-cut fries.

PORK CHOP \$11 SINGLE • \$19 DOUBLE

Single or double chop, house smoked & hardwood grilled. Topped with bourbon maple glaze & served with roasted apples & a twice-baked potato.

ALASKAN COHO SALMON \$17

Grilled, blackened or smoked. Served with horseradish mashed potatoes & sautéed artichokes.

CAJUN CATFISH \$15

Lightly dusted with Cajun spices & seared in a cast iron skillet. Served with sweet corn casserole & asparagus.

SMOKED MEATLOAF \$10

Bacon wrapped, cold smoked & stuffed with bell peppers, portobello mushrooms & smoked cheddar cheese. Served with sweet corn casserole.

FUELED FISH & CHIPS \$10

Panko breaded & served with homemade tartar sauce, coleslaw & Fueled Fries.