

# MOAT mountain Smoke House & Brewing Co.

3378 WHITE MOUNTAIN HIGHWAY  
(ROUTE 16)  
NORTH CONWAY, NH

603-356-6381  
WWW.MOATMOUNTAIN.COM

Moat Mountain incorporates house made and local, fresh ingredients whenever we can. Here are some of our local farmers and suppliers that we are currently working with:

- ☛ White Gates Farm, Tamworth NH
- ☛ NH Mushroom Co., Tamworth NH
- ☛ Pork Hill Farm, Ossipee NH
- ☛ North Country Farmers Co-op, Colebrook NH
- ☛ Young Maple Ridge Sugarhouse, North Sandwich NH
- ☛ Hatchland Dairy, North Haverhill NH
- ☛ Frontside Grind Coffee Roasters, North Conway NH
- ☛ The Old Village Bakery, North Conway NH

## USEFUL INFO

For Their Safety,  
Please Supervise Your Children

We Accept Cash, Master Card, Visa  
and American Express

No Personal Checks

Special Orders, Substitutes or Additions  
May Lead to Extra Charges.

GLUTEN FREE MENU  
AVAILABLE UPON REQUEST

## BBQ SAUCES

Austin BBQ Sauce

(Mustard Habanero Base - Spicy)

KC BBQ Sauce

(Tomato Based - Sweet & Tangy)

Our BBQ Sauces & Dressing are Available  
For Take Out - 1/2 Pint or Pint

## MEAT ORDERING GUIDE

Rare - Seared Outside, Cool, Raw Center  
Medium Rare - Seared Outside, Warm, Raw Center  
Medium - Seared Outside, Hot, Red Center  
Medium Well - Seared Outside, Pink Center  
Well - Fully Cooked, No Color

## USDA WARNING\*

Consuming raw or under cooked meats, poultry,  
seafood, fish or eggs may increase the risk of  
food borne illness. Not Responsible for the  
Quality of Well Done Meats.

## APPETIZERS

TEXAS STYLE BRISKET & ANDOUILLE SAUSAGE CHILI Served with Sour Cream and Green Onions. With or Without Black Beans ..... Cup \$4.99 - Bowl \$7.99
VEGETARIAN THAI PEANUT CHILI (VEGAN) ..... Cup \$4.99 - Bowl \$7.99
CURRIED CRAB & CORN BISQUE.. Cup \$5.99 - Bowl \$8.99
CHICKEN WINGS ..... \$11.99 With or Without Bones, Available Barbecued, Buffalo or Spicy Chipotle Honey Glazed
NEW ENGLAND STYLE HUSH PUPPIES.....\$5.99 Served with New Hampshire Maple Syrup
MOAT MOUNTAIN POT STICKERS .....\$6.99 Asian Style Pork Dumplings served with Sesame Slaw and Thai Sweet Chili Sauce
FLATBREAD & HUMMUS ..... \$11.99 Grilled Garlic and Parmesan Cheese Flatbread with Hummus, Carrot & Celery Sticks & Kalamata Olives
SOFT BAVARIAN PRETZELS .....\$7.99 Served w/beer cheese made w/our Matilda's Red Rage Ale
SMOKED BBQ BRISKET & MUSHROOM EMPANADAS ...\$7.99 Made with Smoked Gouda and Austin BBQ Sauce served with Goat Cheese Ranch for dipping

## NACHOS & QUESADILLAS

SANTA FE NACHOS.....\$10.99 Grilled Chicken, Cheese & Red Onion w/Mango Pineapple Salsa & Sour Cream
LONG HORN NACHOS .....\$10.99 Barbecued Texas Style Smoked Brisket, Red Onion, Cheese, Austin BBQ Sauce w/Fresh Tomato Salsa & Sour Cream
SMOKE HOUSE NACHOS .....\$10.99 Our Own Texas Chili w/Cheese, Red Onion, Fresh Tomato Salsa & Sour Cream
MEXICAN NACHOS .....\$9.99 Black Beans & Cheese w/Tomato Salsa & Sour Cream
BISON QUESADILLA .....\$10.99 Seasoned Ground Buffalo, Cheese, Fresh Jalapeños & Salsa Garnished with Sour Cream & Guacamole
NEW ENGLAND QUESADILLA .....\$9.99 Chicken, Cheese, Butternut Squash garnished with Apple Chutney and Cinnamon Sour Cream
TAOS QUESADILLA .....\$8.99 Grilled Chicken, Cheese, Green Onions w/Fresh Tomato Salsa & Sour Cream
CABANA QUESADILLA .....\$9.99 Black Beans, Cheese & Mango Pineapple Salsa

## SALADS

House Made Dressings: Goat Cheese Ranch • Blue Cheese  
Molasses Black Peppercorn • Maple Chipotle Vinaigrette  
Lemon Soy Vinaigrette • Citrus Vinaigrette • Balsamic Vinaigrette

SOUTHWESTERN CAESAR SALAD .....\$9.99 Demi Caesar Salad.....\$4.99
SPINACH SALAD .....\$10.99 W/Pecans, Mangos, Goat Cheese, Red Onion & Citrus Vinaigrette
GREEK SALAD .....\$13.99 Romaine tossed w/Red Wine Vinaigrette, Kalamata Olives, Feta, Artichoke Hearts, Roasted Red Peppers, Roasted Tomatoes & Red Onion topped w/Grilled Chicken Breast
HOUSE SALAD .....half \$3.50 .....full \$7.50 Mix of Locally Grown Field Greens and Veggies
Add Grilled Lemon & Oregano Marinated Chicken Breast..\$4.00
Add Fried Chipotle Crab Cakes.....\$5.00
Add Smoked Beef Brisket.....\$5.00
Add Cajun Blackened Yellow Fin Tuna.....\$6.00

## SMOKE HOUSE BURGERS

A Generous 1/2 Pound Portion of Grilled Beef, served with  
Hand Cut French Fries or our Spicy Cajun Fries & Homemade  
Sour Dill Pickle Spear. Gluten-Free Buns available for \$2.00

PLAIN Hamburger*....\$9.99	BLUE Cheeseburger*..\$10.99
CHILI Burger*.....\$12.99	CAJUN Burger* .....\$10.25
BLACK PEPPERCORN & BACON BURGER* .....\$11.99	
THE BARBECUE BURGER* .....\$10.99 Austin BBQ Sauce	
THE CALIFORNIA BURGER* .....\$12.99 With Guacamole & Tomato Salsa	
HOUSE MADE SALMON BURGER .....\$11.99 With Fresh Spinach, Oven Roasted Tomatoes, Red Onion, & Horseradish Aioli served with Cajun Fries	
HOUSE MADE GREEN LENTIL VEGGIE BURGER.....\$9.99 Served on a Kaiser w/Hummus & Red Onion	

All Burgers are available with Lettuce, Tomato & Onion - Just Ask!

## MOAT MOUNTAIN SLIDERS

BURGER SLIDER TRIO* .....\$10.99 Three Angus Beef Sliders w/Cheddar, Bacon, Chipotle Aioli & Cajun Fries
BBQ PULLED PORK SLIDER TRIO .....\$10.99 Served with Cajun Fries
CREOLE CRAB CAKE TRIO .....\$14.99 Hand made with Super Lump Crab & Chipotle Mayo served on Mini Slider Buns served with Cajun Fries
MEAT LOVERS SLIDERS* .....\$15.99 Three each BBQ Pork & Burger Sliders w/Chipotle Aioli & Cajun Fries
ULTIMATE SLIDER COMBO* .....\$20.99 Two of Each - Crab Cake, Burger & BBQ Pork with Chipotle Aioli & Cajun Fries

## SMOKE HOUSE SANDWICHES

All Sandwiches served w/Cajun Fries • Any Sandwich w/Fries  
can substitute Yam Fries for \$1.00 or Side Salad for \$2.00

CHIPOTLE LOBSTER ROLL.....\$18.99 Claw & Knuckle meat tossed w/Chipotle Mayo, Scallions, & Celery piled on a Brioche Bun w/Shredded Romaine
BLACK BEAN & SPANISH RICE WRAP.....\$9.99 With Fresh Tomato Salsa, Sour Cream & Jack Cheese
BLACK BEAN & MANGO PINEAPPLE SALSA WRAP ...\$10.99 With Spanish Rice, Sour Cream & Jack Cheese
BARBECUED BRISKET SANDWICH .....\$11.99 Smoked BBQ Brisket Sandwich with Slaw and Red Onion on Brioche Bun or Cinnamon Raisin Toast
BARBECUED SMOKED PORK .....\$10.99 With Slaw & Red Onion served on a Brioche Bun or Cinnamon Raisin Toast
VEGGIE HUMMUS WRAP .....\$9.99 W/Artichoke Hearts, Red Onion, Garlic Hummus, Roasted Red Peppers, Oven Roasted Tomatoes & Spinach (vegan)
FRIED CRAB CAKE WRAP.....\$14.99 Hand Made Crab Cakes wrapped in a Flour Tortilla with Horseradish Aioli, Lettuce, Tomato & Onion
THAI RED CURRY AND TOFU WRAP .....\$9.99 w/Ginger Lemongrass Rice & Sesame Slaw
SMOKED TURKEY WRAP .....\$9.99 Garlic Basil Mayo, Provolone Cheese, Locally Grown Greens, Red Onion and Oven Roasted Tomatoes
GRILLED CHICKEN SALAD WRAP .....\$9.99 W/Apples, Pecans, Molasses Black Peppercorn Vinaigrette, Locally Grown Greens & Red Onions
GRILLED CHICKEN & PORTOBELLO SANDWICH ..\$10.99 Lemon Oregano Chicken Breast w/Balsamic Marinated Portobello Mushroom, Caramelized Onions & Smoked Gouda Cheese Topped with Garlic Basil Mayo
HOT BLACK PASTRAMI SANDWICH .....\$10.99 Shaved Pastrami, Curry Aioli, Horseradish Cheddar & Slaw served on a Bulkie

## WOOD GRILLED PIZZAS

BBQ CHICKEN.....\$13.99 Grilled Chicken, KC BBQ Sauce w/Red Onions, Bacon, Cheese & Green Onions
THAI CHICKEN .....\$13.99 Grilled Chicken, Spicy Peanut Sauce, Green Onions, Sprouts & Cilantro, Carrots & Sweet Chili Sauce
CALIFORNIA DREAMIN' .....\$13.99 Artichoke Hearts, Oven Roasted Tomatoes, Fried Eggplant & Roasted Red Peppers w/Marinara & Jack Cheese
SPICY BLACK BEAN .....\$13.99 Black Beans, Fresh Tomato Salsa, Jalapeños, Cilantro Green Onions, Cheese & Sour Cream
BIT PIZZA .....\$13.99 Cheese & Marinara Pizza w/Crisp Romaine, Bacon, Tomato & Mayo Tossed on Top After Cooking
CHEESE PIZZA WITH MARINARA .....\$11.99
CHEESE, MARINARA & PEPPERONI .....\$12.99
CHEESE, MARINARA & MUSHROOM .....\$12.99
CHEESE, MARINARA, MUSHROOM & SAUSAGE ...\$13.99

## ENTREES

GRILLED 16oz. BONE-IN SIRLOIN .....\$27.99 Served w/Roasted Garlic Mashed Potatoes and Green Beans finished w/Lemon-Herb Butter & Smoked Local Mushrooms
SESAME CRUSTED YELLOWFIN TUNA .....\$18.99 Served with Ginger-Lemongrass Rice, Wakame Salad, Pickled Ginger & Finished with a Honey-Hoisin Sauce
ST. LOUIS RIBS ....Half Rack \$16.99 or Full Rack ...\$26.99 Dry Rubbed & Smoked, Tennessee Style with KC BBQ Sauce, Garlic Mashed Potatoes & Slaw
KOREAN STYLE BEEF SHORT RIBS.....\$18.99 Served with Sesame Slaw and Ginger-Lemongrass Rice finished with Chili-Lime Glaze
ROASTED HALF CHICKEN .....\$13.99 w/Sautéed Green Beans & Butternut Squash with Chicken Demi-Glace
TEXAS STYLE BRISKET .....\$16.99 Texas Style, Dry Rubbed, Smoked Beef Brisket, Austin BBQ Sauce, Garlic Mashed Potatoes & Slaw on Texas Toast
CAROLINA STYLE SMOKED PORK .....\$14.99 Carolina Style Smoked Pork Butt, KC BBQ Sauce, Garlic Mashed Potatoes & Slaw on Cinnamon Raisin Bread
MOAT MOUNTAIN BBQ MEATLOAF .....\$15.99 Meatloaf served w/Garlic Mashed, Squash and Green Beans topped w/KC BBQ Sauce
COMBO PLATTER .....\$22.99 Half Rack of Ribs, Quarter Chicken & Your Choice of Brisket or Pork, Sweet Potato Jalapeño Corn Bread, BBQ Sauce & Slaw
BBQ PORK BURRITO .....\$12.99 BBQ Pork & Jack Cheese in a Flour Tortilla served with Black Beans & Spanish Rice, Salsa & Sour Cream
FAMILY STYLE BBQ DINNER .....\$16.99 Per Person (Minimum of 4 Persons) Generous Platters of Ribs, Brisket, Pork, Chicken, Sweet Potato Jalapeño Corn Bread & Bowls of Slaw, Garlic Mashed Potatoes, Black Beans & Spanish Rice Lil' Persons (under 12) .....\$7.99

## SIDES

Hummus .....\$1.99	Sautéed Green Beans.....\$2.99	Ginger Lemongrass Rice.....\$2.99
Garlic Mashed.....\$2.99	Grilled Asparagus.....\$3.99	Grilled Baguette.....\$1.99
Cajun Fries.....\$2.99	Guacamole (Vegan).....\$1.99	Sweet Potato Jalapeño Corn Bread...\$3.99
Yam Fries.....\$3.50	BBQ Sauce.....\$0.79	Mango Pineapple Salsa.....\$1.99
Butternut Squash.....\$2.99	Black Beans & Spanish Rice.....\$3.49	Chips & Fresh Tomato Salsa.....\$4.99



One FREE Refill