



STARTERS

PACIFIC SMOKED SALMON 12
bed of lettuce • herbed cream cheese dip •
assorted crackers

SCOTCH EGG 4
sausage-encrusted • siris bayou sauce

CANDIED BOURBON BACON 11
bourbon • michigan maple syrup •

brown sugar • smoked

SIRIS WINGS 10
three jumbo wings • dry-rubbed • slow-cooked

CHEESE PLATTER 12
michigan and imported cheeses • fresh fruit •
assorted crackers

SALADS

HOUSE 8
mixed greens • fresh vegetables
add chicken 5

TRAVERSE CITY 10
michigan apples • sundried cherries •
fresh vegetables • blue cheese
add chicken: 5

MAGRET SMOKED DUCK 16
grilled mixed vegetables • goat cheese dressing

SLIDERS

PULLED CHICKEN, PULLED PORK,
OR SAUSAGE LINK 9
tall paul's pickles • french fries • slaw

ENTREES

HALF CHICKEN 11
free range • apple/oak smoked • char-seared

BABY BACK RIBS 3 15 26
dry rubbed • four-hour smoke •
available by the bone, half rack,
or stacked full rack

PULLED PORK (10 oz.) 12
dry rub • twelve-hour smoke

LINK (8 oz.) 10
locally sourced • smoked to perfection
ask your server for today's featured sausage link

*all entrees are served with two sides
all meat is smoked with locally sourced apple,
cherry, or oak*

SIDES

MAC & CHEESE 2.50
mild and sharp cheddar • asiago • gruyere

FRIED POTATO SALAD 2.50
potato medley • celery • onion • egg •
house dressing

SLAW 2.50
east-meets-west coleslaw

BAKED BEANS 2.50
five-hour smoke • caramelized onions • fat back

FRENCH FRIES 2.50
golden and crisp