



Welcome to Hog Wild Smokehouse



Weekend Specials



Drinks

Bayou Sunset

Amaretto Di Saronno, OJ, Grenadine and a splash of club soda make this sparkling cocktail.

\$5.50

Pat O' Brien's Hurricane

Amber rum and Pat O' Brien's famous passion fruit cocktail mix served in a traditional Hurricane glass. Have Fun!

\$7.50

Appetizer

Spicy Honey Drumettes

House smoked chicken wings, glazed with Creole honey mustard sauce, then baked. Served with Ranch dressing for dipping.

\$7

Entrée

Entrée includes cheesy corn muffins, choice of one side or a cup of homemade soup or a salad.

Braised Beef Short Ribs

House smoked beef short ribs, braised in a hearty beef stock with tomatoes, roasted shallots, garlic and smoky bacon; served over homemade horseradish mashers. Try a glass of robust Kenwood Yalupa Cabernet Sauvignon with this entrée.

\$17

Dessert

S' Mores Tartlets

Individual ramekins with a Graham cracker crumb crust, a layer of decadent dark chocolate, topped with marshmallows and warmed in the oven. Go ahead... be a kid again.

\$5

