

SMOKE · DADDY



Rhythm and BarBQue

1804 W. DIVISION · CHICAGO, IL · 773 772 MOJO · WWW.THESMOKEDADDY.COM · OPEN SUN-THUR 11.30AM TO 1AM, FRI & SAT 11.30AM TO 2AM



As seen on Food Network's BBQ WITH BOBBY FLAY and RACHAEL RAY'S TASTY TRAVELS!

MUNCHIES

Pulled Meat Nachos	6.95
Homemade BBQ Chips	2.50
Mac-N-Cheese	3.50
Smoked BBQ Wings	6.95

SOUPS & SALADS

Division Street Chili <i>(try it loaded)</i>	3/4.00
Smoked Chicken & Vegetable Soup	3/4.00
Daddy's House Salad	6.75
Caesar Salad	6.75
Side Salad	4.00
Add chicken or pulled meat to any salad	3.00

SANDWICHES

Served with choice of one side. Add bacon or cheese to any sandwich for 1.50.

Pulled Pork or Chicken	8.50
Smoked Sliced Brisket	8.50
Combo Sandwich w/two meats	8.50
BBQ Veggie Sandwich	7.50
Cheeseburger <i>(try it Daddy Style for +1.50)</i>	8.50

SIDES

Sweet Potato Fries	3.00
Hand Cut Fries	1.95
Smoked Pit Beans	2.50
Coleslaw	1.75
Piece of Cornbread	1.50
Veggie of the Day	3.00

SMOKE DADDY RIBS

We slow smoke all of our meats each day in our "Lil' Red Smoker" using only the finest hickory, apple, and cherry wood. Served with choice of two sides.

Baby Back	12.50/19.50
Spare Ribs	11.25/17.25
Rib Tips	9.50/13.50
Smoke Daddy Rib Sampler	19.75

BAR-B-QUE PLATTERS

Choose from pork, chicken, or brisket. Served with choice of two sides.

Single pulled meat platter w/one meat	11.75
Combo platter w/choice of two meats	14.50
Spare Rib platter w/choice of two meats	17.50
Baby Back platter w/choice of two meats	18.95

DESSERTS

Southern Fried Apple Pie	5.00
Granny O's Banana Puddin'	3.50
Iron Skillet Brownie	5.00

SMOKE DADDY STUFF

Smoked Pig Ear for Spot	2.00
Original Sauce	4.50
Sweet and Smokey Sauce	4.50
Mojo BBQ Spice (2oz)	4.00
T-Shirts and Hats	12.00

You don't have to savor Smoke Daddy at 1804 W. Division all of the time. Let us cater your next private or corporate party.

"Smoke Daddy Rhythm and BarBQue, which opened in the summer of 1994, has become known for not only its hickory, apple and cherry wood-smoked 'cue, but also for free live music seven nights a week. All the meat at the Smoke Daddy is slow-smoked in an authentic pit-barbecue oven named the "lil' red smoker." The signature Smoke Daddy BBQ sauce adds a savory touch. Live jazz and blues acts appear seven days a week, providing a perfect soundtrack for enjoying barbecue." - Metromix