

# SMOKIN' HOT BAR & GRILLE GLENWOOD, MD

## Grandma Says, Have Dessert First!

*Add a scoop of ice cream to any dessert for 1.00*

### **Peach Cobbler**

Sweet peaches baked with a crispy crumb cobbler crust. 6.00

### **Apple Cobbler**

Apples with cinnamon and spices with a crispy crumb cobbler crust. 6.00

### **Lemon Cream Cake**

Fluffy yellow cake layered with mascarpone lemon buttercream topped with white chocolate shavings. 6.00

### **Flourless Chocolate Torte**

Dark chocolate torte with a red wine raspberry sauce. 6.00

### **Bread Pudding**

Homemade bread pudding with golden raisins topped with a caramel stout sauce. 6.00

### **Brownie Sundae**

Homemade brownie topped with chocolate sauce, caramel sauce, vanilla ice cream, whipped cream, sprinkles and a cherry. 6.50

### **Molten Cookie Sundae**

A warm chocolate chip cookie filled with molten chocolate, topped with chocolate sauce, caramel sauce, vanilla ice cream, whipped cream, sprinkles and a cherry. 6.50

### **Dr. Pepper Cake**

Chocolate cake made with Dr. Pepper and covered with a chocolate Dr. Pepper buttercream. 6.00

2465 Rte. 97 • Glenwood, MD 21738 • 410.489.6001 • [www.smokinhotbarandgrille.com](http://www.smokinhotbarandgrille.com)  
In the Inwood Village Center • Established 2010

05/30/18

# SMOKIN' HOT APPETIZERS

## Smokin' Hot Wings

A house specialty! Smoked jumbo chicken wings finished over an open flame served in the buff or basted with one of our famous sauces. 5 for 7.95 • 10 for 12.95  
Try them basted with Sesame Teriyaki, Honey Sesame sauce, Buffalo, or one of our BBQ sauces

### Frito Pie

A bowlful of Fritos topped with our homemade chili, cheese sauce and shredded cheddar. 6.95

### Crab Dip

Creamy, fresh crab dip with a hint of sherry. Served with bread. 12.95

### Spinach and Artichoke Dip

Spinach and artichokes in a herbed cream cheese blend. Baked golden brown and served with fresh tortilla chips. 9.95

### Buffalo Chicken Dip

Shredded smoked chicken in a spicy and creamy cheese blend. Topped with bleu cheese crumbles, baked golden brown and served with fresh tortilla chips. 10.95

### Shrimp

Half pound large shrimp, served with garlic bread for dipping and choice of sauce. 14.95

**Drunken** - Our own Smokin' Hot Special Ale BBQ Sauce  
**White Wine and Garlic Butter • Sesame Teriyaki  
Marinara • Old Bay® • Buffalo**

### Texas Eggrolls

BBQ beef mixed with corn, black beans, scallions, shredded cheddar cheese and cilantro wrapped in a spring roll and fried golden brown. 8.95

### Smokin' Hot Sampler

Choose three from the following list: 12.95  
(1) Texas Eggrolls • (4) Wings • (½) Frito Pie  
(2) Chicken Fingers • (½) Chili Cheese Fries  
(2) Fried Mac and Cheese • (½) Pretzel Bites

**Loaf of Garlic Bread** 2.00

**Basket of Sweet Potato Fries** 5.95

**Basket of Handcut Fries** 5.95 Add gravy 1.00  
Add shredded cheddar cheese and cheese sauce 2.00

### Crab Fries

Fresh cut fries topped with our homemade crab dip and shredded cheddar cheese. 14.95

### Chili Cheese Fries

Fresh cut fries topped with homemade chili, cheese sauce, and shredded cheddar cheese. 8.95

### Loaded Fries

Fresh cut fries topped with homemade cheese sauce, shredded cheddar cheese, chopped bacon, sour cream and spring onions. 9.95

### Nachos

Fresh fried corn tortilla chips topped with your choice of homemade chili, BBQ pork, chopped chicken or black beans, shredded cheddar cheese, homemade cheese sauce, salsa, jalapeños, and sour cream. 9.95

### Fried Mac and Cheese

Our homemade mac and cheese breaded and fried golden brown. Served with marinara sauce for dipping. 7.95

### Chili Con Queso

Our homemade cheese sauce topped with chili and salsa. Served with tortilla chip. 8.95

*Make it vegetarian with homemade black beans*

### Pretzel Bites

Bite size pieces of soft pretzels cooked crispy on the outside and soft on the inside. Served with our homemade honey mustard dressing. 7.95

### Loaded Pretzel Bites

Topped with cheddar cheese, cheese sauce, bacon, sour cream and spring onions. 10.95

### Crab Pretzel Bites

Served with our delicious crab dip on the side topped with shredded cheddar cheese. 14.95

Our Famous  
Homemade Barbecues Sauces:  
Try One, Try All!

## GET SAUCED

**Brown Sugar Baby**

**Alabama White**

**BBQ Vinegar**

**Texas Red**

**Honey Sun**

**Bloody Mary**

**Smokin' Hot Hot Sauce**

**Carolina Sun**

**Black Jack**

**Sarah**

**Double Black Jack**

**Nancy**

# SMOKIN' HOT ENTREES

All entrées come with your choice of two sides unless otherwise stated in the menu description.  
You may substitute one side house or side Caesar salad for both sides or add it to any entrée for just 2.50.

## Marcy's Favorite Chicken

Two grilled chicken breast topped with sun-dried tomatoes and Vermont cheddar cheese. 16.95

## Chicken n' Ham

Two grilled chicken breasts topped with honey mustard sauce, sliced ham, and Swiss cheese. 16.95

## Chicken Helena

Two grilled chicken breasts topped with a spinach and artichoke cheese blend, bacon, tomato, basil and parmesan cheese. 16.95

## Grilled Chicken Parmesan

Two grilled chicken breasts topped with homemade marinara sauce, mozzarella and Parmesan cheese. 16.95

## Sesame Teriyaki Tuna\*

Two pan seared sesame encrusted tuna steaks, cooked to your liking and finished with sesame teriyaki sauce. 21.95

## Grilled Salmon\*

Two salmon filets grilled to your liking and topped with honey sun sauce. 21.95

## XXXL St. Louis Ribs

*Slow smoked pork ribs rubbed and served with your choice of homemade sauces on the side. Half rack 14.95 • Full rack 24.95*

## Crab Cake Platter

Two lump crab cakes lightly seasoned and broiled. 25.95  
One Crab Cake 18.95

## Shrimp Scampi

Sautéed shrimp with white wine, garlic butter and a touch of tomato sauce. 19.95

## Thanksgiving Dinner

Smoked turkey, sausage and sage stuffing, mashed potatoes, cranberry sauce and turkey gravy. 15.95

## Pulled Chicken BBQ

Smoked chicken, pulled and tossed in brown sugar baby barbeque sauce. 14.95

## Smoked Ham

House smoked, sliced and piled high. 14.95

## Hot Links

Two of our signature sausages with just enough spice. 13.95

## BBQ Chicken

Half chicken, rubbed, smoked, and grilled. Add your favorite sauce at the table. 14.95  
-All white meat 16.95

## Smoked Turkey

Hickory smoked, hand pulled, and piled high. 14.95

## Brisket

An extra-large helping of our house smoked beef brisket, served bunless. 14.95

## Pulled Pork

Dry rubbed, smoked, and served piled high. 14.95

## BBQ Sampler

*Choose from the following:  
1 hot link, 2 ribs, ¼ chicken,  
or any of our smoked meats.  
Choose 3: 17.95 • Choose 4: 19.95*

## STEAKS

### Grilled Filet Medallions\*

Filet medallions, perfectly grilled with our house rub and finished with steak butter.  
Three - 3 oz. 22.95 • Two - 3 oz. 17.95

### Grilled Sirloin\*

Perfectly grilled with our house rub and finished with steak butter.  
10 oz. 21.95 • 6 oz. 17.95

### Chopped Steak\*

Perfectly grilled, topped with a mushroom and onion gravy.  
8 oz. for 13.95 • 16 oz. for 16.95

## ENTREE ADDITIONS

- 1 Crab Cake** 8.00
- Sautéed Mushrooms** 1.50
- Sautéed Onions** 1.00
- 1 Hot Link** 4.00
- Backfin Crab Meat** 7.00
- 5 Sautéed Shrimp** 7.00
- 5 Fried Shrimp** 7.00
- Bleu Cheese Crumbles** 2.00

We reserve the right to charge 18% gratuity to parties of 6 or more

*\*Consuming raw or under cooked meats, seafood, poultry or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.*

# SMOKIN' HOT SANDWICHES

All sandwiches come with potato chips and a pickle.

Make it a platter for just 2.50 more and instead of chips get your choice of two sides.  
Complimentary fixings for sandwiches: lettuce, tomato, onion, coleslaw, relish, hot peppers

**Cheese:** add 75¢ each. American, Swiss, White Cheddar, Pepper Jack and Provolone

**Toppings:** add 1.00 each. bacon, chili, sautéed onions, cheese sauce  
add 1.50 each. bleu cheese crumbles, pit ham, pulled pork, sautéed mushrooms

## Pulled Pork BBQ

Smoked with our house rub. 9.95

## Chicken BBQ Sandwich

Smoked chicken chopped and tossed in brown sugar baby barbeque sauce. 9.95

## Brisket

Smoked with our house rub. 9.95

## Pit Turkey

Whole turkey smoked to perfection and then pulled. Lean and delicious. 9.95

## Pit Ham

Cured and slow smoked. 9.95

*\* Make any of the above sandwiches a Biggie for 3.00 more\**

## Pit Club

Brisket, ham, and turkey, slow smoked and topped with bacon. 12.95

## Chicken Filet

Grilled with our special house rub and honey sun. 9.95

**Make it a Double for 12.95**

## Hot Link

One of our signature sausages with just enough spice. 8.95

**Make it a Double for 11.95**

## BBQ Salmon Sandwich\*

With our own special house rub and homemade honey sun sauce topped with coleslaw. 14.95

## Blackened Tuna Sandwich\*

Pan seared tuna steak rubbed with blackening spice, topped with coleslaw and served on a kaiser roll. 14.95

## Fish Sandwich

Beer battered haddock fried golden brown and served on a sub roll with tartar sauce. 12.95

## Crab Cake Sandwich

Lump crabmeat lightly seasoned and broiled. 16.95

## Foot Long Hot Dog

Split and grilled, all beef, all-American. 7.95

**Make it a Double Dog! 9.95**

## Foot Long Chili Cheese Dog

Homemade chili, cheese sauce and shredded cheddar cheese. 9.95

**Make it a Double Dog! 12.95**

## Hamburger\*

8 oz. of freshly ground chuck. 9.95

**Make it a Double Burger! 14.95**

## Veggie Burger

Homemade veggie burger made with black beans, lentils, barley and vegetables. 8.95

**Make it a Double 13.95**

## Thanksgiving Sandwich

Smoked turkey, sausage stuffing and cranberry sauce served on a kaiser roll. 11.95

## BASKETS

### Fish n' Chips

Beer battered and fried haddock, served with hand cut French fries. 14.95

### Chicken Fingers

Five chicken fingers, served with hand cut French fries. 11.95

### Crab Ball Basket

Five crispy homemade crab balls, served with hand cut French Fries. 16.95

### Fried Shrimp Basket

10 Hand breaded large shrimp, served with hand cut French fries. 14.95

## BUILD YOUR OWN MAC

**Start with a big bowl full of Mac, choice of sauce and served choice of two sides.  
12.95**

### *Want to be adventurous?*

Add one or more of the below ingredients to make it your own.

### **Step One: Choose your Sauce**

Original Cheesy Cheese Sauce, White Wine Cheese Sauce or Marinara Sauce

### **Step Two: Add your ingredients** *(for an additional cost)*

Black Beans 1 • Roasted Red Peppers 1 • Spinach 1 • Artichoke Hearts 2 • Sautéed Mushrooms 1  
Sautéed Onions 1 • Crispy Fried Onions 1 • Sundried Tomatoes 2 • Vegetable of the Day 1 • Baked Beans 1  
Chili 2 • Sliced Hot Link 3 • Sliced Chicken Breast 3 • Crab Meat 7 • Turkey 3 • Pulled Pork 3 • Pulled Chicken 3  
Smoked Ham 3 • Brisket 3 • Bacon 2 • Hot Dog 3 • Chicken Finger 4 • Ground Beef 3 • Sautéed or Fried Shrimp 7

# HOMEMADE SOUPS

All soups are served with a piece of cornbread

## Black Bean Soup

Vegetarian black bean soup topped with sour cream and onions. Cup 4.95 • Bowl 5.95

## Soup of the Day

Cup 4.95 • Bowl 5.95

*Price may vary based on the selection*

## Maryland Crab Soup

Tomato vegetable soup with crab and seasonings. Cup 5.95 • Bowl 6.95

## Beef & Black Bean Chili

Ground beef, tomatoes, and black beans topped with cheddar cheese. Cup 4.95 • Bowl 5.95

# SALADS

## More Than a Chef Salad

Mixed greens topped with tomatoes, carrots, cucumbers, onions, hard boiled eggs, and bleu cheese crumbles and finished with smoked turkey and pit ham. 13.95

## Caesar Salad

Romaine lettuce mixed with our own Caesar dressing, Parmesan cheese and croutons. 9.95 Side 4.95

## Big Salad

Mixed greens topped with tomatoes, cucumbers, onions, carrots and homemade croutons. 9.95

## Fried Chicken Salad

Mixed greens topped with fried chicken, tomatoes, cucumbers, onions, carrots, cheddar cheese and homemade croutons. 13.95

## Spinach Salad

Fresh spinach with oranges, dried cranberries, Vermont cheddar, sliced red onions, and honey glazed pecans tossed in a cranberry and orange balsamic vinaigrette. 9.95 Side 4.95

## Black and Bleu Steak Salad\*

Mixed greens with tomatoes, cucumbers, onions, carrots, bleu cheese crumbles, croutons and topped with a 6 oz. sirloin cooked to your liking. 16.95

## Asian Almond Salad

Mixed greens with tomatoes, cucumbers, spring onions, carrots, toasted almonds, crispy noodles, tossed in a sesame vinaigrette. 9.95 Side 4.95

## Wedge Salad

A wedge of iceberg lettuce topped with bleu cheese crumbles, tomatoes, chopped bacon and bleu cheese dressing. 9.95

## BBQ Chopped Chicken Salad

Our Big Salad with chopped BBQ chicken, shredded cheese, fritos and crispy onions. 13.95

## Greek Salad

Mixed green topped with feta cheese, olives, pepperoncini, tomatoes, cucumbers, onions and carrots tossed in a Greek vinaigrette. 10.95

## Side House

Mixed greens topped with tomatoes, carrots, cucumbers and onions. 4.95

## SALAD ADDITIONS

**6 oz. Sirloin\*** - 7

*cooked to your liking and sliced*

**Chicken Tenders** - 4

**Chicken** - 5

**Smoked Meats** - 5

**Crab Cake** - 8

**Blackened Tuna\*** - 7

**Grilled Salmon\*** topped with Honey Sun - 7

**Five Sautéed Shrimp** - 7

*All Dressings are made from scratch: Ranch • Bleu Cheese • Caesar • Chipotle Ranch • Honey Dijon  
Three Cheese Creamy Italian • Sweet Honey Mustard • Sesame Vinaigrette • Greek Vinaigrette • Oil & Vinegar  
Salads come with 2 dressings at no cost. Additional dressing or sides of dressings are 50¢ each*

# HOMEMADE SIDES

Make a Meal out of Any 5 Sides for 11.95

(V = Vegetarian)

**Baked Beans**

**Black Beans** (V)

**Coleslaw** (V)

**Country Green Beans** (V)

**Cranberry Sauce** (V)

**French Fries** (V)

**Kale**

**Pasta Marinara** (V)

**Potato Salad** (V)

**Sweet Potato Fries** (V)

**Vegetable of the Day**

**Mashed Potatoes and Gravy**

**Grandma's Homemade Applesauce** (V)

**Homemade Mac and Cheese** (V)

**Homemade Pickled Beets** (V)

**Jalapeño and Raisin Cole Slaw** (V)

**Macaroni Noodles and Butter** (V)

**Sausage and Sage Stuffing**

# HOUSE SPECIALTY DRINKS

## Smokin' Hot Bloody Mary

A blend of your choice of vodka, our homemade bloody mary barbeque sauce, a splash of Worcestershire sauce, tomato juice and fresh squeezed lemon and lime juice.

Served with an Old Bay® rim.

(Prices will vary)

*Like it Spicy?*

*We'd be more than happy to spice it up for you!*

## Red Sangria or White Sangria

A house specialty made to order. \$9.95

## Classic Gin or Vodka

Pick your poison and tell us how dirty or dry you want it. (Prices will vary)

### Pomegranate

3 Olives Vodka, Pama Liqueur, Agave Nectar. \$10.95

### Cosmopolitan

3 Olives Vodka, triple sec and lime juice, topped with cranberry juice. \$9.95

### Chocolate

Dark Godiva, White Godiva, 3 Olives Vanilla Vodka, a swirl of chocolate syrup. \$10.95

## Orange Crush

A perfect blend of 3 Olives Orange Vodka, triple sec and freshly squeezed orange juice right from a fruit press!

Topped with a splash of Sprite. \$9.95

## Grapefruit Crush

3 Olives Grapefruit Vodka, triple sec, fresh squeezed grapefruit juice right from a juice press! Topped with a splash of sprite. \$9.95

## Huckleberry Lemonade

44 North Huckleberry Vodka and our homemade lemonade.

Very refreshing. \$8.95

## Smokin' Hot Margarita

Milagro Silver Tequila, triple sec, Agave Nectar and fresh squeezed lime juice. \$9.95

## Hard Palmer

A twist on a childhood favorite. Firefly Sweet Tea Vodka and our homemade lemonade. \$9.95

# MARTINIS

## Apple

3 Olives Apple Vodka, Apple Pucker, a splash of sour and garnished with a cherry. \$9.95

## White Chocolate Raspberry

White Godiva, hazelnut liqueur and raspberry liqueur. \$10.95

## The Almond Joy

Dark Godiva, Pinnacle Coconut Vodka, Amaretto and topped with coconut flakes. \$10.95

## Cappuccinotini

3 Olives Double Espresso Vodka, 3 Olives Vanilla Vodka, and Godiva chocolate. \$10.95

## Mangotini

3 Olives Vodka, peach schnapps and mango juice. \$9

## Key Lime Pie

Pinnacle whipped vodka and lime juice in a graham cracker crust rimmed glass. \$9

## Orange Creamsicle

Pinnacle whipped vodka, orange juice and whipped cream. \$9

## Ginger Cosmo

3 Olives Vodka, ginger liqueur, triple sec, fresh lime juice, and cranberry juice. \$9.95

# WINE

## RED

<b>Canyon Road</b> Merlot- California	5	18
<b>Canyon Road</b> Cabernet Sauvignon- California	5	18
<b>14 Hands</b> Cabernet Sauvignon- Washington	9	26
<b>Red Rock</b> Malbec- Argentina	8	23
<b>Mirassou</b> Pinot Noir- California	8	23
<b>Dark Horse</b> Red Blend- California	7	21
<b>Greg Norman</b> Shiraz- California	11	30

## WHITE

<b>Canyon Road</b> Chardonnay- California	5	18
<b>Chateau St. Jean</b> Chardonnay- California	8	23
<b>Ecco Domani</b> Pinot Grigio- Italy	9	26
<b>Canyon Road</b> Pinot Grigio- California	5	18
<b>Canyon Road</b> Sauvignon blanc- California	5	18
<b>Relax Riesling</b> Germany	8	23
<b>Canyon Road</b> White Zinfandel - California	5	18

## BUBBLES

<b>Zonin</b> Prosecco	7.5
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# BEER

## BOTTLED \$3.95

Budweiser • Bud Light • Bud Light Lime • Coors Light • Miller Lite  
Michelob Ultra • Yuengling • Rolling Rock • Kaliber Non-Alcoholic

## BOTTLED PREMIUM \$4.95

Corona • Corona Light • Dogfish Head 60 Minute IPA •  
Kona Longboard • Sam Adams • Sierra Nevada Pale Ale  
• Sierra Nevada •

## DRAFT \$4.95

Our Own Smokin' Hot Special Ale • Sam Adams Seasonal  
Smithwick's • Guinness • Stella Artois • Shocktop • Sierra Nevada  
Goose Island IPA • St. Michaels Ale

## GLUTEN FREE \$4.95

Angry Orchard Hard Cider 🍷 • Omission Pale Ale 🍷 • Stella Cidre 🍷

**Ask about our rotating draft and bottle beers.**

🍷 *Gluten Free Beers.*

*We also carry Tito's 100% corn and gluten free vodka*