

Pit & Tap

SMOKED MEATS. COLD DRINKS.

STARTERS

TEXAS STYLE BRISKET CHILI / \$8

NACHOS / \$11

with pulled pork / \$13

with chicken / \$13

with chopped brisket / \$15

SMOKED WINGS / \$12

TASTES

PORK BELLY / \$6

BRISKET / \$6

HOT LINK / \$6

PULLED PORK / \$6

PULLED CHICKEN / \$6

SANDWICHES

WITH CHOICE OF ONE SIDE & PICKLES

PULLED PORK / \$15

topped with slaw

THE KNUCKLE SANDWICH / \$22

smash burger, brisket, pulled pork, hot link and pork belly piled high with cheese and pickles

KIDS' STUFF

WITH MAC & CHEESE

CHEESEBURGER SLIDER / \$9

PULLED PORK SLIDER / \$9

RIBS / \$9

DESSERTS

BANANA PUDDING / \$9

CARAMEL CAKE / \$10

from Brown Sugar Bakery

WOOD SMOKED MEATS

WITH CHOICE OF ONE SIDE, CORN BREAD & PICKLES

SLICED BRISKET / \$20

1/2 RACK ST. LOUIS RIBS / \$24

PULLED PORK / \$16

FULL RACK ST. LOUIS RIBS / \$34

PULLED CHICKEN / \$18

SALMON / \$27

PLATES

WITH CHOICE OF ONE SIDE, CORN BREAD & PICKLES

TEXAS TWO STEP / \$24

(pick two meats)

TEXAS TRINITY / \$30

(brisket/chicken/ribs)

THE BIG EARL / \$145

(ALL the meats, ALL the sides; serves 4-5)

SALADS

CHOPPED SALAD / \$14

mixed greens, cherry tomatoes, cucumber, corn, green onions, avocado, bleu cheese crumble, balsamic vinaigrette

KALE SALAD / \$14

baby kale, cherry tomatoes, red onions, broccoli, sherry vinaigrette

LONE STAR CAESAR SALAD / \$14

romaine, roasted corn salsa, pecorino cheese, chipotle aioli dressing

add pulled chicken / \$6

add pulled pork / \$6

add chopped brisket / \$6

add salmon / \$9

SIDES

PIT BEANS / \$6

BROCCOLI SALAD / \$6

MAC & CHEESE / \$5

FRIES / \$6

ELOTE / \$5

CORN BREAD / \$5

COLE SLAW / \$5

when it's gone - it's gone

Pit & Tap

SMOKED MEATS. COLD DRINKS.

SPECIALTY COCKTAILS

FAVORITE TUNES / \$12

Tupelo Honey

bourbon, peach and black tea

Rosalita

spicy, blood orange margarita

Atomic Punk

habanero rum, pineapple and orange juices and a splash of coconut

Simple Twist of Fate

bourbon, simple syrup, muddled blackberries, lemon and mint

Moonlight Mile

vodka, lime, simple syrup, chambord

WINES

REDS (by the glass / by the bottle)

Buehler Cabernet Sauvignon \$17/68

Napa Valley, CA

Van Duzer Pinot Noir \$15/60

Willamette Valley, OR

Rabble Red Blend \$12/54 (Merlot/Cab/Petite Syrah)

Paso Robles, CA

Ogier, Arthesis Côtes du Rhône \$11/44 (Grenache, Syrah, Mourvedre)

Rhone, France

Scarpetta Frico Rosso \$11/44 (Sangiovese)

Tuscany, Italy

Rib Shack Red Blend \$10/40 (Shiraz/Pinotage)

Western Cape, South Africa

WHITES (by the glass / by the bottle)

Sonoma-Cutrer Russian River Chardonnay \$16/64

Sonoma, CA

Athena Chardonnay \$12/48

Modesto, CA

Saint Clair Sauvignon Blanc \$15/60

Marlborough, New Zealand

Maison Saint AIX Rosé \$14/56 (Grenache)

Provence, France

Scarpetta Pinot Grigio \$12/48

Friuli, Italy

The Seeker Riesling \$10/40

Mosel, Germany

SPARKLING (by the glass)

Nicolas Feuillatte, Champagne Brut Reserve (Split) \$20

Champagne, France

RESERVE WINES (by the bottle)

Taittinger Brut La Francaise, Champagne NV \$101

Champagne, France

Cakebread Cellars Chardonnay (2019) \$123

Napa Valley, CA

Stag's Leap Cabernet Sauvignon (2017) \$152

Napa Valley, CA

BROWN GOODNESS

Old Forester 100 Proof / \$10

Tullamore Dew Irish / \$10

George Dickel Rye / \$12

Buffalo Trace "Kosher" / \$25

Johnnie Walker Black / \$14

Sonoma County Bourbon / \$15

Templeton Rye / \$15

Woodford Reserve / \$15

Blackened Whiskey by Metallica / \$17

Widow Jane / \$24

Eagle Rare / \$18

Few Bourbon / \$18

Few Rye / \$19

Heavens Door Bourbon by Bob Dylan / \$19

Sazerac Rye / \$20

Weller Reserve / \$24

Talisker 10y / \$24

E.H. Taylor / \$20

Blantons / \$26

Whistle Pig 10y Rye / \$18

Oban 14y / \$20

Calumet 12 y / \$30

Calumet 15 y / \$35

Lagavulin 16y / \$35

BEERS ON TAP

Pit & Tap Cream Ale / \$7

Temperance Greenwood Beach

Pineapple Ale / \$7

Half Acre Pony Pils / \$7

Pollyanna Lite Thinking Lager / \$7

Shiner Bock / \$7

Empirical Walter White Ale / \$7

Pig Minds Bitch Slap

Vanilla Amber Ale / \$7

Begyle Blonde Ale / \$7

Bell's Oktoberfest / \$7

Lake Effect Arbor Oak Amber Ale / \$7

Middle Brow Saison / \$7

Dovetail Hefeweizen / \$7

Maplewood Son of Juice IPA / \$8

Marz Jungle Boogie APA / \$8

Sketchbook IPA / \$8

Noon Whistle Swanky Smack

Red Sour Ale / \$8

Coors Light / \$6

Empirical Barrel-Aged

Neutronium Baltic Porter / \$9

Flight of 4 - 6oz pours / \$16

SODAS & SUCH

Freddy's Root Beer / \$6

IBC Cream Soda / \$6

Barrett's Ginger Beer / \$6

Iced Tea / \$3

Lemonade / \$3

Arnold Palmer / \$3

Coke / \$2.50

Diet Coke / \$2.50

Sprite / \$2.50

Fanta Orange / \$2.50

Ginger Ale / \$2.50

DAILY NOTES

Hello and welcome to Pit & Tap.

This restaurant has been a labor of love for us. We adore the Wilmette community and set out with the goal to build something that will serve this community for many years. It is also our goal to provide jobs for the residents of our community so you will find that almost all of our staff lives here in Wilmette. For many, this is a first job so please allow them to learn on the job while still providing you with a great experience. Enjoy the barbecue!

Your hosts, Michael & Elizabeth
