



7500 Montpelier Rd Howard County Laurel, MD 20723

www.klobysbbq.com

301-362-1510
Mon-Thurs 11am-9pm
Fri-Sat 11am-10pm
Sun 11am-9pm



@klobysbb



JAR-B-QUE™

ORIGINAL - 12.49

Layers of pulled pork, brisket BBQ beans, cole slaw, pickle

BACON -

Layers of pulled pork, smoked pork belly, bacon, brisket BBQ beans, cole slaw, pickle

KICKSTARTERS

PORK BELLY DEVILED EGGS 6.99 - Coarse mustard, mayo, sour cream, bacon, paprika, pork belly

DIRTY & OLD PORK RIBS - 12.99

BEEF SHORT RIB POUTINE 12.99 - Hand cut fries topped with cheddar cheese curds, beef short rib, gravy, pickled red onions, green onions

CORN FRITTER BITES 7.29 - Sweet creamy corn in a crispy batter coating

JALAPENO PORK BALLS 8.99 - Pulled Pork, cream cheese, Jack cheddar, jalapenos, Carolina BBQ sauce

CATFISH FINGERS 10.99 - Seasoned cornmeal, fried, jalapeno tarter

WHOLE SMOKED WINGS 12.99

Pit Smoked and Char-grilled

**Dirty & Old – Original - Carolina – Chipotle
Buffalo - Sweet Bourbon - Old Bay
Honey Habanero - Nashville Hot**

Blue Cheese or Ranch .50 each -- Celery .99

SALADS/SOUP

Bourbon Cured Salmon 15.49 - Char-grilled, mixed greens, capers, red onion, tomato, hard cooked egg, caper mustard vinaigrette

Smokehouse Chef Salad 14.99 - Mixed greens, ham, brisket, turkey, American, Swiss, red onions, tomatoes, cucumbers, hard cooked egg, ranch dressing

Buffalo Chicken 12.99 - Boneless chicken thigh w/buffalo BBQ sauce, mixed greens, red onions, tomatoes, bacon, cheddar cheese, ranch dressing

Grilled Caesar 9.99 - Grilled romaine heart, parmesan cheese, croutons, Caesar dressing

House Garden 7.99 - Mixed greens, red onions, tomatoes, red peppers, cucumbers, croutons, choice of dressing

CHILI w/cornbread Cup 4.59 Bowl 7.59

LOADED CHILI BOWL 8.99

Cheddar Cheese, jalapenos, raw onions, sour cream, bacon bits

ON THE BONE

2 SIDES AND CORNBREAD

PORK RIBS HALF 17.99 FULL 27.99

BEEF RIBS HALF 19.99 FULL 29.99

BEEF & PORK RIBS 29.99

(HALF RACK OF EACH)

1/2 SMOKED BBQ CHICKEN 13.99

1/2 CHICKEN & 1/2 RACK 27.99

(PORK OR BEEF)

SMOKEHOUSE MEAT PLATE
CHOOSE ONE 14.99 CHOOSE TWO 18.99

PULLED PORK - CHICKEN THIGH

BEEF BRISKET - SPICY SAUSAGE

TURKEY BREAST - SALMON Add 3.50

SIDES

COLE SLAW, MAC & CHEESE, BBQ BEANS,
POTATO SALAD, COLLARD GREENS,
BRUSSEL SPROUTS, GREEN BEANS,
SMASHED POTATOES, HUSH PUPPIES
CANDIED SWEET POTATOES, FRIES

PLATTERS

BOURBON CURED SALMON 19.99

Char-grilled, candied sweet potatoes, sautéed green beans

NASHVILLE HOT CHICKEN 16.99

2 Buttermilk fried chicken breasts, Nashville hot sauce, pickles, coleslaw, fries

FRIED CATFISH PLATTER 18.99

Seasoned cornmeal, cole slaw, hand cut fries, jalapeno tarter sauce

KIDS MENU

WINGS , BEEF CORN DOG, MAC & CHEESE ,
CHICKEN TENDERS. BEEF BURGER

BBQ SLIDER CHOOSE ONE - (PORK, CHICKEN,
BRISKET, TURKEY)

SANDWICHES & BURGERS

SERVED WITH HAND CUT FRIES

PULLED PORK - 10.49

Carolina BBQ sauce, topped with cole slaw

BONELESS CHICKEN THIGH - 8.99

Grilled to order, choice of toppings and BBQ Sauce

BEEF BRISKET - 11.99

Choose Lean or Wet cut, choice of toppings

SMOKED TURKEY BREAST - 11.49

Sliced to order, choice of toppings

BRISKET CHEESESTEAK - 12.99

Grilled onions, American cheese, chipotle BBQ sauce

CATFISH POBOY - 13.99

Seasoned corn meal, fried, lettuce, tomato, jalapeno tarter sauce

NASHVILLE HOT CHICKEN - 12.99

Buttermilk fried chicken breast, Nashville hot sauce, pickles, topped with coleslaw

KLOBY'S CUBAN - 13.99

Pulled pork, ham, Swiss cheese, pickles, mustard in a grilled panini

BRISKET GRILLED CHEESE - 14.99

Brisket, smoked gouda cheese, braised onions, Bama pearl sauce, side of gravy

SEASONED AND SMOKED IN BBQ PIT

BEEF BURGER - 10.99 Choose your toppings

PORK BELLY BEEF BURGER - 13.99 American cheese, pork belly, lettuce, tomato, raw onion

CAROLINA BEEF BURGER - 14.99

Pulled pork, topped with coleslaw Carolina BBQ Sauce

CHIPOTLE BEEF BRISKET BURGER - 14.99

Beef brisket, cheddar cheese, grilled onions, Chipotle BBQ sauce

MORNING AFTER BEEF BURGER - 14.99

Smoked ham, bacon, Swiss cheese, fried egg

TURKEY BURGER - 12.99

Smoked gouda, lettuce, tomato, raw onions, garlic mayo

VEGGIE BURGER - 12.99

Vegan patty, lettuce, tomato, raw onion, pickle

COCKTAILS

FALL/WINTER MARGARITA

Jose Cuervo, fresh lime juice, St George's, sour, cinnamon sugar rim

WINTER MULE

3 Olives Pear Apple vodka, St Georges, fresh lime juice, Fever Tree ginger beer

IRISH CIDER

Tullamore Dew Barrel Aged Cider, lemon, apple cider, draft cider float

CRUSHES

3 Olives vodka, fresh squeezed oranges or grapefruits, tripel sec, sprite

CARAMEL APPLE MARTINI

Caramel Van Gough vodka, Skrewball peanut butter whiskey, sour apple liquor, caramel, crushed peanut rim

WHEATLEY'S BLOODY

Bacon infused Wheatley vodka, spicy bloody mix, bacon, pepperoncini, olive, celery, Kloby's butt rub rim

OLD CAMP PEACH TEA

Old Camp peach pecan whiskey, fresh brewed southern style sweet tea

REFRESH WITH GIN

THE LAST WORD

Botanist gin, Green Chartreuse, Maraschino liquor, cherry, lime

GIN BRAMBLE

Barr Hill gin, Creme de Mure, fresh lemon juice, blackberries

AVIATION Bombay Sapphire gin, fresh squeezed lemon juice,

Maraschino liquor,

Creme de Violette liquor, cherry

NEGRONI

Monkey 47 gin, Compari, Antica sweet vermouth, orange peel

GIN MANHATTAN

Bar Hill Tom Cat gin, Carpono Blanco vermouth, bitters, lemon rind

BOOZY MILKSHAKES

Choose Ice Cream Flavor and Shot of your choice

ON DRAFT

Downeast(MA)“WhiteCider”5.5%

Smoketown Brewing (MD) “German Crossing Hefe” 5.2%

DiamondbackBrewing(MD)“ZlatyPilsner”4.8%

HeavySeas(MD)“GreatERPumpkin”10%**

RarBrewing(MD)“NaptownBrownAle”4.4%

Mobtown(MD)“41YearLapsePaleAle”5%

ElSegundo(CA)“BrokenSkullIPA”*6.7%

GooseIsland(IL)“IPA”5.9%

Rogue(OR)“NewportDazeHazyPaleAle”*5.5%

MonumentCity(MD)“FolkFestMarzen”5.5%

PeabodyHeights(MD)“OktoberfestMarzen”6%

HeavySeas(MD)“24thAnnivQuadIPA”*14.%**

Founders(MI)“SolidGoldLager”4.4%

ManorHill(MD)“Porter”*5.5%

SouthernTier(NY)“WarlockImpStout”*8.6%

GooseIsland(ME)“(BA)MonCheriStout”*13.9%**

Corsendonk(BE)“AgnusTripelAle”6.5%**

**RESTROOMS ARE LOCATED
BEHIND THE BIG SCREEN IN BAR AREA**

**MASKS MUST BE WORN BEFORE YOU
STAND UP OR LEAVE YOUR SEAT**

WINE BY THE GLASS

Sycamore Lane Cabernet	6oz -7	9oz - 9.50
Sycamore Lane Merlot	6oz -7	9oz - 9.50
Sycamore Lane Chardonnay	6oz -7	9oz -9.50
Sycamore Lane Pinot Grigio	6oz -7	9oz -9.50

BOTTLES

Benzinger Sonoma Chardonnay	Btl -38
Ruffino Lumina Pinot Grigio	Btl 30
Band of Roses Rose	Btl -38
Kung Fu Girl Riesling	Btl - 30
7 Deadly Zins	Btl -38
Robert Mondavi BA Cabernet	Btl - 40
Tome Gore Cabernet Velvet	Btl -38
Devil Merlot	Btl -38
19 Crimes Cabernet	Btl -38
Red Rock Merlot	Btl -38
7 Moons Red Blend	Btl -38

FROM THE WHISKEY BARREL

KLOBY'S MANHATTAN

Our own hand selected single barrel Kloby's Buffalo Trace, Antica sweet vermouth, bitters, cherry

SMOKED MANHATTAN

Smoked rocks glass, 1792 small batch, Antica sweet vermouth, bitters, cherry

BLACK MANHATTAN

Our own hand selected single barrel Kloby's Buffalo Trace, Averna Amora, Antica sweet vermouth, bitters, cherry

KLOBY'S OLD FASHIONED

Sagamore Rye, brown sugar simple syrup, bitters, orange rind

THE EASTWOOD

Sagamore Rye, Green Chartreuse, simple syrup, bitters, orange peel

THE "ROOSEVELT HOTEL" SAZARAC

Sazarac Rye, Herb Saint absinthe wash, simple syrup, lemon rind

BOULEVARDIER

Clyde's May, Compari, Antica sweet vermouth, bitters, orange rind