



## SANDWICHES AND PO' BOYS

ALL SANDWICHES ARE SERVED WITH FRIES AND PICKLES

### Harley's Fresh Ground Angus Quarter Pound Patties

Our Own Special Blend Of Angus Beef, Pressed Flat And Griddled Up With Or Without Onions And Topped As You Wish. \$8

Extra Patties: \$3 Each

### Ny Brat Po' Boy

Fresh Slow Smoked Brat, Poached In Beer And Finish On The Griddle With Onions, Apples And Pickled Cabbage On French Bread With Whole Grain Mustard \$11

### Cajun Chicken Po' Boy

Spicy Cajun Seared Chicken Breast On French Bread With Melted Cheddar Cheese, Shredded Lettuce, Dill Pickles, Tomato, And Remoulade Sauce \$12

### Cajun Smoked Pork Po' Boy

Thin Sliced Spicy Pork Loin Flashed On The Griddle With Our Smokehouse Cabbage, Tomato, Melted Swiss Cheese, And Dill Pickles Piled Onto French Bread With Remoulade Sauce \$14

### Smoked Prime Sandwich

Tidbits Of Our Angus Filet Mignon And Prime Rib Seared And Topped With Frizzled Onions, On Garlic Bread With Fresh Mozzarella Cheese \$18

### Cajun Beef Po' Boy

Tidbits Of Our Angus Filet Mignon And Prime Rib Seared With Our Cajun Rub, Grilled Jalapenos, Onions, And Cheddar Cheese On Garlic Bread \$18

### Cornmeal Trout And Bacon Po' Boy

Crisp Trout And Bacon On French Bread With Remoulade Sauce, Pickled Cabbage, And Tomato \$14

### Grilled Chicken Club

Grilled Chicken Breast With Lettuce, Tomato, And Smoky Bacon On A Toasted Onion Roll \$12

### Barbecuban

Harley's Twist On The Classic Cuban Sandwich With BBQ Pulled Pork, Smoked Cajun Pork Loin, Pickles, Swiss Cheese And Mustard Pressed On A Hero \$15

### Jerky Turkey Sliders

A Pair Of Pulled Turkey Sliders With Jerk Sauce, Shaved Red Onions, Swiss Cheese And Bacon. \$15

### Harley's Whole Hog Burger

A Grilled American Cheese Sandwich Topped With Two Fresh Ground Griddled Burgers, BBQ Pork, BBQ Brisket, Swiss Cheese, Griddled Onions And Capped Off With A Grilled Cheddar Cheese Sandwich \$15



## SIDES AND VEGETABLES

MAMMA DON'T HAVE TO TELL YOU TO EAT!  
ALL STAR SIDES

Mac And Cheese *Hot, Bubbly, And Crunchy* \$6

Sweet Corn Souffle \$4

Roasted Root Vegetables \$5

### Regular Sides

Scrappy BBQ Beans, Mashed Potatoes, Sweet Potato Poppers, Slaw, Bacon And Egg Potato Salad, French Fries, Smokehouse Cabbage, Garlic Bread \$4

### TOPPINGS

LETTUCE, TOMATO, SLICED RED ONION, MAYO & PICKLED CABBAGE INCLUDED  
CHEDDAR, SWISS, AMERICAN, FRESH MOZZARELLA, SAUTÉED ONIONS, \$1.50  
SMOKY BACON, FRIZZLED ONIONS, GRILLED JALAPENOS \$2

## SAUCES

GRANNY SMITH APPLE BBQ, CARIBBEAN JERK, ASIAN SWEET & HOT,  
SWEET CIDER MUSTARD SAUCE, REMOULADE SAUCE, BUFFALO SAUCE. \$.75 FOR EXTRA

## KIDS MENU

Kids Slider, Choice Of Any BBQ Meat With Fries \$5

Kid ¼ Rib, Baby Or Spare Ribs, Served With Fries \$6

Kids Chicken Fingers With Fries \$6

Creamy Shells And Cheese \$6

## DESSERTS

Bacon Butterscotch Creme Brulee

Chocolate Raspberry Volcano

Bread Pudding With Whiskey Cream Sauce

Bacon Chocolate Chip Cookies



# HARLEY'S

## Smokeshack and BBQ

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WE ACCEPT



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Welcome to "Harley's Smokeshack"! We proudly serve New York City's finest BBQ in our East Harlem's family style restaurant and sports bar. Relax in an authentic Southern Smokeshack and enjoy one of our many signature drinks, allowing Pitmaster General Dave "Fink" Finkelstein to do what he's famous for - BBQ!! We use only the freshest local ingredients available and everything is made to order.

We choose only Murray's All Natural chicken and turkey and all BBQ comes straight to your table from our jumbo Southern Pride Smoker in the kitchen. Sample our succulent ribs, our signature pulled pork sandwiches, our fresh ground burgers and our classic sizzling starter.

Fink prepares your choice of smoked meats, fresh crisp salads, mouthwatering dressings and one of a kind homestyle sides made by the Pitmaster himself, from scratch. Fink has spent the past decade perfecting the art of BBQ, west of the Hudson, both in Bergen and Rockland Counties, with his lead pitman Robert Gant. So from our team to your table, thank you for joining us and enjoy the 'QUE!

## APPETIZERS



### Smoked Wings

Chicken Wings, Marinated And Slow Smoked Then Fried Crisp And Tossed With Buffalo, Asian Hot, Or Our Granny Smith Apple BBQ Sauces \$9

Bacon, Chive, Garlic Wings, Add \$2

### Smoked Three Cheese Fondue For Two

Cheddar, Swiss, And American Cheeses With A Splash Of Hard Cider Are Quick Smoked Over Fruit Wood Chips And Brought To You With Chunks Of Sausage, Pretzel, Apple Pieces And Carrot For Dipping. \$17

### Harley's Stuffed Shrimp

Four Jumbo Gulf Shrimp With A Lump Crab And Cornbread Stuffing, Served Over Remoulade Sauce And Our Smoked Tomato Vinaigrette. \$17



### BBQ Frito Pie

Fritos Piled High With Chopped Beef, Pulled Pork, Or Murray's Turkey, Cheddar Cheese, Slaw, Grilled Jalapenos And Sour Cream \$9

### Texas Lollipops

Smoked NY Brat Chunks Wrapped In Our Smokey Bacon On Skewers, Tossed With BBQ Sauce And Served With Our Horseradish Cream Sauce \$9

### NY Lollipops

BBQ Smoked Meatballs Wrapped In Our Smokey Bacon On Skewers, Tossed With BBQ Sauce And Served With Our Horseradish Cream Sauce \$9

### Sizzling BBQ Appetizer Sampler

Served Smoking Hot To Your Table With Your Choice Of Any Three: BBQ Wings, NY Or Texas Lollipops, BBQ Meatballs, Spare Ribs, Or Baby Back Ribs, Served With Appropriate Sauces 16

### Quesadillas

Grilled Flour Tortilla Stuffed With Shredded Cheddar Cheese, Served With A Dollop Of Sour Cream And Pico De Gallo. \$8

Add BBQ Meat, Grilled Chicken, Or Sausage Add \$5

### Gumbo of the Day Market Prices

## "SMOKESHACK SALADS"

### The Pitmaster's Salad

Mixed Greens Tossed With Our Smoked Tomato Vinaigrette Topped With Fresh Mozzarella, Smoked Cheddar, Smoked Turkey, Bacon, Grape Tomatoes, Shaved Red Onion And A Hard Boiled Egg. \$15

The Pitmaster's Wife's Salad (A Smaller Sized Version) \$9

### Grillmaster's Salad

Grilled Angus Filet Mignon Or Chicken Breast, Sliced Thin Or Jumbo Shrimp Over Mixed Greens Tossed With Our Chipotle Lime Aioli

Petite Filet Mignon \$18 Chicken \$13 Shrimp \$18

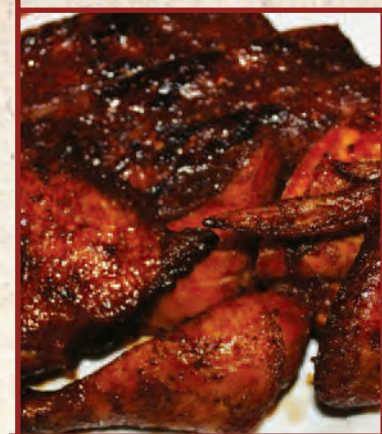
### House Wedge Salad

A Wedge Of Iceberg Lettuce Served With Grape Tomatoes, Shaved Red Onion, Topped With Our Peppercorn Parmesan Dressing \$6

### Apple Salad

Mixed Greens Tossed With Apples, Carrots, Craisins, Candied Pecans, Bleu Cheese Crumbles, Shaved Red Onions And Our Apple Vinaigrette \$9

## FROM OUR SMOKER



### BBQ Brisket Stuffed Meatloaf

Fresh Ground Beef, Pork, And Bacon Mixed With Our Own Blend Of Spices, Cheddar, And American Cheese. Carefully Formed Into Loaves Stuffed With Chopped Brisket And Slow Smoked Then Glazed With Our Granny Smith Apple BBQ Sauce. Served With Mashed Potatoes And Roasted Root Vegetables. \$18

### BBQ Meatball Sliders

Our Meatloaf Mix, In Bite Size Portion On Potato Rolls With A Side Of Fries And Pickle Chips \$10

### Half BBQ Murray's Natural Chicken \$15

Slow Smoked Then Flash Fried Crisp And Tossed In Our Granny Smith BBQ Sauce Or Spicy Caribbean Jerk Sauce. Served With Two Regular Sides

### Pulled Murray's All Natural Turkey

Slow Smoked Whole Turkey Hand Pulled And Finished With Its Own Juices And Either Granny Smith BBQ Sauce Or Spicy Caribbean Jerk Sauce. Served With Two Regular Sides \$15 Platter

Sandwich With Fries And Pickles \$10

### Hand Sliced Beef Brisket

Brisket Of Beef, Sliced Thin By Hand And Served With Our Granny Smith BBQ Sauce Or Spicy Caribbean Jerk Sauce. Served With Two Regular Sides \$17 Platter

Sandwich With Fries And Pickles \$12

### BBQ Pulled Pork

Pork Shoulder, Slow Smoked And Shredded Into Chunks With Our Granny Smith Bbq Sauce. Served With Two Regular Sides \$15 Platter

Sandwich With Fries And Pickles \$10

### St Louis Cut Spare Ribs Or Baby Back Ribs

Dry Rubbed, Smoked And Then Finished On The Grill Wet With A Dusting Of Harley's Dry Rub At The End. Served With Two Regular Sides

\$15 Half Rack Full Rack \$26

### Fresh Smoked NYC Brat

Our Own Recipe, Slow Smoked, Poached In Beer And Finished On The Griddle With Onions. Served With Our Homemade Cider Sweet Mustard And Two Regular Sides \$13

### Cajun Smoked Pork Loin

Brined, Rubbed And Smoked With Our Cajun Seasoning, Sliced Thin, Flashed On The Griddle And Served With Two Regular Sides \$14



## COMBOS AND GROUP PLATTERS

### Slider Sampler, Your Choice Of Three

Pulled Pork, Pulled Turkey, Sliced Brisket, Meatball, Brat, Or Cajun Pork, With Fries And Pickles \$12

### Two Meat Sampler

A Choice Of Two Of Our BBQ Meats From The Smoker And Two Of Our Regular Sides \$16

### Three Meat Sampler

A Mixed Platter With A Choice Of Three Of Our BBQ Meats From The Smoker \$20

### BBQ Sampler For Two

A Half Chicken, A Half Rack Of Ribs And Two Pairs Of Sliders Of Your Choice Plus Three Regular Sides \$41

### Table Breaker For Four

A Jumbo Platter With A Half Rack Of Each Of Our Ribs, A Half Chicken, A Sausage Link Sliced Up And A Tasting Of Pork, Beef And Turkey. Served With Three Large Sides, A Basket Of Slider Rolls And A Basket Of Fries. \$75

### The Slider Slammer

A Jumbo Platter With Four Of Each Of Our Sliders: Pulled Pork, Pulled Turkey, Chopped Beef, Meatball, Brat, And Cajun Pork \$80

## ENTREES

### Smoked Prime Rib

We Rub A Whole Prime Rib With Our Signature Reno Rub, Slow Smoke It To Rare, Cut It Into Steaks And Finish It To Order On The Grill. Served With MASHED Potatoes, Roasted Root Vegetables And Our Horseradish Cream Sauce. \$23

### Cornmeal Trout And Bacon

Fresh Trout Filets, Dusted With Cornmeal And Sautéed With Thick Slices Of Bacon, Served Over A Salad With Our Smoked Tomato Vinaigrette And A Sweet Corn Souffle. \$17

### Maple Smoke Roasted Salmon

Fresh Salmon Filet Quick Smoked With A Real Maple Syrup Glaze And Topped With Chopped Pecans Over An Apple Salad And A Sweet Corn Souffle \$18

### Bacon Wrapped Filet

An Angus Beef Filet Mignon, Wrapped In Our Smokey Bacon And Grilled To Order With A Side Of Chipotle Lime Aioli, Cheese Grits, And Our Smokehouse Cabbage \$24

### Chicken Or Shrimp And Grits

Shrimp Or Boneless Chicken Breast Sautéed With Sausage And A Dark Creole Sauce Over A Big Bowl Of Creamy Cheese Grits

Chicken \$14 Shrimp \$18

