



Salads

- PICKLED EGGS \$1.00
Pickled in sweet apple vinegar with red beet and onion.
- GREEN GARDEN SALAD \$7.50
Choice of Caesar, Ranch or Raspberry Vinaigrette.
- SMOKED BRISKET SALAD..... \$10.50
Mixed greens topped with Smoked Sliced Brisket, choice of Caesar, Ranch or Raspberry Vinaigrette.
- SMOKED CHICKEN SALAD \$10.50
Mixed greens topped with Smoked Pulled Chicken, choice of Caesar, Ranch or Raspberry Vinaigrette.

Frequently Asked

TRI TIP VS. BRISKET

Brisket is a Texas staple capped with a thin layer of fat. As it cooks that fat melts down into the meat. More fat means more flavor! Tri Tip is a smaller relatively lean roast, first introduced to BBQ in Santa Maria, California.

HICKORY SMOKING TIMES

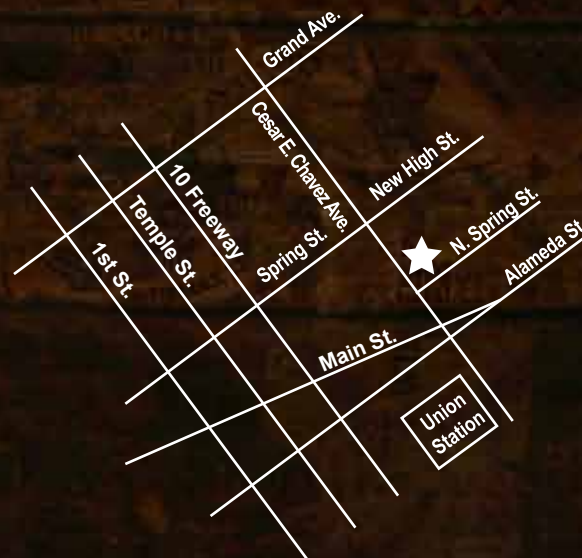
- Pork 16 hrs.
- Brisket 12 hrs.
- Tri Tip 6 hrs.
- Ribs 4 hrs.
- Chicken 3 hrs.
- Hot Links 1 hr.

Drinks

- FOUNTAIN DRINKS..... \$2.00
Coke, Diet Coke, Sprite, Orange
- FRESH LIMEAID..... \$2.00
- FRESH BREWED ICED TEA \$2.00
- FRESH BREWED SWEET
MINT TEA \$2.00
- SMALL BATCH ROOT
BEER OR CREAM SODA \$2.50
- SPARKLING WATER \$2.00

Desserts

- BOURBON BREAD PUDDING \$4.00
A creamy bread pudding with sweet custard, baked until golden brown. Served with warm bourbon sauce.
- PEACH COBBLER \$4.00
A traditional blue ribbon County Fair cobbler.
- SMORES \$4.00
Crunchy graham cracker crust baked with chocolate fudge and topped with marshmallow.
- MAKE ANY DESSERT A LA MODE \$1.50



640 NORTH SPRING STREET
LOS ANGELES, CA 90012

MON - THUR 10:30 AM - 9:00 PM
FRI 10:30 AM - 10:00 PM
SAT 12:00 PM - 10:00 PM
SUN 12:00 PM - 9:00 PM

The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of a foodborne illness.

Spring Street
Smoke House
LOS ANGELES
"We're BBQ People"



www.sssmokehouse.com

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