

WOOD GLOSSARY



MESQUITE



PECAN



HICKORY



OAK

SNACKS

	MARTA'S FRESH TORTILLAS, CAMP BREAD, PIT MASTER FAT	5
	SMOKED TEXAS PEANUTS, CHILI SALT	6
	CRISPY POTATOES, SMOKED GARLIC AIOLI, ANCHO PUREE	10
	CRISPY BRUSSELS SPROUTS, FERMENTED LIME VINAIGRETTE	13
	SMOKED HUMMUS, PIT MASTER FAT, CAMP BREAD, TORTILLA CHIPS	10
	SMOKED WHITEFISH DIP, CAMP BREAD, TORTILLA CHIPS	12
	SMOKED PORK EMPANADAS, TOMATILLO CREMA	10
	SMOKED BOCK BEER CHEESE FONDUE, CAMP BREAD, VEGETABLES ADD TODAY'S SAUSAGE +7	12
	KICK ASS NACHOS, GUACAMOLE, SOUR CREAM, PICO DE GALLO ADD MEAT +6	11
	THICK CUT BACON PINCH BUNS, FERMENTED LIME VINAIGRETTE, CILANTRO, PICKLES	3.5 ea

SALADS

	3 KALE SALAD, CELERY GREENS, GUANCIALE, SMOKED PEPITA, MANCHEGO	11
	BRISKET GRAIN BOWL, ANCIENT GRAINS, PICKLED CHERRY, SMOKED PECANS, COTIJA, MIXED HERBS, RED WINE VINAIGRETTE	14
	SHAVED BRUSSELS SPROUTS, CURRANTS, PARMESAN, PINE NUTS, OLIVE OIL, CITRUS	9

SIDES

	FRESH CHIPS	6
	BORRACHO BEANS	6
	MEXICAN CORN	6
	SMOKED MUSTARD POTATO SALAD	6
	TRADITIONAL COLESLAW	6
	GRILLED BROCCOLINI	8
	SMOKED LOADED BAKED POTATO	8

EXTRAS

	ADD SHRIMP	3.5
	ADD BEEF	7
	ADD PULLED PORK	7
	ADD BIRD (COLD)	7
	ADD RANCHERO HEN (WARM)	7
	TOP IT OFF WITH FONDUE	5

TRADITIONAL Q

	PORK RIBS	HALF-15 FULL-31
	LAMB BRISKET	OZ - 3
	BRISKET	1/4 LB - 6.5

NEW Q

	BULGOGI SALMON TACOS, CHIPOTLE AIOLI, PEPITA SLAW, COTIJA, LIME	15
	BOWL OF RAMEN NOODLES, BONE BROTH, PORK RIB MEAT, CHILES, QUAIL EGG, LIME	17
	WHOLE BEEF RIB, ANCHO DEMI, HOUSE PICKLES, CAMP BREAD	20

DRY AGED BEEF BBQ! ®

	28 DAY DRY AGED SLICED BRISKET	\$9 / 3oz
	28 DAY DRY AGED WHOLE BEEF RIB, ANCHO DEMI, HOUSE PICKLES, CAMP BREAD	45

ONLY AVAILABLE AT WOODSHED SMOKEHOUSE!

TACOS

	BULGOGI BEEF, HOUSE KIMCHI, LIME	13
	BOURBON & COKE PORK "BÁNH MÌ", PICKLED CHILES, COTIJA, LIME	12

TODAY'S ANIMAL, FRESH SALSAS, COTIJA, LIME, TORTILLAS MKT

	RANCHERO STYLE SMOKED GAME HEN, CHEDDAR, CRISPY SKIN, LIME	13
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SIMPLE PLATES

	BRISKET STUFFED PIQUILLO PEPPERS, BONE BROTH & COTIJA	10
	TODAY'S SAUSAGE, CAMP BREAD, HOUSE MUSTARD & PICKLES	MKT
	PORK RIB MEAT TAMALES, SPICY TOMATILLO CREMA	10
	CHICKEN FRIED STEAK & SMOKED JALAPEÑO GRAVY, PICKLED CHILES	18

DINING WITH FRIENDS

	16 HOUR-SMOKED BEEF SHIN, FRESH RICOTTA, SMOKED OIL, BORRACHO BEANS, 3 KALE SALAD, TORTILLAS	97
	OPEN FIRE JAMBALAYA, SHRIMP, RABBIT-RATTLESNAKE SAUSAGE, GAME BIRD, HOT SAUCE BUTTER, CAMP BREAD	83
	HOUSTON QUAD: SAUSAGE OF THE DAY, PORK RIBS, LAMB BRISKET, BEEF BRISKET, SWEET & SPICY PICKLES, POTATO SALAD & BORRACHO BEANS, CAMP BREAD	101
	TOMAHAWK PRIME RIB, CRISPY POTATOES, GRILLED BROCCOLINI, DEMI-GLACE, BONE BROTH, HORSERADISH CREAM, GREEN SALAD, CAMP BREAD	160
	WHAT THE DUCK! PICKLED VEGGIES, KIMCHI, KOREAN BBQ SAUCE, STEAM BUNS, TORTILLAS, TRIMMINGS, REFRIED DUCK BONES DON'T DUCK YOURSELF, BE SURE TO GIVE US 24 HOUR NOTICE	108

SANDWICHES

	CRISPY FRIED CHICKEN SANDWICH, BREAD AND BUTTER SLAW, MAYO	11
	CHEESEBURGER - MAYO, LETTUCE, TOMATO * ADD HOUSEMADE BACON 4 ADD ORGANIC EGG 4	SINGLE 10 DOUBLE 13
	BBQ PULLED PORK, HOUSE MUSTARD & PICKLES, ANCHO COLESLAW	11
	CHOPPED BRISKET, HOUSE MUSTARD & PICKLES, CHOPPED ONION	11
	WOODSHED BURGER, CHOPPED BRISKET, TODAY'S SAUSAGE, SMOKED CHEDDAR, TRADITIONAL GARNISH	15
	BUTCHER'S SANDWICH, CHOPPED BRISKET, PULLED PORK, TODAY'S SAUSAGE, HOUSE MUSTARD & PICKLES, TRADITIONAL COLESLAW	11
	HOUSEMADE FRIED PASTRAMI, SWISS CHEESE, HOUSE KIMCHI, PICKLED MAYO, SOFT BUN	15

CHEF / OWNER

TIM LOVE



f / WOODSHEDHOUSTON @WOODSHEDHTX

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THE WOOD WE'RE COOKING WITH

MESQUITE

STRONG EARTHY FLAVOR. MESQUITE IS A SCRUBBY TREE THAT GROWS WILD IN THE SOUTHWEST. WITH A VERY DISTINCT FLAVOR SWEETER AND MORE DELICATE THAN HICKORY, IT'S A PERFECT COMPLEMENT TO RICHLY FLAVORED MEATS SUCH AS STEAK, DUCK OR LAMB.

PECAN

SIMILAR TO HICKORY (IT'S THE SAME FAMILY OF TREE), BUT NOT AS STRONG. TRY SMOKING WITH THE NUTSHELLS AS WELL. PECAN IS THE BEST FOR THAT BEAUTIFUL GOLDEN-BROWN TURKEY. TRY IT WITH OTHER POULTRY PRODUCTS, GAME BIRDS AND PORK - FOR THAT DELICATE PECAN FLAVOR.

HICKORY

EVEN THOUGH THIS TREE IS ONLY FOUND IN SOUTHERN REGIONS OF THE COUNTRY, IT IS THE MOST COMMON AND MOST POPULAR HARDWOOD USED FOR SMOKING IN THE UNITED STATES DUE TO ITS PUNGENT, SMOKY, BACON-LIKE FLAVOR. WHEN MEATS ARE SMOKED WITH HICKORY THEY DEVELOP A REDDISH COLOR, OR "RED RING". VERY COMMONLY USED FOR BEEF BRISKET AND LAMB.

OAK

OAK IS A COMMON HARDWOOD THAT IMPARTS A MILD TO MEDIUM SMOKY FLAVOR IN MEAT. BARBECUE ENTHUSIASTS LARGELY CONSIDER OAK ONE OF THE BEST STAPLE SMOKING WOODS AS IT COMPLEMENTS MOST MEATS, INCLUDING BEEF, PORK AND CHICKEN.

COCKTAILS

PALOMA WATER

TOPO CHICO, TEQUILA,
LIME, GRAPEFRUIT

11

APEROL SPRITZ

(FROZEN OR ON THE ROCKS)
APEROL,
CLUB SODA, PROSECCO

11

RANCH WATER

TOPO CHICO,
TEQUILA, LIME

11

PROVENCE IN THE PARK

GIN, LEMON, LAVENDER

13

THE RUM ONE

DARK RUM, CAMPARI, LIME,
GRAPEFRUIT, AGAVE

13

BUMBLING BEE

TX BLENDED WHISKEY,
ORANGE, LEMON, HONEY

15

RED PEPPER TEQUILA SMASH

TEQUILA, CITRUS, WOOD ROASTED
RED PEPPER, HONEY SYRUP

15

SMOKEY MARIA

TEQUILA,
BLOODY MARY MIX

11

TEQUILA OLD FASHIONED

TEQUILA, SUGAR,
WALNUT, CHOCOLATE BITTERS

18

MARGARITAS

JALAPEÑO CUCUMBER MARGARITA

TEQUILA, PATRÓN
CITRONGE, JALAPEÑO SIMPLE,
CITRUS, CUCUMBER

15

PITCHER 77

MARGARITA

TEQUILA, LOVE MARGARITA MIX,
TRIPLE SEC

FROZEN OR ON THE ROCKS

13

PITCHER 66