



Northbound Smokehouse & Brewpub

2716 E. 38th St. | Minneapolis, MN 55406 | 612-208-1450

Bulk Pricing

Smoked Meats

Smoked Jumbo Wings - \$12/lb.

A mix of flats and drummies, hickory smoked. Comes with choice of Sweet & Spicy, Buffalo, or Jerk dry rub. Come with choice of house made ranch or blue cheese dressing. Suggested 6oz/person (6-8 wings per pound)

18-Hour Porketta - \$12/lb.

Fennel forward Iron Range-style Porketta. Suggested 5oz/person. We recommend topping it with our House BBQ Sauce.

Pulled BBQ Chicken - \$13/lb. (GF)

Smoked Chicken shredded and soaked with our Mother's BBQ sauce (A little sweet, a little mustard, and a touch of spice). Suggested 4oz/person. We recommend topping it with our Garden Slaw.

Molasses BBQ Pulled Pork - \$12/lb (GF)

Sweet molasses BBQ sauce mixed in with our smoked and shredded pork butt. Suggested 4oz per person. We recommend topping it with our Pineapple Slaw.

Thin Sliced Beef Brisket - \$35/lb.

Hickory smoked beef brisket. Served in a Jus. Suggested 4oz/person.

Beef Brisket - \$35/lb.

We smoke our brisket low and slow, then shred it and serve it with our Red Chili Gravy. Suggested 4oz/person.

Corned Beef - \$20/lb.

Hickory smoked pulled beef. Suggested 4oz/person.

Beer Brined Turkey - \$18/lb.

Lightly hickory smoked and sliced boneless turkey. Suggested 3oz/person.

Cooked House Cured Duroc Bacon - \$21/lb. (GF)

Thick sliced apple wood smoked Duroc pork belly. Approx. 16 slices/lb.

Atlantic Salmon - \$32/lb.

Flaked, alder wood smoked Atlantic Salmon. Suggested 2oz/person.

Rainbow Trout - \$36/lb.

Flaked, alder wood smoked Rainbow Trout. Suggested 2oz/person.

Chipotle Jackfruit - \$28/lb.

Smoked and Shredded Chipotle seasoned Jackfruit. Suggested 4oz/person.

Platters

Hummus platter \$ 5 /per person

Your choice of up to 3 different kinds of hummus served with veggies and Pita Chips. Available hummuses are: Roasted Garlic, Kalamata Olive, Sun Dried Tomato, Chipotle, Smoked Beet, Pumpkin, and Bloody Mary.

MN Lox Platter \$ 8/per person

A play on traditional lox. Ours is made from cold smoked Norwegian Steelhead Trout. Served with Lemon Caper Cream Cheese, Dill Chevre, Lemon slices, capers, cucumbers, red onion and garlic crostini.

Veggie Platter \$3 /per person

Sides

Baked Beans - \$8/qt. (GF)

Molasses Baked Beans made with our special Duroc Bacon.

Garden Slaw - \$9/qt.(GF)

Our premium extra hearty slaw with shaved brussel sprouts, kohlrabi, kale, carrots and cabbage. Served in a creamy sauce

Kettle Potato Chips - \$7/lb. (GF)

Hand sliced and cooked in house daily. Suggested serving 3oz per person.

Potato Salad - \$5/qt (GF)

A creamy potato salad with mustard, pickles, eggs, chives, celery and onion.

Traditional Slaw - \$4/qt (GF)

A very traditional coleslaw with cabbage, red cabbage, carrot and a creamy dressing.

Pineapple Slaw - \$10/qt (GF)

A sweet cabbage and pineapple slaw with sweet bell peppers and cilantro in a vinegar base.

Salads

Trout & Spinach - \$5/person

Spring mix greens, smoked trout, smoked egg, wild rice, and house-cured bacon. Served with our honey vinaigrette.

Caesar - \$3/person

Classic salad of romaine lettuce, parmesan cheese and House made Caesar dressing. Served with garlic crouton.

Smokehouse - \$2/person (GF)

A classic. Mixed greens with cucumbers, shredded cheese, and tomatoes. Served with our honey vinaigrette.

BBQ Sauces

House BBQ Sauce - \$4/qt

The original Northbound BBQ sauce served with our famous Porketta since the beginning. A great mild bbq sauce with a hint of vinegar.

Mother BBQ Sauce - \$12/qt (GF)

A rich and complex bbq sauce with just the lightest touch of spice and mustard. This is the sauce that comes on our BBQ Pulled Chicken

Texas BBQ Sauce - \$11/qt (GF)

Our spiciest BBQ sauce also has a coffee layer to the flavor to make this a very unique sauce.

Molasses BBQ Sauce - \$6/qt (GF)

Our sweetest and thickest bbq sauce made with plenty of dark molasses for its signature flavor. This is the BBQ sauce we use for our BBQ Pulled Pork.

