

Myron Mixon's  
SMOKE SHOW



APPETIZERS

SMOKED CHICKEN WINGS

(6) 7.99 (12) 13.99 (18) 17.99  
rubbed, smoked, and charred. served dry, sauce at table.

ONION RING BASKET

8.99  
beer battered in house

HUSH PUPPY BASKET

(8) 7.99  
made with jalapeno and cheddar. comes with chipotle ranch dip

SLIDERS

(3) 9.99  
mix and match between pulled pork, pork belly, pulled chicken, and brisket

BARBECUE NACHOS

10.99  
cheddar sauce, salsa, pickled jalapeños, sour cream, and guacamole. your choice of pork, chicken, or brisket.



EGG ROLLS

(2) 5.99 (4) 10.99  
ask your server about the roll of the day

BARBECUE TACOS

(3) 8.99  
soft corn tortilla with cilantro and onion. your choice of chicken, pork, or brisket

FRIED PICKLE BASKET

7.99  
served with buttermilk ranch

CHEESE CURD BASKET

9.99  
served with chipotle ranch

THE KING'S BACON

8.99

LOADED SWEET POTATO WAFFLE FRIES

9.99  
sour cream, the king's bacon, house cheese blend, and chives

ENTRÉES

all entrées are cooked to smoked perfection  
comes with coleslaw, hush puppies, and white bread

HALF CHICKEN

12.99

PULLED PORK

12.99



WORLD'S GREATEST RIBS

(½ slab) 14.99 (full slab) 24.99  
try for yourself the winningest ribs in all of barbecue

BRISKET

13.99

THE PICK THREE

(all ribs add a dollar)  
23.99  
(4) ribs, (½) chicken, pork belly, sausage link, (½lb) pulled pork, or (½lb) brisket

SANDWICHES

PULLED PORK

add coleslaw for 50 cents

BEEF BRISKET

sliced, lean brisket. straight out of the smoker

JALAPEÑO AND CHEDDAR SMOKED SAUSAGE

served in a bun, not on one.



NOTORIOUS P.I.G.

smoked pork belly, pulled pork, and bacon infused pork loin, topped with mama's slaw

BRISKET MELT

smoked brisket, sauteed onions and peppers with melted provolone

MAGIC MUSHROOM

smoked portabella, zucchini, caramelized onions topped with melted swiss

THE PITTMASTER'S P.B.L.T.

a pork belly b.l.t., served on texas toast

SMOKED CHICKEN SALAD SANDWICH

served on toasted bread

THE KING RIB

this sandwich will make women and children weep — and grown men, too

THE KING'S  
FEAST



slab of ribs, (2) ½ chickens,

(1lb) pulled pork, (1lb) brisket,

(4) cupcake chicken, (4) eggrolls,

hush puppies and coleslaw

\$100

SALADS

SMOKED CHICKEN COBB

12.99

BLT WEDGE

11.99

KID'S MENU

all kids meals 5.95  
served with fries and drink

GRILLED CHEESE

BUTTERED NOODLES

PULLED PORK SLIDER

CHICKEN TENDERS

DESSERTS

all desserts are 6.99

BANANA PUDDING

PEACH COBBLER

BREAD PUDDING

PECAN PIE

BBQ RULES

\*If there is a pink ring around your meat, don't worry.  
the pink is a result of the smoking process.  
\*smoked meats take time, so we may run out of particular product. we apologize in advance.



PIG WINGS

(3) 12.49

RIBS

(⅓slab) 10.99



MYRON'S WORLD FAMOUS  
CUPCAKE CHICKEN

(3) 9.99

BABY BACK MAC

(large portion) 10.99

KING'S SPECIALTY  
BURNT ENDS

(½ pound) 13.99

BBQ DEVILED EGGS

(6) 7.99

SIDES

all sides are 3.49  
\*=contains pork

COLD SIDES



LOADED BAKED POTATO SALAD \*

MAMA'S COLE SLAW

SIDE SALAD

GRANDMA MIXON'S DILL PICKLES

BABY BACK MAC \*

5.99

BOURBON SWEET POTATO CASSEROLE

5.99

HOT SIDES

SMOKY COLLARD GREENS \*

SWEET POTATO WAFFLE FRIES



BBQ GEORGIA PEACH BAKED BEANS \*

HUSH PUPPIES

AMERICAN FRIES

CAJUN CORN



SIGNATURE DRINKS

THE MYRON MIXON \$11  
skyy vodka, wild turkey 81 bourbon, cinnamon, clove, simple syrup, lemon juice, nutmeg, honey

PALOMA \$10  
hornitos tequila, grapefruit juice  
simple syrup, lime juice

CUCUMBER COOLER \$11  
effen cucumber, lime juice, st. germaine, simple syrup, angostura bitters, garnish with cucumber serve up in martini glass

OLD FASHIONED \$12  
jim beam single barrel, simple syrup, angostura bitters, orange bitters

BEE'S KNEES \$11  
bulldog gin, honey, syrup, lemon juice  
lavender bitters

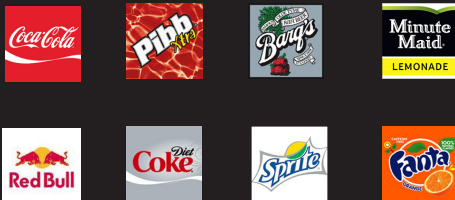
JALAPEÑO SHOT \$10  
maestro dobel rsv tequila  
served in a jalapeno pepper

REDNECK MOJITO \$11  
jim beam, simple syrup lime juice, mint leaves

GEORGIA MULE \$11  
moon shine, lime juice, ginger beer

HICK-A-RITA \$12  
cabo wabo tequila, triple sec, fresh lime  
sweet sour, hickory rim

DAVID MIXON'S BLOODY MARY \$16  
tito's vodka, zing zang bloody mary mix, garnished with celery, pickle, cocktail onion, jalapeno pepper slice, smoked bacon, 2 burnt ends, sausage slice and rimmed with rub a dub rib rub. it's a meal in a glass



CATERING

MYRON MIXON'S SMOKE SHOW GIVES YOU

PICK-UP & DROP-OFF

FULL SERVICE

PARTY AT YOUR PLACE

WE OFFER A PRIVATE EVENT SPACE AT

THE RESTAURANT. INTERESTED IN MAKING

RESERVATIONS? HERE'S HOW:

PICK A DATE & NUMBER OF GUESTS

PICK A MEAL

GIVE US A CALL AT 773.360.1452

(773) 360-1452  
www.mmsmokeshowbbq.com  
3801 N Clark St, Chicago, IL 60613

THE ONE  
TRUE  
KING



THE KING  
Myron Mixon

As a 4-time world barbecue champion, Myron Mixon is the winningest man in barbecue. The chief cook of the Jack's Old South Competition Bar-B-Que Team.

Myron competed in his first competition in Augusta, Georgia, in 1996, where he took first place in whole hog, first place in pork ribs, and third in pork shoulder. Since then, he's won more barbecue competitions than anyone else in the world.

He's won over 200 grand championships resulting in over 1,800 total trophies, 30 state championships, 8 Team of the Year awards, and 11 national championships. Myron's team has taken three first place whole hogs at the Jack Daniels World Championship Invitational Barbeque Competition.

He has been the Grand Champion at the World Championship in Memphis 4 times: 2001, 2004, 2007 and 2016; and, has also taken first place in the Whole Hog category at the World Championship in: 2001, 2003, 2004 and 2007. And, his team is the only team to win Grand Championships in Memphis in May, Kansas City BBQ Society, and Florida BBQ Association in the same year. In 2013, he was inducted into the Barbecue Hall Fame in Kansas City.

On TV, Myron is the Executive Producer and host of "BBQ Rules" and star of two other hit television shows "BBQ Pitmasters" (which will air its eighth season in 2016) and "BBQ Pitwars" (a competition show that Mixon has won in each of its two seasons) on Discovery's Destination America.

Mixon is the author of the hugely successful The New York Times bestselling cookbook Smokin' with Myron Mixon: Recipes Made Simple, from the Winningest Man in Barbecue (Random House, May 2011), Everyday Barbeque (Random House, May 2013), and Myron Mixon's BBQ Rules (Abrams, 2016).

Myron's products can be found in retail stores across the country, and in a growing number of international locations.

01 04 07 16  
4 TIME WORLD CHAMP

