



Price is per person and does not include tax, tips, or beverages.

MATLACK'S

FIRST COURSE

Choose one

Mini Baked Potatoes

Tiny spuds, slightly smoked, baked and topped with sour cream, candied bacon, cheese, & chives

Frito Pie

Fritos, chili, tri-tip, cheddar cheese, chipotle sour cream, pickled jalapeños

Smoked Chicken Lollipops

Four smaller smoked chicken drumsticks wrapped in candied bacon with our house BBQ glaze

SECOND COURSE

Choose one

Tri-Tip Salad

Greens, Smoked Tri-Tip, smoked tomato, shallots, blue cheese vinaigrette

Smoked Chicken Salad

Greens, smoked chicken breast, corn, Mama Lil's peppers, queso fresco, with citrus vinaigrette



Boss Hog

Rosemary rubbed smoked pork Loin, hickory & cherry smoke, Mama Lil's peppers, fresh mozzarella, chive aioli on an Acme ciabatta



Smoked Club

Herb-brined smoked chicken breast, bacon, lettuce, tomato, chive aioli on an Acme ciabatta



Smoked Tofu Banh Mi Sandwich

Smoked tofu, spicy marinated carrot, cucumber, onion, and jalapeno, ginger peanut sauce, cilantro served on an Acme baguette

Seattle Dog

Olympia Provisions spicy kielbasa sausage, caramelized onions, house-made herbed cream cheese

DESSERT

Choose one

Banana Pudding

Warm Cookie Sundae

#DineDowntownBoise



#ThisIsYourDowntown



Idaho Grown
Ingredients



Please
tip your server!



IDAHO WINE
COMMISSION

