

APPETIZERS

FIREBOMBS (4) 14

Crispy outside & melty inside. smoked mac & cheese + pulled pork + panko crust + bbq sauce

BACON JALAPEÑO POPPERS (4) 14 GF

crab + cream cheese + **bacon** + jalapeño

DEVEILED EGGS (6) 12

House-made deviled egg sampler with 3 variations. Simply amazing!

TATERBOMBS (4) 12

Crispy outside & creamy inside. potatoes + **bacon** + green onions + panko crust
Finished with sour cream and demi-glace.

FRIED CHEESE CURDS 14

Wisconsin **white cheddar** + garlic Parmesan.

AHI TOAST* (4) 13

sesame-crusted ahi tuna + avocado + tapenade + seasoned tomatoes

FORK RINDS 0

Freshly fried pork skins for free. Just ask.

ADD CHEESE SAUCE OR CHILI +3

COLD SMOKED ARTICHOKE 11 GF V

Served with **rosemary truffle aioli**.

CRISPY RIB POPS (4) 14 GF

Juicy, frenched pork ribs fried to crispy perfection

SALADS

CHICKEN CAESAR SALAD 16

romaine + house-made croutons + shaved **Asiago**.
Sub tri tip steak 4

CHICKEN COBB SALAD GF 17

mixed greens + **egg** + **bacon** + **avocado** + tomato + cucumber + red onion + blue cheese crumbles + vinaigrette dressing.

Sub tri tip steak 4

AHI TUNA SALAD* 20

sesame-crusted ahi tuna + spring mix + bell peppers + carrots + **avocado** + cucumber + sweet cranberries + crispy wontons + mandarin-ginger dressing

TRI TIP STEAK WEDGE* GF 20

smoked tri tip medallions + lettuce wedge + smokehouse bacon + tomato + house-made blue cheese dressing & crumbles



SMOKEHOUSE + TAPROOM

LUNCH PLATES

All plates include a choice of side and roasted vegetables with a dinner roll or green chili cornbread.
garlic texas toast +1 **Gluten-Free roll +2**

Smoked MEATS

6 oz. of tender, delicious bbq'd meat, plated with sides and bread as listed above.

SLICED BRISKET 23 GF

PULLED PORK 18

PULLED CHICKEN 18 GF

BBQ JACKFRUIT 19 GF V

SMOKED SAUSAGE 19 GF

TRI TIP MEDALLIONS* 20 GF

ST. LOUIS STYLE RIBS GF

The best, meatiest ribs in Arizona. Smoked to perfection, dry-rubbed, served with house-made **Whiskey Del Bac** bbq sauce.

1 pound (half) 29 | 2 pounds (full) 39

COMBO PLATE

Choose up to 3 meats. 9+ oz of meat.
Price varies based on meat choices.

Gone Fishin'

FISH & CHIPS 23

Crispy, beer-battered cod; with fries & coleslaw.

SESAME-CRUSTED AHI STEAK* 24

6oz ahi filet; seared rare, chilled, & sliced.

SIDE CHOICES

smokehouse bbq beans **GF**

house-recipe potato chips

cheesy whipped potatoes **GF V**

F&F coleslaw **GF V**

PREMIUM SIDE CHOICES

sweet potato fries +2

crispy french fries +1

potato salad +2 **GF V**

smoked mac & cheese +2 **V**

START WITH SALAD

GARDEN 4 GF V | **CAESAR 5**

SANDWICHES

Served with house-recipe kettle-cooked chips.
Side substitutions are available upon request.

Gluten-Free bun +3

Fork & Fire's BBQ SANDWICH

Slow-cooked meat, piled high, topped with coleslaw on a pretzel bun.

PULLED PORK 14

CHOPPED BRISKET 15

PULLED CHICKEN 14

SMOKED TRI TIP* 15

BBQ JACKFRUIT 15 V

CHILI CHEESE DOG 14

all-beef dog + red chili + smoked queso + shredded cheese + sour cream + green onion

SLAW DOG MILLIONAIRE 16

all-beef dog + pulled pork + coleslaw + BBQ

CRISPY CHICKEN WRAP 16

crispy chicken breast + lettuce + tomato + mayo

Next Level CREATIONS

CUBAN AZ 22

Our beefed up Cubano; brisket + pastrami pepperjack + pickle + mustard on Texas toast.

BRISKET FRENCH DIP 22

Loaded with brisket + caramelized onion on a French roll with horseradish and au jus.

add melted cheese 2

FORK & FIRE BURGER* 21

Chuck & brisket patty grilled to order. caramelized onions + pepperjack + bacon + lettuce + tomato + pickle + bbq sauce on a pretzel bun

SANDWICH OF THE MONTH

Fork & Fire likes trying new things. Each month we come up with a unique hand-held culinary delight.

Ask your server for details.

SIDES

SMOKEHOUSE BBQ BEANS 5 GF

POTATO SALAD 6 GF V

SMOKED MAC & CHEESE 6 V

CRISPY FRENCH FRIES 5

F&F COLESLAW 4 GF V

CHEESY WHIPPED POTATOES 5 GF V

SWEET POTATO FRIES 6

Fork & Fire CHILI

cup 8 | bowl 12

COLORADO-STYLE GREEN CHILI GF

HOME-STYLE RED CHILI GF

GF = Gluten Friendly **V** = Vegetarian

Fork & Fire is not a Gluten Free Facility. Gluten-Free Bread substitutions are available.

We deep-fry meat and flour, fried foods may contain animal fat and gluten.

Inform your server of any allergies. While we are careful to minimize the risk of cross-contamination, we cannot guarantee that our products are safe to consume for people with allergies. An extensive allergen list is available for menu items upon request.

Loaded MAC & CHEESE

Smoked cheddar & Parmesan, with Monterey Jack and Neufchatel cheeses, garlic-Parmesan panko crust, BBQ sauce + green onions topped with your favorite smoked meat.

PULLED PORK 14

SMOKED SAUSAGE 15

CHOPPED BRISKET 15

BBQ JACKFRUIT 15 V

BBQ CHICKEN 14

BUFFALO CHICKEN 14

20% gratuity may be added to parties of 8 or more

* Notice: The consumption of undercooked or raw eggs, meat, poultry & seafood may increase your risk of food-borne illness.

Our Partners

Fork & Fire is proud to be a locally-grown, small business in Oro Valley, serving the greater Tucson area.

We believe in the power of local businesses and proudly showcase products from our incredible, local, partners from within our community. Thank you for supporting us and the small businesses we love!

DICKMAN'S MEAT & DELI
Tucson
Ugly Steaks / Game Meat

WHISKEY DEL BAC
Tucson
Single Malt Whiskey

BREADSMITH
Oro Valley
Fresh Baked Bread

SAN BARTOLO FARMS
Glendale
3 Amigos Tequila

GOURMET GIRLS
Tucson
Gluten-Free Bread

