

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) 13

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

CRISPY RIB POPS (4) 15 GF

Juicy, frenched pork ribs fried to crispy perfection and sprinkled with our house dry rub.

BBQ BURNT ENDS 18 GF

brisket burnt ends + crafted bbq sauce

FRIED CHEESE CURDS 16

Wisconsin **white cheddar** + garlic Parmesan.

AHI TOAST* (4) 15

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

COLD SMOKED ARTICHOKE 12 GF V

Served with **rosemary truffle aioli**.

FORK RINDS 0

Complimentary Freshly fried pork skins.

ADD CHEESE SAUCE OR CHILI 3

SALADS

CHICKEN CAESAR SALAD 18

romaine + house-made croutons + shaved **Asiago**
sub tri tip steak 5

CHICKEN COBB SALAD 20 GF

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

sub tri tip steak 5

AHI TUNA SALAD* 22

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

TRI TIP STEAK WEDGE* 23 GF

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

Fork & Fire CHILI

cup 8 | bowl 13

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.



SMOKEHOUSE + TAPROOM

PLATED ENTREES

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

1/2 lb of tender, delicious bbq'd meat, plated with sides and bread as listed above.

SLICED BRISKET 28 GF

PULLED PORK 22

PULLED CHICKEN 22 GF

BBQ JACKFRUIT 24 GF V

SMOKED SAUSAGE 24 GF

TRI TIP MEDALIONS* 26 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. 12+ oz of meat. Price varies based on meat choices.

Gone Fishin'

FISH & CHIPS 29

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

SESAME-CRUSTED AHI STEAK* 25

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

crispy french fries +1

sweet potato fries +2

smoked mac & cheese +2 **V**

potato salad +2 **GF V**

START WITH SALAD

GARDEN 5 **GF V** | CAESAR 6

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 17

CHOPPED BRISKET 18

BBQ JACKFRUIT 19 V

BUFFALO CHICKEN 17

SMOKED SAUSAGE 18

PULLED CHICKEN 17

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.

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 16

CHOPPED BRISKET 18

BBQ JACKFRUIT 18 V

PULLED CHICKEN 16

SMOKED TRI TIP* 18

All-Beef DOGS

CHILI CHEESE DOG 15

smothered with: red chili & smoked queso + cheese + sour cream + green onion

SLAW DOG MILLIONAIRE 16

topped with: pulled pork + coleslaw + BBQ sauce

Next Level CREATIONS

MIDWEST PORK TENDERLOIN 17

crispy tenderloin + lettuce + tomato + pickle + house mayo on pretzel bun.

BRISKET FRENCH DIP 22

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

add melted cheese 2

CUBAN AZ 23

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

SANDWICH OF THE MONTH

We love 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

CRISPY FRENCH FRIES 5

SWEET POTATO FRIES 6

F&F COLESLAW 4 GF V

CHEESY WHIPPED POTATOES 5 GF V

SMOKED MAC & CHEESE 6 V

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 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

