

# h2 | KITCHEN+BAR

## STARTERS

<b>PICKLES</b>	
crispy battered pickle spears, dill aioli	12
the pickle jar	8
a single kaylin & hobbs pickle	2.5
<b>KITCHEN DAILY SOUP</b>	10
<b>POPCORN SHRIMP</b>	16
panko dredge, h2 spice, spicy cocktail	
<b>CRISPY YAM FRIES</b>	11
chipotle mayo dip	
<b>BATTERED ZUCCHINI STICKS</b>	13
h2 spice, buttermilk dill ranch dip	
<b>HOUSE BAKED CORN BREAD</b>	8
bayshore honey butter, smoked salt	
<b>CAJUN PRAWN AND CHORIZO SKEWERS</b>	19
spicy mustard dip	
<b>CRISPY CAULIFLOWER</b>	13
roasted caramelized florets, tossed in h2 spice, h2 BBQ sauce on the side	
<b>CHICKEN WINGS</b>	16
crispy fried, hot sauce, h2 BBQ sauce buttermilk ranch and celery	

## SALADS

<b>CAESAR SALAD</b>	14
hand torn crouton, parmesan creamy garlic dressing	
+ rotisserie chicken 7	
+ prawns 9	
+ blackened salmon 12	
<b>FARMER GREENS SALAD</b>	12
shaved roots, cucumber, baby tomatoes smoked tomato dressing	
<b>SOUTHWEST CHICKEN SALAD</b>	19
crisp romaine & hearty kale, cucumber pulled rotisserie chicken, crispy chickpeas avocado, chipotle lime vinaigrette baby tomatoes	

## SHARE PLATES

<b>WAFFLE FRIES</b>	12
chicken salt + chicken gravy 3	
<b>SHARES PLATTER</b>	28
wings, zucchini sticks, popcorn shrimp a pickle jar, yam & waffle fries. served with h2 BBQ sauce, hot sauce & buttermilk ranch dip	
<b>NACHO BAKE TRAY</b>	21
fully loaded with corn tortillas, cheese green onion, black beans, jalapeño pico de gallo, sour cream and guacamole	
+ pulled pork 7	
+ rotisserie chicken 7	
+ smoked beef brisket 9	
<b>H2 POUTINE</b>	15
waffle fries, curds, chicken gravy	

## HANDHELDS

*served with choice of waffle fries, summer greens or caesar salad*

<b>H2 CAB BURGER</b>	19
8 oz. cab patty, local smoked bacon cheddar, iceberg, pickles, h2 burger sauce	
<b>NASHVILLE HOT CHICKEN SANDWICH</b>	18
housemade hot sauce, coleslaw sweet pickles, spicy mayo	
<b>PULLED PORK BUN</b>	18
h2 bbq sauce, cheddar, coleslaw	
<b>SQUASH &amp; QUINOA FRITTER BURRITO</b>	17
grilled flour tortilla, lettuce crispy chickpea, tomato pimento & smoked paprika hummus	

## THE MEATS

*bayshore smokehouse meats include a choice of two sides*

<b>CAB SMOKED BEEF BRISKET</b>	36
<b>PULLED PORK</b>	30
<b>ST. LOUIS SIDE RIBS</b>	32
<b>ROTISSERIE CHICKEN</b>	32
<b>RIB + CHICKEN COMBO</b>	34
<b>BLACKENED KUTERRA SALMON</b>	32
<b>SMOKED &amp; GRILLED MUSHROOMS OYSTERS AND PORTOBELLO</b>	26

## SIDES

<b>MAC &amp; CHEESE</b>	
<b>SMOKY BACON PIT BEANS</b>	
<b>COLE SLAW</b>	
<b>CRUSHED RED SKINNED MASH</b>	
<b>YAM FRIES</b>	
<b>WAFFLE FRIES</b>	

## SAUCES

<b>HOMER'S HOT, NASHVILLE STYLE</b>	
<b>H2 O.G. BBQ</b>	
<b>CAROLINA BBQ</b>	
<b>BAYSHORE HONEY MUSTARD</b>	
<b>BUTTERMILK DILL RANCH</b>	
<b>BOURBON GRAINY MUSTARD</b>	

## ALL-DAY DINING

## HEARTY

<b>CAJUN CREAM PASTA</b>	27
chorizo sausage, rotisserie chicken, prawns garlic herb, fresno peppers, cajun cream sauce grana padano, charred kale, roasted tomato gemelli pasta	
<b>MAC &amp; CHEESE</b>	23
double smoked bacon, chorizo, pulled pork gruyère, smoked cheddar, heavy cream	
<b>MEAT SWEATS FOR 2</b>	66
smoked brisket, slow smoked pulled pork half a rack of st. louis ribs, choice of sauce choice of 3 sides	
<b>THE MEAT EXPERIENCE FOR 4</b>	130
½ pound of smoked brisket, ½ pound of slow smoked pulled pork & a full side of st. louis ribs choice of sauce, choice of 4 sides	
<b>BONE BOARD FOR 4</b>	169
<i>(available on friday and saturday only - pre book!)</i> whole bone-in slow smoked beef chuck plate choice of sauce, choice of 4 sides	

## MILKSHAKES

<b>THE BIRTHDAY CAKE</b>	14
vanilla ice cream, vanilla birthday cake sprinkles, whipped cream & maraschino cherry	
<b>CHOCOLATE BROWNIE</b>	14
chocolate sauce, brownie chunks vanilla ice cream, white chocolate sprinkles	
<b>DOUBLE CHOCOLATE CARAMEL</b>	14
chocolate ice cream, caramel sauce, chocolate sprinkles, whipped cream, chocolate spears	
<b>MILKSHAKE WITH A CHERRY ON TOP 9</b>	
strawberry, chocolate or vanilla	

All items are subject to applicable tax. 18% gratuity applied to groups of 8 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.