### SMOKED RIBS

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>St. Louis Pork Ribs</td>
<td>$15</td>
</tr>
<tr>
<td>Beef Ribs</td>
<td>$19</td>
</tr>
<tr>
<td>Full Rack</td>
<td>$26</td>
</tr>
</tbody>
</table>

Includes sweet corn muffin or Texas Toast and your choice of any two sides.

### FLAME GRILLED ANGUS BEEF BURGERS

Includes a 1/3 lb. or 1/2 lb. extra lean Angus beef burger and your choice of any one side.

<table>
<thead>
<tr>
<th>Type</th>
<th>1/3 lb</th>
<th>1/2 lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hamburger*</td>
<td>$9</td>
<td>$10</td>
</tr>
<tr>
<td>Cheeseburger</td>
<td>$9.5</td>
<td>$10.5</td>
</tr>
<tr>
<td>Steak House Burger*</td>
<td>$10</td>
<td>$11</td>
</tr>
<tr>
<td>Kentucky Bourbon Burger*</td>
<td>$10.5</td>
<td>$11.5</td>
</tr>
<tr>
<td>Bacon Burger*</td>
<td>$10.5</td>
<td>$11.5</td>
</tr>
<tr>
<td>Bacon Cheeseburger*</td>
<td>$11</td>
<td>$12</td>
</tr>
<tr>
<td>Smoked House Burger*</td>
<td>$11</td>
<td>$12</td>
</tr>
<tr>
<td>Garlic Swiss Burger*</td>
<td>$11</td>
<td>$12</td>
</tr>
<tr>
<td>Black-n-Blue Burger*</td>
<td>$11</td>
<td>$12</td>
</tr>
<tr>
<td>Goliath Burger* (take the Challenge or feed 4 people)</td>
<td>$30</td>
<td></td>
</tr>
</tbody>
</table>

The Challenge: Finish the 2 lb. burger with all the fixings and 1 lb of fries within 60 min. and you receive the burger for free, an “I conquered Goliath” T-shirt, your picture on the Wall of Fame and bragging rights. *IN house only.

Egg may increase your risk of foodborne illness.

### SMOKED SALMON

$19

Salmon fillet marinated overnight then smoked till tender. Includes sweet corn muffin or Texas Toast and your choice of any two sides.

### SMOKED TRI-TIP

$18

Tri-Tip is the tip of the sirloin. We slow smoke for 3-4 hours and serve it up thinly sliced. Includes sweet corn muffin or Texas Toast and your choice of any two side dishes.

### SMOKED SANDWICHES

Stacked with our tender smoked meats & served with our outstanding BBQ sauces. Include one side.

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pulled Pork</td>
<td>$11</td>
</tr>
<tr>
<td>Pulled Chicken</td>
<td>$11</td>
</tr>
<tr>
<td>Turkey Breast</td>
<td>$11</td>
</tr>
<tr>
<td>Double Smoked Ham</td>
<td>$11</td>
</tr>
<tr>
<td>Chopped Brisket</td>
<td>$13</td>
</tr>
<tr>
<td>BLT</td>
<td>$12</td>
</tr>
<tr>
<td>Kielbasa Sausage</td>
<td>$12</td>
</tr>
<tr>
<td>Po Boy</td>
<td>$12</td>
</tr>
<tr>
<td>Turkey Club</td>
<td>$13</td>
</tr>
<tr>
<td>Tri Tip</td>
<td>$13</td>
</tr>
<tr>
<td>Rueben</td>
<td>$13</td>
</tr>
</tbody>
</table>

### RIBLETS, WINGS OR HAND BREADED CHICKEN BASKET

$12

Includes French Fries Basket

### SMOKED MEAT COMBOS

Choose from St. Louis Ribs, Beef Ribs, Chicken Quarter, Turkey Breast, Pulled Pork, Kielbasa, Chopped Brisket or Double Smoked Ham.

Includes sweet corn muffin or Texas Toast and your choice of any two sides.

<table>
<thead>
<tr>
<th>1 Meat</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Meats</td>
<td>$15</td>
</tr>
<tr>
<td>3 Meats</td>
<td>$19</td>
</tr>
<tr>
<td>4 Meats</td>
<td>$21</td>
</tr>
</tbody>
</table>

### LOW CARB. MEAL

$13

Includes your choice of meat and grilled vegetables.

Meat choices: Pulled Pork, Chicken Quarter Chopped Brisket, Turkey Breast, or Ham.

### SMOKEHOUSE NACHOS

$12

Tortilla chips with nacho cheese, salsa, shredded cheese, BBQ sauce and topped with pulled pork.

### FOR BULK PRICING & FAMILY STYLE MEALS

SEE BACK.

### KID EAT’S

(12 yrs. & under) $5.50
- Hamburger (Add Cheese .40)
- Riblets
- 1/4 lb. Beef HotDog
- Grilled Cheese Sandwich
- Pulled Pork Slider
  Includes French Fries

### BURGERS, SALMON BURGERS OR BEYOND BURGER, VEGGIE BURGER

1/3 lb. buffalo, salmon or beyond burger: Low in fat! Includes your choice of any one side.

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Burger</td>
<td>$12</td>
</tr>
<tr>
<td>Salmon Burger</td>
<td>$10</td>
</tr>
<tr>
<td>Beyond Burger (V)</td>
<td>$10</td>
</tr>
</tbody>
</table>

### DRINKS

- Fountain Drinks.................. $2.5
- Ice Tea, Sweet Tea, or Lemonade.................. $2.5
- Strawberry Lemonade.............. $3
- Coffee or Tea.................. $1.5

### SIDES

$3.00 unless noted

- Small Salad
- Coleslaw
- Porquito Beans
- Pea Salad
- Mac & Cheese
- French Fries
- Red Potato Salad
- Baked Potato
- Hush Puppies
- South West Rice & Beans
- Cheesy Garlic Mashers
- Bag of Chips $1.5

### DRINKS

- Western Salad..................... $9.25

Includes French Fries

### GUMBO OR CHILI

- Cup.............................. $5.50
- Bowl.............................. $7.50

Includes sweet corn muffin.

### SALADS

- Fresh Green Salad.............. $8.25
- Garden greens with red onions, tomatoes and cucumbers. Your choice of dressing.

- Caesar Salad.................. $8.75

- Chef Salad.............. $12.25
- Garden greens, ham, turkey, cheese, egg, tomato, cucumber, red onions and your choice of dressing.

- Oriental Salad................ $8.75
- Garden greens, chinese noodles, green onions, cheese, almonds, cilantro, basil tomato and oriental dressing.

Any salad topped with Smoked Meat add $3.75
(Smoked Chicken, Tri Tip, Chopped Brisket, Pulled Pork, Turkey, Ham, or Salmon)
## BULK PRICING

### FULL RACK OF RIBS
- PORK ............... $21
- BEEF ............... $21

### MEATS BY THE POUND
- Pulled Pork .......... $17
- Ham ................... $18
- Turkey Breast....... $18
- Chopped Brisket ... $20
- Kielbasa ............. $19
- Tri Tip .............. $20
- Salmon .............. $20

### QUART OF SIDE
- Quart .................. $10

- Coleslaw
- Red Potato Salad
- Pea Salad
- Poquito Beans
- Mac & Cheese
- Southwest Rice & Beans
- Garlic Mashers

### OTHERS
- 12 Corn Muffins ........ $9
- 12 Hush Puppies .......... $10

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## SANDWICH MEAL FOR 4
$30
1lb of meat, 1 quart of a side dish and 4 sandwich rolls. Choice of Pulled Pork, Chopped Brisket, or Pulled Chicken and any side dish.

## FAMILY STYLE MEAL
$62
Full rack of St. Louis Pork or Beef Ribs, 4 Chicken Quarters, 1lb. Chopped Brisket or Pulled Pork, 4 pints of any side and 4 corn muffins.

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On the 6th day God created ribs...

Genesis 2:21

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Adam’s Rib Smoke House offers authentic smoked barbecue meats. We select the finest meats available and slow cook until perfection, tender and juicy. We use a true wood smoker, which we believe is the only way to smoke meats for the best quality, flavor and texture. Slow cooking produces a pink smoke ring, which is where true smoke flavor comes from. The longer you smoke your meat the larger the smoke (flavor) ring. So don’t be worried if your chicken is a little pink. Just give that drumstick a shake; it’s done! We are dedicated to preparing and providing you with the best; however, we smoke our meats daily, so we occasionally run out.

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Dine-in or Take-out

1210 State St., Salem

Monday-Saturday
Closed Sunday

Office Delivery & Catering Available

www.adams-rib-smoke-house.com

Phone: 503-362-2194 • Fax: 503-362-2196

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About our Smoked Meats
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Salmon ...................$20

QUART OF SIDE
Quart..........................$10
  • Coleslaw
  • Red Potato Salad
  • Pea Salad
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Phone: 503-689-1082 • Fax: 503-991-5556