



# LET’S GET IT STARTED

**Alchemy Smoked Wings \$16**  
Kamloops favorite smoked wings. Rubbed with spices and lightly smoked with a blend of apple and hickory wood. See insert for our many flavors

**Pork Belly Burnt Ends \$14**  
Tasty bits of sticky slow smoked pork belly, tossed in our sweet BBQ sauce. Served with a side of Alchemy white BBQ sauce for dipping.

**Fresh Totopo & Dip \$8**  
Fresh tortillas fried daily and served with house made Pico de Gallo. Add beer queso or guacamole for \$4 each. Be sure to ask for extra tortillas to finish your dips

**DIY bruschetta \$13**  
House made bruschetta topped with Parmigiano Reggiano and balsamic reduction. Served with a toasted Italian baguette

**Garlic Parm Fries \$12**  
Our signature shoestring Kennebec fries seasoned to perfection and tossed with mild garlic, parm blend and finished with parsley.

**Rippin’ Chicken \$16**  
Crispy buttermilk chicken strips, perfect for ripping and sharing. Comes with shoestring French fries, or Nashville Hot style with a brioche bun and loads of pickle slices. Also available in any wing sauce.  
· Comes with ketchup and one sauce for dipping ·

**Dos Tacos & Totopo**  
**Pork Carnitas :** BBQ pork, pickled red onion, Pico de Gallo, guacamole and cilantro lime crema. - **\$15**  
**Smoked Chicken Carnitas :** Chopped chicken, coleslaw, cheese blend, mango salsa, cilantro lime crema. - **\$16**  
**Blackened Brisket :** Cajun brisket, shaved iceberg, Pico de Gallo, feta cheese and chipotle ranch. - **\$17**  
· Ask your server about adding a taco ·

## SALADS & SIDES

**Southwest Crispy Chicken Salad \$19**  
Romaine, crispy chicken breast, cheese blend, roasted corn, Pico de Gallo, pickled red onion and tortilla strips. Dressed with Alchemy white sauce and green onion.

**Brisket Cobb Salad \$20**  
Chopped romaine and iceberg lettuce, with grape tomatoes, red onion, and julienned carrots, then topped with brisket, smoked hardboiled egg and cheese blend. Served with a mustard vinaigrette.

**Classic Caesar \$13**  
Romaine, croutons, bacon crumble and parmesan tossed in a house made Caesar dressing and finished with shaved parmesan. Add crispy or blackened chicken \$5

**Warm Potato Salad \$10**  
Roasted potatoes tossed a house dressing with bacon and green onion.  
**Creamy Slaw \$6**  
Shredded cabbage and carrot in cream house dressing.  
**Side of Fries \$5**  
Kennebec shoestring fries cut fresh daily.

# BETWEEN THE SHEETS

## BURGERS AND MORE

**The “Wayback” Burger \$16**  
Served on a toasted brioche bun, this is a classic cheeseburger served with diced onion, pickle slices and topped with sliced cheddar. Sauced with house made ketchup, Carolina beer mustard and garlic mayo.  
· Add bacon \$2 · Tomato \$.50  
· Extra cheese \$1 · Lettuce / arugula \$.50

**Southern Smoked Pork \$16**  
Not your ordinary pulled pork sandwich. Carolina style smoked pork shoulder piled high on a toasted potato scallion bun, with creamy slaw, and pickled jalapeno. Finished with our sweet BBQ sauce.  
Add Cheese \$1 - Upgrade to Brisket \$2

**Black & Blue Burger \$19**  
A blackened 6oz patty covered in melty blue cheese, served on alchemy white BBQ sauce and fresh red onion. Topped with tomato, shredded iceberg lettuce and garlic mayo on a toasted potato and scallion bun.

**Bronco BBQ Brisket Burger \$20**  
Our house made Blueberry chipotle BBQ sauce is the star of this show. A 6oz patty rests on a bed of caramelized onions and BBQ sauce. It’s then topped with smokey brisket, more BBQ sauce, cheddar cheese and crispy onion frizzle. Finished with garlic mayo on a toasted pretzel bun.

**Henny Penny \$20**  
Our crispy buttermilk fried chicken breast, with alchemy white BBQ sauce, smoked pork belly, cheddar cheese, fresh tomato, and arugula. Finished with garlic mayo on a toasted brioche bun. Also available in:  
· Nashville hot · Sweet chili glaze · Buffalo  
· Electric honey · Blackened (not breaded) · Honey Garlic

**Alchemy Beast Dip \$21**  
6oz smoked brisket topped with mushrooms, grilled onions, and horseradish aioli. Served on a toasted Parisian bun with our house made stout jus for dipping.  
Add Cheese \$1.50

**West Philly Cheesesteak \$22**  
6oz smoked brisket topped with sauteed bell peppers and onions and covered in melted provolone cheese. Served on a toasted Parisian bun with a touch of cream cheese on the bottom and garlic mayo on the top. Trust us. . . . It’s GOOD

**Alchemy Monster Stack \$26**  
Two 6oz patties, served on a toasted brioche bun with pickles, red onion and topped with two pieces of bacon, 2oz of pork belly, two pieces of cheddar cheese, tomato and iceberg lettuce. Finished with our Carolina beer mustard, house made ketchup and garlic mayo on top. I hope you came hungry!!??

## NAPOLI STYLE PIZZA

HAND STRETCHED & FIRE COOKED

### Margherita \$18

Napoli sauce, and Fior de Latte cheese. Finished with roasted garlic oil and fresh basil.

### Hip Pie \$20

Our vegan option. Napoli sauce, roasted garlic, fresh bruschetta. Finished with arugula and a balsamic reduction drizzle.

### Formaggio \$20

Napoli sauce, house cheese blend and Fior de Latte cheese.

### New York Pep & Cheese \$21

Napoli tomato sauce, house cheese blend, Fior de Latte and dry pepperoni.

### Pickleback \$21

Alfredo base, pork belly, pickle slices and house cheese blend. finished with herb and Parmesan cheese.

### Oh Canada \$22

Napoli tomato sauce, BBQ pork belly, Pepperoni, mushrooms and house cheese blend.

### Pineapple Express \$22

Napoli tomato sauce, BBQ pork belly, roasted pineapple, red onion, banana peppers and cheese blend.

### Grapeful Dead \$23

Napoli tomato sauce, Fior de Latte cheese, oven roasted grape tomatoes and grilled red onions, finished with arugula, roasted garlic oil and sea salt.

### South of the Border \$23

Beer queso base, seasoned beef, cheese blend, topped with Pico de Gallo and fresh iceberg. Finished with cilantro lime crema and Tajin seasoning.

### Fun Guy \$24

Alchemy white sauce, house cheese blend, roasted garlic and mushrooms. Finished with fresh arugula and balsamic reduction drizzle.

### BBQ Pit Master \$24

Sweet BBQ sauce, pulled pork, chopped brisket, caramelized onions, banana peppers and house cheese blend. Finished with Alchemy white sauce drizzle.

## DISCO PARTY

Kennebec shoestring fries and fixins'

### Basic Disco \$16

House made gravy, cheese curds and green onion.

### Blue Buffalo \$20

Beer queso, gorgonzola (blue) cheese and buffalo sauce. Finished with cilantro lime crema. and green onion.

### Mexi Supreme \$21

Beer queso, topped with Pico de Gallo, smoked pork belly and finished with cilantro lime crema.

### BBQ Throwdown \$22

Gravy, brisket, pulled pork, and cheese curds topped with BBQ sauce and green onion.

## SMOKEHOUSE MAINS

GET YOUR SOUTHERN BBQ FIX

### AVAILABLE SIDES

- BALSAMIC ROASTED VEG
- WARM POTATO SALAD
- CAESAR SALAD
- SHOESTRING FRIES
- CREAMY COLESLAW
- GARLIC MASHED SPUDS

### Baked BBQ Mac & Cheese \$19

Sharp cheddar, Parmigiana Reggiano, Fior de Latte and fontina cheese make our rich Mac sauce the star of this dish. Mixed with elbow macaroni and baked crispy with panko, then finished with 5oz of smoked pork and sweet or spicy BBQ drizzle. Served with garlic toast.      Substitute smoked brisket...\$3

### The Blackbird \$20

Blackened Cajun chicken breast topped with a fresh mango salsa and served on warm potato salad, with your choice of side.

### Smoked Chicken & Bacon Alfredo \$22

Classic alfredo sauce and rigatoni topped with house cured lardon bacon, shallots and smoked chicken. Then covered in a mozzarella, Parmigiana Reggiano blend and baked in our forno oven.    Served with garlic toast.

### Reverse Seared Smoked Pork Chop \$26

Seasoned and lightly smoked, this 10oz bone in pork chop is then seared and served on a bed of creamy, garlic mashed potatoes and topped with a maple apple chutney. Comes with your choice of side.

### 16hr Smoked Brisket Dinner \$28

8oz of our certified Angus brisket, smoked to perfection and served with your choice of 2 sides and a brioche roll.

## THE SWEET STUFF

### Deep Fried Peanut Butter Cups \$8

Dipped in funnel cake and fried crispy. Served with whip cream, powdered sugar, candied bacon crumble and chocolate drizzle.

### Feature Cheesecake \$10

Something new and creative every month.

### Feature Crème Brûlée \$10

Ask your server what the kitchen alchemists have created.

### CIDER & WINE

Local BC Craft Cider..... 14oz \$8 / 16oz \$9  
Local Wine Pinot Gris..... 6oz \$7.5 / 9oz \$11.5  
Local Wine Merlot..... 6oz \$8 / 9oz \$12

### NONALCOHOL DRINKS

Phillips Craft Sodas..... \$3.5  
Pepsi / Diet Pepsi / Iced T..... \$3