

DRINK

Lewis

MENU



BARBECUE

HOUSE COCKTAILS

	BY THE GLASS	32oz PITCHER
MARGARITA FRESH SQUEEZED ADD A Grand Marnier Floater	\$10 \$2	\$30
THE LEWIS OLD FASHIONED Rye Whiskey, Spices, Orange Peel	\$14	
PINEAPPLE EXPRESS Rum, Smoked Pineapple, Rosemary	\$9	\$28
RANCHWATER Tequila, Sparkling Mineral Water, Lime	\$10	
MICHELADA Beer, House Spices, Lime,	\$8	
FROZEN DRINKS The Mule - Vodka, Fresh Ginger, Lime Irish Coffee - Whiskey, Cold Brew, Coffee Liq, Whip	\$10 \$12	

WINE

	BY THE GLASS	BY THE BOTTLE
BUBBLES Prosecco, Italy	\$10	\$36
CHARDONNAY California	\$9	\$32
SAUVIGNON BLANC France	\$10	\$36
ROSÉ France	\$9	\$32
PINOT NOIR California	\$9	\$32
MALBEC BLEND Argentina	\$10	\$36
CORKAGE FEE		\$25

\$5 SHOTS
one ounce pour

ALL DAY — EVERYDAY

CANNON COFFEE VODKA ☼

LUNAZUL BLANCO

JAMESON

VIRGIL KAINE GINGER BOURBON ☼

FERNET

ASK ABOUT OUR FLIGHTS!

DRAFT

	16oz PINT	64oz PITCHER
MORTAL WOMBAT IPA ☼ LIABILITY BREWING COMPANY, 7%ABV	\$7	\$24
WHITE THAI WHEAT ☼ WESTBROOK, 5.0%ABV	\$7	\$24
OATMEAL PORTER ☼ HIGHLAND BREWING, 5.8%ABV	\$7	\$24
ROTATING SEASONAL JUST ASK!	MP	
PALE ALE ☼ SIERRA NEVADA, 5.6%ABV	\$7	\$24
SHINER BOCK SPOETZL BREWERY, 4.5%ABV	\$6	\$20
BABY BUBBLE BBQ BEER ☼ EDMUND'S OAST BREWING COMPANY, 5%ABV	\$7	\$24
HAZY IPA ☼ ROTATING SELECTION	\$7	\$24
POPS PILSNER ☼ SOUTHERN HOPS, 4.2%ABV	\$7	\$24
SOUR ROTATING SELECTION	MP	
PACÍFICO MEXICAN LAGER, 4.5%ABV	\$6	\$20
SEASONAL CIDER ☼ NOBLE CIDER, 6.7%ABV	\$7	\$24

CANS

DOMESTIC BEER

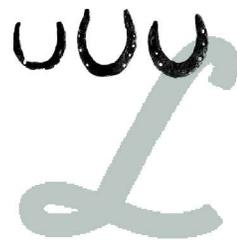
COORS BANQUET	\$4
BUDWEISER	\$4
BUD LIGHT	\$4
MILLER LITE	\$4
MICHELOB ULTRA	\$4
PABST BLUE RIBBON	\$3.5

SELTZER

ROTATING WILD BASIN	\$6
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NON-ALCOHOLIC BEER

RUN WILD IPA ^{NA} ATHLETIC BREWING	\$6
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DINE IN
take out
FULL SERVICE EVENTS
catering
DELIVERY
nationwide shipping

OPEN FRI-SAT 11am-10pm

SUN-THUR 11am-9pm

LEWISBARBECUE.COM

214
RUTHERFORD
STREET

Greenville, SC

DRINK

Lewis

BARBECUE

MENU

SNACKS

- LEWIS NACHOS** \$13/PORK - \$15/BRISKET
green chile queso, pico, crema, sliced jalapeño
- TALLOW CHIPS & QUESO** \$8
ADD brisket \$2
- TEXAS HOT GUTS** housemade sausage \$6/LINK
- GREEN CHILE CHEDDAR** housemade sausage \$7/LINK

SANDWICHES

- EL SANCHO** \$12.5/PORK - \$13/BRISKET - \$14/LOCO
pulled pork or chopped brisket with hot guts sausage
Make it LOCO with all three meats.
- SLICED BRISKET** \$14
- CHOPPED BRISKET** \$13.5
- PULLED PORK** \$11
- SLICED TURKEY BREAST** \$13.5

SIDES

- CREAMY POTATO SALAD** \$4
- TANGY COLESLAW** \$4
- COWBOY PINTO BEANS** \$4
- GREEN CHILE CORN PUDDING** \$4.5
- COLLARD GREENS** \$4.5
- MAC & CHEESE** \$4.5
- TALLOW FRIED FRIES** \$4.4

EXTRAS

- PICKLED JALAPEÑO** \$5
- HUNK OF CHEDDAR CHEESE** \$1.95

DESSERTS

- BANANA PUDDING** \$6
banana pudding, marshmallow fluff, nilla wafers
- CHOCOLATE DIRT PIE** \$6
chocolate pudding, marshmallow fluff, oreos

FOR THE FULL Lewis Experience



GO THROUGH THE LINE TO GET

MEATS BY THE POUND ...AND MORE!

SMOKED MEATS MARKET

DAILY SPECIALS

MONDAY MEAL DEAL

el sancho loco + side + drink
11AM - 5PM \$15

THE LEWIS BLT

SMOKED PORK BELLY, LETTUCE, TOMATO, DUKE'S
11AM-UNTIL \$13

TUESDAY

BEEF BACK RIBS

11AM-UNTIL \$26/HALF RACK ~ \$48/WHOLE RACK

WEDNESDAY

PRIME RIB DINNER

smoked prime rib, steak fries, demi-glace, dipping sauce
4PM - UNTIL \$32/8OZ CUT ~ \$49/DOUBLE CUT

THURSDAY

LEWIS BARBECUE REUBEN

house cured pastrami, sauerkraut, russian dressing,
whole grain mustard-swiss cheese sauce, toasted rye bun
11AM - UNTIL \$17

FRIDAY

BEEF N' CHEDDAR

prime rib, shaved onion, horsey sauce,
hatch green chile queso, butter toasted bun
11AM - UNTIL \$17

SATURDAY

GIANT BEEF SHORT RIBS

ONLY AVAILABLE THROUGH THE LINE
11AM - UNTIL \$29/LB

SUNDAY

CHICKEN FRIED STEAK

texas sized chicken fried steak, green chile gravy,
mashed potatoes + 2 sides
11AM - UNTIL \$24

