

STARTERS

- * **HAND-CUT FRIES** garlic aioli | 7 * **GARLIC-PARMESAN FRIES** garlic aioli | 8 * **SWEET POTATO FRIES** garlic aioli | 9
- * **BBQ PORK SLIDERS** smoked shoyu-pineapple pulled pork, bbq sauce, spicy cole slaw, slider buns | 3 for 15 add hand-cut fries \$2
- * **ALE HOUSE SLIDERS** bacon-onion jam, 3 cheese blend, 1000 island, house-slider buns | 3 for 15 add hand-cut fries \$2
- * **"ASADA" FRIES** hand-cut fries, chimichurri rib-eye, cheddar & beer cheese, pico de gallo, pickled jalapeno, chipotle aioli, cilantro | 20
- * **BEER CHEESE NACHOS** corn tortilla chips, cheddar cheese, beer cheese, pico de gallo, pickled jalapeno, chipotle crema, cilantro | 12 add a protein \$6 | smoked beef brisket - pastrami - shoyu-pineapple pulled pork - pork chorizo
- * **38° WINGS** your choice of buffalo sauce or chipotle honey, served with creamy blue cheese | 6 for 15 | 12 for 28
- * **CRISPY CALAMARI** lightly seasoned calamari, sweet chili cocktail dipping sauce, lemon wedges | 15
- * **ROASTED KALE & CARROTS** shaved cheese blend, honey-dijon vinaigrette | 13

TACOS served on house-made corn tortillas | choose your favorite (3) tacos or mix & match your favorites | 3 for 13.5

- SMOKED BRISKET** smoked beef brisket, salsa quemada, pickled red onion, cilantro, queso blanco
- TEMPURA BEER BATTERED FISH** tempura beer battered pollock, spicy cole slaw, chipotle aioli, cilantro
- BLACKENED CHICKEN** grilled blackened chicken, guacamole, pico de gallo, salsa verde, cilantro
- PORK BANH MI** smoked shoyu-pineapple pulled pork, daikon & carrot slaw, sliced jalapeno, sriracha aioli
- BRUSSEL SPROUT (vegan)** roasted brussel sprouts, *vegan crema, pico de gallo, salsa quemada, cilantro
- BLACKENED FUNGHI (vegan)** blackened mushrooms, guacamole, pico de gallo, salsa verde, cilantro

SALADS

- MARKET GREENS** pecorino cheese, tomato, red onion, crouton, balsamic vinaigrette | 9 add grilled chicken | 6 add salmon | 15
- CLASSIC CAESAR** romaine, pecorino cheese, crouton, creamy caesar dressing | 9 add grilled chicken | 6 add salmon | 15
- GREEK** cucumber, olive, tomato, red onion, garbanzo bean, feta, oregano, lemon vinaigrette | 10 add grilled chicken | 6 add salmon | 15
- GRILLED CHICKEN COBB** lettuce, arugula, bacon, tomato, blue cheese crumbs, diced-egg, avocado, green onion, creamy blue cheese | 16
- GRILLED CHICKEN SESAME** romaine, shredded carrot, orange segments, green onion, spiced cashew, cilantro, toasted sesame, crispy gyoza | 16

38° PIZZA 12"/14"/18"/Gluten Free

- "CLASSIC" CHEESE crushed san marzano tomatoes, mozzarella cheese | 12/18/24/20 with pepperoni | 17/24/32/23
- PISTACHIO PESTO CHICKEN * pesto, cremini mushroom, onion, garlic, bacon, mozzarella, arugula | 18/25/33/24
- S.P.O. crushed san marzano tomatoes, mozzarella cheese, sausage, roasted red pepper, onions, oregano | 18/25/33/24
- MEATZA pulled pork, brisket, pastrami, pepperoni, crushed san marzano tomatoes, red onion, mozzarella cheese | 20/27/35/26
- CHORIZO & JALAPENO pork chorizo, mozzarella cheese, minced garlic, pickled jalapeno, pico de gallo, lime crema, cilantro | 18/25/33/24
- FUNGHI garlic, gruyere & mozzarella cheese, cremini & maitaki mushroom, truffle oil, arugula | 18/25/33/24
- SQUASH PATCH butternut squash, mozzarella & goat cheese, red onion, garlic, lemon zest, basil, spicy | 18/25/33/24
- VEGAN san marzano pizza sauce, *vegan cheese, cremini mushroom, broccoli raab, roasted red pepper, garlic | 18/25/33/24

BURGERS & SANDWICHES house-baked bun, served with hand-cut fries or substitute for sweet potato fries | \$3

- THIRTY-EIGHT BURGER** gourmet blend beef patty, garlic aioli, bacon-onion jam, 3 cheese blend, wild arugula | 19
- BACKYARD BURGER** gourmet blend beef patty, smoked bacon, house-pickle, grilled onion, tomato, lettuce, cheddar cheese, 1000 | 19
- BRISKET BEEF DIP** thick cut beef brisket, horseradish-mayo, bacon-onion jam, provolone cheese, side of au-jus for dipping | 20
- HOT PASTRAMI** house-cured & smoked pastrami, spicy cole slaw, house-pickle, whole grain mustard | 20
- PHILLY ARGENTINE** shaved chimichurri marinated rib-eye, grilled red onion, cremini mushroom, provolone cheese, sweet banana pepper, chimichurri aioli, house-roll | 20
- EL CUBANO** cured and smoked ham, smoked pork, guayere, pickles, yellow mustard, baguette | 19
- BUTTERMILK FRIED CHICKEN** buttermilk-fried chicken breast, house-pickle, habanero-orange reduction, spicy cole slaw | 16
- RATATOUILLE** * grilled zucchini, egg plant & red pepper, grilled red onion, *pesto, garlic aioli, provolone cheese, arugula | 16

MAIN ENTRÉE

- THIRTY-EIGHT MEATLOAF** gourmet blend ground beef, yukon gold mashed potato, heirloom carrots, sweet & spicy tomato glaze | 21
- DEBONED & ROASTED 1/2 CHICKEN** yukon gold mashed potato, heirloom carrots, black kale, charamola sauce | 22
- ROASTED ATLANTIC SALMON** yukon gold mashed potato, roasted garlic green beans, lemon-butter & capers | 25
- MAC & CHEESE** three cheese blend, bechamel, bacon-bread crumbs | 14 with grilled chicken or bbq pulled pork or beef brisket | 20
- BUTTERNUT SQUASH RISOTTO** * (vegetarian) pistachio, cremini & maitaki mushroom, crispy arugula | 18

SMOKEHOUSE BBQ TRAYS

Choose two Smokehouse Sides and your choice of bbq sauce: 38 Original, Carolina Vinegar or Spicy Chipotle BBQ sauce.

- PASTRAMI** brined & rubbed with house-spices, then smoked for 12 hours, served with a side of whole grain mustard. | 23
- BEEF BRISKET** beef brisket is rubbed with salt & pepper, then smoked for 10 hours. | 23
- PULLED PORK** pork shoulder marinated with shoyu & pineapple juice, then smoked for 10 hours. | 21
- 5 SPICE PORK SPARE RIBS** rubbed with salt & pepper, then smoked for 4 hours. 4 bones 24 | 8 bones 32
- TWO MEAT BBQ TRAY** choose (2) smokehouse bbq meats: 4oz brisket, 4oz pastrami, 4oz shoyu-pineapple pulled pork, pork spare ribs (2 bones). | two meat 26
- THREE MEAT BBQ TRAY** choose (3) smokehouse bbq meats: 4oz brisket, 4oz pastrami, 4oz shoyu-pineapple pulled pork, pork spare ribs (2 bones). | three meat 32

SMOKEHOUSE SIDES

- ROASTED GARLIC GREEN BEANS sautéed | 6 - ZUCCHINI SQUASH grilled | 6 - BRUSSEL SPROUTS roasted | 6
- MASHED POTATO yukon gold potato | 6 - MAC & CHEESE bacon-bread crumbs | 6 - COLE SLAW spicy celery seed dressing | 5
- BROCCOLI RAAB sautéed | 6 - GRILLED EGGPLANT | 6 - HAND-CUT FRIES or SWEET POTATO FRIES garlic aioli dipping sauce

HOUSE-MADE DESSERT

- WARM BREAD PUDDING** house-sweet bread, chocolate chips, house-caramel sauce, vanilla bean ice cream | 9
- FUDGE BROWNIE SUNDAE** house-caramel sauce, vanilla bean ice cream, whipped cream, luxardo cherry syrup | 9

* Nut Allergy - We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed - Thank you