

DRINK

Lewis

MENU

TURN OVER
FOR BAR
FOOD MENU

BARBECUE

HOUSE COCKTAILS

	BY THE GLASS	32oz PITCHER
TEXAS BLIZZARD Frozen Cocktail with Rum, Coconut, Lime, Pineapple	\$8	N/A
BEE'S KNEES Barr Hill Gin, Honey, Lemon	\$10	N/A
MESQUITE MULE Tito's Vodka, Ginger Beer, Lime, Blood Orange Bitters	\$9	N/A
MARGARITA Fresh Squeezed Margarita Mix add a GRAND MARNIER FLOATER	\$8	\$25
SANDIA Tequila, Fresh Juiced Watermelon, Lime, Jalapeño	\$8	\$25
PEPINO Vodka OR Gin, Fresh Juiced Cucumber, Lime	\$8	\$25
LITTLE MAN Tequila, Topo Chico Sparkling Mineral Water, Lime	\$7	N/A
MICHELADA House Spices, Lime, Beer	\$6	N/A
TEXAS TWO-STEP Virgil Kane Rye, Lemon Simple, Splash of Red Wine	\$10	N/A



\$3 SHOTS
one ounce pour

**FERNET, JAMESON,
ESPOLÓN BLANCO, UNDERBERG,
CANNON DISTILLERY COFFEE VODKA**

ALL DAY — EVERYDAY

WINE

	BY THE GLASS	BY THE BOTTLE
POIZIN ZINFANDEL California	\$8	\$31
BOUCHON CHARDONNAY California	\$8	\$31
DRYLANDS SAUVIGNON BLANC Marlborough, New Zealand	\$9	\$35
GERARD BERTRAND ROSÉ France	\$9	\$35
SILVER TOTEM CABERNET SAUVIGNON Columbia Valley, WA	\$9	\$35
IO SPAN PINOT NOIR California	\$8	\$31
MASCHIO PROSECCO Italy	\$9	—
UNDERWOOD PINOT GRIS (12oz. can) Willamette Valley, OR	\$12	—

DRAFT

	16oz PINT	64oz PITCHER
LOW TIDE SWEET CAROLINE KÖLSCH John's Island, South Carolina 4.3%	\$7	\$24
SIERRA NEVADA HAZY LITTLE THING IPA North Carolina 6.7%	\$7	\$24
FREEHOUSE BATTERY BROWN ALE North Charleston, South Carolina 5.2%	\$7	\$24
PACIFICO Mexico 4.4%	\$5	\$18
TRADESMAN BRICKLAYER'S RED ALE Charleston, South Carolina 7.2%	\$7	\$24
COMMONHOUSE FRESH LOOK IPA North Charleston, South Carolina 7%	\$7	\$24
YUENGLING Pennsylvania 4.4%	\$5	\$18
WESTBROOK WHITE THAI Mt. Pleasant, South Carolina 5.1%	\$7	\$24
EDMUNDS OAST SOUR BLUEBERRY Charleston, South Carolina 6.5%	\$8	\$28
FREEHOUSE LITTLE NUG PALE ALE Charleston, South Carolina 6.5%	\$7	\$24
EDMUND'S OAST BABY BUBBLE BBQ BEER Charleston, South Carolina 4.7%	\$7	\$24
BELL'S OBERON Michigan 5.8%	\$7	\$24

CAN BEER

DOMESTIC	
COORS BANQUET	\$3.5
BUDWEISER	\$3.5
BUD LIGHT	\$3.5
MILLER LITE	\$3.5
MICHELOB ULTRA	\$3.5
TECATE	\$3.5
PABST BLUE RIBBON	\$3
CRAFT	
FOUNDERS ALL DAY IPA	\$6
STONE FML DOUBLE IPA 16oz.	\$8
REVERLY MADE FROM HATCH	\$7
FATTY'S HAZY LAZY IPA	\$7
WESTBROOK ONE CLAW RYE PALE ALE	\$6
BLUE POINT SHORE THING LAGER	\$6
SIERRA NEVADA PALE ALE	\$6
WESTBROOK GOSE	\$7
Traditional, Lemon Cucumber, OR Key Lime Pie	
STIEGL-RADLER GRAPEFRUIT 16oz.	\$8
WÖLFFER NO. 139 DRY ROSÉ CIDER (GF)	\$8
AUSTIN EASTCIDERS ORIGINAL DRY CIDER (GF)	\$6

MONDAY
THRU
FRIDAY

JOIN US AT THE BAR FOR
HAPPY HOUR
FROM 4pm-6pm

FOOD &
DRINK
SPECIALS



BAR FOOD

Lewis

SPECIALS

BARBECUE

SNACKS

- LEWIS NACHOS** \$9.95
housemade chips, green chile queso, chopped brisket, pico, sour cream, sliced jalapeño
- CHIPS & QUESO** \$5.95
green chile queso with pico and pickled jalapeño, served with chips. Add brisket for a buck more.
- TEXAS HOT GUTS SAUSAGE** \$5/LINK
housemade spicy sausage

SANDWICHES

- "EL SANCHO"** \$11
pulled pork OR chopped beef with hot guts sausage and pickled red onion. Make it LOCO with all three meats for a buck more.
- SLICED OR CHOPPED BRISKET** \$10.50
- PULLED PORK** \$9
- SLICED TURKEY BREAST** \$9
- SLICED TEXAS HOT GUTS SAUSAGE** \$8

SIDES

- CREAMY POTATO SALAD** \$2.5
- TANGY COLESLAW** \$2.5
- COWBOY PINTO BEANS** \$2.5
- GREEN CHILE CORN PUDDING** \$3.5
- COLLARD GREENS** \$3
- MAC & CHEESE** \$3.5
- FRIES** \$3.5

EXTRAS

- PICKLED JALAPEÑO** \$0.5
- HUNK OF CHEDDAR CHEESE** \$1.95

DESSERTS

- BANANA PUDDING** \$5
marshmallow fluff, banana pudding, nilla wafers
- CHOCOLATE DIRT PIE** \$5
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 \$9.99

ENCHILADA NIGHT

hatch red chile smothered brisket enchilada plate
5PM - SOLD OUT \$11.95

TUESDAY

FRIED CHICKEN DINNER

ONLY AVAILABLE THROUGH THE LINE
bbq fried chicken, cheddar jalapeño biscuits, mashed potatoes & gravy, 2 sides
5PM - SOLD OUT \$19/HALF \$36/WHOLE

WEDNESDAY

PRIME RIB DINNER

smoked prime rib, mashed potatoes, demi-glace
5PM - SOLD OUT \$25/8OZ CUT \$40/DOUBLE CUT

THURSDAY

LEWIS BARBECUE REUBEN

house cured pastrami, sauerkraut, russian dressing, whole grain mustard swiss cheese sauce, rye bun
11AM - SOLD OUT \$14

PASTRAMI

ONLY AVAILABLE THROUGH THE LINE
11AM - SOLD OUT \$28/LB

FRIDAY

BEEF N' CHEDDAR

prime rib, shaved onion, horsey sauce, hatch green chile queso, butter toasted bun
11AM - SOLD OUT \$14

SATURDAY

GIANT BEEF SHORT RIBS

ONLY AVAILABLE THROUGH THE LINE
11AM - SOLD OUT \$22/LB

SUNDAY

CHICKEN FRIED STEAK

texas sized chicken fried steak, green chile gravy, mashed potatoes, 2 sides
11AM - SOLD OUT \$18.95



OPEN SUN & MON 11am-9pm

TUES-SAT 11am-10pm

LEWISBARBECUE.COM

CALL TO ORDER 843 805 9500

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NORTH NASSAU
STREET

Charleston, SC