

Cocktails

CINNAMON SMOKED

OLD FASHIONED 14
Four roses small batch bourbon, simple syrup, bitters, cinnamon smoke

LOADED BLOODY MARY 11

Add Chicken Tender 2 | Shrimp 6
Titos vodka, Bloody Mary Mix, olive juice, Worcestershire sauce, hot sauce, salt and pepper.

SALTY UDDER 10.50

Titos vodka, espresso liqueur, cream, with a salted caramel rim.

COWGIRL COSMO 12

Kettle one vodka, cranberry juice, triple sec, lime.

KICKIN' HEIFER MARGARITA 11

Blanco tequila, lime, triple sec, jalapeno, simple syrup.

TAVERN FIRE MANHATTAN 15

Woodford reserve, sweet vermouth, cherry.

TROJAN RANCHERO 11

Blanco tequila, pineapple juice, lime, agave, soda, tajin rim.

ESPRESSO MARTINI 13

Titos vodka, espresso liqueur, amaretto, kahlua.

CAROLINA BREEZE 10

Bacardi silver, pineapple juice, orange juice, cream of coconut.

FISH BOWLS (Great for sharing)

CATEGORY FIVE 20

Blanco tequila, pineapple juice, orange juice, grenadine.

ROUGH WATERS 22

Captain Morgan, malibu, melon liqueur, blue curacao, pineapple juice.

TROPICAL STORM 22

Vodka, lemonade, club soda, blue curacao.



Desserts

CHOCOLATE LAVA CAKE 12

Warm, decadent chocolate cake with a gooey chocolate center served with a scoop of vanilla ice cream and dusted with powdered sugar.

HOMEMADE APPLE CRUMBLE COBBLER 11

Served hot with a scoop of bourbon ice cream on the side.

Drinks

Cans & Bottles

Bud Light
Miller Light
Michelob Ultra
Budweiser
Coors Light
White Claws
Corona
Corona Light
Yeungling
Athletic NA

Draft Beers



Wines

Chardonnay
Dark Horse \$7
Theoleo \$12

Sauvignon Blanc
Proverb \$7
Whitehaven \$13

Pinot Grigio
Proverb \$6

Pinot Noir
Mirassou \$9

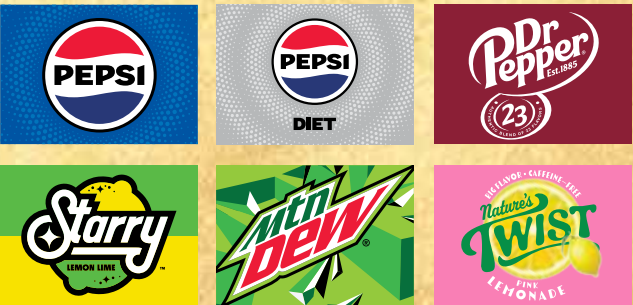
Cabernet
Apothic \$8
Louis Martini \$12

Moscato
Canyon Road \$7

Frozens

Rotating Favorites...
Ask a Server

Fountain Beverages



Price shown are CASH prices.
3% discount when paid in CASH.



www.saltycowtavern.com
4812 Main Street, Shallotte, NC

Shareables

OUR FAMOUS JUMBO WINGS
6 per order 11.99 Sauces: Buffalo, BBQ, Carolina Gold, Bourbon Glaze, or Hot Honey served with ranch or blue cheese. Traditional slow smoked then flash fried.

SIGNATURE CORN RIBS 11.99
A festival favorite with a twist. Local sweet corn cut into “ribs” and smoked with a blend of spices, herbs and topped with house tomato aioli.

TIKI SHRIMP 11.99
Fresh shrimp dusted in flour and deep fried then coated in a house made tiki sauce.

SWAMP FRIES 17.99
A pile of fries loaded with our famous brisket, a blend of melted cheeses, green onion and our house tomato aioli sauce. Sub Tater Tots for Fries \$2.

CANDIED BACON SPROUTS 11.99
Crispy flash fried Brussel sprout halves tossed in our house made vinaigrette glaze, topped with parmesan cheese and maple bacon pieces.

PIMENTO DIPPER 11.99
Homemade pimento cheese served over greens with celery and toast points for dipping.

PEEL & EAT SHRIMP 1/2 lb 11.99 | 1 lb 18.99
Fresh jumbo shrimp seasoned in Old Bay and steamed to perfection. Served with cocktail sauce and melted butter.

PUB PRETZEL 12.99
Covered in Sea salt, shredded parmesan cheese. Served with a stout beer cheese sauce.

CREAMY SHRIMP & CRAB SPINACH DIP 14.99
Just like it says.....delicious. Served with tortilla chips for dipping.

PICKLE FRIES 11.99
Crispy, tangy, breaded pickles deep fried until golden brown served with chipotle’ ranch.

BLUE CRAB FRITTERS 13.99
Old Bay seasoned handpicked Blue Crab meat in a light seasoned batter, rolled into fritters and served with our house tiki sauce.

TAVERN TRASH CAN NACHOS 13.99
(Our chips are cut and fried in-house daily)
Add Shrimp 5 | Add Brisket 6 | Add Chicken 5
Corn tortilla chips loaded and piled high with cheddar jack cheese, house queso, guacamole, green onions, sweetie peppers and drizzled with house aioli.

Salads

Add to any Salad:
*Salmon 6 | Shrimp 6 | Brisket 7 | Chicken 5

HOUSE SALAD 12.99 (Small 7)
Leafy greens topped with cherry tomato, cucumber, onions, croutons, egg and mixed cheese.

CAESAR 12.99 (Small 7)
Romain lettuce tossed with Caesar dressing, shredded parmesan cheese and croutons.

TAVERN BERRY 14.99
Crisp greens, fresh blueberries and strawberries, candied pecans, cucumber, and cheddar jack cheese.

DRESSINGS: ranch, bleu cheese, apple cider vinaigrette, honey mustard, balsamic vinaigrette.

Tacos

SHRIMP TACOS 17.99
Two flour tortillas stuffed with fried or grilled shrimp over a blend of greens topped with our homemade tomato aioli, mixed cheese, and green onions, served with a side of fries.

BRISKET TACOS 19.99
Two flour tortillas stuffed with in-house smoked brisket, drizzled with our chimichurri ranch sauce, cheddar jack cheese and mango pico, over a blend of greens with a side of fries.

Bowls

***BOURBON GLAZED SALMON BOWL 20.99**
Fresh salmon glazed with a honey bourbon sauce cooked medium and served beside our famous crispy Brussel sprouts over a bed of Jasmine rice and topped with fresh sliced avocado and spices.

SOUTH TEXAS BOWL 21.99
Slow smoked brisket, corn ribs, avocado, pico de gallo, sweetie peppers and crispy tortilla chips over Jasmine rice drizzled with a chimichurri ranch sauce.

SHRIMP AVOCADO BOWL 19.99
Seasoned grilled shrimp over jasmine rice and blended greens, topped with mango pico, green onion, cilantro, honey, sweetie peppers, and avocado slices with fresh lime juice.

“Between The Buns”

Pick Your Meat 7 oz Burger, Grilled or Fried Chicken Breast.
(All burgers/ sandwiches/ wraps served with fries. sub \$)

MAIN ST. 14.99
American cheese, bacon, lettuce, tomato, and onion.

SALTY COW 16.99
Pepper jack cheese, slaw, and topped with fried shrimp and finished with “tiki” sauce.

SOUTHERN 15.99
Bacon jam, pimento cheese, lettuce, tomato, and onion.

COWBOY 15.99
Fried onion ring, cheddar cheese, apple wood smoked bacon, Kansas City BBQ sauce.

TAVERN 15.99
Topped with bacon jam and pepperjack cheese, chipotle mayo, and pickle fries.

Wraps

All wraps served with fries
TIKI SHRIMP WRAP 14.99
Fresh caught shrimp fried or grilled wrapped in a flour tortilla, stuffed with lettuce, tomato, onion, and cheddar jack, topped with our famous “tiki” sauce.

CHICKEN AVOCADO CLUB 13.99
Sliced grilled chicken, lettuce, tomato, onion, bacon, shredded white cheddar cheese, and avocado and topped with our house aioli wrapped in a warm flour tortilla.

BUFFALO CHICKEN WRAP 13.99
Deep fried chicken bites, Buffalo sauce, lettuce, and shredded cheddar jack cheese.

Sammiches

All Sammiches served with fries
WORLD FAMOUS BRISKET SAMMICH’ 15.99
Our famous slow smoked brisket stacked high on a brioche bun and topped with our secret bacon jam and Kansas City BBQ sauce.

“SMAC AND CHEESE” 13.99
Chef’s famous smoked mac & cheese and brisket piled between two shingles of Texas Toast with American cheese.

RUBE’S FRESH CATCH 18.99
Fresh grouper filet (Or whatever is biting) fried or grilled, topped with Swiss cheese, applewood smoked bacon, slaw and a side of tartar sauce.

BRISKET MELT 15.99
In house slow smoked brisket on a bun covered in melted Swiss cheese and topped with grilled onions and mushrooms. Served with a side of au jus.

HOT HONEY CHICKEN 14.99
Buttermilk battered, fried chicken breast tossed in a hot honey sauce topped with slaw and fried pickles.

GRILLED BOLOGNA & CHEESE 12.99
Take a trip down memory lane.... A thick slice of grilled bologna with melted American cheese, mustard and caramelized onions served on Texas Toast.

Our Favorites

“BRUNSWICK BRISKET” 6 oz 16 | 10oz 20 | 14oz 23
Our famous PRIME beef brisket slow smoked and seasoned with our custom rub, thick sliced with your choice of BBQ sauce, served with two sides.

“LOWCOUNTRY BOIL” 24.99
Peel and eat shrimp, clams, smoked sausage, potatoes, and our signature smoked corn ribs steamed and served with a side of Texas toast.

“RIBS ON THE RIVER” ½ slab 18.99 | Full slab 26.99
A hearty serving of slow smoked, St Louis style ribs smothered in Kansas City BBQ sauce and served with two sides.

“CALABASH COMBO” 21.99
A full plate of fresh golden fried flounder and shrimp served with two sides of your choice and cocktail and tartar sauce.
Sub Fried Oysters 5 | All Three 28.99

“THE CATCH ALL” 24.99**
Our famous 3 cheese mac & cheese topped with in house slow smoked brisket burnt ends, grilled shrimp, fried onion rings, and green onion, drizzled with Kansas City BBQ sauce.

“TAVERN CHICKEN” 19.99
Marinated split chicken breast grilled and covered with melted Monterey Jack and cheddar cheese, bacon, mushrooms, green onion, and our signature Chimichurri Ranch sauce. Served over seasoned red potatoes and sautéed vegetables.

Sides

3.50 ea
Mac N Cheese | Cole Slaw| Fries | Rice | Tater Tots | Seasonal Fresh Veggies | Red Potatoes

5 ea
Brussel Halves | Onion Rings

If you have any food allergy please notify your server, manager or chef. *Items marked with an asterisk are cooked to order. Consuming raw, or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.