

APPETIZERS

Landmark Smoked Wings 17

10 jumbo wings, celery, ranch or blue cheese, choice of Buffalo, Kansas City BBQ, South Carolina BBQ, 50/50 sauce, or BBQ dry drub

Cornbread 10

3 pieces, side of honey butter

NEW RECIPE Chips n’ Dip 10

House chips served with ranch dip

NEW RECIPE Fried Pickle Chips 12

Crispy pickle chips, served with ranch

NEW RECIPE Deviled Eggs 10

Garnished with BBQ dust and chives

NEW RECIPE Smokehouse Nachos 17

Corn tortilla chips, chorizo spiced pulled chicken, pickled jalapeño, cheese sauce, pico de gallo, black beans, sour cream, cilantro pesto

SALADS

UPGRADE WITH SMOKED CHICKEN THIGH +\$6
UPGRADE WITH GRILLED/FRIED CHICKEN BREAST +\$7

NEW RECIPE Greek Salad 13

Romaine lettuce, cherry tomatoes, red onion, kalamata olives, feta cheese, cucumber, Greek herb vinaigrette

NEW RECIPE Landmark Chopped 15

Mixed greens, hard-boiled egg, chickpeas, avocado, cherry tomatoes, red onion, gouda cheese, bacon, croutons, mustard and citrus vinaigrette

LANDMARK IS NOW OFFERING
WHISKEY FLIGHTS,
SEASONAL COCKTAILS, AND
WINE BY THE BOTTLE.

ASK YOUR SERVER FOR MORE INFORMATION.

HANDHELDS

UPGRADE HOUSE CHIPS TO FRIES +\$2
GLUTEN FREE BUNS AVAILABLE UPON REQUEST

Smoked Brisket 19

Onion, pickle, brioche bun, choice of BBQ sauce; served with house chips

Smoked Pulled Pork 16

Coleslaw, pickle, brioche bun, choice of BBQ sauce; served with house chips

NEW RECIPE Landmark Tacos 17

3 tacos with pulled chorizo chicken, shredded green cabbage, pico de gallo, cilantro lime sauce, chipotle crema, cotija
Sub brisket +\$4

NEW RECIPE Rice & Bean Burger 16

Cannellini bean and rice patty, lettuce roasted tomato, cheddar cheese, pickles, onion; served with house chips
Sub brioche bun +\$X

NEW RECIPE Fried Chicken Sandwich 18

Crispy chicken thigh, poblano pimento cheese, cabbage & lettuce slaw, lime vinaigrette, chipotle crema; served with house chips
Sub grilled or fried chicken breast +\$1
Sub brioche bun +\$X
Add avocado spread +\$2
Add bacon +\$2

NEW RECIPE Club 18

Triple decker Texas toast, smoked turkey, bacon, lettuce, tomato, mayo, sub sauce; served with house chips

NEW RECIPE Tasty Smash Burger* 18

2 patties, American cheese, onion, romaine, brioche bun, smash sauce; served with house chips
Add tomato +50¢
Add bacon +\$2

SMOKED MEAT

BUILD YOUR OWN SMOKED MEAT TRAY

Brisket (Sliced or Chopped)

1/3 lb - \$14 1/2 lb - \$20 1 lb - \$38

Pork Belly

1/3 lb - \$11 1 lb - \$29

Pork Ribs

1/2 Rack - \$21 Full Rack - \$42

Pork Shoulder (Pulled)

1/3 lb - \$10 1/2 lb - \$14 1 lb - \$27

Chicken Thigh

\$8 each

Turkey Breast

1/3 lb - \$10 1/2 lb - \$15 1 lb - \$28

SIDES

Broccoli Salad

Side - \$5
Pint - \$9

Mac & Cheese

Side - \$7
Pint - \$13

Vinegar Coleslaw

Side - \$3
Pint - \$5

Smokehouse Chili

Cup - \$5
Bowl - \$9

Greens & Beans

Side - \$5
Pint - \$9

Dill Cucumber Salad

Side - \$5
Pint - \$8

Simple Salad

One Size - \$7

Cornbread

One Piece - \$4

Belgian French Fries

One Size - \$5

MAIN PLATES

St. Louis Ribs 24

1/2 Rack with Kansas City BBQ sauce, chives; served with coleslaw and fries

NEW RECIPE Pork Cakes 21

Cornmeal and smoked pork cakes, greens and beans, pickled vegetable relish, radish, cilantro pesto mayo, BBQ Dust

NEW RECIPE Pierogi 24

Cheddar and potato pierogi, caramelized red onion, cabbage, scallion, sour cream

Mac & Cheese 22

Pulled pork, shell pasta, smoked house cheese sauce, chives, panko, Kansas City BBQ
Grilled or Fried Chicken Breast +\$2
Sub brisket +\$4

NEW RECIPE Burrito Bowl 19

Choice of pulled chorizo chicken or rice & bean burger; lime cilantro rice, marinated black beans, pico de gallo, guacamole, cilantro lime sauce, crema, cotija, radish
Sub brisket +\$4

SAUCES

Kansas City

Sweet and tangy tomato base

50/50

Mix of Kansas City and Buffalo

South Carolina

Mustard, vinegar base

Buffalo

Classic hot sauce

Ranch and Blue Cheese - 50¢ each
Additional sauces - 75¢ each

Add side of toast points, pickle chips, and pickled onions +\$3

DESSERTS

Landmark Cookie 3

Baked fresh with milk and dark chocolate chips
garnished with smoked sea salt, served warm

NEW RECIPE Banana Pudding 8

Banana custard, chantilly cream, vanilla wafers

NEW RECIPE Red Velvet Cake 8

Red cake with cream cheese frosting

WELCOME TO LANDMARK SMOKEHOUSE

Recipient of Cleveland Magazine's 2026 Silver
Spoon Awards for Best Ribs/Barbecue and Best
Brunch in Cleveland. Recognized by Yelp as one of
the nation's highest-rated restaurants.

Landmark is a smokehouse, kitchen, and bar located
in Cleveland, Ohio. Our focus is to provide authentic
smoked meat and barbecue using our all-wood burning
J&R Oylor 700 which crafts Cleveland's finest smoked
meats. We pride ourselves on our rare bourbon selection
and craft cocktails. We source local and all-natural products
as well as providing vegan, vegetarian, and gluten-free options
so that our menu caters to everyone. We believe in going the
extra mile to provide authenticity in everything we create.

SCAN FOR
ALLERGY INFORMATION



HOUSE COCKTAILS

HAPPY HOUR - WEEKDAYS 3PM TO 6PM
\$3 OFF LISTED COCKTAILS

Bug Bite 14

Corazon Blanco, Illegal Mezcal Reposado,
Jalapeño, Vanilla, Pineapple, Lime

Landmark Sangria 14

Pinot Noir, PX Sherry, Luxardo Maraschino,
Lemon, Mint, Cucumber

Blister in the Sun 14

Knob Creek Single Barrel Landmark Pick,
PX Sherry, Zucca, Ginger, Lemon

Landmark Old Fashioned 14

Buffalo Trace Landmark Barrel Pick, Brown Butter,
Salted Vanilla, Angostura Aromatic Bitters

Landmark Manhattan 14

Sazerac Rye 100, Vermouth Blend, Watershed Nocino,
Fragelico, Orange Bitters

The Dude Abides 14

Wheatley Vodka, Corazon Añejo, E.H. Taylor Finish,
Borghetti, Licor 43, Vanilla, Whey

Landmark John Daly 14

Tito's Handmade Vodka, Italicus, Meyer Lemon Sherbert,
Aggressive Bubbles, Earl Grey Foam

Whiskey Cream Soda 14

New Riff Bourbon Single Barrel Landmark Pick,
Lemon, Vanilla, Whey, Aggressive Bubbles

CLASSIC COCKTAILS

HAPPY HOUR - WEEKDAYS 3PM TO 6PM
\$3 OFF LISTED COCKTAILS

Paper Plane 14

Knob Creek Single Barrel Landmark Pick,
Aperol, Amaro Nonino, Lemon

Cosmopolitan 14

Deep Eddy, Orange Liqueur, Cranberry, Lime

Sazerac 14

Sazerac Rye 100, Pierre Ferranc 1840,
Demerara, Bitters, Absinthe

Spicy Margarita 14

Cazadores Blanco, Spicy Agave, Lime

Moscow Mule 14

Deep Eddy, Cold Pressed Ginger, Lime, Bubbles

Penicillin 14

Dewar's White Label, Honey, Ginger, Lemon, Islay Scotch

Aperol Spritz 14

Aperol, Prosecco, Bubbles

Espresso Martini 14

Wheatley Vodka, Borghetti, Demerara, Espresso

DRINKS

Fountain Soda, Unsweetened Iced Tea,
Orange Juice 3

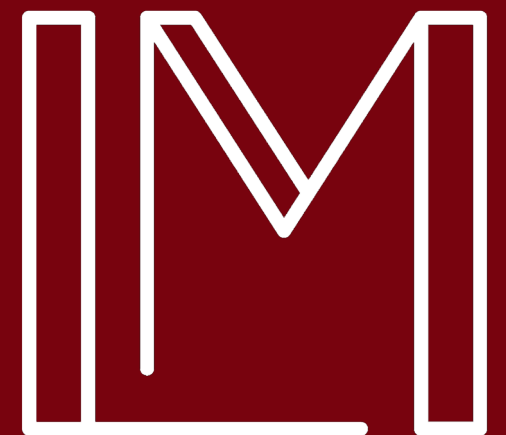
Coffee, Hot Chocolate, Hot Tea 3

Milk 2

2% or Chocolate

Red Bull 4

Regular, Sugar Free, or Yellow



SMOKEHOUSE & BAR

VOTED BEST BBQ
& BEST BRUNCH

IN THE 2026 SILVER SPOON AWARDS

DESSERTS

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Baked fresh with milk and dark chocolate chips
garnished with smoked sea salt, served warm

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