

JASON ALDEAN'S

KITCHEN + ROOFTOP BAR

GATLINBURG, TN

SNACKS

SOUTHERN NACHOS

pulled pork or brisket piled high on crispy kettle chips, queso, Jason's BBQ sauce and sprinkled with chives
pork | 12 | brisket | 14

MAC & CHEESE BITES

dry rub, chipotle ranch dressing
13

POUTINE FRIES

fries, Wisconsin cheese curds, demi-glace, mixed cheese, chives
9

CHICKEN WINGS

dry rub wings, celery sticks, ranch dressing or bleu cheese
sauces: BBQ, hot, dry rub, or hot honey garlic
16

FRIED PICKLES

fried pickle chips, ranch
13

GARLIC BREAD CHEESE CURDS

lightly breaded Wisconsin cheese curds, parmesan cheese, marinara
13

HANDHELDS

AMERICAN CLASSIC CHEESEBURGER*

local beef, american cheese, lettuce, tomato, onion, pickle, brioche bun, kettle chips
16 | fries 2 |

BEER BRAISED BRAT

beer braised brat, caramelized onions, hoagie bun, and mustard aioli, kettle chips
15 | fries 2 |

SMOKED BRISKET SANDWICH

Chopped smoked brisket, Jason's Bourbon BBQ Sauce, coleslaw, brioche bun, kettle chips
17 | fries 2 |

PULLED PORK SANDWICH

local True TN pulled pork, dry rub, pickles, onion straws, brioche bun, kettle chips
14 | fries 2 |

SIDES

COLESLAW | 3

POTATO SALAD | 3

FRIES | 5

LOADED FRIES | 7

KIDS

CHEESEBURGER

local beef, American cheese, brioche bun, fries
10

GRILLED CHEESE


sourdough, American cheese, fries
10

SWEETS

FUNNEL FRY NACHO

funnel cake fries, Oreo pieces, chocolate sauce, caramel sauce, powdered sugar, whipped cream
14

A Service Gratuity of 18% will be added to all parties of 8 or more.

 This menu was designed with gluten sensitivity in mind, however, we are not a gluten-free environment. Our food is prepared from scratch, therefore the chance of our ingredients coming in contact with wheat based products is a possibility.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES

*CONSUMER ADVISORY: Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

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COCKTAILS 17

DROWN'S THE WHISKEY

Maker's Mark, Peach,
lemonade & ginger Ale

HICKTOWN

Ketel One, black raspberry,
sour & Red Bull Tropical

HIGHWAY "REPOSADO"

Tres Generaciones Reposado,
passion fruit, lime & soda

THE COVE

Bacardi Coconut, Bacardi Spiced,
lemonade & pineapple

PAINTED SKYY

Pinnacle Strawberry, melon, strawberry purée,
pineapple & Sprite

WINES 13

Conundrum Red Blend

Conundrum White Blend

Martini & Rossi Prosecco

SHOTS 15

BURNIN' IT DOWN

Noble Cut Inferno Whiskey,
lemonade, grenadine & Sprite

"LIMON" DROP

Noble Cut Limoncello, Noble Cut
Orangecello & lemon juice

MUDDY WATER

Bacardi Coconut, Blue Curacao,
pineapple & grenadine

CANS 11

Bud Light

Budweiser

Busch Light

Coors Banquet

Coors Light

Corona

Golden Road Mango Cart

Happy Dad

(fruit punch, peach tea)

Hippies and Cowboys IPA

Michelob Ultra

Michelob Ultra 0.0

Miller Lite

Modelo Especial

NÜTRL Vodka Seltzer

(black cherry, pineapple, watermelon)

TeaBird Half & Half

TeaBird Original

MOCKTAILS 8

LIL' PAWS

lemonade, passion fruit, Blue Curacao
(NA) & Sprite

THE SPUR

Liquid Death Sparkling Severed Lime,
cranberry ginger ale & mint

ZERO-PROOF

Coca-Cola Products 5

Liquid Death Flavors 6

Liquid Death Mountain Water 6

Liquid Death Sparkling Water 6

Red Bull Flavors 6