

OTHERSIDE **GOLF OUTING**
MONDAY, JULY 17

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 \$60 Gets 9 Holes, Cart,
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 or Mike Meyer!

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Cruisin'
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 6/22 • Renegade
 6/29 • Jimmy Welty
 7/6 • Brown Bottle Bandits
 7/13 • Stoney Boys
 7/20 • The 2 Carl's Band
 7/27 • Dealbreakers

Thursdays, 5-9 PM All Summer Long
 Open to All Years, Makes & Models
 Closed Street ... Open Containers

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SEOUL STYLE REUBEN



THE DUBUQUER

Smokestack

By Kristina Nesteby

Brad Noonan, Rick Eagle, and the Dubuque Area Arts Collective (DAAC) crew have rebooted the kitchen at Smokestack, adding a noticeably Korean flair to parts of the new menu. The kitchen closed before COVID, and the reopening provides the 7th and White St. area a much-needed dining option once again.

Rick took over the business in March and has been collaborating with Brad in the kitchen. “Brad and I have been friends for a while and had talked about doing something together in the past,” noted Rick. “Getting The Smokestack just seemed like the perfect opportunity to make it happen.”

When creating the new menu, Brad found inspiration in numerous venues. “It was a combination of collaborating with the owner of The Smokestack, Rick Eagle; visiting different food destinations like The Waterstreet Deli in Decorah, IA; advice and knowledge from friends who cook or work in the food service industry; people who grow produce and farmers; and lots of online research.”

“After coming up with a basic idea for a menu together, Rick wanted to use local ingredients from businesses and people in the community that we want to help support,” added Brad. “He reached out to these businesses and got permission to source and use their ingredients on our menu. It’s really cool to be able to get kimchi and dressing from within the Dubuque community from people who have been doing this a lot longer than us and help support their business in the process.”

At its core, the lineup is sandwiches and sides, but take a closer look and you’ll find some unusual things like beetroot powder in the roasted lemon asparagus and mojo

pork loin on the Cuban plus locally-sourced ingredients such as Dubuque’s favorite Cremer’s turkey and dressing and kimchi from Chef Kat Thomas at Copper Kettle.

The Seoul Style Ruben is easily my favorite, and I’m not the only one. It has the right ratio of wagyu pastrami to kimchi to black Russian rye. Throw on some Ementaler cheese and house aioli, and you’ve got a symphony of flavors between bread. I know, I just threw a lot of things at you, so let’s break this down.

Wagyu is a Japanese beef cattle breed, distinct for its high amount of marbling (intra-muscular fat cells). The wagyu beef pastrami is an American wagyu from Tempesta Artisan Salumi out of Chicago.

Kimchi is fermented cabbage from Korea. Kat’s kimchi is fairly tame when it comes to the heat and funk factor; it’s a great way to introduce a Korean staple to the Dubuque area. “Fermented cabbage?” “Funk?” You like sauerkraut? I hate to tell you, but that’s also fermented cabbage, and it can also get funky. Compared to sauerkraut, kimchi is generally less acidic but more umami and sometimes spicy.

“It’s very cool to see so many people try it and enjoy kimchi,” noted Brad. “The Copper Kettle kimchi from Kat is something special. I just want the food options in Dubuque to keep growing so we can also enjoy some new cuisines.”

Ementaler cheese is a type of Swiss cheese that can melt readily, making it a great addition to a warm sandwich.

Then there’s The Dubuquer, Smokestack’s take on a regional favorite: the turkey and dressing sandwich. The aforementioned Cremer’s turkey and dressing is seared to add a lovely little crisp, and it joins house-made cranberry relish, house turkey gravy aioli, and a healthy portion of sliced turkey. It’s got a



HOT HONEY BRUSSELS SPROUTS

little bit of heat and a whole lot of heft. It's bread on bread, and it can be all yours.

"Maybe it's not a reinvention of the wheel, but we wanted to add a different twist to some Dubuque-area staples," explained Brad. "We try to mix a high-end ingredient in place of what you might normally find on a sandwich, like using Jambon De Bayonne [think French prosciutto] instead of ham or wagyu pastrami instead of corned beef."

The Brussels, cauliflower, and asparagus are large enough for 1 to 2 people as sides, and I find two to be a good portion for a mid-light meal. The hot honey Brussels sprouts have become a favorite amongst diners, but I'd also like to note that the roasted lemon asparagus isn't just simply asparagus, garlic, and lemon; you'll notice it's red in color due to the beetroot powder. There's a host of other seasonings involved, too.

Lunch hours are carry-out only, and you'll order inside the front door (that's the door in the alleyway, not the door on 7th Street) or call your order in ahead of time. During dinner hours, you can place your order at the bar.

Getting back to connecting with the community, I was curious how Smokestack became involved with hosting a pop-up event with Kuya Bear Food.

Brad explained, "Joe Olson, the owner-operator of Kuya Bear, is a good friend and Dubuque native who also has family living here who have never gotten to experience Kuya Bear now that Joe lives in North Carolina and operates there. He asked to do the event, and it fits perfectly with what we are trying to do: collaborate with the community and bring new and exciting things to Dubuque that some places are already doing."

More pop-ups are on the horizon. Smokestack encourages you to follow them on social media to get the latest info on new menu items, pop-ups, and special events.



COPPER KETTLE KIMCHI BOWL (THURSDAY NIGHTS ONLY)

"We have a Korean food menu planned for July 5 and more ideas we want to try out in the future," noted Brad. I have a feeling this may be why I've seen so many photos of Kat at Smokestack! I know I've got this on my calendar already and suggest you do, too.

Rick wanted to recognize all of the people who have been working diligently to bring this all together. "I'd like to thank all of the staff and volunteers at DAAC and The Smokestack. It couldn't be done without all of them." ■



Smokestack

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Hours: Mon-Tue: 11 AM-2 PM;

Wed: 11 AM-2 PM & 5-10 PM;

Thu: 11 AM-2 PM & 5 PM-Midnight;

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