

GLUTEN FREE MENU

BROOKLYN

SMALL & SHARED PLATES

BAR-B-QUE CHICKEN WINGS

Spice-rubbed, pit-smoked, grill finished, blue cheese dressing, celery

3 pcs \$5.5 ★ 6 pcs \$11 ★ 13 pcs \$19.95

🔥 MILD – Honey BBQ

🔥🔥 HOT – Wango HABANERO
Garlic Chipotle

🔥🔥🔥 HOTTEST – Devil's Duel

★ CREOLE DEVILED EGGS

Cajun spiced & topped with chives
3 pcs \$6 6 pcs \$11

★★★ True Blue BAR-B-QUE ★★★

We cook our meats long, low & slow, fresh throughout the day, using regional hickory & oak.
Due to that process, we will/may run out of smoked meats. We apologize in advance.
If there's a pink ring around your meat, don't fret. It is a result of our smoking process.

★★★ Genuine BAR-B-QUE PORK RIBS ★★★

St. Louis ribs, dry rubbed and slow smoked, lightly glazed with our original BBQ sauce.

★ ¼ RACK (3 Ribs) \$16

★ ½ RACK (6 Ribs) \$23

★ ¾ RACK (9 Ribs) \$31

★ FULL RACK (12 Ribs) \$38

★ SWEETHEART DEAL FOR 2 ★
Full rack of ribs + 4 homemade sides \$42

COMBO PLATES

PICK TWO or THREE MEATS \$23/\$28

★ ST. LOUIS RIBS

★ PRIME BRISKET
with jalapeños

★ ¼ CHICKEN

★ PULLED PORK

★ JALAPEÑO CHEDDAR
HOT LINK SAUSAGE

★ ½ CHICKEN +\$3

TRES NIÑOS \$19

Petite sampling of:

★ PRIME BRISKET
with jalapeños

★ RIBS ★ PORK

ALL NATURAL

• BAR-B-QUE CHICKEN

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce \$18.5

USDA PRIME

• BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and moist with pickled onion & jalapeños \$23

BIG ASS

• PORK PLATE

Hand pulled pork shoulder, original sauce, piled high with house-cured pickles \$20

★ Specialty "No Roll" SANDWICHES ★

WHO SAYS YOU NEED A ROLL? WITHOUT IT THEY ARE ALL GF
WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK.

PULLED CHICKEN THIGHS

CHIMI CHICKEN

Pulled chicken, chimichurri, smoked onions, mayo, melted swiss

1 side \$15 2 sides \$18

HELLO BUFFALO

Pulled chicken, Hello Buffalo Sauce, blue cheese dressing, pickled celery

1 side \$15 2 sides \$18

ODE TO BIG BOB

Pulled chicken, Alabama white sauce, bread and butter red slaw

1 side \$15 2 sides \$18

PULLED PORK SHOULDER

PULLED PORK

1/3 lb hand pulled pork, original sauce, house pickles

1 side \$15 2 sides \$18

MEMPHIS

Pulled pork, original sauce your choice of sweet & sour or creamy slaw

1 side \$15.5 2 sides \$18.5

{2 SLIDERS} POWER COUPLE

Best of both worlds, prime brisket and pork memphis sliders. Your choice of sweet & sour or creamy slaw 1 side \$15 2 sides \$18

U.S.D.A. PRIME BRISKET

PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onions & jalapeños, horsey mayo, original sauce

1 side \$16 2 sides \$19

BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers, original sauce, melted cheddar

1 side \$16 2 sides \$19

★★ BURGERS ★★

8oz. Certified Angus Beef, BBQ basted, zip sauce

DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American

1 side \$15 2 sides \$18 +thick-cut bacon \$2

BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles

1 side \$16 2 sides \$19

THE PITMASTER

Smoked plum tomatoes, melted cheddar, red onion, burnt ends

1 side \$16 2 sides \$19

Vegetarian 'Que

BBQ MUSHROOM RUEBEN

Smoked portobello "burnt ends", tangy onions, red slaw, melted swiss, zip sauce

1 side \$15 2 sides \$18

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce

1 side \$15 2 sides \$18

★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

1 CHOPPED SALAD \$9.5 BASE

Mixed greens, cucumber, tomatoes, radish, carrot, spiced walnuts

2 PROTEINS \$6 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$1 ★
Pulled Chicken ★ Smoked Portobello

3 Extra Touch

★ Thick-cut Bacon +\$2 ★ Deviled Egg +\$1.5
★ NYS Cheddar +\$1.5 ★ Danish Blue Cheese +\$1.5

4 HOMEMADE DRESSING

Creole Mustard Vinaigrette ★ Red Wine Vinaigrette ★ Bar-B-Blues House ★ Cayenne Buttermilk Ranch ★ Blue Cheese

HOMEMADE SIDES ★

- ★ COLESLAW
- ★ HARLEM POTATO SALAD

- ★ BBQ BEANS with pork
- ★ MASHED POTATOES No gravy

- ★ SIMMERED GREENS with smoked turkey