

# GLUTEN FREE MENU

BUFFALO

★ If you have a food allergy, please notify us when ordering ★

## SMALL & SHARED PLATES

### BAR-B-QUE CHICKEN WINGS

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

3 pcs \$5.5 ★ 6 pcs \$10 ★ 13 pcs \$19

- 🔥 MILD - Honey BBQ
- 🔥🔥 HOT-NEW! Hello Buffalo  
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.

### ★ BAR-B-QUE PORK RIBS ★

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

- ★ ¼ RACK  
(3 Ribs) \$15
- ★ ½ RACK  
(6 Ribs) \$22
- ★ ¾ RACK  
(9 Ribs) \$27
- ★ FULL RACK  
(12 Ribs) \$36

★ SWEETHEART DEAL FOR 2 ★  
Full rack of ribs + 4 homemade sides \$41

## COMBO PLATES

PICK TWO OR THREE MEATS \$22/\$27

TRES NIÑOS \$18

Petite sampling of:

- ★ ST. LOUIS RIBS
- ★ PRIME BRISKET  
with jalapeños
- ★ ¼ CHICKEN
- ★ PULLED PORK
- ★ JALAPEÑO CHEDDAR  
HOT LINK SAUSAGE
- ★ ½ CHICKEN +\$3

- ★ 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

### USDA PRIME • BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and juicy with pickled onion & jalapeños \$22

### BIG ASS • PORK PLATE

Hand pulled pork shoulder, original sauce, piled high with house-cured pickles \$19

≡ ALL PLATES COME WITH TWO SIDES ≡

# ★ 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.

## 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 \$15 2 sides \$18

#### BBS

Prime brisket, thick-cut bacon, melted swiss, horsey mayo  
1 side \$16.5 2 sides \$19.5

#### CHEESESTEAK

Chopped brisket or pulled chicken, tangy onions, poblano peppers, BBQ melted cheddar  
1 side \$15 2 sides \$18

## DUROC

### PORK SHOULDER

#### PULLED PORK

1/3 lb hand pulled pork, original sauce, house pickles  
1 side \$14 2 sides \$17

#### MEMPHIS

Our pulled pork, original sauce, topped with our creamy slaw  
1 side \$14.5 2 sides \$17.5

#### CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, mustard  
1 side \$15 2 sides \$18

## ★★ BURGERS ★★

6oz. Certified Angus Beef, zip sauce

### DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American  
1 side \$14 2 sides \$17  
+thick-cut bacon \$2

### BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles  
1 side \$15.5 2 sides \$18.5

## ★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

### ★ CHOPPED SALAD \$9 BASE

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

### ★ PROTEINS \$6 CHOOSE ONE

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

### ★ HOMEMADE DRESSING

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

### ★ Extra Touch

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

## HOMEMADE SIDES ★

- COLESLAW
- BBQ BEANS WITH PORK
- MASHED POTATOES NO GRAVY

- HARLEM POTATO SALAD
- SIDE SALAD
- SIMMERED GREENS WITH SMOKED TURKEY