

# GLUTEN FREE MENU

## ROCHESTER

### 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 DEVEILED 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

★ ST. LOUIS RIBS

★ **PRIME BRISKET**  
with jalapeños

★ ¼ CHICKEN

★ PULLED PORK

★ **JALAPEÑO CHEDDAR**  
**HOT LINK SAUSAGE**

★ ½ CHICKEN +\$3

**TRES NIÑOS** \$18

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

**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.

## BBQ CHEESESTEAKS

Sautéed tangy onions, poblano peppers,  
BBQ & melted cheese choice

### CHOOSE YOUR MEAT:

CHOPPED BRISKET ★ PULLED PORK ★  
PULLED CHICKEN

### CHOOSE YOUR CHEESE:

SWISS ★ AMERICAN ★  
NYS CHEDDAR ★ PROVOLONE

1 side \$15 2 sides \$18  
Add Thick-Cut Bacon +\$2

## 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

### {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

## DUROC PORK SHOULDER

### PULLED PORK

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

### MEMPHIS

Pulled pork, original sauce your choice of  
sweet & sour or 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, BBQ basted, 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 PITMASTER

Smoked plum tomatoes, melted cheddar, red onion, burnt ends  
1 side \$15.5 2 sides \$18.5

## Vegetarian 'Que

### SMOKED PORTOBELLO

Smoked with Montreal seasoning, grilled  
zucchini, roasted peppers, melted Swiss,  
red onion, zip sauce, pressed long roll  
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

## • Bar-B-Que Bowl •

Black beans & rice, mixed greens, deviled egg, toasted pumpkin seeds. \$14

CHOICE OF: Pulled Pork, Brisket+\$1, Pulled Chicken, Smoked Portobello

## ★ THE SALAD PROJECT ★

### CREATE YOUR OWN SALAD

1

### CHOPPED SALAD \$9 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

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

## HOMEMADE SIDES ★

- COLESLAW
- BBQ BEANS WITH PORK
- TOMATO CUCUMBER SALAD
- BLACK BEANS AND RICE

- MASHED POTATOES NO GRAVY
- CHOPPED SALAD
- SIMMERED GREENS WITH SMOKED TURKEY
- APPLESAUCE