

GLUTEN FREE MENU

ROCHESTER

★ 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 \$11.5

★★★ 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.

★ **1/4 RACK**
(3 Ribs) \$15

★ **1/2 RACK**
(6 Ribs) \$22

★ **3/4 RACK**
(9 Ribs) \$28

★ **FULL RACK**
(12 Ribs) \$36

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

COMBO PLATES

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

★ ST. LOUIS RIBS

★ PRIME BRISKET
with jalapeños

★ 1/4 CHICKEN

★ PULLED PORK

★ JALAPEÑO CHEDDAR
HOT LINK SAUSAGE

★ 1/2 CHICKEN +\$3

TRES NIÑOS \$18.5

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 juicy with pickled onion & jalapeños \$23

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 +\$1 ★ 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 \$16 2 sides \$19

BBS

Prime brisket, thick-cut bacon,
melted swiss, horsey mayo
1 side \$17.5 2 sides \$20.5

NEW! GRILLED BRISKET TACO

Two soft corn tortillas, brisket, tangy
onions, cheddar cheese, pickled onions &
jalapeños, Red Chili Sour Cherry Sauce
1 side \$16.5 2 sides \$19.5

DUROC PORK SHOULDER

PULLED PORK

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

Make it a *Memphis*, top with coleslaw .50¢.
Your choice of sweet & sour or creamy slaw

CUBAN

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

{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

★★ 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 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
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 \$15.5 2 sides \$18.5

• 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