

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 \$11.5

★★★ 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.

- ★ ¼ RACK
(3 Ribs) \$15
- ★ ½ RACK
(6 Ribs) \$22
- ★ ¾ 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

TRES NIÑOS \$18.5

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

- 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.

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

CHEESESTEAK

Chopped brisket +\$1 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

★ HOMEMADE DRESSING

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

★ PROTEINS \$6 CHOOSE ONE

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

★ 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
- APPLESAUCE

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