



★ *True Blue* **BAR-B-QUE** ★

- ★ We smoke 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.
- ★ If you have a food allergy, please notify us when ordering.

**PICKINGS** ///

• **FRIED GREEN TOMATOES**

Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing  
3 pcs \$7 5 pcs \$10

• **CREOLE DEVILED EGGS**

Cajun spiced & topped with chives  
3 pcs \$6 6 pcs \$11.5

• **SPICY SHRIMP BOIL** PEEL & EAT

Shrimp cooked in a boil of beer, herbs & spices. Served COLD with habanero cocktail sauce.  
1/4lb solo \$7 1/2lb for 2-3 \$14

• **DINO POUTINE**

Fries, gravy, pulled pork, pimento cheese, pickled onion & jalapeño  
\$10

**SMOKEHOUSE NACHOS** (FEEDS 2-4)

Your choice of pulled pork or chopped brisket +\$2 with house queso, smoked tomatoes, pickled onion and jalapeño, BBQ drizzle, chipotle crema, chives \$14  
UPGRADE YOUR NACHOS Homemade Salsa +2 Sour Cream +1

**DINO SLIDERS**

ANY 3 FOR \$16.5 ★ ANY 4 FOR \$22

- **BBQ PORK** Pickles, BBQ sauce \$5.5
- **PRIME BRISKET** Pickled onion & jalapeño, horsey mayo, BBQ sauce \$6.5
- **CHEESEBURGER** Pickles, zip sauce \$5.5

**BAR-B-QUE CHICKEN WINGS**

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

3 pcs \$6 ★ 6 pcs \$10.5 ★ 13 pcs \$19.95

*MILD*

- ★ **Honey BBQ**
- ★ **K-Pow** KOREAN

*HOT*

- ★ **Wango** HABANERO
- ★ **Jerk Glaze**
- ★ **Garlic Chipotle**
- ★ **Hello Buffalo**

*HOTTEST*

- ★ **Devil's Duel**

**THE SALAD PROJECT**

CREATE YOUR OWN SALAD

**1 CHOPPED SALAD** \$10 BASE

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

**2 PROTEINS** \$7 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$1 ★ Pulled Chicken ★  
Crispy Fried Chicken Breast ★ Smoked Portobello ★  
Crispy Fried Catfish

**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

# ☆☆☆ True Blue BAR-B-QUE ☆☆☆

## SMOKED MEATS

### 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 \$23.5

### BIG ASS

#### • PORK PLATE

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

## No SMOKE

#### • *Cajun* FRIED CATFISH

Crispy cornmeal crusted, cajun spiced with black-eyed pea relish and tartar sauce \$19.5

#### • *West Texas* RIB-EYE

Certified Angus Beef® Steak, center cut, 30 day aged and spice rubbed, habanero cook's butter \$36



## ☆☆☆ Genuine ☆☆☆

### BAR-B-QUE PORK RIBS

Duroc 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 \$42

## ≡ COMBO PLATES ≡

### PICK TWO OR THREE MEATS \$23.5/\$28.5

★ ST. LOUIS RIBS      ★ PULLED PORK

★ ½ CHICKEN +\$3      ★ ¼ CHICKEN

★ PRIME BRISKET with jalapenos      ★ ¼ LB SPICY SHRIMP BOIL PEEL & EAT COLD

★ JALAPEÑO CHEDDAR HOT LINK SAUSAGE

### SAMPLE \$18.5

TRES NIÑOS  
Petite sampling of:

★ PRIME BRISKET with jalapenos

★ ST. LOUIS RIBS

★ PULLED PORK

## FAMILY STYLIN' BAR-B-QUE

Feed the fam with this Bar-B-Que Spread

WHOLE CHICKEN (6 PCS) | FULL RACK OF RIBS | 1LB PORK OR BRISKET+\$2

3 HOMEMADE SIDES | CORNBREAD SERVES 4-6 \$95

½ FAMILY STYLIN' 1/2 CHICKEN | 1/2 RACK OF RIBS | 1/2 LB PORK OR BRISKET+\$1 |

2 HOMEMADE SIDES | CORNBREAD SERVES 2-3 \$48

≡ ALL PLATES COME WITH TWO SIDES ≡

# ★ Specialty SANDWICHES ★

WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK.

## BBQ CHEESESTEAKS

Served on a pressed long roll with sautéed tangy onions, poblano peppers, BBQ & melted cheese choice

### CHOOSE YOUR MEAT:

CHOPPED BRISKET +\$2 ★ PULLED PORK

★ PULLED CHICKEN

### CHOOSE YOUR CHEESE:

SWISS ★ AMERICAN ★

NYS CHEDDAR ★ PROVOLONE

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, grilled Di Paolo roll  
1 side \$16.5 2 sides \$19.5

### BBS

Prime brisket, thick-cut bacon, melted swiss, horsey mayo, grilled roll  
1 side \$18 2 sides \$21

### GRILLED BRISKET TACO

Two soft corn tortillas, brisket, tangy onions, cheddar cheese, pickled onions & jalapeños, Red Chili Sour Cherry Sauce  
1 side \$17 2 sides \$20

## DUROC PORK SHOULDER

### PULLED PORK

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

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

### CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, Weber's Horseradish Mustard, on a pressed roll  
1 side \$15 2 sides \$18

### {2 SLIDERS} POWER COUPLE

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

## CRISPY

### ALL NATURAL MR. CRISP

#### Original Style

Crispy fried chicken breast, house cured pickles, coleslaw, zip sauce, grilled roll

#### Hello Buffalo

Crispy fried chicken breast, hello buffalo sauce, celery salsa verde, blue cheese, grilled roll

1 side \$14 2 sides \$17

### CATFISH PO-BOY

Crispy fried, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll

1 side \$14 2 sides \$17

## ★ 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, 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 \$15.5 2 sides \$18.5

## ALL NATURAL O.G. CHICKEN BREAST

Mojito marinated, bbq basted, American cheese, lettuce, tomato, pickled onion & jalapeños, zip sauce

1 side \$14 2 sides \$17

## BOWLS

### • BAR-B-QUE BOWL •

Black beans & rice, mixed greens, grilled cornbread, deviled egg, toasted pumpkin seeds. \$15

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

### • Dirty South •

Cajun dusted southern fried chicken breast, mac & cheese, BBQ beans, cheddar cheese, simmered greens, cornbread \$15

## HOMEMADE SIDES ★

- ★ BBQ BEANS w/ pork
- ★ MAC & CHEESE
- ★ CAJUN CORN

- ★ FRESH CUT FRIES
- ★ MASHED POTATOES w/ gravy

- ★ BLACK BEANS & RICE
- ★ TOMATO CUCUMBER SALAD
- ★ HARLEM POTATO SALAD

- ★ SIMMERED GREENS w/ smoked turkey
- ★ APPLESAUCE

- ★ COLESLAW
- ★ SIDE SALAD