

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 \$6 ★ 6 pcs \$10.5 ★ 13 pcs \$19.95

🔥 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 \$42

COMBO PLATES

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

★ ST. LOUIS RIBS

★ PRIME BRISKET
with jalapeños

★ ¼ CHICKEN

★ PULLED PORK

★ JALAPEÑO CHEDDAR
HOT LINK SAUSAGE

★ ½ 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 \$23.5

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 +\$2 ★ 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 \$16.5 2 sides \$19.5

BBS

Prime brisket, thick-cut bacon, melted swiss, horsey mayo
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
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, 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. \$15

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

★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

1 CHOPPED SALAD \$10 BASE
Mixed greens, cucumber, tomatoes, radish, carrot, spiced walnuts

2 PROTEINS \$7 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