



- ★ 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.

# SMALL® STARTERS

### SMOKEHOUSE STARTERS ///

- CREOLE DEVILED EGGS
  Cajun spiced & topped with chives
  3 pcs \$6 6 pcs \$11.5
- FRIED GREEN TOMATOES

  Panko crusted, crispy fried, Pecorino
  Romano, buttermilk ranch dressing
  3 pcs \$8 5 pcs \$11
- DINO POUTINE
   Fries, gravy, pulled pork, pimento cheese, pickled onion & jalapeño \$10.5

#### CAJUN FRIED SHRIMP

Cajun cornmeal crusted large shrimp, black-eyed pea salad, 50/50 sauce, lemon \$12

SMOKEHOUSE NACHOS (FEEDS 2-4)
 Choose pulled pork, chicken or chopped
 brisket +\$2, with house queso, smoked tomatoes,
 pickled onion & jalapeños, BBQ drizzle,
 chipotle crema, chives \$15



## **■ DINO SLIDERS ■**

ANY 3 FOR \$17 \* ANY 4 FOR \$22

- BBQ PORK Pickles, BBQ sauce \$5.5
- PRIME BRISKET Pickled onion & jalapeños, horsey mayo, BBQ sauce \$7.5
- CHEESEBURGER Pickles, zip sauce \$5.5
- PORK BELLY Pickled onion & jalapeños, K-Pow Korean BBQ sauce \$6.5

# ■BAR-B-QUE **■** CHICKEN WINGS

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

**3 pcs** \$6 **★ 6 pcs** \$11.5 **★ 13 pcs** \$21

MILD	* Honey BBQ
	* K-Pow Korean
HOT	* Wango HABANERO
	<b>☆</b> Jerk Glaze
	Garlic Chipotle
	★ Hello Buffalo
HOTTEST	* Devil's Duel



## THE SALAD PROJECT



CREATE YOUR OWN SALAD



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



### PROTEINS \$7 CHOOSE ONE

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



#### Extra Touch

**★ Thick-cut Bacon** +\$2 **★ Deviled Egg** +\$1.5 **★ NYS Cheddar** +\$1.5 **★ Danish Blue Cheese** +\$1.5





#### HOMEMADE DRESSING

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

# \* True Blue BAR-B-Ol

## SMOKED MEATS ///

#### ALL NATURAL

#### ½ BAR-B-OUE CHICKEN

Antibiotic and cage-free, apple-brined, pit-smoked, glazed with our original sauce \$19

#### **USDA PRIME**

#### BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and juicy with pickled onion & jalapeños \$24.5

#### DUROC

#### PORK STORY

A glorious sample of ribs, pulled pork & pork belly \$20

#### West Texas RIB-EYE

Certified Angus Beef® Steak, center cut, 30 day aged and spice rubbed \$38 CHOICE OF: Habanero Cook's **Butter or Chimichurri** 

## Seafood

#### Cajun FRIED CATFISH

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

#### Hot Smoked

#### SALMON TACOS

Two grilled corn tortillas, pulled salmon, tangy onions, melted cheddar, pickled onion & jalapeños, sweet sour slaw, Red Chili BBQ Sauce

1 side \$17 2 sides \$20

## \* Genuine \* \* **BAR-B-QUE PORK RIBS**

Duroc St. Louis ribs, dry rubbed and slow smoked, lightly glazed with our original BBQ sauce.

- \* 14 RACK (3 Ribs) \$16 \* 1/2 RACK (6 Ribs) \$23
- \* 34 RACK (9 Ribs) \$31 \* FULL RACK (12 Ribs) \$38
  - ★ SWEETHEART DEAL FOR 2 ★ Full rack of ribs + 4 homemade sides \$43

## **COMBO PLATES**

#### PICK TWO OR THREE MEATS \$24.5/\$29.5

- ★ ST. LOUIS RIBS **★ PULLED PORK**
- ★ 1/2 CHICKEN +\$3 **★ 1⁄4 CHICKEN**
- **★ PORK BELLY** ★ PRIME BRISKET with jalapenos
- **★** JALAPEÑO CHEDDAR HOT LINK SAUSAGE
- **★ ALABAMA WHITE**

**PULLED CHICKEN** 

#### TRES NIÑOS \$19.5

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 \$98

## **★ HOMEMADE SIDES**



- MAC & CHEESE
- ★ COLESLAW
- **★ BBQ BEANS** w/ pork
- **★ SIDE SALAD**
- **★ CAJUN CORN**
- SIMMERED GREENS
- ★ HARLEM POTATO SALAD
- \* Spicy CUCUMBER SALAD
- MASHED POTATOES w/ gravy

DINNER ONLY

BBO FRIED RICE w/ BBQ Meats

# ecialty SANDWICHES

SANDWICHES COME WITH OUR HOUSE CURED PICKLES.

## ★ TRUE BLUE BAR-B-QUE

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 onion & jalapeños, horsey mayo, original sauce, grilled potato roll

**1 side** \$17.5 **2 sides** \$20.5

Two grilled corn tortillas, chopped brisket, melted cheddar, tangy GRILLED BRISKET TACOS onions, pickled onion & jalapeños, Red Chili BBQ Sauce

1 side \$18 2 sides \$21

**BRISKET CHEESESTEAK** 

Chopped brisket, tangy onions, poblano peppers, original sauce, melted cheddar, pressed long roll

1 side \$18 2 sides \$21

**DUROC SLOW** SMOKED PORK

PULLED PORK

1/3 lb pulled pork shoulder, original sauce, house pickles, grilled potato roll

1 side \$15 2 sides \$18

**MEMPHIS** 

Pulled pork shoulder, original sauce, topped with creamy coleslaw, grilled potato roll

**1 side** \$15.5 **2 sides** \$18.5

BAR-B-OUE BAHN MI

Pork belly, Korean BBQ, red cabbage, carrot, spicy cucumber, cilantro, zip sauce, pressed roll

**1 side** \$17.5 **2 sides** \$20.5

## CRISPY

ALL NATURAL

#### MR. CRISP

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

1 side \$15 2 sides \$18

#### **HELLO BUFFALO**

Crispy fried chicken breast, Hello Buffalo sauce, celery salsa verde, blue cheese, grilled potato roll 1 side \$15 2 sides \$18

#### SHRIMP PO-BOY

Cajun fried shrimp, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll **1 side** \$16 **2 sides** \$19

#### CATFISH PO-BOY

Crispy fried, shredded lettuce, tomato, pickled onion & jalapeños, tartar sauce, pressed long roll **1 side** \$15.5 **2 sides** \$18.5

## **★** BURGERS ★

8 oz. Certified Angus Beef, zip sauce

#### \* DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American 1 side \$15 2 sides \$18 +thick-cut bacon \$2

#### **★ BACON DELUXE**

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles 1 side \$16 2 sides \$19

#### **★ BIG JACK**

Two smash patties, special sauce, lettuce, American cheese, fried green tomato, pickled onion & jalapeños 1 side \$16 2 sides \$19

## Vegetarian 'Que

#### IMPOSSIBLE

#### **BAR-B-OUE BURGER**

Plant based burger, tangy onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce 1 side \$16 2 sides \$19

#### **CHIMI CHICKEN**

Grilled mojito marinated chicken breast, smoked onions, chimichurri sauce, melted swiss, mayo 1 side \$15.5 2 sides \$18.5

