

GLUTEN FREE MENU

BROOKLYN

* 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 \$6.5 * 6 pcs \$12.5 * 13 pcs \$22

- 🔥 MILD - Honey BBQ
- 🔥🔥 HOT - Wango HABANERO Garlic Chipotle
- 🔥🔥🔥 HOTTEST - Devil's Duel

* CREOLE DEVILED EGGS

Cajun spiced & topped with chives

3 pcs \$6.5 6 pcs \$12.5

*** 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.

★★★ Genuine 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) \$16.5
- ★ 1/2 RACK (6 Ribs) \$23.5
- ★ 3/4 RACK (9 Ribs) \$31.5
- ★ FULL RACK (12 Ribs) \$38.5

★ SWEETHEART DEAL FOR 2 ★
Full rack of ribs + 4 homemade sides \$43.5

COMBO PLATES

PICK TWO or THREE MEATS \$25.5/\$30.5

TRES NIÑOS \$20

- ★ ST. LOUIS RIBS
- ★ PRIME BRISKET with jalapeños
- ★ 1/4 CHICKEN
- ★ PULLED PORK
- ★ JALAPEÑO CHEDDAR HOT LINK SAUSAGE
- ★ 1/2 CHICKEN +\$4

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 \$19.5

USDA PRIME
• **BRISKET PLATE**
30 day aged Prime beef, hand sliced, lean and moist with pickled onion & jalapeños \$25.5

DUROC
• **PORK STORY**
A glorious sample of ribs, pulled pork & pork belly \$21

NEW! 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 \$17.5 2 sides \$20.5

★ Specialty "No Roll" SANDWICHES ★

ALL SANDWICHES COME WITH OUR HOUSE CURED PICKLES.

Add Thick-Cut Bacon to Any Sandwich +\$2.5 | Add Cheese +\$1.5

★ TRUE BLUE BAR-B-QUE ★

WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK.
WHO SAYS YOU NEED A ROLL? WITHOUT IT THEY ARE ALL GF

U.S.D.A. PRIME BRISKET

PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onion & jalapeños,
horse mayo, original sauce
1 side \$18 2 sides \$21

GRILLED BRISKET TACOS

Two grilled corn tortillas, chopped brisket, melted cheddar, tangy
onions, pickled onion & jalapeños, Red Chili BBQ Sauce
1 side \$18.5 2 sides \$21.5

BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers,
original sauce, melted cheddar
1 side \$18.5 2 sides \$21.5

DUROC SLOW SMOKED PORK

PULLED PORK

1/3 lb pulled pork shoulder, original sauce, house pickles
1 side \$15.5 2 sides \$18.5

MEMPHIS

Pulled pork shoulder, original sauce, topped with creamy coleslaw
1 side \$16 2 sides \$19

★★ BURGERS ★★

8oz. Certified Angus Beef, zip sauce

DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American
1 side \$16 2 sides \$19 +thick-cut bacon \$2.5

BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles
1 side \$17 2 sides \$20

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, pickles
1 side \$16.5 2 sides \$19.5

★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

1

CHOPPED SALAD \$10.5 BASE

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

2

PROTEINS \$8 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$2 ★
Pulled Chicken ★ Smoked Portobello
★ Smoked Salmon +\$2

3

Extra Touch

★ Thick-cut Bacon +\$2.5 ★ Deviled Egg +\$2
★ NYS Cheddar +\$2 ★ Danish Blue Cheese +\$2

4

HOMEMADE DRESSING

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

HOMEMADE SIDES ★

Add an Extra Side | \$3

★ COLESLAW

★ HARLEM POTATO SALAD

★ BBQ BEANS
with pork

★ MASHED POTATOES
No gravy

★ SIMMERED GREENS