



★ *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.

SMALL & SHARED STARTERS

SMOKEHOUSE STARTERS ///

- **CREOLE DEVILED EGGS**
Cajun spiced & topped with chives
3 pcs \$6.5 6 pcs \$12.5
- **FRIED GREEN TOMATOES**
Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing
3 pcs \$8.5 5 pcs \$12
- **DINO POUTINE**
Fries, gravy, pulled pork, pimento cheese, pickled onion & jalapeño \$12.5
- **CAJUN FRIED SHRIMP**
Cajun cornmeal crusted large shrimp, black-eyed pea salad, 50/50 sauce, lemon \$12
- **SMOKEHOUSE NACHOS**
Choose pulled pork, chicken or chopped brisket +\$2, with house queso, smoked tomatoes, pickled onion & jalapeños, BBQ drizzle, chipotle crema, chives \$15
UPGRADE YOUR NACHOS
Homemade Salsa +3 | Sour Cream +1.5



≡ DINO SLIDERS ≡

ANY 3 FOR \$19 ★ ANY 4 FOR \$24

- **BBQ PORK** Pickles, BBQ sauce \$6
- **PRIME BRISKET** Pickled onion & jalapeños, horsey mayo, BBQ sauce \$8
- **CHEESEBURGER** Pickles, zip sauce \$6
- **PORK BELLY** Pickled onion & jalapeños, K-Pow Korean BBQ sauce \$7.5

≡ BAR-B-QUE ≡ CHICKEN WINGS

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

3 pcs \$6.5 ★ 6 pcs \$12.5 ★ 13 pcs \$22

MILD

- ★ Honey BBQ
- ★ K-Pow KOREAN

HOT

- ★ Wango HABANERO
- ★ Jerk Glaze
- ★ Garlic Chipotle

HOTTEST

- ★ Hello Buffalo
- ★ Devil's Duel



THE SALAD PROJECT



CREATE YOUR OWN SALAD

1

CHOPPED SALAD \$10.5 BASE

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



2

PROTEINS \$8 CHOOSE ONE

Pulled Pork ★ Sliced Brisket +\$2 ★ Pulled Chicken
Crispy Fried Chicken Breast ★ Smoked Portobello
Crispy Fried Catfish ★ 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

☆☆☆ True Blue BAR-B-QUE ☆☆☆

SMOKED MEATS ///

ALL NATURAL

• 1/2 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 juicy with pickled onion & jalapeños \$25.5

DUROC

• PORK STORY

A glorious sample of ribs, pulled pork & pork belly \$21

• *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 \$17.5 2 sides \$20.5

☆☆☆ Genuine ☆☆☆ BAR-B-QUE PORK RIBS

Duroc 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

☆☆ ST. LOUIS RIBS ☆☆ PULLED PORK

☆☆ 1/2 CHICKEN +\$4 ☆☆ 1/4 CHICKEN

☆☆ PRIME BRISKET ☆☆ PORK BELLY
with jalapenos

☆☆ JALAPEÑO CHEDDAR ☆☆ ALABAMA WHITE
HOT LINK SAUSAGE PULLED CHICKEN

TRES NIÑOS \$20

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 \$99

☆☆ HOMEMADE SIDES ☆☆

Add an Extra Side | \$3

☆☆ FRESH CUT FRIES

☆☆ 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

☆☆ BBQ FRIED RICE
w/ BBQ Meats

≡ ALL PLATES COME WITH TWO SIDES ≡

★ Specialty SANDWICHES ★

ALL 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 \$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, pressed long roll

1 side \$18.5 2 sides \$21.5

DUROC SLOW SMOKED PORK

PULLED PORK

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

1 side \$15.5 2 sides \$18.5

MEMPHIS

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

1 side \$16 2 sides \$19

BAR-B-QUE BAHN MI

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

1 side \$18 2 sides \$21

CRISPY

ALL NATURAL

MR. CRISP

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

1 side \$16 2 sides \$19

HELLO BUFFALO

Crispy fried chicken breast, Hello Buffalo sauce, celery salsa verde, blue cheese, grilled potato roll

1 side \$16 2 sides \$19

SHRIMP PO-BOY

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

1 side \$16.5 2 sides \$19.5

CATFISH PO-BOY

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

1 side \$16 2 sides \$19

★ BURGERS ★

8 oz. 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

★ BIG JACK

Two smash patties, special sauce, lettuce, American cheese, fried green tomato, pickled onion & jalapeños

1 side \$17 2 sides \$20

Vegetarian 'Que

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, tangy onions, melted cheddar, smoked plum tomatoes, pickle, zip sauce

1 side \$16.5 2 sides \$19.5

CHIMI CHICKEN

Grilled mojito marinated chicken breast, smoked onions, chimichurri sauce, melted swiss, mayo

1 side \$16 2 sides \$19



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