

# 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 \$12 ★ 13 pcs \$21

🔥 *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 \$6.5 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.

### ★ 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) \$15.5

★ **1/2 RACK**  
(6 Ribs) \$22.5

★ **3/4 RACK**  
(9 Ribs) \$28.5

★ **FULL RACK**  
(12 Ribs) \$36.5

★ **SWEETHEART DEAL FOR 2** ★  
Full rack of ribs + 4 homemade sides \$42.5

## COMBO PLATES

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

★ ST. LOUIS RIBS

★ PRIME BRISKET  
with jalapeños

★ 1/4 CHICKEN

★ PULLED PORK

★ JALAPEÑO CHEDDAR  
HOT LINK SAUSAGE

★ 1/2 CHICKEN +\$4

**TRES NIÑOS** \$19

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

**USDA PRIME**

### • BRISKET PLATE

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

**BIG ASS**

### • PORK PLATE

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

≡ ALL PLATES COME WITH TWO SIDES | ADD AN EXTRA SIDE \$3 ≡

# ★ 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.

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

## 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 \$15.5 2 sides \$18.5  
Add Thick-Cut Bacon +\$2.5

## 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 \$17 2 sides \$20

### BBS

Prime brisket, thick-cut bacon, melted swiss, horsey mayo  
1 side \$19 2 sides \$22

### GRILLED BRISKET TACO

Two soft corn tortillas, brisket, tangy onions, cheddar cheese, pickled onions & jalapeños, Red Chili Sour Cherry Sauce  
1 side \$17.5 2 sides \$20.5

## DUROC PORK SHOULDER

### PULLED PORK

1/3 lb hand pulled pork, original sauce, house pickles  
1 side \$14.5 2 sides \$17.5

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 \$15.5 2 sides \$18.5

### {2 SLIDERS} POWER COUPLE

Best of both worlds, prime brisket and pork memphis sliders. Your choice of sweet & sour or creamy slaw  
1 side \$16 2 sides \$19

## ★★ BURGERS ★★

6oz. Certified Angus Beef, zip sauce

### DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American  
1 side \$15 2 sides \$18 +thick-cut bacon \$2.5

### BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, pickles  
1 side \$16.5 2 sides \$19.5

### THE PITMASTER

Smoked plum tomatoes, melted cheddar, red onion, burnt ends  
1 side \$16.5 2 sides \$19.5

## Vegetarian 'Que

### SMOKED PORTOBELLO

Smoked with Montreal seasoning, grilled zucchini, roasted peppers, melted Swiss, red onion, zip sauce  
1 side \$15.5 2 sides \$18.5

### IMPOSSIBLE BAR-B-QUE BURGER

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

## • 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 \$8 CHOOSE ONE

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

### 3 Extra Touch

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

### 4 HOMEMADE DRESSING

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

## HOMEMADE SIDES ★

Add an Extra Side | \$3

- COLESLAW
- BBQ BEANS WITH PORK
- TOMATO CUCUMBER SALAD
- BLACK BEANS AND RICE

- MASHED POTATOES NO GRAVY
- CHOPPED SALAD
- SIMMERED GREENS WITH SMOKED TURKEY
- APPLESAUCE