

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 – Hello Buffalo
Red Chili Sour Cherry
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.

★ ¼ RACK
(3 Ribs) \$15.5

★ ½ RACK
(6 Ribs) \$22.5

★ ¾ 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
★ PULLED PORK
★ PORK BELLY

★ PRIME BRISKET
with jalapeños
★ JALAPEÑO CHEDDAR
HOT LINK SAUSAGE

★ ¼ CHICKEN
★ ½ 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 original bbq sauce \$19

ALL NATURAL

• CHIMICHURRI CHICKEN

Pit-smoked, grilled half BBQ chicken, topped with zesty chimichurri \$19.5

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 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,
original bbq sauce & 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 bbq sauce
1 side \$17 2 sides \$20

BBS

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

PRIME BRISKET TACOS*

Three brisket tacos, Red Chili Sour Cherry
sauce, pickled onion & jalapeño relish, cilantro
on toasted corn tortillas with fresh lime

*No queso, queso contains gluten

1 side \$17.5 2 sides \$20.5
Add Homemade Salsa +\$3 Add Sour Cream +\$1.5

DUROC

PORK SHOULDER

PULLED PORK

1/3 lb hand pulled pork, original bbq
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 crispy slaw

CUBAN

Mojito pulled pork, grilled ham,
Swiss, house 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 crispy 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

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, pickles, zip sauce
1 side \$16 2 sides \$19

• Bar-B-Que Bowl •

Whipped sweet potatoes, 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 ★ Grilled Chicken ★
Smoked Portobello

3

Extra Touch

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



4

HOMEMADE DRESSING

Creole 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
- WHIPPED SWEET POTATOES WITH NUTS

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