# = DINOSAUR BAR-B-QUE

# SMALL & SHARED

#### CREOLE DEVILED EGGS

Cajun spiced & topped with chives 6 pcs \$12.5

#### FRIED GREEN TOMATOES

Panko crusted, crispy fried, Pecorino Romano, buttermilk ranch dressing

3 pcs \$7.5 5 pcs \$12

## BAR-B-OUE CHICKEN WINGS

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

**♦ M/LD** – Honey BBQ

\* K-Pow KOREAN

**♦ ♦ #0 1- Wango** HABANERO

- **★ Terk Glaze**
- \* Red Chili Sour Cherry
- ★ Garlic Chipotle
- \* Hello Buffalo

♦ ♦ ₩OTTEST-Devil's Duel

★ 6 pcs \$12 ★ 13 pcs \$21

#### PULLED PORK SANDWICH

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

## PRIME BRISKET SANDWICH

1/3 lb Prime aged beef, hand sliced, pickled onions & jalapeños, horsey mayo, original sauce, grilled Di Paolo roll 1 side \$17 2 sides \$20

## MR. CRISP

#### **Original Style**

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

#### **Hello Buffalo**

Crispy fried chicken breast, hello buffalo sauce, celery salsa verde, blue cheese, grilled DiPaolo roll 1 side \$15 2 sides \$18

#### **IMPOSSIBLE**

## BAR-B-OUE BURGER

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

## 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) \$15.5

★ 1/2 RACK

★ 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

## $\equiv$ COMBO PLATES $\equiv$

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

★ ST. LOUIS RIBS

★ ½ CHICKEN +\$4

with ialaneños

PRIME BRISKET

★ PULLED PORK

★ ¼ CHICKEN

**★ 14 LB SPICY** 

SHRIMP BOIL

PEEL & EAT COLD

- ★ JAI APFÑO CHENDAR **HOT LINK**
- SAUSAGE
- **★ PORK BELLY**

## SAMPLE \$19

TRES NIÑOS Petite sampling of:

- PRIME BRISKET with jalapeños
- ST. LOUIS RIBS
- PULLED PORK

**BAR-B-OUE CHICKEN** 

**BRISKET PLATE** 

**PORK PLATE** 

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

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

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

- \* Whole Chicken (6 pcs) \* Full Rack of Ribs \* Cornbread
  - 1lb Pork or Brisket +2 \* 3 Homemade Sides

**SERVES 4-6 \$98** 

Mixed greens, cucumber, tomatoes, radish, carrot, cornbread, spiced walnuts \$10 +Add BBQ Choice \$8

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

Dressing Choice: Creole Honey Mustard Vinaigrette ★ Red Wine Vinaigrette ★

Bar-B-Blues House ★ Cayenne Buttermilk Ranch ★ Blue Cheese



- ★ MAC & CHEESE
- ★ COLESLAW
- SIMMERED GREENS with smoked turkey
- ★ WHIPPED SWEET POTATOES with nuts
- \* MASHED POTATOES with gravy
- ★ TOMATO CUCUMBER SALAD
- BBQ BEANS with pork

- CAJUN CORN
- HARLEM POTATO SALAD
- \* APPLESAUCE

■ ALL PLATES COME WITH TWO SIDES 🤛 – If you have a food allergy, please notify us when ordering.