# = GLUTEN FREE MENU=

SYRACUSE

If you have a food allergy or intolerance, please notify us when ordering. Food allergen information is available.

# 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

**♦ M/L D** – Honey BBQ

♦ ♦ # 0 T - Hello Buffalo Red Chili Sour Cherry Wango HABANERO Garlic Chipotle

♦ ♦ ♦ #0 TTEST- 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.



# **COMBO PLATES**

#### PICK TWO OR THREE MEATS \$25/\$30

- \* ST. LOUIS RIBS
- **★ PULLED PORK**
- ★ PORK BELLY with pickled onion & jalapeños No K-Pow Korean BBQ Sauce
- ★ PRIME BRISKET+\$2
  with jalapeños
- ★ JALAPEÑO CHEDDAR
  HOT LINK SAUSAGE

with Hot Honey Gold Sauce & pickled onion & jalapeños

- **★ 1⁄4 CHICKEN**
- \* 1/2 CHICKEN +\$4

## TRES NIÑOS \$20

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 \$27.5

#### BIG ASS

PORK PLATE

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

# \* Specialty "No Roll" SANDWICHES \*

WHO SAYS YOU NEED A ROLL? WITHOUT IT THEY ARE ALL GLUTEN FREE We cook our meats long, low & slow, fresh throughout the day, using regional hickory & oak.

#### ADD A GLUTEN FREE ROLL FOR \$3

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 +\$3 ★ 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 \$18 2 sides \$21

#### **BBS**

Prime brisket, thick-cut bacon, melted Swiss, horsey mayo
1 side \$19.5 2 sides \$22.5

#### 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 \$18.5 2 sides \$21.5 Add Homemade Salsa +\$3 Add Sour Cream +\$1.5

#### DURAC

# **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 .50¢. Your choice of sweet & sour or original slaw

#### {2 SLIDERS} POWER COUPLE

Best of both worlds, prime brisket and pork memphis sliders. Your choice of sweet & sour or crispy slaw 1 side \$16.5 2 sides \$19.5

#### CUBAN

Mojito pulled pork, grilled ham, Swiss, pickles, mustard 1 side \$15.5 2 sides \$18.5



6oz. Certified Angus Beef

#### **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, house pickles **1 side** \$16.5 **2 sides** \$19.5

# Vegetarian 'Que

### **BBQ MUSHROOM REUBEN**

Smoked portobello "burnt ends", tangy onions, red slaw, melted swiss

1 side \$15.5 2 sides \$18.5

#### **IMPOSSIBLE**

## **BAR-B-QUE BURGER**

# • 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



#### CHOPPED SALAD \$10 BASE

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

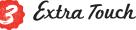


#### **PROTEINS**

\$8 CHOOSE ONE

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

\*Cornbread contains gluten



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



### 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
- TOMATO CUCUMBER Salad
- BLACK BEANS & RICE
- MASHED POTATOES
  NO GRAVY
- SIDE SALAD
- SIMMERED GREENS
  WITH SMOKED TURKEY
- APPLESAUCE