

# GLUTEN FREE MENU

HAMBURG

★ 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

🔥 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) \$23

★ ¾ RACK  
(9 Ribs) \$29

★ FULL RACK  
(12 Ribs) \$37

★ SWEETHEART DEAL FOR 2 ★  
Full rack of ribs + 4 homemade sides \$43

## 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

★ ¼ CHICKEN

★ ½ CHICKEN +\$4

TRES NIÑOS \$20

Petite sampling of:

★ PRIME BRISKET

with jalapeños

★ ST. LOUIS RIBS

★ PULLED 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

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

\*Cornbread contains gluten

# ★ 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 +\$3

PULLED PORK

### CHOOSE YOUR CHEESE:

SWISS ★ AMERICAN ★

NYS CHEDDAR

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

## 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 .50¢.

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, crispy coleslaw

1 side \$16.5 2 sides \$19.5

## ★★ BURGERS ★★

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*

### IMPOSSIBLE

### BAR-B-QUE BURGER

Plant based burger, caramelized bbq onions, melted  
cheddar, smoked plum tomatoes, house pickles

1 side \$16 2 sides \$19

## 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

3

### Extra Touch

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



4

### HOMEMADE DRESSING

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

\*Cornbread contains gluten

## HOMEMADE SIDES ★

Add an Extra Side | \$3

- COLESLAW
- BBQ BEANS WITH PORK
- MASHED POTATOES NO GRAVY
- SIDE SALAD

- SIMMERED GREENS WITH SMOKED TURKEY
- CAJUN CORN
- APPLESAUCE
- HARLEM POTATO SALAD