

GLUTEN FREE MENU

BROOKLYN

* 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 \$6.5 ★ 6 pcs \$12.5 ★ 13 pcs \$22

- 🔥 MILD - Honey BBQ
- 🔥🔥 HOT - 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.

★★★ Genuine 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) \$16.5

★ 1/2 RACK (6 Ribs) \$24

★ 3/4 RACK (9 Ribs) \$32

★ FULL RACK (12 Ribs) \$39

★ SWEETHEART DEAL FOR 2 ★

Full rack of ribs + 4 homemade sides \$44

COMBO PLATES

PICK TWO or THREE MEATS \$26/\$31

★ ST. LOUIS RIBS

★ PRIME BRISKET +\$2
with jalapeños

★ 1/4 CHICKEN

★ PULLED PORK

★ JALAPEÑO CHEDDAR HOT LINK SAUSAGE
with Hot Honey Gold Sauce & pickled onion & jalapeños

★ 1/2 CHICKEN +\$4

★ PORK BELLY
with pickled onion & jalapeños
No K-Pow Korean BBQ Sauce

★ 4 CHICKEN WINGS

TRES NIÑOS \$21

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 \$19.5

USDA PRIME • BRISKET PLATE

30 day aged Prime beef, hand sliced, lean and moist with pickled onion & jalapeños \$28.5

DUROC • PORK STORY

A glorious sample of ribs, pulled pork, and pork belly* \$21
*No K-Pow Korean BBQ sauce

ALL NATURAL • CHIMICHURRI CHICKEN

Smoked/grilled half chicken, topped with zesty chimichurri \$20

≡ ALL PLATES COME WITH TWO SIDES | ADD AN EXTRA SIDE \$4 ≡

*Cornbread contains gluten

★ Specialty "No Roll" SANDWICHES ★

ALL SANDWICHES COME WITH OUR HOUSE CURED PICKLES.

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

★ TRUE BLUE BAR-B-QUE ★

WE COOK OUR MEATS LONG, LOW & SLOW, FRESH THROUGHOUT THE DAY, USING REGIONAL HICKORY & OAK.
WHO SAYS YOU NEED A ROLL? WITHOUT IT THEY ARE ALL GF

U.S.D.A. PRIME BRISKET

PRIME BRISKET

1/3 lb Prime aged beef, hand sliced, pickled onion & jalapeños,
horse mayo, original bbq sauce
1 side \$19 2 sides \$22

BRISKET CHEESESTEAK

Chopped brisket, tangy onions, poblano peppers,
original bbq sauce, melted cheddar
1 side \$19.5 2 sides \$22.5

DUROC SLOW SMOKED PORK

PULLED PORK

1/3 lb pulled pork shoulder, original bbq sauce, house pickles
1 side \$15.5 2 sides \$18.5

MEMPHIS

Pulled pork shoulder, original bbq sauce, topped with creamy coleslaw
1 side \$16 2 sides \$19

★★ BURGERS ★★

8oz. Certified Angus Beef

DINO BURGER

Lettuce, beefsteak tomato, red onion, melted American
1 side \$16 2 sides \$19 +thick-cut bacon \$2.5

BACON DELUXE

Sautéed tangy onions, thick slice bacon, melted Swiss, house pickles
1 side \$17 2 sides \$20

IMPOSSIBLE BAR-B-QUE BURGER

Plant based burger, caramelized BBQ onions, melted cheddar, smoked plum tomatoes, house pickles
1 side \$16.5 2 sides \$19.5

★ THE SALAD PROJECT ★

CREATE YOUR OWN SALAD

1

CHOPPED SALAD \$10.5 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

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

*Cornbread contains gluten

HOMEMADE SIDES ★

Add an Extra Side | \$4

- ★ BBQ BEANS with pork
- ★ MASHED POTATOES No gravy

- ★ SIMMERED GREENS
- ★ BLACK EYED PEA SALAD

- ★ COLESLAW
- ★ HARLEM POTATO SALAD