

# GLUTEN FREE MENU

ROCHESTER

★ 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.

★ **1/4 RACK** (3 Ribs) \$15.5    ★ **1/2 RACK** (6 Ribs) \$23    ★ **3/4 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
- ★ **1/4 CHICKEN**
- ★ **1/2 CHICKEN +\$4**
- ★ **4 CHICKEN WINGS**

**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

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

## 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 \$16.5 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

### SMOKED PORTOBELLO

Smoked with Montreal seasoning, grilled zucchini, roasted peppers, melted Swiss, red onion  
1 side \$15.5 2 sides \$18.5

### IMPOSSIBLE BAR-B-QUE BURGER

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

\*Cornbread contains gluten

## HOMEMADE SIDES ★

Add an Extra Side | \$4

- 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