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.

★¼ RACK	★½ RACK	★¾ RACK	★FULL RACK
(3 Ribs) $15.5	**(6 Ribs)** $23.5	**(9 Ribs)** $29.5	**(12 Ribs)** $38

★ SWEETHEART DEAL FOR 2 ★
Full rack of ribs + 4 homemade sides $44

COMBO PLATES

PICK TWO OR THREE MEATS $25.5/$30.5

- ★ 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
- ★ 4 CHICKEN WINGS

TRES NIÑOS $20.5

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 $19.5

ALL NATURAL

• CHIMICHURRI CHICKEN

Pit-smoked, grilled half BBQ chicken, topped with zesty chimichurri $20

USDA PRIME

• BRISKET PLATE

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

BIG ASS

• PORK PLATE

Hand pulled pork shoulder, original sauce, piled high with house pickles $19.5

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 $16 2 sides $19
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 $18.5 2 sides $21.5

BBS
Prime brisket, thick-cut bacon, melted Swiss, horsey mayo
1 side $20 2 sides $23

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 $19 2 sides $22
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 $15 2 sides $18
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 $16 2 sides $19

{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 $15.5 **2 sides** $18.5 **+thick-cut bacon** $2.5

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

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

*Cornbread contains gluten

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

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