

STARTERS | For sharing

PULLED PORK POUTINE \$12

North really meets South here with our 14-hour in-house smoked pulled pork, topped with our Pommery Mustard BBQ sauce, all covering a heap of BBQ fries, chicken gravy and real cheese curds.

NEW KOREAN BBQ NACHOS \$11

Spiced wontons, gochujang meaty chili, Tex Mex cheese, pickled jalapeño, smoked pineapple, Alabama White BBQ Sauce drizzle.

NEW SMOKEHOUSE SHRIMP COCKTAIL \$12

Savoury poached shrimp comes with a BBQ cocktail sauce, charred lemon, and our Cajun Rub for a dry dip.

SMOKED SHANGHAI CHICKEN TACOS (2) \$9

Tender pulled BBQ chicken is drizzled with our Chinese BBQ Sauce and served on a flour tortilla with pickled radish and green onions.

HAWAIIAN PULLED PORK TACOS (2) \$9

Pulled pork is paired with sweet smoked pineapple and crunchy hickory sticks on a flour tortilla with a touch of our Sweet Southern Sriracha Sauce.

NEW BLACKENED CAJUN SWEET POTATO TACOS (2) \$8

Blackened sweet potato, shredded lettuce, Buffalo BBQ Sauce, grilled corn, chives. Chef Paul would be proud.

TACO TASTER (3) Why choose? Have one of each. \$12

CRISPY CHICKEN TENDERS \$12

Panko-crusted 100% white meat chicken breast tossed in our Competition Rub. Served with Alabama White BBQ Sauce.

NEW CHEESY CHIPS 'N' DIP \$9

House-made BBQ-spiced wonton chips with our creamy garlic and onion Charleston Cheese Dip.

JUMBO SMOKED CHICKEN WINGS (1LB) \$12

The biggest wings we could find. Smoked and served crispy. Your choice of flavour:

DRY RUBBED

- 299 Competition Rub
- Lemon Pepper Rub
- Cajun Rub

SAUCED

- 'Bama BBQ Sauce
- Buffalo BBQ Sauce
- Sweet Southern Sriracha Sauce
- Charcoal Chipotle Sauce



*Our award-winning
Smoked Chicken Wings.*

SALADS | Fresh classics

\$12 EA

ADD-PROTEIN:

citrus smoked salmon OR pulled bbq chicken \$6

BARQUE CAESAR SALAD

Fresh romaine lettuce is tossed with candied smoked bacon, parmesan and freshly toasted herbed croutons.

NEW GREEQUE SALAD

Traditional chunky greek salad with fresh tomatoes, cucumbers, thinly sliced red onion, black olives, frisée lettuce in a lemon oregano vinaigrette. It's then Barque'fied with smoked feta!

SMOKEHOUSE COBB SALAD

Fresh romaine topped with a flavour rainbow of sliced boiled egg, candied smoked bacon, avocado, chopped tomato, and to finish, a wee sprinkle of blue cheese. The salad that eats like a meal!



A RIB STORY

We source the highest quality, most marbled baby back pork ribs on the market. They are treated with our house-made rubs and sauces in the hot n' fast bbq method, smoking for up to 3 hours. This is our most premium product.

..... ★ ★

VEGETARIAN CONTAINS NUTS

VEGAN GLUTEN-FREE

We do have allergens present in our kitchen,
please inform us of any allergies prior to ordering.

..... ★ ★

BBQ FINE PRINT

1. The combination of smoke and proteins creates a pink hue in the meat - the chicken is cooked!
2. Because the smoker is never hot (it runs between 150°F and 325°F), the food is never served hot.
3. Due to the nature of BBQ and the low'n'slow method, once we're out of meat, we're out for the day, sorry...
4. We have the option of a gluten free fryer! Please inform your server of any allergies.

★ OUR SUGGESTED DINING EXPERIENCES



SMOKER'S CHOICE

Want it all?

BARQUE CAESAR SALAD

.....

SMOKED CHICKEN WINGS

.....

SMOKED BRISKET, PULLED PORK, and BABY BACK RIBS

served with

SAUTÉED GREEN BEANS

.....

BARQUE BBQ FRIES,

.....

and DILL PICKLE

.....

TABLESIDE S'MORES

.....

\$34/adult and \$18/teen

We ask that the entire table participate

SAMPLER FOR TWO

Choice of

ONE APPETIZER

starter OR salad

plus

THREE ITEMS FROM THE BAR-B-Q

and

TWO SIDES

\$59

Add dessert for \$5

MEET MEAT PLATTER

Suggested for four

The ultimate BBQ meat experience, includes:

PULLED PORK

1 pound

12-HOUR BEEF BRISKET

½ pound

SMOKED BANGER SAUSAGE

2

BABY BACK RIBS

½ rack 'Bama AND ½ rack Lemon Pepper

served with dill pickle

\$99

THE BAR-B-Q | Smoked daily

served with a choice of side

BABY BACK RIBS

Choose your flavour
½ rack / full rack \$22 / 38

BARQUE RACK O' BAMA:

The classic - rubbed, smoked, basted, basted, basted...

SWEET SOUTHERN SRIRACHA:

Sticky and sweet, with a little bite.

LEMON PEPPER RUB:

The new classic.

12-HOUR BEEF BRISKET

½ pound \$20

PULLED PORK

½ pound \$16

BBQ CHICKEN

Half \$20

SMOKED BANGER SAUSAGE

two \$16

MAPLE BBQ SALMON

6oz \$18

Pan-seared smoked salmon, maple glaze, served medium.

KANSAS STATE CHICKEN FRIED TEMPEH

6oz \$16

Totally vegetarian!! Served with smoked mushroom gravy.

SMOKEHOUSE SIRLOIN BACON CHEESEBURGER

..... \$17

Candied smoked bacon, aged cheddar, 'Bama BBQ sauce, chopped lettuce, pickles. Served medium.

SIDES | *Vegetarian

\$7 EA

NEW HUSH PUPPIES

Classic Southern cornmeal fritters, served with our Charleston Cheese sauce.

SAUTÉED GREEN BEANS

..... Served with a dip of smoked tomatoes, almonds and roasted red peppers.

DRY-CURED BROCCOLI SLAW

With shredded carrots, cabbage, and grainy mustard and a hint of allspice.

SMOKED GARLIC MASHED POTATOES

..... Served with smoked mushroom gravy and a shard of walnut parmesan crisp.

CAJUN MAC N' CHEESE

..... Topped with toasted seasoned breadcrumbs. A gooey favourite!

FRESH CUT FRIES

Belgian-style. Hand-cut, twice fried, sprinkled with love from high above with our secret 14-ingredient blend.

SMALL BARQUE CAESAR SALAD

★ our bacon is NOT vegetarian.

NEW SMALL GARDEN SALAD

Fresh arugula with grape tomatoes, sliced cucumber, BBQ-spiced pumpkin seeds in a honey-lemon vinaigrette.

NEW SMALL GREEQUE SALAD

Traditional chunky greek salad with fresh tomatoes, cucumbers, thinly sliced red onion, black olives, frisée lettuce in a lemon oregano vinaigrette. It's then Barque'fied with smoked feta!

COCKTAILS, WINE or DESSERT?

see our drinks and post-meal menus

