



FALL 2018

## STARTERS

**JUMBO SMOKED CHICKEN WINGS** ..... \$12  
**DRY RUBBED** .....  
 299 Competition Rub  
 Lemon Pepper  
 Cajun ⚡

**SAUCED** .....  
 Sweet Southern Sriracha ⚡  
 Kansas City Style BBQ  
 Buffalo BBQ Sauce ⚡

**PULLED PORK POUTINE** ..... \$12  
 Chicken gravy, cheese curds.

**SMOKED DUCK TACOS (2)** ..... \$9  
 Pickled radish, chinese bbq sauce.

**BLACKENED SWEET POTATO TACOS (2)** ..... \$7  
 Shredded lettuce, buffalo bbq sauce, grilled corn, chives.

**CRISPY CHICKEN TENDERS** ..... \$12  
 1/2 lb of panko-crust 100% white meat chicken strips, 299 Competition rub.  
 Served with Buffalo BBQ sauce.

**KOREAN BBQ NACHOS** ..... \$11  
 Spiced wontons, gochujang meaty chili, cheddar cheese, pickled jalapeños,  
 smoked pineapple, Alabama White BBQ sauce.

**BARQUE CAESAR** ..... \$12  
 Candied smoked bacon, herbed croutons, shaved grana padano cheese.

**CHOPPED KALE SALAD** ..... \$12  
 Heirloom carrot ribbons, radish, lemon honey basil vinaigrette.

## SIDES

**HOUSE CUT FRIES** ..... \$7  
 Double fried, tossed with our 14-ingredient Fry Rub.

**CAJUN MAC N' CHEESE** ..... \$9  
 Cavatappi, smoked butter, cheese sauce, seasoned and toasted panko.

**SMOKED GARLIC MASHED POTATOES** ..... \$9  
 Chicken gravy, crispy smoked pancetta.

**CRISPY BRUSSELS SPROUTS** ..... \$8  
 Smoked carrot BBQ sauce, toasted sesame.

## THE BAR-B-Q

**BABY BACK RIBS** 1/2 / Full rack ..... \$20 / \$36  
**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.

**SMOKED BEEF BRISKET** 1/2 lb ..... \$18  
 100% Angus beef, rubbed and smoked for 12-hours.

**PULLED PORK** 1/2 lb ..... \$14  
 Premium pork shoulder, smoked for 14-hours, served with pommery  
 mustard BBQ sauce.

**COMPETITION BBQ CHICKEN LEGS (2)** ..... \$16  
 Two whole chicken legs, 299 Competition rub, Texas BBQ sauce.

**SMOKED BEEF BACK RIB (2)** ..... \$20  
 Porcini rub.



**CAJUN CAULIFLOWER** ..... \$8  
 Smoked apple BBQ sauce.

**CHARRED CARROTS AND RAPINI** ..... \$7  
 Smoked olives, crispy sage.

**SMALL BARQUE CAESAR** ..... \$7  
 Candied smoked bacon, herbed croutons, shaved grana padano cheese.

**SMALL CHOPPED KALE SALAD** ..... \$7  
 Heirloom carrot ribbons, radish, lemon honey basil vinaigrette.

BARQUE\*

## 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.



## MEET MEAT PLATTER

The ultimate BBQ meat experience, includes:

**BABY BACK RIBS** 1/2 rack of each:  
**BARQUE RACK O'BAMA:** The Classic - rubbed, smoked, basted, basted, basted...  
**LEMON PEPPER RUB:** The new classic.

**SMOKED BEEF BRISKET** 1/2 lb  
 100% Angus beef, rubbed and smoked for 12-hours.

**PULLED PORK** 1/2 lb  
 Premium pork shoulder, smoked for 14-hours, served with pommery  
 mustard BBQ sauce.

**COMPETITION BBQ CHICKEN LEGS (2)** Two whole chicken  
 legs, 299 Competition rub, Texas BBQ sauce.

**SMOKED BEEF BACK RIB (2)** Porcini rub.

Suggested for four. Served with dill pickles.

\$ 99

## BBQ SAMPLER FOR TWO

Choose-your-own BBQ adventure, choice of:

**ONE**  
 SELECTION FROM THE STARTERS  
 plus

**THREE**  
 SELECTIONS FROM  
 THE BAR-B-Q SECTION

and

**TWO**  
 SELECTIONS FROM THE SIDES

\$ 59

## BBQ DINNERS

Served with charred carrots and rapini. Choose one side.

**BABY BACK RIBS**  
 1/2 / Full  
 'Bama BBQ sauce OR Sweet Southern  
 Sriracha BBQ sauce ⚡  
 OR Lemon Pepper.  
 \$28 / \$44

**MAPLE BBQ SALMON**  
 Pan-seared hot smoked salmon  
 with maple glaze.  
 \$24

**SOUTHERN FRIED TEMPEH**  
 Crispy battered tempeh with  
 smoked mushroom gravy.  
 \$19

**SMOKEHOUSE SIRLOIN BACON CHEESEBURGER**  
 Candied smoked bacon, cheddar,  
 'Bama BBQ sauce, chopped lettuce,  
 pickles. Cooked to medium.  
 \$18

BARQUE\*