



WINTER 2019

FOR SHARING

JUMBO SMOKED CHICKEN WINGS \$12

DRY RUBBED

299 Competition Rub

Lemon Pepper

Cajun *♣*

SAUCED

Sweet Southern Sriracha *♣*

Kansas City Style BBQ

Buffalo BBQ Sauce *♣♣*

CRISPY CHICKEN TENDERS \$12

1/2 lb of panko-crust 100% white meat chicken strips, 299 Competition rub.

Served with Buffalo BBQ sauce.

PULLED PORK POUTINE \$12

Chicken gravy, cheese curds.

SALADS Add 3oz of salmon **OR** pulled chicken for \$6

BARQUE CAESAR \$12

Candied smoked bacon, herbed croutons, shaved grana padano cheese.

CHOPPED KALE SALAD \$12

Heirloom carrot ribbons, radish, lemon honey basil vinaigrette.

SMOKEHOUSE COBB SALAD \$16

Fresh romaine, pulled BBQ chicken, boiled egg, candied smoked bacon, avocado, chopped tomato, blue cheese.

SIDES \$6 each

SMALL BARQUE CAESAR SALAD

SMALL CHOPPED KALE SALAD

CAJUN MAC N' CHEESE

HOUSE CUT FRIES Upgrade to poutine \$3

DAILY SOUP

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.

THE BAR-B-Q Served with a dill pickle **AND** choice of side

BBQ SAMPLER \$19

Choose two meats and one side

SMOKED BEEF BRISKET 1/4 lb

PULLED PORK 1/4 lb

COMPETITION BBQ CHICKEN thigh and drumstick

BABY BACK RIBS 1/4 rack, Kansas City Style **OR** Lemon Pepper

BABY BACK RIBS \$19

Half rack, choice of Kansas City Style **OR** Lemon Pepper flavours.

SANDWICHES Served with a dill pickle **AND** choice of side

SMOKEHOUSE SIRLOIN BACON CHEESEBURGER \$17

Candied smoked bacon, American cheese, 'Bama BBQ sauce, chopped lettuce, pickles. Cooked to medium.

PULLED PORK \$16

Napa cabbage slaw, hickory sticks, pommery mayo.

SMOKED BEEF BRISKET \$16

Red cabbage slaw, fried onions, horseradish mayo.

BUFFALO WHITE CHICKEN WRAP \$16

Crispy chicken, candied smoked bacon, chopped lettuce, tomato, pickled onion, Alabama White BBQ sauce.

SMOKED LEMON PEPPER PORTOBELLO \$16

Red cabbage slaw, crispy onion, horseradish mayo.

CITRUS SMOKED SALMON WRAP \$16

Citrus smoked salmon, Alabama White BBQ sauce, napa cabbage slaw, hickory sticks.

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.