

THE SNACKS

	\$	QTY
SMOKED CHICKEN WINGS 6 large wings per order	12	each
DRY RUBS: 299 Competition Rub, Lemon Pepper, Cajun <i>ff</i>		
SAUCES: Kansas City Style, Buffalo BBQ <i>ff</i> , Sweet Southern Sriracha <i>ff</i>		
PULLED PORK POUTINE pulled pork, chicken gravy, cheese curd (without the pork for \$9)	12	each
CAJUN POPCORN SHRIMP	8	¼lb
HAWAIIAN PULLED PORK TACOS sweet smoked pineapple, hickory sticks, Sweet Southern Sriracha sauce	9	2 pcs
BLACKENED SWEET POTATO TACOS blackened sweet potato, shredded lettuce, buffalo BBQ sauce, grilled corn, chives	7	2 pcs

THE SIDES

HOUSE CUT FRIES Double fried, tossed with our 14-ingredient Fry Rub.	7
SMOKED GARLIC MASHED POTATO chicken gravy, crispy smoked pancetta.	9
CRISPY BRUSSELS SPROUTS Smoked carrot BBQ sauce, toasted sesame.	8
BARQUE FRIES DELUXE tomato, sour cream, cheese sauce, scallion, pickled jalapeño.	10
CHOPPED KALE SALAD Heirloom carrot ribbons, radish, lemon honey basil vinaigrette. small / large. add chicken for \$6	7 / 12
SMOKEHOUSE CAESAR SALAD candied bacon, small / large. add chicken for \$6	7 / 12

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

MEET MEAT PLATTER FOR 4

the ultimate BBQ meat experience, includes:

- BABY BACK RIBS
1/2 RACK OF EACH BARQUE RACK O' BAMA AND LEMON PEPPER.
- SMOKED BEEF BRISKET 1/2 LB
- PULLED PORK 1/2 LB
- COMPETITION BBQ CHICKEN LEGS (2)
- SMOKED PULLED LAMB SHOULDER 1/2 LB

\$99

MEET MEAT PLATTER FOR 2

the ultimate BBQ meat experience, only smaller:

- BABY BACK RIBS
1/4 RACK OF EACH BARQUE RACK O' BAMA AND LEMON PEPPER.
- SMOKED BEEF BRISKET 1/4 LB
- PULLED PORK 1/4 LB
- COMPETITION BBQ CHICKEN LEG (1)
- SMOKED PULLED LAMB SHOULDER 1/4 LB

\$52

THE MEATS

build your own BBQ combination

COMPETITION BBQ CHICKEN	9	2 pcs
PULLED PORK	7	¼lb
BABY BACK RIBS 'bama / sweet southern sriracha <i>ff</i> / lemon pepper	20	½ rack
12-HOUR BEEF BRISKET	9	¼lb
SMOKED PULLED LAMB SHOULDER pomegranate molasses BBQ sauce	9	¼lb

DESSERT

SALTED CARAMEL CHOCOLATE DONUTS \$8
bourbon caramel sauce