



SPRING/SUMMER 2019

FOR SHARING

JUMBO SMOKED CHICKEN WINGS	\$14
DRY RUBBED	SAUCED
299 Competition Rub	Sweet Heat <i>♯</i>
Lemon Pepper	Kansas City Style BBQ
Cajun <i>♯</i>	Buffalo BBQ Sauce <i>♯♯</i> (dairy)

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

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

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

BARQUE CAESAR \$13
 Candied smoked bacon, herbed croutons, shaved grana padano cheese.

CLASSIC GARDEN SALAD \$12
 Shredded carrots, grape tomatoes, thinly sliced radish, French dressing.

CALIFORNIA CLUB SALAD \$17
 Romaine, pulled bbq chicken, boiled egg, candied smoked bacon, avocado, chopped tomato, lemon honey basil vinaigrette.

SIDES \$7 each

- BARQUE CAESAR SALAD
- CLASSIC GARDEN SALAD
- CAJUN PIMENTO MAC N' CHEESE
- COOL RANCH SLAW
- HOUSE CUT FRIES Upgrade to poutine \$3

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	BABY BACK RIBS 1/4 rack, Kansas City Style OR Lemon Pepper
JUMBO SMOKED CHICKEN WINGS dry rub OR sauce	PULLED PORK 1/4 lb

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.

BEYOND MEAT SMOKEHOUSE CHEESEBURGER \$16
 Plant-based burger patty, American cheese, 'Bama BBQ sauce, chopped lettuce, pickles.

PULLED PORK \$16
 Napa cabbage slaw, hickory sticks, pommery mayo.

SMOKED BEEF BRISKET \$16
 Red cabbage slaw, fried onions, horseradish mayo.

SMOKED TURKEY AND BACON SANDWICH \$16
 Lettuce, tomato, candied smoked bacon, gravy mayo.

CITRUS SMOKED SALMON WRAP \$16
 Citrus smoked salmon, dill aioli, 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.