



STARTERS

- JUMBO SMOKED CHICKEN WINGS** (1 lb.) \$14

DRY RUBBED	SAUCED
299 Competition Rub	Sweet Heat ⚡
Lemon Pepper	Kansas City Style BBQ
Cajun ⚡	Buffalo BBQ Sauce ⚡ (dairy)
- PULLED PORK POUTINE** \$12
Chicken gravy, cheese curds.
- SMOKED DUCK TACOS** (2) \$10
Pickled radish, Chinese bbq sauce.
- ZA'ATAR CAULIFLOWER TACOS** (2) \$7
Honey tahini, pickled red onion.
- CRISPY CHICKEN TENDERS** \$12
1/2 lb of panko-crusted 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** \$13
Candied smoked bacon, herbed croutons, shaved grana padano cheese.
- CLASSIC GARDEN SALAD** \$12
Shredded carrots, grape tomatoes, thinly sliced radish, French dressing.

SIDES

- HOUSE CUT FRIES** \$7
Double fried, 14-ingredient Fry Rub.
- CAJUN PIMENTO MAC N' CHEESE** \$9
Cavatappi, smoked butter, cheese sauce, seasoned and toasted panko.
- SOUR CREAM & ONION NEW POTATOES** \$9
Everything bagel seasoning, charred green onion sour cream.
- SMOKED ASPARAGUS** \$8
Crispy pancetta, salsa fresca, served at room temperature.

THE BAR-B-Q

- BABY BACK RIBS** 1/2 / Full Rack \$20 / \$38
BARQUE RACK O'BAMA: The Classic - rubbed, smoked, basted, basted, basted...
SWEET HEAT: Sticky and sweet, with a little bite. ⚡
BARQUE DRY RUB: Savoury herb-crusting crunch.
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 PULLED LAMB SHOULDER** 1/2 lb \$18
Pomegranate molasses BBQ sauce.
- SMOKED CHEDDAR JALAPEÑO SAUSAGES** (2) \$14



- CHARRED CORN SUCCOTASH** \$9
Smoked tomato, feta, lime aioli.
- COOL RANCH SLAW** \$7
Jicama, green apple, cabbage, ranch dressing.
- SMALL BARQUE CAESAR** \$7
Candied smoked bacon, herbed croutons, shaved grana padano cheese.
- SMALL CLASSIC GARDEN SALAD** \$7
Shredded carrots, grape tomatoes, thinly sliced radish, French dressing.

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** 1/3 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
- PULLED PORK** 1/2 lb
- COMPETITION BBQ CHICKEN LEGS** (2)
- SMOKED PULLED LAMB SHOULDER** 1/2 lb
- SMOKED CHEDDAR JALAPEÑO SAUSAGES** (2)

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
- FOUR**
SAMPLE SELECTIONS FROM
THE BAR-B-Q SECTION
and
- TWO**
SELECTIONS FROM THE SIDES

\$ 64

BBQ DINNERS

All dinners are served with smoked asparagus.

<p>BABY BACK RIBS 1/2 / Full</p> <p>'Bama BBQ sauce OR Sweet Heat BBQ sauce ⚡ OR Lemon Pepper OR Dry Rub. Choose one side.</p> <p style="text-align: right;">\$ 28 / \$ 44</p>	<p>CAJUN CORNMEAL CRUSTED SALMON</p> <p>Pan-seared hot smoked salmon. Choose one side.</p> <p style="text-align: right;">\$ 24</p>	<p>SMOKED MUSHROOM AND LENTIL MARINARA</p> <p>Herbed portobello, split red lentil and yam fritter, grana padano, basil.</p> <p style="text-align: right;">\$ 16</p>	<p>COCKTAILS, WINE or DESSERT? see our drinks and post-meal menus</p>
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