



STARTERS

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

DRY RUBBED

299 Competition Rub
Lemon Pepper
Cajun *♯*
Smoky Dill Pickle *♯*

SAUCED

Sweet Heat *♯*
Kansas City Style BBQ
Buffalo BBQ Sauce *♯♯* (dairy)

PORK BELLY BURNT END POUTINE \$13

Smoked brisket gravy, cheese curds.

NEW EL PASO TACOS GALORE \$8

Smoked BBQ lentils, shredded cheese and lettuce, chopped tomatoes in a crispy shell.

SMOKED DUCK TACOS (2) \$10

Pickled radish, Chinese bbq sauce.

KOREAN BBQ NACHOS \$11

Spiced wontons, gochujang meaty chili, cheddar cheese, pickled jalapeños, smoked pineapple, Alabama White 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.

BARQUE CAESAR \$13

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

SMOKEHOUSE WEDGE SALAD \$13

Iceberg lettuce, cool ranch dressing, watermelon radish, crispy onions.



BBQ SAMPLER FOR TWO

Choose-your-own BBQ adventure, choice of:

ONE SELECTION FROM THE STARTERS

plus

THREE SAMPLE SELECTIONS FROM THE BAR-B-Q SECTION

and

TWO SELECTIONS FROM THE SIDES

\$ 64

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...

LEMON PEPPER RUB: The new classic.

SMOKED BEEF BRISKET 1/2 lb

PULLED PORK 1/2 lb

COMPETITION CHICKEN THIGHS (4)

SMOKED PULLED LAMB SHOULDER 1/2 lb

SMOKED CHEDDAR JALAPEÑO SAUSAGES (2)

Suggested for four. Served with dill pickles.

\$ 99

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.

BBQ SURF & "TURF"

SMOKED MUSHROOM FAJITAS \$22

Enoki, portobello and king oyster mushrooms, sautéed onions and peppers, charred onion sour cream, served with flour tortillas in a sizzling pan.

SMOKED BRANZINO \$29

Whole de-boned European sea bass, lemon and rosemary.

THE BAR-B-Q

BABY BACK RIBS 1/2 / Full Rack \$21 / \$39

BARQUE RACK O'BAMA: The Classic - rubbed, smoked, basted, basted...

SWEET HEAT: Sticky and sweet, with a little bite. *♯*

BARQUE DRY RUB: Savoury herb-crust crunch.

LEMON PEPPER RUB: The new classic.

SMOKED BEEF BRISKET 1/2 lb \$19

100% Angus beef, rubbed and smoked for 12-hours.

SIDES

BBQ FRIES \$7

14-ingredient fry rub.

PIMENTO MAC N' CHEESE \$9

Cavatappi, smoked butter, Cajun cheese crisp.

SOUR CREAM & ONION NEW POTATOES \$9

Everything bagel seasoning, charred green onion sour cream.

ZA'ATAR ROASTED HEIRLOOM CARROTS \$9

Cauliflowerettes, crispy sage and smoked olives.



SMOKED PULLED LAMB SHOULDER 1/2 lb \$19
Pomegranate molasses BBQ sauce.

PULLED PORK 1/2 lb \$15

Premium pork shoulder, smoked for 14-hours, served with pommery mustard BBQ sauce.

COMPETITION CHICKEN THIGHS 1/2 lb \$9

299 Competition rub, Texas BBQ glaze.

SMOKED CHEDDAR JALAPEÑO SAUSAGES (2) \$14

CHARRED BRUSSELS SPROUTS \$8

Tahini, pomegranate seeds.

CHEDDAR CORNBREAD \$7

Hot honey, American cheese, poppy seeds.

CHUNKY CUCUMBER SALAD \$7

Crispy leeks, orange vinaigrette.

SMALL BARQUE CAESAR \$7

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