



WINTER 2020

FOR SHARING

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)
Smoky Dill Pickle ⚡	

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).

PORK BELLY BURNT END POUTINE \$13
 Smoked brisket gravy, cheese curds.

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

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

CHOPPED SALAD \$18
 Iceberg and romaine lettuce, radicchio, smoked turkey breast, avocado, chopped egg, tomatoes, smoked olives, lemon honey basil vinaigrette.

SIDES \$7 each

- BARQUE CAESAR SALAD
- PIMENTO MAC N' CHEESE
- CHUNKY CUCUMBER SALAD
- CHEDDAR CORNBREAD
- BBQ 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 sauced	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, BBQ ketchup, chopped lettuce, pickles. Cooked to medium.

BEYOND MEAT SMOKEHOUSE CHEESEBURGER \$17
 Plant-based burger patty, American cheese, BBQ ketchup, chopped lettuce, pickles.

PULLED PORK \$16
 Cool ranch slaw, mustard pickles.

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

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

SMOKED WHITEFISH AND CHOPPED EGG \$16
 Diced red onions and green apples, Texas toast.

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.