

BARQUE[★] MENU

FROM THE BAR-B-Q - HEAT TO EAT

All food is served cold with reheating instructions included. We recommend our brisket, pulled pork and lamb if you are looking to stock your freezer and enjoy later!

We will be making deliveries Wednesday to Sunday for \$10, and curbside pick up at 299 Roncesvalles Ave from 4 - 8pm. Orders can be placed by email at smoke@barque.ca or over the phone at 416-532-7700 extension 1. For the moment, we ask for 24-hour advance notice.

SMOKED MEATS

SMOKED BEEF BRISKET, ONE POUND \$34

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

PULLED PORK, ONE POUND \$22

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

FULL RACK OF BABY BACK RIBS \$34

Finished with our classic Barque Rack O'Bama BBQ sauce

SMOKED PULLED LAMB SHOULDER, ONE POUND \$32

Pomegranate molasses BBQ sauce

JUMBO SMOKED CHICKEN WINGS, ONE DOZEN \$22

Choose between our 299 competition dry rub or our Kansas City Style BBQ Sauce

SALADS & SIDES

BARQUE CAESAR SALAD, SERVES FOUR \$18

Candied smoked bacon, herbed croutons, shaved grana padano, Renée's Caesar dressing on the side

GARDEN SALAD, SERVES FOUR \$16

Radish, carrots, toasted pepitas and Renée's balsamic dressing on the side

MACARONI PIE, SERVES FOUR \$16

Cavatappi, smoked butter, cajun panko

ZA'ATAR ROASTED CARROTS, SERVES FOUR \$16

Cauliflowerettes, crispy sage and smoked olives

CHEDDAR CORNBREAD, SERVES FOUR \$14

Honey, American cheese, poppy seeds



BBQ RUBS & SEASONINGS \$8

All profits from our Barque signature rubs and sauces will be set aside to programs that support our team members that are currently out of work due to our temporary closure.

Popcorn Dust (\$10)

Cheddar Jalapeño Popcorn Dust

265 Pork Rub

299 Chicken Rub

190 Beef Rub

Burger Rub

Everything Bagel Rub

Za'atar Rub

Smoky Dill Pickle Rub

Lemon Pepper rub

Cajun Seasoning

Porcini Steak Spice

BBQ SAUCE \$9

Texas BBQ ketchup base sauce

Carolina BBQ mustard base sauce

STASIS PRODUCTS \$9

Ghost Chili Hot Sauce 145 ml

Scorpion Chili Hot Sauce 145 ml

Peach & Scotch Bonnet Hot Sauce 145 ml

Chocolate Habanero Hot Sauce 145 ml

Ontario Red Pepper Jelly 250 ml

Caramelized Onion Spread 250 ml

NON-ALCOHOLIC DRINKS

Pepsi pepsi, diet pepsi, ginger ale, or 7up \$2

Beck's Non-Alcoholic Beer \$3

Boylan's Bottling Co. root beer, black cherry, or creme soda \$3

BEER & CIDER \$4 (473 ML)

Glutenberg Blonde (gluten-free) 4.5%

Glutenberg IPA (gluten-free) 6%

Hendersons UPA 6.5%

GLB Red Leaf Lager 5%

GLB Pompous Ass Ale 4.2%

Henderson's Pipeline 5%

Henderson's Inspiration Point 4%

Pommies Dry Cider 5% (355 ml)

BUBBLES

Cava Parés Balta, 2019, Cataluña, Spain \$29

WHITE WINE

Chenin Blanc Pearce Predhomme, 2016, Stellenbosch, South Africa \$29

Chardonnay Cloudsley, 2017, Twenty Mile Bench \$46

Chardonnay Closson Chase Vineyard, 2016, VQA Prince Edward County \$34

Godello Brezo Blanca, 2016, León, Spain \$32

RED WINE

Sangiovese Corretta, Chianti Classico, 2015, Tuscany, Italy \$39

Cabernet Blend As Is, 2017, Niagara \$32

Cabernet Franc Interloper, 2017, Niagara \$32

Cab Sauv Penley, 2013, Coonawarra, Australia \$38

Pinot Noir Cloudsley, 2015, Twenty Mile Bench \$34

Tempranillo El Pedal, 2017, Rioja, Spain \$33

Dolcetto Massolino, 2018, Piedmont, Italy \$37

Malbec Claroscuro 2017, Mendoza, Argentina \$43

**ORDER
TODAY!**

(416) 532-7700 ext 1
smoke@barque.ca

ORDER INFO

We will be making deliveries from Wednesday to Sunday and curbside pick up at 299 Roncesvalles Ave from 4 - 7pm. Orders can be placed by email at smoke@barque.ca or over the phone at 416-532-7700 extension 1. **For the moment, we ask for 24 hours notice for all orders.**

Once confirmed, we will send you an invoice through Square payment systems so you can pay online. When you pay, you will be asked to provide the delivery address or a time for curbside pickup.

A Barque team member will be making all of the deliveries. All deliveries will be dropped off at your door, for a no-contact delivery.

Orders containing alcohol must be received in person (no contact) by someone over the age of 19 (please have ID). We will not be able to leave deliveries at the door unattended.

In addition to our food menu, we are also selling our signature rubs, seasoning, and BBQ sauce for at-home cooking. All profits from our Barque signature rubs and sauces will be set aside to programs that support our team members that are currently out of work due to our temporary closure. Additionally, should you choose to leave a tip, all those monies will be dedicated to our staff as well.

Have questions about how to BBQ or cook at home? We're holding BBQ office hours to help you BBQ in your oven at home. Email us at smoke@barque.ca to set up a personal call with Dave.

There is a \$10 fee for delivery, which may change depending on distance from the restaurant.

Our goal is to provide an offering that brings a sense of comfort and normalcy to our community. We are happy to make changes to our offerings based on your feedback and suggestions.

Thank you to all our guests for your continued support, we hope to host you in our restaurants soon.