



BARQUE ★

HEAT-TO-EAT MENU



BBQ 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

Barque Rack O' Bama, our classic competition style ribs - basted, basted, basted...

SMOKED PULLED LAMB, ONE POUND.....\$34
Pomegranate Molasses BBQ sauce

**CRISPY CHICKEN TENDERS,
ONE POUND.....\$22**

Panko-cruste chicken strips, 299 Competition rub

**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, Caesar dressing

SMOKEHOUSE FRIES, SERVES FOUR.....\$12
Fry rub

GREEN BEANS, SERVES FOUR.....\$12
Smoked garlic butter

**SMOKEY DILL PICKLE SLAW,
SERVES FOUR.....\$16**

Creamy cabbage slaw, smokey dill pickle rub

MAC N' CHEESE PIE, SERVES FOUR.....\$16
Cavatappi, smoked butter, cajun panko

**CAROLINA CORN PUDDING,
SERVES FOUR.....\$16**

A savoury Southern classic. Studded with charred corn, salted sour cream, hot sauce.

**CHEDDAR CORNBREAD,
SERVES FOUR.....\$14**

Honey, American cheese, poppy seeds

TREATS

MINI CHOCOLATE CHUNK BROWNIES.....\$5
Four individually wrapped snacks
*not made in-house

ORDER AHEAD!

We ask for a day's notice and only cook what has been ordered

smoke@barque.ca

- Available Wednesday - Sunday
- Delivery (3-5pm)
- Curbside pick-up (4-7pm)
- Food is served cold with reheating instructions included.

★ **SEE NEXT PAGE FOR
CONDIMENTS & DRINKS**

BBQ SAUCE

Texas BBQ ketchup base sauce.....	\$9
Carolina BBQ mustard base sauce.....	\$9

BBQ RUBS & SEASONINGS \$8

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

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

NON-ALCOHOLIC DRINKS

Beck's Non-Alcoholic Beer.....	\$3
Boylan's Bottling Co. Root beer, black cherry, or creme soda	\$3

BEER \$4 (473 ML)

Please ask about our daily selection

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

BUBBLES & ROSÉ

Cava Parés Balta, 2019, Cataluña, Spain	\$29
Rosé Les Oliviers, 2017, Languedoc, France	\$24

RED WINE

Cabernet Blend As Is, 2017, Niagara	\$32
Cabernet Franc Interloper, 2017, Niagara	\$32
Pinot Noir Cloudsley, 2015, Twenty Mile Bench	\$34
Tempranillo-Petit Verdot Mas Buscados, 2018, La Mancha, Spain	\$28
Dolcetto Massolino, 2018, Piedmont, Italy	\$37
Cab Sauv Penley, 2013, Coonawarra, Australia..	\$38
Ciliegioli Bussoletti Leonardo, Umbria, Italy	\$39
Gamay Karim Vionnet, Beaujolais Villages, France.....	\$39
Malbec Claroscuro, 2017, Mendoza, Argentina..	\$43

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- Available Wednesday - Sunday
 - Delivery & curbside pick-up
 - Food is served cold
 - Reheating instructions included
 - Email smoke@barque.ca to order

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.

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.

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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.