

BARQUE ★ YARD ★

PATIO MENU

Dine-in orders will have a hospitality fee of 18% applied.

★ BURGERS

OKLAHOMA ONION BURGER	\$12
American cheese, lettuce, pickle, sautéed onions	
QUARTER POUND CHEESEBURGER	\$11
Lettuce, American cheese, BBQ ketchup	
BEYOND MEAT BURGER	\$12
Oklahoma Onion or Cheeseburger	

★ HOT DOGS

BBQ BASICS DOG	\$6
Mustard, BBQ ketchup.	
OKLAHOMA DOG	\$7
Mustard pickles, shredded lettuce, sautéed onions.	

★ ★ KIDS DOG PACK \$10
Hot dog, ketchup, fries, juice box. ★ ★

★ BAR-B-QUE

SMOKED DRY RUB CHICKEN WINGS	\$12
6 Jumbo wings.	
BARQUE RACK O'BAMA BABY BACK RIBS	\$20
½ Rack and fries.	
SMOKED BEEF BRISKET	\$18
½ LB sliced brisket.	
SMOKED BEEF BRISKET SANDWICH	\$12
¼ LB brisket, sautéed onions, mustard, potato bun.	
PULLED PORK	\$12
½ LB chopped pork butt, Texas honey.	
PULLED PORK SANDWICH	\$11
¼ LB pulled pork, smokey dill pickle slaw, mustard pickles, potato bun.	

*prices do not include tax

COMBO

ANY burger
or sandwich
and a side

\$16

★ ADD-ONS

SMOKED CANDIED BACON	\$2
EXTRA PATTY	\$4
CHEESE SAUCE	\$2

★ SIDES \$5

BBQ FRIES
CAROLINA CORN PUDDING A savoury Southern classic. Studded with charred corn, salted sour cream, hot sauce.
SMOKEY DILL PICKLE SLAW Creamy cabbage slaw, smokey dill pickle rub



Wednesday - Sunday

NOON - 8 PM

299 Roncesvalles Ave

smoke@barque.ca

@BarqueBBQ

..... Ronly since 2011

★ BEER + CIDER

INDIE ALEHOUSE GOOD CLEAN FUN LAGER, 355 ML - 4.8%.....	\$6
INDIE ALEHOUSE LEMONADE STAND LEMON AND LACTOSE SOUR, 355 ML - 5%.....	\$7
STEAM WHISTLE PILSNER, 473ML - 5%.....	\$7
STEAM WHISTLE LEMON SHANDY, 473ML - 2.5%.....	\$7
JUNCTION CONDUCTOR'S CRAFT ALE, 473ML - 5.2%.....	\$7
JUNCTION CRAFT CARIBRU IPA, 473ML - 5.6%.....	\$7
ST. AMBROISE APRICOT WHEAT ALE, 473ML - 5%.....	\$7
ST. AMBROISE OATMEAL STOUT, 473ML - 5%.....	\$7
SHINY CIDER WITH PINOT NOIR, 473ML - 6.5%.....	\$8
GLUTENBERG BLONDE, GLUTEN FREE, 473 ML, 4.5%.....	\$7

★ WINE - BOTTLED

White Wine

CHENIN BLANC PEARCE PREDHOMME 2016, Stellenbosch, South Africa.....	\$45
CHARDONNAY CLOUDSLEY 2017, Twenty Mile Bench.....	\$46

Bubbles & Rosé

CAVA PARÉS BALTA 2019, Cataluña, Spain.....	\$49
ALDÉ CABERNET FRANC ROSÉ 2019, Niagara-on-the-lake, Ontario.....	\$45

Red Wine

CABERNET BLEND AS IS 2017, Niagara.....	\$45
CABERNET FRANC INTERLOPER 2017, Niagara.....	\$45
PINOT NOIR CLOUDSLEY 2015, Twenty Mile Bench.....	\$52
DOLCETTO MASSOLINO 2018, Piedmont, Italy.....	\$60
CILIEGIOLI BUSSOLETTI LEONARDO Umbria, Italy.....	\$65
GAMAY KARIM VIONNET Beaujolais Villages, France.....	\$60
MALBEC CLAROSCURO 2017, Mendoza, Argentina.....	\$65

★ NON-ALCOHOLIC DRINKS - \$3

BARQUE MADE ICED TEA	CRUSH CREAM SODA
BARQUE MADE LEMONADE	MUG ROOT BEER
ORANGE CRUSH	BECK'S NON-ALCOHOLIC
GRAPE CRUSH	

*prices do not include tax

★ COCKTAILS 20Z - \$12

BARQUE CAESAR Vodka, Clamato, horseradish, honey-jalapeño rim
BOURBON SMOKED SOUR Bourbon, lemon, smoke
CLASSIC SMOKEY MARGARITA Mezcal, Triple Sec, fresh lime, hickory smoked salt rim

★ WINE BY THE GLASS 5oz

ALDÉ CABERNET FRANC ROSÉ (Rosé).....	\$11
2019, Niagara-on-the-lake	
CHENIN BLANC PEARCE PREDHOMME (White).....	\$11
2016, Stellenbosch, South Africa	
CHARDONNAY CLOUDSLEY (White).....	\$12
2017, Twenty Mile Bench	
CABERNET BLEND AS IS (Red).....	\$11
2017, Niagara	



We also have heat-at-home BBQ available for pre-order. Order ahead for your cottage weekend! Details and menu at BARQUE.ca