



BARQUE ★
HEAT-TO-EAT

MENU

**ORDER
AHEAD!**

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-crusted 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

**ZA'ATAR ROASTED CARROTS,
SERVES FOUR.....\$12**

Cauliflowerettes, crispy sage, and smoked olives.

**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.