

NON-ALCOHOLIC BEVERAGES

HOUSE-MADE DRINKS	\$4.25
lemonade / iced tea / arnold palmer	
COKE/DIET COKE	\$3
7-UP/GINGER ALE	\$3
CRUSH SODA	\$3
orange / grape / cream soda	
MUG ROOT BEER.....	\$3
PERRIER	200ml/750ml \$3/7
BECK'S NON-ALC. BEER	\$4
ESPRESSO or AMERICANO.....	\$3
CAPPUCCINO or LATTE	\$4

WHITE WINE

BORDEAUX BLEND	\$10/\$39
CHENIN BLANC	\$12/\$45
CLOUDSLEY CHARDONNAY.....	\$13/\$48
PINOT D'ALSACE.....	\$15/\$66

ROSÉ & BUBBLES

ALDÉ ROSÉ 2019	\$11/\$42
BRUT CAVA	\$12/\$45

RED WINE

AS IS FIELD BLEND.....	\$12/\$45
GAMAY	\$13/\$50
SANGIOVESE	\$13/\$52
CLOUDSLEY PINOT NOIR.....	\$14/\$54

COCKTAILS

BARQUE CAESAR	\$12
Vodka, Clamato, horseradish, Worcestershire sauce, honey-jalapeño rim. 1.5 oz.	
BOURBON SMOKED SOUR	\$14
Bourbon, dehydrated lemon, Laphroaig spritz. 2 oz.	
CLASSIC SMOKEY MARGARITA.....	\$14
Mezcal, Tequila, Triple Sec, agave syrup, fresh lime, himalayan pink salt rim. 2 oz.	

BEER + CIDER

WOODHOUSE LAGER 473 ml - 5%	\$7
WOODHOUSE IPA 473 ml - 5%	\$7
HENDERSON'S BEST AMBER ALE 473ml - 5.5%	\$7
HENDERSON'S FOOD TRUCK.....	\$7
Lager, 473ml - 4.8%	
STEAM WHISTLE PILSNER 473ml - 5%	\$7
STEAM WHISTLE LEMON SHANDY	\$7
473ml - 2.5%	
ST. AMBROISE APRICOT WHEAT.....	\$7
Wheat ale, 473ml - 5%	
ST. AMBROISE OATMEAL STOUT 473ml - 5%	\$7
JUNCTION CRAFT PILSNER 473ml - 4.5%	\$7
JUNCTION CRAFT HAZY IPA 473ml - 5.2%	\$8
INDIE ALEHOUSE LEMONADE STAND	\$8
Lactose Sour, 355 ml - 5%	
STRONGBOW APPLE CIDER 500 ml - 5.3%	\$7
NIAGARA CIDER CO. ROSE GOLD.....	\$8
473 ml - 6%	
WEST AVENUE HERITAGE CIDER	\$8
Dry Apple Cider, 473 ml - 5.3%	

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

A note on our hospitality fee:

This fee is our first step towards moving away from a tip-based model with the goal of eliminating the practice of tipping at Barque. Tipping is damaging to workers and the overall industry as hospitality staff should be compensated as skilled workers without a variable and unreliable rate of pay.

So we encourage everyone to take a moment to reflect on and re-evaluate our relationships with hospitality workers and the restaurant industry. We aren't conditioned to tip our accountants, pilots, or plumbers, so why is hospitality any different?

If you have any questions or would like the fee changed, please feel free to let us know.



WEEKEND LUNCH

STARTERS

SMOKED DRY RUB CHICKEN WINGS.....\$15
6 Jumbo wings. Choice of sauce **OR** rub. **RUBS:** 299
OR Lemon Pepper **SAUCES:** Kansas City Style **OR**
Smoked Piri Piri 🌿

BARQUE CAESAR SALAD 🍷 🌿.....LG\$14
Candied smoked bacon, herbed croutons,
grana padano, Caesar dressing.

BARQUE CHICKEN TENDERS.....\$14
Gluten free recipe. Rice flour, gluten-free panko,
299 Rub, Carolina BBQ sauce.

PIMENTO CHEESE 🌿 🍷.....\$9
Sharp white and orange cheddar, roasted
red peppers, Ritz crackers.

BUFFALO BBQ PORK RINDS 🍷.....\$9
Puffed pork rinds, Buffalo BBQ rub 🍷,
charred green onion sour cream 🍷.

SIDES

BBQ FRIES 🍷.....\$7
Fry rub, crinkle cut.

HOUSE-MADE PICKLED PLATTER 🍷.....\$7
Mixed vegetables, pimento stuffed green olives,
pepperoncini.

SMOKEY DILL PICKLE SLAW 🍷 🌿.....\$7
Creamy cabbage slaw, smokey dill pickle rub.

BARQUE CAESAR SALAD 🍷 🌿.....SM \$8
Candied smoked bacon, herbed croutons, grana
padano, Caesar dressing.

CLASSIC PIT BEANS.....\$8
Pinto beans, diced smoked brisket point, smoked
pork hock, coffee.

SOUTHERN COLLARD GREENS 🍷 🌿.....\$8
Garlic, onion, butter.

CAJUN MAC N' CHEESE 🍷 🌿.....\$12
Cavatappi, 3-cheese blend, cheddar crisp.

BURGERS & SANDWICHES

🍷 Please note that our potato buns contain dairy, gluten, and
🌿 may contain sesame. Olive oil buns contain gluten. Please
inform us of any allergies/restrictions when you order.

COMBO\$18
Any burger **OR** sandwich **OR** BBQ meat with choice
of side (+\$2 for Cajun Mac n' Cheese). Please
check the chalkboard for available BBQ meats.

OKLAHOMA ONION BURGER 🍷.....\$15
American cheese, lettuce, pickle, sautéed onions,
burger sauce, potato bun.

QUARTER POUND CHEESEBURGER 🍷.....\$14
American cheese, lettuce, BBQ ketchup, potato bun.

BEYOND MEAT BURGER 🌿.....\$15
Oklahoma Onion **OR** Cheeseburger with a Beyond
Meat patty.

SMOKED BEEF BRISKET SANDWICH.....\$15
¼ LB chopped brisket, red cabbage slaw, crispy
onions, horseradish mayo, olive oil bun.

SMOKED TURKEY SANDWICH.....\$15
¼ LB chopped turkey, gravy, lettuce, tomato,
candied smoked bacon, mayo, olive oil bun.

CHOPPED BBQ PORK SANDWICH.....\$14
¼ LB chopped pork butt, smokey dill pickle slaw,
mustard pickles, olive oil bun.

KIDS MEALS

KIDS BURGER PACK 🌿 🍷.....\$12
Burger, ketchup, potato bun, fries, juice box.

KIDS CHICKEN TENDER PACK.....\$10
2 chicken tenders, fries, juice box.

KIDS GRILLED CHEESE PACK 🌿 🍷.....\$8
American cheese, potato bun, fries, juice box.

DESSERT

Ask your server or check our
chalkboard for our daily dessert feature.

*Prices do not include tax