



WINTER 2019

STARTERS

JUMBO SMOKED CHICKEN WINGS \$12
DRY RUBBED
 299 Competition Rub
 Lemon Pepper
 Cajun *♯*

SAUCED
 Sweet Southern Sriracha *♯*
 Kansas City Style BBQ
 Buffalo BBQ Sauce *♯♯*

PULLED PORK POUTINE \$12
 Chicken gravy, cheese curds.

SMOKED DUCK TACOS (2) \$9
 Pickled radish, chinese bbq sauce.

BLACKENED SWEET POTATO TACOS (2) \$7
 Shredded lettuce, buffalo bbq sauce, grilled corn, chives.

CRISPY CHICKEN TENDERS \$12
 1/2 lb of panko-crusted 100% white meat chicken strips, 299 Competition rub.
 Served with Buffalo BBQ sauce.

KOREAN BBQ NACHOS \$11
 Spiced wontons, gochujang meaty chili, cheddar cheese, pickled jalapeños,
 smoked pineapple, Alabama White BBQ sauce.

BARQUE CAESAR \$12
 Candied smoked bacon, herbed croutons, shaved grana padano cheese.

CHOPPED KALE SALAD \$12
 Heirloom carrot ribbons, radish, lemon honey basil vinaigrette.

SIDES

HOUSE CUT FRIES \$7
 Double fried, tossed with our 14-ingredient Fry Rub.

CAJUN MAC N' CHEESE \$9
 Cavatappi, smoked butter, cheese sauce, seasoned and toasted panko.

SMOKED GARLIC MASHED POTATOES \$9
 Chicken gravy, crispy smoked pancetta.

CRISPY BRUSSELS SPROUTS \$8
 Smoked carrot BBQ sauce, toasted sesame.

THE BAR-B-Q

BABY BACK RIBS 1/2 / Full Rack \$20 / \$38

BARQUE RACK O'BAMA: The Classic - rubbed, smoked, basted, basted, basted...

SWEET SOUTHERN SRIRACHA: Sticky and sweet, with a little bite. *♯♯*

BARQUE DRY RUB: Savoury herb-crusted crunch.

LEMON PEPPER RUB: The new classic.

SMOKED BEEF BRISKET 1/2 lb \$18
 100% Angus beef, rubbed and smoked for 12-hours.

PULLED PORK 1/2 lb \$14
 Premium pork shoulder, smoked for 14-hours, served with pommery
 mustard BBQ sauce.

COMPETITION BBQ CHICKEN LEGS (2) \$16
 Two whole chicken legs, 299 Competition rub, Texas BBQ sauce.

SMOKED PULLED LAMB SHOULDER 1/2 lb \$18
 Pomegranate molasses BBQ sauce.



CHARRED CARROTS AND RAPINI \$7
 Smoked olives, crispy sage.

SMALL BARQUE CAESAR \$7
 Candied smoked bacon, herbed croutons, shaved grana padano cheese.

SMALL CHOPPED KALE SALAD \$7
 Heirloom carrot ribbons, radish, lemon honey basil vinaigrette.

BARQUE*

BBQ FINE PRINT:

1. The combination of smoke and proteins creates a pink hue in the meat - the chicken is cooked!
2. Because the smoker is never hot (it runs between 150°F and 325°F), the food is never served hot.
3. Due to the nature of BBQ and the low'n'slow method, once we're out of meat, we're out for the day, sorry...
4. We have the option of a gluten free fryer! Please inform your server of any allergies.



MEET MEAT PLATTER

The ultimate BBQ meat experience, includes:

BABY BACK RIBS 1/2 rack of each:

BARQUE RACK O'BAMA: The Classic - rubbed, smoked, basted, basted, basted...

LEMON PEPPER RUB: The new classic.

SMOKED BEEF BRISKET 1/2 lb
 100% Angus beef, rubbed and smoked for 12-hours.

PULLED PORK 1/2 lb
 Premium pork shoulder, smoked for 14-hours, served with pommery
 mustard BBQ sauce.

COMPETITION BBQ CHICKEN LEGS (2) Two whole chicken
 legs, 299 Competition rub, Texas BBQ sauce.

SMOKED PULLED LAMB SHOULDER 1/2 lb
 Pomegranate molasses BBQ sauce.

Suggested for four. Served with dill pickles.

\$ 99

BBQ SAMPLER FOR TWO

Choose-your-own BBQ adventure, choice of:

ONE
 SELECTION FROM THE STARTERS
 plus

THREE
 SELECTIONS FROM
 THE BAR-B-Q SECTION

and
TWO
 SELECTIONS FROM THE SIDES

\$ 64

BBQ DINNERS

All dinners are served with charred carrots and rapini.....

BABY BACK RIBS
 1/2 / Full

'Bama BBQ sauce **OR** Sweet Southern
 Sriracha BBQ sauce *♯* **OR** Lemon
 Pepper **OR** Dry Rub. Choose one side.

\$28 / \$44

MAPLE BBQ SALMON

Pan-seared hot smoked salmon
 with maple glaze. Choose one side.

\$24

**SMOKED MUSHROOM
 AND LENTIL MARINARA**

Herbed portobello, split red lentil
 and yam fritter, grana padano, basil.

\$16

**COCKTAILS, WINE
 or DESSERT?**

see our drinks and
 post-meal menus



BARQUE*