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Q39 celebrates 5 years with 15 new menu items

Kansas City, Mo. (April 22, 2019) – Kansas City’s favorite chef-driven barbecue destination, Q39, adds new menu items to celebrate its fifth-year anniversary. The original 39th street location launches the new menu on April 22 followed by the Overland Park location on May 6. The new menu items created by Chef Rob Magee and his team follow Q39’s mission of bringing fresh, competition-style barbecue with a twist to the Kansas City area. The new items include specialty sandwiches, share-ables, wood-fired grilled plates and desserts. New items include:

Starters & Share-ables

Smoked Beef Brisket Poutine

crispy fries, beef brisket gravy, chopped brisket, white cheddar cheese curds, classic BBQ sauce, chives

Buffalo Cauliflower Wings

Buttermilk dressing

Salads

Chopped Salad

mixed greens, oven roasted cherry tomatoes, cucumber, sharp cheddar, chopped egg, pickled onions, choice of balsamic herb vinaigrette or buttermilk dressing

Q Wedge

baby iceberg, pork belly bacon lardons, oven roasted cherry tomatoes, smoked blue cheese, spiced onion straws, buttermilk dressing

Specialty Sandwiches

Grilled Pork Belly Sandwich

bacon-onion marmalade, sliced granny smith apples, Dijon aioli, toasted bun

P.B.L.T.

smoked pork belly, iceberg lettuce, roasted tomato, aioli

Pulled Chicken Sandwich

classic sauce, provolone, spicy pickle slaw, toasted bun

Smoked Beef Belly Dip

provolone, horseradish aioli, toasted hoagie

Wood-Fired Grilled Plates

Smoked Chicken Cassoulet

chipotle sausage, white beans, spinach, tomato, thyme

BBQ Smoked Pork Shank

zesty sauce, baked beans, apple slaw

Belly Platter

beef and pork belly, classic and zesty sauce, baked beans, apple slaw

Sides

Cucumber Onion Salad

dill vinaigrette

Orzo Pasta Salad

roasted cherry tomatoes, spinach, peppers, basil vinaigrette

Dessert

Carrot Cake

Lemon icing

Seasonal Ice Cream Pie

About Q39

Q39 is a unique hybrid of wood-fired grilling and fresh award-winning barbeque, opened first in Kansas City, Mo. in 2014 and in Overland Park, Ks. on Aug. 14, 2017. Q39 features the area's first open barbeque scratch kitchen, chef-driven by national champion barbeque pitmaster and Culinary Institute of America graduate, Rob Magee. Every single dish at Q39 is made fresh from scratch daily using multiple barbeque cooking techniques and Q39's own barbeque sauces and rubs perfected by Rob and his Munchin' Hogs barbeque team. Stylishly designed with an urban-rustic flare and a panoramic view of Overland Park, Q39 has a large dining room with wrap-around windows, semi-private dining options, an expanded patio with a fireplace and a dedicated Q2GO carry-out entrance. Q39 is home to a full-service bar, serving original cocktails and hand-selected beers and wines. Q39 offers full-service off-site catering and in-house semi-private events for small groups and large parties.

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