



STARTERS & SHAREABLES

These plates were made for sharing. We won't judge if you want them all to yourself though!

Q Nachos

pulled pork or chicken, corn, tomatoes, jalapeno
pepperjack queso, BBQ drizzle \$14

Bacon-Wrapped Shrimp

jalapeño-cilantro slaw, chipotle aioli \$16

Spiced Onion Straws

BBQ aioli \$9

Smoked and Grilled Pork Belly

apple slaw, bacon-onion marmalade, Dijon aioli \$13

Best Wings on the Planet

chipotle BBQ sauce or signature Q39 dry rub \$15

Crispy Cauliflower Bites

ranch dressing, Buffalo dipping sauce \$14

Smoked Brisket Meatballs

chipotle sausage, parmesan-breadcrumbs, BBQ aioli \$14

SALADS

Chef-inspired salad creations with housemade dressings.

Wood-Fired Canadian Salmon Salad

mixed greens, potato, celery, green beans, cucumber
teardrop peppers, balsamic dressing \$19

Southwest Chicken Salad

mixed greens, smoked chicken, fire-roasted corn, cotija cheese,
roasted tomatoes, tortilla strips, chipotle lime dressing \$18

Q39 Chopped Salad

mixed greens, oven-roasted cherry tomatoes, cucumber, sharp
cheddar, pickled onions, garlic croutons, balsamic dressing
small \$9 large \$12

Q Wedge

iceberg lettuce, pork belly, oven roasted cherry tomatoes,
smoked blue cheese, onion straws, ranch dressing \$14

Add to Any Salad

pulled chicken, pulled pork + \$6, brisket, pork belly, salmon + \$8, bacon-wrapped shrimp + \$11

Q CHAMPION MEAT PLATTER

Q39 Spiced Onion Straws

**Certified Angus Beef Brisket & Burnt Ends, Smoked Chicken
Pulled Pork, House-made Chipotle Sausage, Half-Rack of Ribs**

choice of two sides

Cucumber Onion Salad, Potato Salad, Apple Slaw, Baked Beans, Fire-Roasted Street Corn, Orzo Pasta Salad
Serves 4-6 people - \$149

COMPETITION DINNER PLATES

All of our meats are PIT to PLATE; prepared fresh daily in our butcher shop, smoked over hickory and hand carved to order.
Your choice of two sides.

Certified Angus Beef Brisket

sliced smoked brisket, burnt ends, classic BBQ sauce \$24

Smoked and Wood-Fired Half Chicken

chipotle BBQ sauce \$20

Certified Angus Beef Kansas City Strip Steak

herb butter \$38

Wood-Fired Canadian Salmon

classic BBQ glaze \$26

Judge's Plate (Pick 3)

Q pork spare ribs (2), sliced brisket, pulled pork, smoked chicken,
house-made chipotle sausage \$26

Q Pork Spare Ribs

honey glaze BBQ sauce
half rack \$25 - full rack \$35

Combo Plate (Pick 2)

Q pork spare ribs (2), sliced brisket, pulled pork, smoked chicken,
house-made chipotle sausage \$22

Add to Any BBQ Plate

rib + \$5 , pulled pork, sausage or charred chicken + \$6, pork belly or brisket + \$8



We proudly serve only aged Certified Angus Beef where every cut passes ten quality standards, ensuring exceptional taste. No one supports more local ranching families than Certified Angus Beef. "If it's not Certified, it's not the best."



SPECIALTY SANDWICHES

BBQ with a twist!

The KC Cheesesteak

chopped smoked brisket, caramelized onions
pepperjack-provolone cheese, toasted bun \$14

Smoked Beef Brisket Dip

provolone, toasted bun, horseradish aioli, au jus \$14

Triple Threat

house-made chipotle sausage patty, pulled pork, pork belly,
apple slaw, toasted bun, zesty BBQ sauce \$14

Southern Pride

pulled pork, southern slaw, toasted bun, zesty BBQ sauce \$12

Q Tacos

pork belly or sliced brisket
Southwest slaw, spicy aioli \$15

Pit Master Brisket

provolone, onion straws, toasted bun, classic BBQ sauce \$14

Mr. Burns

cubed burnt ends, pepper jack, spiced onion straws
toasted bun, chipotle BBQ sauce \$15

KC Q' Dog

chipotle sausage, burnt ends, southern slaw, Dijon aioli \$12

BRISKET BURGERS

Our burgers are ground in-house daily, using only Certified Angus Beef and grilled over oak hardwood.

Burnt End Burger*

sliced burnt ends, spicy pickle slaw, classic BBQ sauce \$17

Q Burger*

grilled pork belly bacon, sharp cheddar, spiced onion straws, classic BBQ sauce \$15

BBQ Veggie Burger

provolone, spiced onion straws, classic BBQ sauce \$14

Mac and Q

Our classic from-scratch five cheese mac with herbed breadcrumbs. \$9

Add these favorites to create your own combination

Apple-Brined Pulled Pork +\$6

Spiced Onion Straws +\$3

House-made Chipotle Sausage +\$6

Sliced Smoked Brisket +\$8

Oven-Roasted Cherry Tomatoes +\$3

Smoked and Grilled Pork Belly +\$8

SIDE PLATES \$6

Potato Salad

russet potatoes, egg, tarragon

Crispy Fries

chipotle ketchup

Apple Slaw

creamy dressing, green onions

Orzo Pasta Salad

red pepper, spinach, parmesan, basil vinaigrette

Baked Beans

white beans, burnt ends

Seasonal Vegetables

Cucumber Onion Salad

dill vinaigrette

Fire-Roasted Mexican Street Corn

cotija, Tajin spice, cilantro, lime

KIDS MENU \$9

Small portions with big flavor for kids 10 and younger. Served with a drink and your choice of fries or applesauce.

Lil Q Cheeseburgers

brisket burger, cheddar cheese, toasted mini buns

Gooey Mac 'N' Cheese

macaroni noodles, gooey cheese sauce

Lil Q Sandwich

choice of brisket, pork, or chicken

Chicken Tenders

two tenders, choice of classic BBQ sauce or ranch

Allergen Guide





Cookies and Brownies

Salted Caramel Cookies and Dark Chocolate Brownies

S'mores Sundae

Vanilla Ice Cream, Nutella, Toasted Marshmallow, Graham Crumble

Key Lime "Pie"

Raspberry Sauce

Banana Cream Parfait

Banana Pudding, Nilla Wafers, Whipped Cream

Carrot Cake

Cream Cheese Frosting

\$9

Dessert Trio

A shareable trio of carrot cake, key lime "pie"
and cookie-brownie sampler

\$18

After Dinner Cocktails

Q39 Honey infused White Russian

Q39 honey, vodka, kahlua, cream \$12

Mocha Martini

Coffee liqueur, chocolate green walnut liqueur, frangelico, cream \$12

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allergen guide



SCAN ME

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MIDTOWN

THANKS FOR DINING WITH US

SHARE YOUR EXPERIENCE

