



STARTERS & SHAREABLES

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

Smoked Brisket Nachos

roasted corn salsa, sausage queso, spiced dusted tortilla chips \$15

Q39 Spiced Onion Straws

BBQ aioli \$9

Bacon-Wrapped Shrimp

chipotle mayo, jalapeño-cilantro slaw \$15

Smoked Beef Brisket Poutine

crispy fries, beef brisket gravy, chopped brisket, white cheddar cheese curds, classic BBQ sauce, chives \$13

Best Wings on the Planet

jumbo chicken wings, chipotle BBQ sauce \$13

Smoked Salmon Dip

BBQ spiced pita chips, cucumbers \$14

SALADS

Fresh, chef-inspired salad creations with housemade dressings.

Wood-Fired Grilled Salmon Salad

Bibb lettuce, strawberries, toasted almonds, pickled onions, herb balsamic vinaigrette \$19

Chopped Salad

mixed greens, oven-roasted cherry tomatoes, cucumber, sharp cheddar, chopped egg, pickled onions, garlic croutons, tossed with herb balsamic vinaigrette \$12

BLT Salad

Bibb lettuce, bacon lardons, roasted tomato, ranch dressing, onion straws \$14

– Add-Ons: Brisket, Pork Belly, Salmon - \$7, Pulled Chicken, Pulled Pork - \$6, Bacon-Wrapped Shrimp - \$11

SMOKED & GRILLED PORK BELLY

House dry-rubbed pork belly, smoked and finished over an oak fire grill.

Pork Belly Appetizer

smoked & grilled pork belly, Mexican street corn, chipotle BBQ sauce \$13

Smoked Pork Banh Mi

grilled pork belly, pulled pork, spicy mayo, Asian slaw \$14

Pork Belly Taco

spicy mayo, Southwest slaw \$15

P.B.L.T

smoked pork belly bacon, Bibb lettuce, roasted tomato, aioli, toasted bread \$12

COMPETITION BBQ DINNER PLATES

Butchered, smoked & prepared fresh each day. We only use Certified Angus Beef® for all of our beef dishes.

Plates include choice of two side items, substitute fries or seasonal vegetable \$.50, side salad \$3.50, mac \$4

Certified Angus Beef® Brisket

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

Smoked & Charred Half Chicken

chipotle BBQ sauce \$20

Q Pork Spare Ribs

honey glaze BBQ sauce

– Half \$24 Full \$34



Judge's Plate (Pick 3)

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

Combo Plate (Pick 2)

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

Add to Any BBQ Plate

Extra Rib \$5

Extra 4oz pulled pork sausage or charred chicken \$6

Extra 5oz pork belly or 4oz brisket \$7

WOOD-FIRED GRILLED PLATES

From flame to table.

Kansas City Strip Steak 12oz*

béarnaise butter, mac & cheese \$33

Salmon Fillet

classic BBQ glaze, jalapeño-cilantro slaw, seasonal vegetable \$25



SPECIALTY SANDWICHES

BBQ with a twist!

Smoked Beef Brisket Dip

provolone, horseradish aioli, toasted hoagie, au jus \$13

Triple Threat

chipotle sausage patty, pulled pork, pork belly, zesty BBQ sauce, apple slaw, toasted bun \$13

Southern Pride

pulled pork, zesty BBQ sauce, southern slaw, toasted bun \$10

Pit Master Brisket

classic BBQ sauce, provolone, onion straws, toasted bun \$13

Mr. Burns

cubed burnt ends, chipotle BBQ sauce, pepper jack cheese, onion straws, toasted bun \$14

Smoked Buffalo Chicken

ranch, blue cheese, onion straws, hoagie roll \$12

BRISKET BURGERS

Certified Angus Beef® brisket, butchered & ground in-house daily.

Burnt End Burger*

sliced burnt ends, spicy pickle slaw, classic BBQ sauce \$16

Q Burger*

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

BBQ Veggie Burger

classic BBQ sauce, provolone, onion straws \$14

MAC & Q \$9

Our classic from-scratch five cheese mac with herbed breadcrumbs. Create your own favorite combination.

Pulled Pork \$6

Onion Straws \$2

Sausage \$5

Brisket \$7

Roasted Tomatoes \$2

Pork Belly \$7

SIDE PLATES \$5

Cucumber Onion Salad

dill vinaigrette

Potato Salad

russet potatoes, egg, tarragon

Apple Slaw

creamy dressing, green onions

Orzo Pasta Salad

oven-roasted cherry tomatoes, spinach, peppers, basil vinaigrette

Baked Beans

pinto beans, burnt ends

Fire Roasted Mexican Street Corn

cotija, Tajin spice, cilantro, lime

Seasonal Vegetables \$5.5

Crispy Fries \$5.5

chipotle ketchup

Mac Cheese \$9

classic from-scratch five cheese mac topped with herbed breadcrumbs.

Side Salad \$8.5

tomato, cucumber, croutons, cheese, pickled onions

KIDS MENU \$8

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

Lil Q Cheeseburger

brisket burger, cheddar cheese, toasted mini buns

Chicken Tenders

two tenders, choice of classic BBQ sauce or ranch

Goopy Mac 'N' Cheese

macaroni noodles, goopy cheese sauce

BBQ Sandwich


choice of brisket, pork, or chicken

Additions

cup of applesauce or mini side of fries \$2



Allergen Guide

 - Indicates Gluten Free. *Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Some dishes are prepared with peanut oil.



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DESSERT

APPLE CRUMBLE \$8

vanilla bean ice cream

BAKED VANILLA CHEESECAKE \$8

strawberries, smoked basil honey

CREME BRULEE \$8

bourbon & white chocolate

CHOCOLATE ESPRESSO BROWNIE \$8

caramel sauce, butter pecan ice cream

CARROT CAKE \$8

cream cheese frosting

DESSERT TRIO

shareable trio of carrot cake,
cheesecake, creme brulee \$16