

# SANDWICHES & PLATTERS

**Pulled Pork:** We smoke our pork shoulders for over 12 hours and pull them by hand for the ideal mix of crusty, smoky meat from the outside and tender, juicy meat from the inside.

**Brisket:** After about 15 hours in the smoker, our brisket is moist and tender. The deep, rich smoke flavor is complemented by a 2-layer spice rub and our vinegar-based brisket BBQ sauce.

**Chicken:** Don't let the pink, juicy meat scare you. We promise our chicken is fully cooked. In fact, these yardbirds have been smoked for three hours, which is what gives the meat that color, flavor, and juiciness.

**Texas Sausage:** Made for us by Rudy Mikeska's BBQ in Taylor, Texas, these links are complex and balanced in flavor with a soft and lingering peppery finish.

## SANDWICHES

	a la Carte	w/slaw & 1 side
<b>Sliced Brisket</b>	<b>7.95</b>	<b>10.45</b>
<b>Chopped Brisket</b>	<b>7.45</b>	<b>9.95</b>
<b>Pulled Pork</b>	<b>7.45</b>	<b>9.95</b>
<b>½ and ½</b>	<b>7.95</b>	<b>10.45</b>
<b>½ Brisket</b>	<b>5.45</b>	<b>7.95</b>
<b>½ Pulled Pork</b>	<b>4.95</b>	<b>7.45</b>

## PLATTERS

	a la Carte	w/slaw & 2 sides
<b>Sliced Brisket</b>	<b>8.95</b>	<b>12.45</b>
<b>Chopped Brisket</b>	<b>8.45</b>	<b>11.95</b>
<b>Pulled Pork</b>	<b>8.45</b>	<b>11.95</b>
<b>½ Chicken</b>	<b>8.95</b>	<b>12.45</b>
<b>Texas Sausage</b>	<b>8.45</b>	<b>11.95</b>

Prices subject to change

# RIB DINNERS

We use a Memphis-style dry rub to form a savory crust, and smoke our slabs over oak and sweet applewood. Then we finish them with a tangy, semi-sweet BBQ sauce to complement the spicy rub and smoky meat.

## BABY BACKS

	a la Carte	w/slaw & 2 sides
<b>Full Slab</b>	<b>19.95</b>	<b>22.95</b>
<b>½ Slab</b>	<b>11.95</b>	<b>14.95</b>

## ST. LOUIS

	a la Carte	w/slaw & 2 sides
<b>Full Slab</b>	<b>19.95</b>	<b>22.95</b>
<b>½ Slab</b>	<b>11.95</b>	<b>14.95</b>
<b>RIB COMBO</b>	<b>19.95</b>	<b>22.95</b>

# MEAT BY THE POUND

<b>Brisket sliced or chopped</b>	<b>15.95</b>
<b>Pulled Pork</b>	<b>13.95</b>



# SALAD

Crisp romaine lettuce with slow-roasted, marinated tomatoes, cucumber, red onion and sunflower seeds tossed with either our house vinaigrette or our ranch dressing. Try it topped with chicken.

<b>Large Salad</b>	<b>7.45</b>
<b>Small Salad</b>	<b>5.95</b>
<i>Add chicken</i>	<b>3.00</b>

# SIDES & DESSERT

All of our sides and desserts are made from scratch.

	small	large
<b>BBQ Beans</b>	<b>2.25</b>	<b>2.95</b>
<b>Brisket Chili</b>	<b>2.25</b>	<b>2.95</b>
<b>Macaroni &amp; Cheese</b>	<b>2.25</b>	<b>2.95</b>
<b>Fresh Cut Fries</b>	<b>2.25</b>	<b>2.95</b>
<b>Cole Slaw</b>	<b>.95</b>	<b>1.25</b>
<b>Cornbread</b>	<b>.95</b>	
<b>Mini Peach Cobbler</b>	<b>2.25</b>	

# KIDS' MENU

<b>Mini Pork Sandwich w/Fries</b>	<b>3.95</b>
<b>Mini Brisket Sandwich w/Fries</b>	<b>3.95</b>
<b>Macaroni and Cheese</b>	<b>2.95</b>

# ABOUT SMOQUE

Smoque was created by five regular guys who happen to be passionate about food in general and BBQ in particular.

We believe barbecue is at its best when all of its powerful flavors combine and harmonize; the natural flavors of the meat, the savory flavor of hardwood smoke, the spiciness of the rub, the pungency of the sauce. When these elements are in balance, you have found BBQ heaven.

We've worked hard to match each cut of meat with the right rub, wood smoke, sauce, and cooking technique. Our proprietary sauces and rubs are lovingly crafted from scratch in our own kitchen. The same goes for our sides.

It's a bit more work to do it this way, but we believe the results are well worth it. We invite you to stop by soon and see if you agree.

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## BIB GOURMAND

Chicago 2011 Michelin Guide

★ \_\_\_\_\_

## TOP BBQ

Chicago 2011 Zagat Guide

★ \_\_\_\_\_

## BEST BBQ

Chicago Reader's Best of Chicago 2011

★ \_\_\_\_\_

## BEST Barbecue

2009 Time Out Chicago Eat Out Awards

★ \_\_\_\_\_

## BEST BBQ

AOL.com City's Best

# CATERING

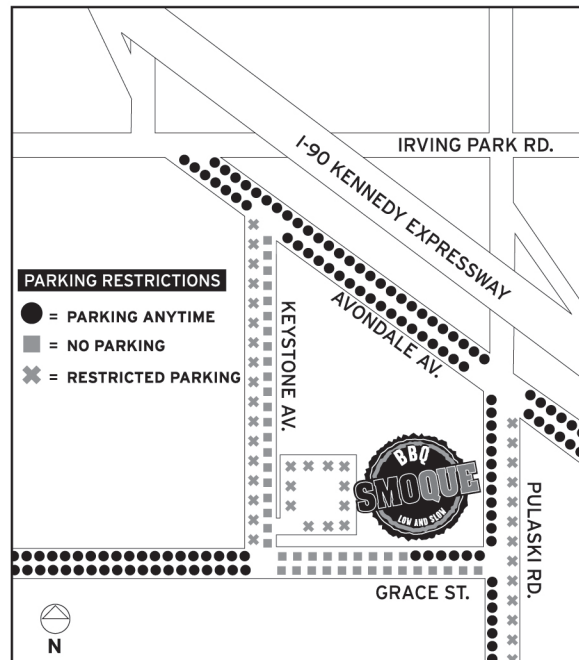
Smoque BBQ is the perfect choice for birthday parties, picnics, corporate events, bachelor parties, Bar Mitzvahs (OK, maybe that's a stretch, but we think Bar-BQ Mitzvah has a nice ring). Everyone loves BBQ. It travels well and it's simple to serve.

Smoque caters to you. We can put together anything from a simple packaged meal for a few guests to a self-contained service operation running out of your home or workplace.

Give us a call at (773) 545-8122, or drop us a line at [catering@smoquebbq.com](mailto:catering@smoquebbq.com) to discuss how Smoque can make your upcoming event distinctive.



NOT JUST ANOTHER  
PRETTY SAUCE



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Tue-Thur 11am-9pm  
Fri-Sat 11am-10pm, Sun 11am-9pm  
Closed Mondays

[smoquebbq.com](http://smoquebbq.com)