

SANDWICHES & PLATTERS

BRISKET: After about 10-12 hours in the smoker, our brisket is moist and tender. The deep, rich smoke flavor is complemented by a 2-layer spice rub.

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.

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

(Approximately 6 oz of meat on a bun)

	a la carte	w/slaw & 1 side
Sliced Brisket	15.00	21.00
Chopped Brisket	14.00	20.00
Pulled Pork	12.00	18.00
1/2 Brisket 1/2 Pork	14.00	20.00

PLATTERS

(Approximately 8 oz of meat, no bun)

	a la carte	w/slaw & 2 sides
Sliced Brisket	20.00	29.00
Chopped Brisket	18.50	27.50
Pulled Pork	13.00	22.00
1/2 Brisket 1/2 Pork	16.00	25.00
1/2 Chicken <i>Breast, wing, thigh, and leg</i>	12.00	21.00
Texas Sausage	12.00	21.00

SPECIALS

BBQ GUMBO

MADE WITH RIBS, CHICKEN & SAUSAGE AND SERVED OVER RICE
CUP: \$6.00
BOWL: \$11.00

RIB DINNERS

We use a Memphis-style dry rub to form a savory crust, and smoke our slabs over oak and sweet apple wood. Then we finish them with a tangy, semi-sweet BBQ sauce to complement the spicy rub and smoky meat. Baby Backs are a sweet tasting and lean rib, while St. Louis ribs are a bit fattier and meatier with a distinct pork flavor.

BABY BACKS

	a la carte	w/slaw & 2 sides
Full Slab	27.00	36.00
1/2 Slab	16.00	25.00

ST. LOUIS

	a la carte	w/slaw & 2 sides
Full Slab	27.00	36.00
1/2 Slab	16.00	25.00
Rib Combo	27.00	36.00

MEAT BY THE POUND

Sliced Brisket	39.00
Chopped Brisket	36.00
Pulled Pork	24.00

ADD A TASTE

Texas Sausage Link	7.00
1/4 lb Pulled Pork	7.00
1/4 lb Sliced Brisket	10.00
1/4 lb Chopped Brisket	9.25
1/4 Slab of Baby Back or St. Louis Ribs	8.50

SALAD

Fresh green leaf lettuce with slow-roasted, marinated tomatoes, cucumber, red onion and sunflower seeds served with either our house vinaigrette or ranch dressing on the side. Try it topped with chicken.

Salad

11.00
Add a smoked chicken breast

4.50

SIDES

All of our sides and desserts are made from scratch.

	small	large
BBQ Beans	5.00	6.00
Brisket Chili	5.00	6.00
Cole Slaw	4.00	5.00
Macaroni & Cheese	5.00	
Cornbread	4.00	
Fresh Cut Fries	5.50	

DESSERTS

Peach Cobbler*	6.00
Pecan Bread Pudding** <i>with Bourbon Caramel Sauce</i>	5.50

*Contains sliced Almonds **Contains pecans

KIDS' MENU

Mini Pork Sandwich w/Kid Fry	7.00
Mini Brisket Sandwich w/Kid Fry	9.50
Macaroni and Cheese	7.00
Kid Fry	3.00



BRISKET TACO KIT (AVAILABLE TUES-THURS)
3 CRISPY TACOS WITH CHOPPED MARINATED
BRISKET, CILANTRO, ONION, QUESO FRESCO, AND
CHILE DE ARBOL SALSA
\$15.00 (Tacos to go packaged unassembled)

THE SMOQUE BBQ STORY

Smoque BBQ was created by five regular guys who are passionate about food in general and BBQ in particular. We set out to open a BBQ place that stressed regional styles, quality ingredients, authentic methods of preparation, and attention to detail.

Since opening in late 2006, Smoque has won a large and loyal following of BBQ devotees from all over Chicagoland and around the country. Smoque has also attracted interest and praise from media outlets as diverse as Gourmet Magazine, The New York Times, ABC 7 Chicago's Hungry Hound, and The Food Network.

All along, we've worked hard to do things the right way. We 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 is true of our sides. It's a lot more work to do things this way, but we think the results are worth it.

AWARDS

BIB GOURMAND

CHICAGO MICHELIN GUIDE

2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022

TOP BBQ

ZAGAT GUIDE—CHICAGO

2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019

BEST BBQ

CHICAGO READER BEST OF CHICAGO

2011, 2012, 2013, 2014, 2015, 2016, 2017, 2020, 2021, 2022

773.545.RIBS (7427)

info@smoquebbq.com

SMOQUEBBQ.COM

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 or drop us a line to discuss how Smoque can make your upcoming event distinctive.

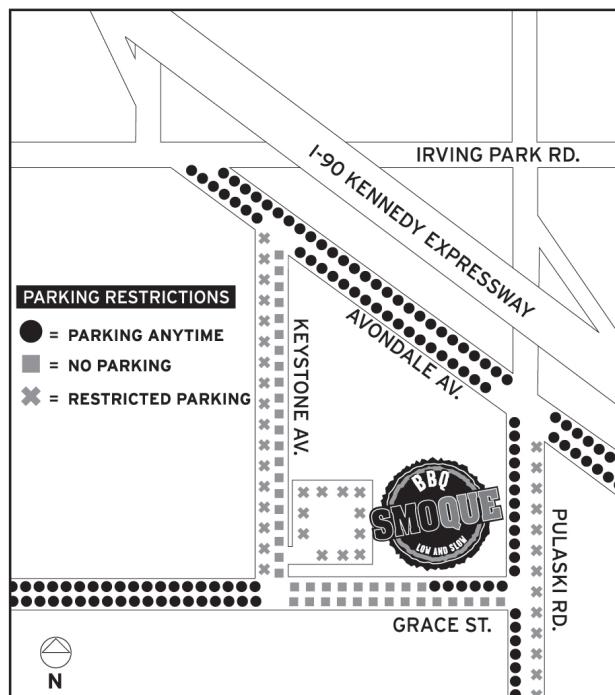
Smoque BBQ Catering

773.545.8122

catering@smoquebbq.com

Catering Office Hours:

MON – FRI: 9am – 5pm



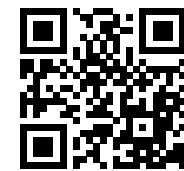
MENU

TUE – THU: 11am – 8pm

FRI & SAT: 11am – 9pm

SUNDAY: 11am – 8pm

CLOSED MONDAYS



ORDER
PICK UP &
DELIVERY

toast
TakeOut

3800 N Pulaski Chicago, IL 60641

773.545.RIBS (7427)

info@smoquebbq.com

SMOQUEBBQ.COM