



HOT MEAT

CHOOSE YOUR MEAT
AND TWO SIDES

TWO MEATS 17

THREE MEATS 21

BRISKET

PULLED PORK

PULLED CHICKEN

KIELBASA

BABY BACK RIBS

SMOKED WINGS

BURNT ENDS ADD FOR 2

HOT



TEXAS HEAT



SAUCES



CAROLINA MUSTARD

MEMPHIS MANGO

SIGNATURE BBQ

MILD

SIDES

KETTLE CHIPS

POTATO SALAD

STREET CORN

BAKED BEANS

COLE SLAW

PICKLED VEGGIES

CORNBREAD

MAC & CHEESE

• **FRIES** •

BEER BATTERED

OR CAJUN STYLE



STARTERS

CORN CHOWDER

Creamy and delicious.
Small 5 | Large 7

SMOKED WINGS

Smoked to perfection.
Single 11 | Double 19

BLUE KETTLE CHIPS

Topped with bacon, tomato, onions, jalapeños, smothered with Blue Cheese. 11
Add HOT MEAT for 4.5

CHICHARRONES

Dusted with chipotle vinegar, served with house-made Cilantro Lime aioli. 10

POUTINE

Beer-battered fries topped with melted Mozzarella, cheese sauce, hot cherry peppers, and our Signature BBQE sauce. 12
Add HOT MEAT for 4.5

STICKY RIBS

Crispy pork ribs tossed in teriyaki sauce and sesame. 12

BURNT ENDS

Based on availability. 12

FRIED PICKLES

House-made pickles served with Sriracha aioli. 7

SALADS

Add HOT MEAT for 4.5

SO FRESH AND SO GREEN

Arugula, shaved fennel, grapefruit, toasted almonds, tossed in a Pomegranate Honey Vinaigrette. 11

HANDHELD

Served with warm kettle chips or one side.

HOT MEAT SANDWICHES

Brisket 14
Pulled Pork 11
Pulled Chicken 11
PB & K 15
Topped with house-made slaw and one of our signature sauces.

BRISKET GRILLED CHEESE

Tender Brisket pressed between Gruyère and Sharp Cheddar cheese. 14

THE SLAWTERHOUSE BURGER

Topped with pulled pork, house-made slaw, Pepper Jack cheese, sautéed ale onions, and our Signature BBQE sauce. 14

QFC SANDWICH

Fried chicken, avocado cream, grilled pineapple, lettuce, teriyaki, topped with sriracha aioli. 12

G.O.A.T. BURGER

Mixed greens, pickled onion, Goat Cheese, topped with roasted garlic aioli. 12

PLATED

MAC & CHEESE

Cheesy, ooey gooey goodness. 11
Add HOT MEAT for 4.5

BUTTERMILK TENDERS

Served with your choice of two sides. 13

BABY BACK RIBS

Served with your choice of two sides. Full 26 | Half 19

BACON-WRAPPED TENDERLOIN

Served with herb roasted potatoes, mushrooms, and spinach and topped with double-smoked sherry bacon sauce. 20



COCKTAILS

QUE MARGARITA

Cazadores Reposado, Lime, Prickly Pear, Black Sea Salt. 9

PINEAPPLE QUECUMBER COOLER

Casamigos Blanco, Elderflower, Pineapple, Lime, Agave. 10

HEAT OF THE MOMENT

House Spiced Cazadores, Lime, Agave, Passionfruit. 9

DOS AMIGOS

Casamigos Mezcal, Pineapple, Lime, Agave, Cilantro, Passion Fruit. 10

ULTIMATE MOJITO

Don Q Citrus Rum, Mint, Lime, Sugar. 9

BITTERSWEET SYMPHONY

Deep Eddy Grapefruit, Aperol, Lemon, Agave. 9

ROSÉ SANGRIA

Grapefruit, Lillet Rouge, Citrus, Rosé Wine. 9

PISCO PASSION*

La Caraveda Pisco, Passion Fruit, Egg White. 10

QWK BLOODY MARY

Toma Bloody Mary mix, Candied Bacon, Pickled Veggies, Choice of Tito's or Dickel Tobasco. 9

CREAM OF THE CROP

St. George Chili Vodka, Fresh Watermelon, House Sour. 10

BLACKBERRY BLAZE*

Cleveland Bourbon, House Sour, Peach, Blackberry, Lemon, Toasted Rosemary. 9

QUEEN STREET SOUR*

Old Forester, Strawberry, Rhubarb, House Sour. 10

AGUA FRESCA

Casamigos Blanco, Chateau Liqueur, Fresh Watermelon, Citrus. 10

QUE OLD FASHIONED

Elijah Craig, Sugar, Walnut Syrup, House Bitters. 10

KITCHEN MANHATTAN

Rittenhouse Rye, Antica Vermouth, House Bitters. 12

UNCOMMON GROUNDS

Tito's, Espresso, Banana, Walnut. 9

THE SICILIANO

Cleveland Bourbon, Avena, Apricot. 10

THIRST QUENCHER

7oz Miller High Life and a Shot of Cleveland Bourbon. 6

ASK OUR EXPERTS

WHISKEY
OF THE WEEK

FLIGHTS AVAILABLE

DESSERT

WAFFLE ICE CREAM STACK

Topped with locally-sourced ice cream and raspberry puree. 7

Presented by Chef
Chanthouen Thanh

WINE

GLASS | QUARTINO | BOTTLE

WHITES:

Anterra Pinot Grigio 7.5/10/27
Chateau St Michelle Riesling 8/11/28
Crossings Sauvignon Blanc 9/13/35
Noble Vines Chardonnay 8.5/11/5/29
Nobilissima Prosecco 8.55/11.5/29

REDS & ROSÉS:

Murphy Pinot Noir 8.5/11.5/29
Tinto Negro Malbec 8.5/11.5/29
Red Rock Merlot 8.5/11.5/29
Z. Alexander Brown Cabernet 9/13/35
Charles & Charles Rosé 8.5/11.5/29