

DINOSAUR BAR-B-QUE

HARLEM

SMALL & SHARED STARTERS

SWAG SAMPLER PLATE

- ★ Chicken Wings
 - ★ Fried Green Tomatoes
 - ★ Deviled Eggs
 - ★ Spicy Shrimp Boil
- solo 7.75 ★ for 2 13.75 ★ for 4 24

BBQ CHILI NACHOS

A.K. chili, house queso, pickled onion & jalapeno, tomato, chipotle crema
serves 2-4 10.5
add pork or brisket 2

FRIED GREEN TOMATOES

Pecorino Romano, cayenne buttermilk ranch
3 pcs 7.75 5 pcs 9.75

JUMBO BBQ CHICKEN WINGS

Spice-rubbed, pit-smoked, grill finished, with blue cheese dressing & celery sticks

- ★ MILD - Honey BBQ
Korean BBQ
 - ★ HOT - Wango Tango
Jerk Glaze
Garlic Chipotle
 - ★ HOTTEST - Devil's Duel
- 3 pcs 4.75 ★ 6 pcs 9.25 ★ 13 pcs 16.75

DRUNKEN SPICY SHRIMP BOIL

PEEL & EAT shrimp cooked in a boil of beer, herbs & spices. Served COLD with habanero cocktail sauce

1/4 pound solo 7
1/2 pound for 2-3 14

BBQ SALMON FRITTERS

House smoked salmon, crispy fried with red peppers, corn & chives, creamy Creole mustard sauce 8

CREOLE DEVILED EGGS

Cajun spiced & topped with chives
3 pcs 4.5 6 pcs 7.5

DINO SLIDERS

ANY 3 FOR 13

- ★ BBQ PORK
Pickles, BBQ sauce 4.5
- ★ CHOPPED BRISKET
Pickled onion & jalapeno relish, horsey mayo, BBQ sauce 4.5
- ★ CHEESEBURGER
Pickles, BBQ Mayo 4.5

★ ★ ★ TRUE BLUE BAR-B-QUE ★ ★ ★

- ★ We cook our meats long, low and slow, up to 14 hrs, with regional hickory and oak wood—No shortcuts.
- ★ We smoke consistently throughout the day, ensuring the freshest barbeque day and night. Due to that process, we will/may run out of a smoked meat. We apologize in advance.
- ★ If there's a pink ring around your meat, don't fret. It is a result of our smoking process.

ALL PLATES INCLUDE 2 HOMEMADE SIDES & CORNBREAD.

★ BAR-B-QUE PORK RIBS ★

St. Louis ribs, dry rubbed and slow smoked, lightly glazed with our original BBQ sauce.

- ★ 1/4 RACK (3 Ribs) 13.5
- ★ 1/2 RACK (6 Ribs) 19.5
- ★ 3/4 RACK (9 Ribs) 25.5
- ★ FULL RACK (12 Ribs) 29.5

[SWEETHEART DEAL FOR 2]
Full rack of ribs + 4 homemade sides 32.5

ALL NATURAL

BAR-B-QUE CHICKEN

Antibiotic free, apple-brined, pit-smoked & glazed with our original sauce
Half Chicken 16.5

BIG ASS

★ PORK PLATE ★

Hand pulled pork shoulder, piled high with house-cured pickles 18.75

DELUXE

★ BRISKET PLATE ★

A mixture of deckle & lean slices, with pickled onion & jalapenos 19.75

COMBO PLATES

PICK TWO 18.75 PICK THREE 22.75 SAMPLE 17

- ★ ST. LOUIS RIBS
- ★ PULLED PORK
- ★ 1/2 CHICKEN +3.00
- ★ BBQ BRISKET with jalapenos
- ★ 1/4 CHICKEN
- ★ SMOKED "HOT LINK" SAUSAGE

TRES NIÑOS
A petite sampling of:
★ BRISKET
★ RIBS
★ PORK

★ FAMILY STYLIN' BAR-B-QUE ★

Whole chicken (6 pcs), full rack of ribs, 11lb pork or brisket, 3 sides, & cornbread
Serves 4-6 74

OFF THE GRILL

WEST TEXAS RIB-EYE

14 oz cold-smoked, spice-rubbed angus beef
CHOICE OF: Habanero Cook's Butter or Bourbon Molasses Steak Sauce 26

BRONZED CATFISH

Cajun spiced, pan seared, simmered greens & Creole Honey Mustard sauce 17.5

JERK SALMON

Jerk rubbed & glazed. Served with creamed corn, crushed spiced walnuts 19.75

SKIRT STEAK

12oz BBQ rubbed Angus beef with sauteed peppers & chimichurri sauce 22

CHICKEN STEAK

Mojito marinated, boneless, skinless breast with smoked onions & chimichurri 17.5

KOREAN STYLE BEEF RIBS

Cross cut, soy, chiles, ginger, marinated in Korean BBQ glaze, sesame seeds 25

DINOSAUR BAR-B-QUE

HARLEM

SPECIALTY SANDWICHES

SERVED WITH HOUSE-CURED PICKLES. PLATTERS INCLUDE 2 HOMEMADE SIDES.

BBQ BRISKET PREMIUM BEEF SLOW-SMOKED & LIGHTLY SLATHERED WITH BBQ SAUCE.

ORIGINAL

Topped with pickled onion & jalapeno relish, horsey mayo

1 side 12.5 **platter** 14 + **melted cheese** 1

CHOPPED CHEESESTEAK

Tangy onions, poblano peppers, melted cheddar, horsey mayo

1 side 13.25 **platter** 14.75

BBS

BBQ brisket topped with bacon, melted swiss, horsey mayo

1 side 13.75 **platter** 15.25

BURGERS CHUCK/BRISKET/SHORT RIB BLEND, LIGHTLY SLATHERED WITH BBQ SAUCE.

DINO BURGER

American, romaine, sliced tomato, red onion, BBQ mayo

1 side 12.25 **platter** 13.75 + **bacon** 2

BACON DELUXE

Bacon, tangy onions, melted Swiss, pickles, BBQ mayo

1 side 13.75 **platter** 15.25

BBQ TURKEY BURGER

Red-rubbed, BBQ-basted with tomato, red onion, pickles, BBQ mayo

1 side 11.5 **platter** 13

★ OTHER SANDWICHES...

VEG SMOKED PORTOBELLO

Grilled zucchini, roasted peppers, melted Swiss, red onion, BBQ mayo

1 side 12 **platter** 13.5

BBQ PORK THE GENUINE ARTICLE! SMOKED LOW & SLOW. HAND PULLED & PILED HIGH.

ORIGINAL

Topped with pickles, BBQ sauce

1 side 11.5 **platter** 13

MEMPHIS

Topped with coleslaw, BBQ sauce

1 side 12 **platter** 13.5

CUBAN

Pulled pork, grilled ham, Swiss, pickles, mustard, on a pressed Cuban roll

1 side 12.5 **platter** 14

CHICKEN DELUXE

ORIGINAL

Mojito marinated chicken breast, melted American, lettuce, tomato, pickled onion & jalapeno relish, BBQ mayo, BBQ sauce

1 side 11.5 **platter** 13

MR. CRISP

Crispy fried mojito breast, pickles, coleslaw, BBQ mayo

1 side 12 **platter** 13.5

JERK & PULLED

Smoked, pulled, with poblano peppers, tangy onions, jerk glaze & BBQ mayo

1 side 12 **platter** 13.5

The one... The only...

PORK-SKET

BBQ brisket layered with cheddar and jalapenos. Topped with pulled pork, coleslaw and horsey mayo

1 side 18 **platter** 19.5

BOWLS & SALADS

SWEET N' GREENS BOWL

Whipped sweet potatoes, simmered greens, grilled cornbread, deviled egg, choice of BBQ meat, mixed salad greens, toasted pumpkin seeds, red wine vinaigrette 10.5

CHOPPED SALAD

Mixed greens, tomato, cucumber, radish, carrot, spiced walnuts, choice of dressing 8

add a BBQ choice 4 **add Seared Salmon** 6.5

DRESSING CHOICES: Bar-B-Blues House, Cayenne Buttermilk Ranch, Blue Cheese, Creole Mustard Vinaigrette, Red Wine Vinaigrette

BBQ CHOICES: Pulled Pork, Sliced Brisket, Pulled Chicken, Smoked Portobello

★ HOMEMADE SIDES ★

ASK ABOUT OUR SOUP & SIDE OF THE DAY.

★ **BBQ BEANS** with pork

★ **BBQ FRIED RICE** with **BBQ meats**

★ **FRESH CUT FRIES**

★ **MAC & CHEESE**

★ **COLESLAW**

★ **SIMMERED GREENS**

★ **SYRACUSE SALT POTATOES**

★ **CREAMED CORN**

★ **CREOLE POTATO SALAD**

★ **ROASTED WHIPPED SWEET POTATOES** with **spicy nut topping**

★ **BROCCOLI CHICKPEA SALAD**

★ **MINI ICEBERG WEDGE**