# Meats ala cart

#### Add a regular side and roll for 3.00

Limit 2 sides including rolls per pound, extra rolls .60¢ each

# **Pork Spare Ribs**

1 lb. 14.00 / 2 lb. 22.00

### **Pork Back Ribs**

1/2 Rack 16.00 / Full Rack 25.00

### Sliced Brisket

1/3 lb. 7.50 / 1 lb. 17.00

#### **Pulled Chicken**

1/3 lb. 5.50 / 1 lb. 13.00

### **Pulled Pork or Maple Ham**

1/3 lb. 6.50 / 1 lb. 15.00

#### **Grilled Slab Bacon**

1/3 lb. 7.00 / 1 lb. 16.00

### Spicy Smoked Sausage

3.50 each

### choice of homemade sauces served on the side Kansas City Style Sauces

\*Original BBQ (medium) ● \*Honey BBQ (mild) ● \*Chipotle BBQ (medium) \*Pepper Vodka BBQ – our original kissed with fire!

#### **Other Sauces**

\*Vinegar BBQ • \*Southern Mustard BBQ • Asian Ginger Teriyaki
\*Roasted Garlic and Pesto Aioli • \*Honey Mustard • \*Ranch Dijon Dressing
Chipotle Sour Cream

# Q fanatic Artisan BBQ 180 Miller Rd, Champlin Phone orders at Champlin location only 763.323.6550

6009 Nicollet Ave, Mpls.

Our meats take some time to prepare, from 4 to 14 hours. We only smoke fresh quality meats, choice or better every day. We do run out from time to time.

We try to put them on your plate as fast as possible! Gluten Free · all our meats, sauces and most sides are gluten free



# Hours

Closed

Mondays and Tuesdays

11am-8pm

Wednesday, Thursday

and Sunday

11am-9pm

Friday and Saturday

# Sides Regular 3.00

Apple Sauce, Musselman's

Cole Slaw tossed in Q's own tangy dressing

Side House Salad choose Ranch or Vinaigrette

New Potato Salad creamy style with mayo, mustard, hard boiled eggs and scallions

BBQ Baked Beans with enough burnt end chunks to make it a meal by it's self

Fries, Fresh Cut New Potato Wedges

Spicy New Potato Wedges with Chipotle Sour Cream

Q Mac and Cheese
spiral pasta in a lightly seasoned rich cheese sauce

Red Beans and Rice

Grilled Seasonal Veggies
w/ a side of roasted garlic and pesto aioli sauce

# Available only at our Champlin Joint

Asian Cole Slaw tossed with our Thai dressing
Corn Fritters Grandmas' recipe
Fresh Mashed New Potatoes doctored up just right
with real butter, sour cream and chives

# **Q** Combos

# 1 lb. Sampler feeds 2

Choose <u>different</u> meats 2 - 1/2 lbs <u>OR</u> 3 - 1/3 lbs Pulled Chicken / Pulled Pork / Pulled Maple Ham Grilled Slab Bacon / Beef Brisket / Spicy Sausage Choose 2 sides, includes 2 rolls

23.00

# Deluxe 2 lb. Sampler feeds 3

1 lb. Spare Ribs

Choose <u>different</u> meats 2 - 1/2 lbs <u>OR</u> 3 - 1/3 lbs Pulled Chicken / Pulled Pork / Pulled Maple Ham Grilled Slab Bacon / Beef Brisket / Spicy Sausage Choose 3 sides, includes 3 rolls

34.00

Family Picnic feeds 4
1/2 lb. each Pulled Chicken, Pulled Pork
and Sliced Brisket, 1 lb. Spare Ribs,
4 sides, includes 4 rolls

# 45.00

# **Substitute** Back Ribs for Spare add 1.00

# **Q Feature Sandwiches**

Q ban Pulled Ham and Pork with Swiss cheese, pickles and Mustard BBQ sauce	8.00
Cordon Q Pulled Chicken and Ham with Swiss and Honey Mustard sauce	8.00
Philly Q Burnt end chunks, Roasted Peppers and Onions, Swiss Cheese and aioli sauce	10.00
Q Club Pulled Chicken, grilled Slab Bacon, lettuce, tomato and aioli sauce	8.00
Spicy Sausage, Peppers and Onions	7.50
Grilled Veggie carrots and zucchini with aioli sauce, lettuce and tomato	6.50

# **Sandwiches**

We will build your sandwich with choice of Meat, fixins and sauce on the side

Garnish slaw on the side upon request

### **Meat Choices**

Pulled Chicken	6.50
Pulled Pork	8.00
Pulled Maple Ham	8.00
Sliced Brisket	9.50
Spicy Sausage	6.50
Slab Bacon	9.00

### **Lettuce Bowls**

Our BBQ salad built to order with your choice of meat, fixins and dressing

### **Fixins**

Lettuce, Diced Tomatoes, Pickles, Red Onions, Shredded Swiss Cheese Or Cheddar Cheese Blend

all our meats and sauces are Gluten Free

# Red Beans and Rice Bowls

Topped with your favorite meat and fixins

### **BBQ** Sauces

Honey BBQ (mild) / Espresso our Original BBQ (medium) Pepper Vodka BBQ (hot) Vinegar BBQ / Mustard BBQ

#### **Other Sauces**

Chipotle Sour Cream
Honey Mustard
Dijon Ranch / Vinaigrette
Roasted Garlic and Pesto Aioli