



Please choose the menu items and style of service that best fit your needs:

Our service options include pick up, delivery, set up and go as well as full service catering packages. at our restaurant.

Let our professionals assist with your next party or event so you can relax and enjoy family, friends and associates. Whether it is an intimate dinner or corporate event our team will pamper your guests and make your Bar B Que experience memorable.

BBQ

When you are ready for your next barbecue, picnic or social gathering Bar B Que Smokehouse offers a variety tried and true of authentic, down-home barbecue menus that are sure to satisfy.

Gourmet Appetizers

Our appetizer menu offers an array of hors d'oeuvre stations, all gourmet and tasty, to suit any gathering or party. Our ingredients are the freshest available.

Fall and Winter Holiday Menu

There is no better time than now to let Bar B Que Smokehouse take the worry and work out of the Holidays so you can relax and enjoy a carefree gathering with family and friends. Call us today.



Contact Us



Menus

PICK UP, DELIVERY OR CHOOSE ONE OF OUR FULL SERVICE PACKAGES

Prices are Based on Parties of 100 or more Guests

Choose Two Meats & Three Sides from the selection below for just \$17.95

Guest counts of 60 to 99 add \$1.00 per person

Guest counts of 40 to 59 add \$2.00 per person

SLOW SMOKED MAIN COURSE MEATS

Southern Barbecued Chicken

Gently Rubbed, and Slowly Smoked

Memphis Ribs

They're thick and juicy with the honest taste of pure hardwood smoke

Pulled Pork ~ North Carolina Style

With Traditional North Eastern Carolina BBQ Sauce

Add slider rolls - \$.75 per person

20 Hour Texas Barbecued Brisket

Choice Angus Beef Briskets smoked for 20 hours

(Add \$2.50 per person)

Beef Tri-Tip Steak

Marinated in our southwestern wet marinade with dark Mexican beer, garlic, chilies, cilantro, cumin seed, Worcestershire and too many other secret ingredients to mention

(Add \$2.50 per person)

Baby Back Ribs

Lean and Meaty

Rubbed, Mopped and Slow Smoked to Perfection!

(Add \$2.50 per person)

Smoked Chicken Wings

Marinated in our own 5 spice sauce & slow smoked to perfection

PLEASE CHOOSE THREE SIDE DISHES

Cowboy Beans

Pinto Bean with Barbecue Sauce, Brown Sugar and Secret Cowboy Spices

Nana's Old Fashioned Cole Slaw

Crunchy Cole Slaw tossed in our own blend of cider vinegar, oil and a pinch of sugar and spices for a light alternative to mayonnaise laden slaw.

Freshly Baked Skillet Cornbread

Green Salad

Romaine Lettuce, Tomatoes and Croutons Tossed with Red Wine Vingalette

ADD ANY OF THE FOLLOWING SIDES FOR \$3.00

OR SUBSTITUTE FOR \$2.00

Classic Caesar Salad

Crisp Heart of Romaine Tossed with Croutons, Aged Parmesan Cheese and our House Made Caesar Dressing

Mac and Cheese

It's Creamy, Cheesy, and Maybe Even Better than Mom's!

Potato Salad

German Style with Mustard, Oil, Vinegar and Spices

Boiled Corn on the Cob

Served with butter, and our special seasoning

Garlic Mashed Potatoes

Fresh Fruit

Fresh Watermelon Wedges with Seedless Green, and Red grapes

Beverage Options

\$2.50 per person for 1 selection Add \$1.25 per additional selection

Freshly Made Lemonade or Strawberry Lemonade

Sweet Tea or Iced Tea with Fresh Mint

Assorted Sodas

Bottled Water

STATIONARY HORS D'OEUVRE PLATTERS

Mini Spare Ribs

These Meaty Little Ribs are Cut to Bite Size, Marinated in our Secret Wet Marinade Served with a Sweet and Spicy Horseradish Glaze

\$5.95 per person

Barbecued Smoked Chicken Wings

Marinated in Our Own 5 Spice Sauce and Slow Smoked to Perfection.

These Wings Make a Great Appetizer

\$4.50 per person

House Made Andouille Sausage

We Make These Delicious Sausages Right in our Own Kitchen!

Cut into Silver Dollar Sized Slices and Served with Hot and Sweet Mustard

\$4.00 per person

Fruit and Cheese Display

Local and Imported Cheese Display with Fresh Seasonal Fruit, Gourmet Crackers and Sliced Bread

\$9.25 per person

Crudité

Market Basket Brimming with Fresh Seasonal Vegetables Accompanied by a Zesty Blue Cheese and Roasted Chimayo Pepper Dipping Sauce

\$5.00 per person

Side of House Smoked Salmon

Delicately Smoked, Moist and Tender Served with Crème Fraiche, Chopped Scallions, Lemon, Capers and Dark European Bread

\$8.50 per person

Desserts

Chewy Chocolate Brownies

\$3.50 per person

Baked Apple Crisp

Tart & Sweet with a Crisp, Buttery Topping

\$5.50 per person

Bread Pudding with Brandy and Whipped Cream

Rich and Creamy with Vanilla, Raisins and a Hint of Brandy

\$5.50 per person



Why we love Bar B Que

We fell in love with Slow Smoked Southern Barbecue quite unexpectedly on a road trip around the U.S. one summer. I'll never forget the first time I tasted those smoky ribs, juicy chicken and tender pulled pork. I was touring and working as a guest chef in a number of America's most prominent restaurants, including Commanders Palace with Emeril Lagasse, Paul Prudhomme's K-Pauls, Wolfgang Puck's Spago and Alice Waters' Chez Panisse. Looking back, I realized that out of the hundreds of meals I ate on that trip, the most memorable was not in a temple of fine cuisine, but on a paper plate in a strip mall somewhere in East Texas. That's when I had the epiphany that leads you to be reading about our barbecue at this very moment.

As I ate my way across the country, I collected recipes and discovered that the **best barbecue joints cooked only with hardwood and never gas or propaine**. Years went by and I was unable to find great barbecue like I had in the legendary barbecue capitals of Austin, Texas; Memphis, Tennessee and Kansas City. So I decided to pony-up and import an all wood burning Texas barbecue pit to Sonoma County. Since then, our company has been thrilling clients all over the Bay Area with the addictive flavor of real hardwood-smoked barbecue.

Our mission is not only to raise the bar for barbecue, but for the side dishes as well. You will enjoy our flavorful side dishes as much as the main course because you won't find bottles of commercially made barbecue sauce, dressings or dry rub in our kitchen. 20 years of testing and tasting have been spent creating our signature recipes, sauces and rubs. We are so fanatical about quality that we make our own sausages and bring piping hot corn bread fresh from our ovens to your party.

BECOME A BARBECUE EXPERT

Don't let any one tell you that the "secret's in the sauce". Real Bar B Que is NOT reliant on barbecue sauce for flavor. The best barbecue has a caramelized mahogany crust of crunchy goodness with incredible smoky~spicy flavors of its own. You can find the best barbecue by looking for piles of wood next to smokers, rather than propane gas tanks or bags of charcoal. Beware of shortcuts; ask if the ribs are par-boiled or how long the brisket has been smoked. Real barbecue pit masters, know its sacrilegious to smoke brisket less than 14 hours. Par boiling is a nice way to make soup, but it steals the flavor from the ribs. The next time you eat barbecue, ask for sauce on the side and see how it tastes. Try ours and you'll taste the difference.

Larry Vito
Owner and Pitmaster
Bar B Que Smokehouse Bistro & Catering
Sonoma County Harvest Fair Sweepstakes Winner
3 1/2 Stars, Press Democrat
Bohemian Best of the North Bay Award
Ph: (707) 575-3277 Ext. 1