



CHEF-DRIVEN CHAMPIONSHIP BBQ  
ALWAYS PIT TO PLATE

STARTERS & SHAREABLES

Fire-Roasted Poblano Cheddar Cornbread

smoked honey butter \$12

 Bacon-Wrapped Shrimp

southwest slaw, chipotle aioli \$16

Spiced Onion Straws

BBQ aioli \$9

 Smoked and Grilled Pork Belly

apple slaw, bacon-onion marmalade, Dijon aioli \$13

Best Wings on the Planet

chipotle BBQ sauce or signature Q39 dry rub \$16

Crispy Cauliflower Bites

ranch dressing, Buffalo dipping sauce \$14

Q39 Loaded Chips

Q potato chips, roasted corn, tomatoes, jalapeños, pepper jack queso, drizzled with chipotle BBQ sauce pulled pork, smoked chicken, or chopped brisket \$16

SALADS

 Southwest Chicken Salad

mixed greens, smoked chicken, fire-roasted corn, cotija cheese roasted tomatoes, tortilla strips, chipotle lime dressing \$18

Smoked Turkey Salad

mixed greens, peppadew peppers, cucumber, goat cheese pickled onion, tomato, onion straws, poblano ranch \$18

Q39 Chopped Salad

mixed greens, cherry tomatoes, cucumber, cheddar cheese pickled onions, garlic croutons, balsamic dressing small \$9 large \$12

Wood-Fired Canadian Salmon Salad

mixed greens, crispy goat cheese, strawberries, pickled onions candied pecans, balsamic dressing \$20

Add to Any Salad

smoked chicken, pork belly, pulled pork, chipotle sausage, smoked turkey \$7, brisket, salmon \$9, bacon-wrapped shrimp \$13

Q39 CHAMPION PLATTER

Q39 Spiced Onion Straws

Certified Angus Beef Brisket & Burnt Ends, Smoked Chicken, Pulled Pork, Smoked Turkey, House-Made Chipotle Sausage, Half-Rack of Ribs

Choose two sides

Cucumber-Onion Salad, Potato Salad, Apple Slaw, Baked Beans, Fire-Roasted Street Corn Orzo Pasta Salad, Q39 BBQ Potato Chips

Serves 6 people - \$185

COMPETITION PLATES

Choose two sides

 Certified Angus Beef Brisket and Burnt Ends

sliced smoked brisket, burnt ends, classic BBQ sauce \$26

 Smoked and Wood-Fired Half Chicken

chipotle BBQ sauce \$22

 Certified Angus Beef Ribeye Steak

14 oz, 30 day aged, oak fire grilled, herb butter \$56

 Wood-Fired Canadian Salmon

Q39 BBQ rub dusted, oak fire grilled, classic sauce \$27

 Judge's Plate ( Pick 3 )

pork spare ribs (2), sliced brisket, pulled pork, smoked chicken smoked turkey, house-made chipotle sausage \$28

 Pork Spare Ribs

honey glaze BBQ sauce half rack \$25 - full rack \$38

 Combo Plate ( Pick 2 )

pork spare ribs (2), sliced brisket, pulled pork, smoked chicken smoked turkey, house-made chipotle sausage \$24

 Add to Any BBQ Plate

smoked chicken, pork belly, pulled pork, chipotle sausage, smoked turkey, pork rib \$7, brisket \$9



We proudly serve only aged Certified Angus Beef  
No one supports more local ranching families than Certified Angus Beef  
"If it's not Certified, it's not the best."



SPECIALTY SANDWICHES

The Pit Master

sliced brisket or smoked turkey, provolone, onion straws  
classic BBQ sauce \$14

KC Cheesesteak

chopped smoked brisket, caramelized onions, pepper jack  
cheese sauce \$15

Smoked Beef Brisket Dip

provolone, horseradish aioli, au jus \$14

Triple Threat

house-made chipotle sausage patty, pulled pork, pork belly  
apple slaw, zesty BBQ sauce \$14

Q Tacos

pork belly, sliced brisket, or bacon-wrapped shrimp  
Southwest slaw, spicy aioli \$15

Mr. Burns

burnt ends, pepper jack, spiced onion straws  
chipotle BBQ sauce \$16

Q Dog

house made chipotle sausage, jalapeño-cilantro slaw  
chipotle aioli \$12

Southern Pride

pulled pork, southern slaw, zesty BBQ sauce \$12

BRISKET BURGERS

Our burgers are ground in-house daily, using only Certified Angus Beef and grilled over locally sourced oak wood

 A gluten-free bun is available upon request for \$2

Burnt End Burger\*

sliced burnt ends, spicy pickle slaw, classic BBQ sauce \$18

Q Burger\*

grilled pork belly bacon, sharp cheddar, spiced onion straws, classic BBQ sauce \$15

BBQ Veggie Burger

provolone, spiced onion straws, classic BBQ sauce \$14

MAC AND Q

Our classic from-scratch five cheese mac with herbed breadcrumbs. \$11  
Add these favorites to create your own combination

Sliced Smoked Brisket +\$9

Smoked and Grilled Pork Belly +\$7

House-Made Chipotle Sausage +\$7

Apple-Brined Pulled Pork +\$7

Oven-Roasted Cherry Tomatoes +\$3

Spiced Onion Straws +\$3

SIDE PLATES \$6

Q39 BBQ Potato Chips

house made thick cut potato chips tossed with Q rub

 Potato Salad

russet potatoes, egg, tarragon

 Crispy Fries

chipotle ketchup

 Apple Slaw

granny smith apples, creamy dressing

 Seasonal Vegetables

Fire-Roasted Mexican Street Corn

cotija, Tajín spice, cilantro, lime

 Baked Beans

white beans, burnt ends

 Cucumber-Onion Salad

dill vinaigrette

Orzo Pasta Salad

tomato, red pepper, spinach, parmesan, basil vinaigrette

KIDS' MENU \$9

Small portions with big flavor for kids 10 and younger. Served with a drink and your choice of fries or applesauce.

Lil' Q Cheeseburgers

brisket sliders, cheddar cheese, toasted mini buns

Goopy Mac 'N' Cheese

macaroni noodles, Q39 cheese sauce

Lil' Q Sandwich

choice of brisket, pork or chicken

Chicken Tenders

two tenders, choice of classic BBQ sauce or ranch

ALLERGEN GUIDE



 - Indicates Gluten-Free. \*Items marked with an asterisk contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Some dishes are prepared with peanut oil.



## Sweet Endings \$10

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### Warm Brown Butter Cake

strawberries and Golden Scoop vanilla ice cream

### Honey-Soaked Bread Pudding

vanilla-infused caramel sauce

### Banana Cream Parfait

banana pudding, Nilla Wafers, whipped cream

### Carrot Cake

cream cheese frosting, caramel and pecans

### Flourless Chocolate Cake

caramel and whipped cream

### Dessert Trio

carrot cake, honey-soaked bread pudding  
and flourless chocolate cake

\$18

## Elevate your Dessert!

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### Mocha Martini

Mr. Black coffee liqueur, Maraska chocolate green walnut liqueur,  
Frangelico, cream \$14

### Pedro Ximenez PX Sherry

flavors of fig, raisins, toffee, and caramel \$12

### Ruby Port

flavors of cherries, chocolate and fig \$12

Allergen Guide



SCAN ME

# JOIN THE Q CLUB

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DOWNLOAD THE Q39KC APP

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MIDTOWN

# THANKS FOR DINING WITH US

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SHARE YOUR EXPERIENCE

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