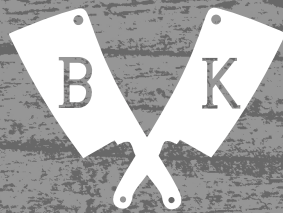


- Dine In
- Take Out
- Catering

BUTCHER'S KITCHEN



CHAR-B-QUE
RENO - NEVADA

7689 S. Virginia St.
Reno, NV 89511

(775) 499-5855
bkcharbque.com

Sandwiches

*Choice of cheese, lettuce, tomato, house pickles, peppers, onions.
As a salad (\$1). Add one side and a drink for \$4.*

Cornell Chicken Breast 10

Grilled Cornell marinated chicken breast and white BBQ sauce on a toasted garlic bun.

Pulled Pork 11

Pulled pork with southern slaw and BBQ sauce on a toasted garlic bun.

Pulled Chicken 11

Pulled chicken with Southern slaw and BBQ sauce on a toasted garlic bun.

Sausage 11

Your choice of a house made sausage and toppings on a toasted garlic bun.

Boneless Pork Spare Rib 13

Smoked spare rib belly, de-boned, grilled, with southern slaw on a toasted garlic bun.

Smoked Meatloaf 13

House made beef and pork meatloaf smoked, sliced, and grilled on a toasted garlic bun.

PoBoy* 14

1/3 pound Cajun seasoned bay shrimp with southern slaw on a toasted garlic bun.

Tri-Tip 14

Sliced smoked Santa Maria Tri-Tip on a toasted garlic bun.

Brisket 14

Sliced slow smoked brisket on a toasted garlic bun.

Rib Eye* 15

Dry crusted rib eye steak on a toasted garlic bun.

Filet Mignon* 15

Butterflied herb marinated filet on a toasted garlic bun.

Grilled Salmon* 15

6 oz. grilled salmon filet and chipotle aioli on a toasted garlic bun.

Grilled Ahi* 15

6 oz. grilled ahi tuna filet with ginger cilantro slaw and citrus wasabi aioli on a toasted garlic bun.

Burritos

*Burritos include Spanish rice, beans, cheese, sour cream and pico de gallo. Available without tortilla as a bowl, as a salad, or as quesadilla add \$1
Add one side and a drink for \$4.*

Veggie 9

Seasonal vegetables, avocado.

Chicken 10

Simmered pulled chicken.

Pulled Pork 10

Slow smoked pulled pork.

Chorizo 10

Beef/Pork chorizo.

Beef Brisket 11

Slow smoked beef brisket.

Tri-Tip 11

Chopped smoked Santa Maria Tri-Tip.

Burgers

*Choice of cheese, lettuce, tomato, house pickles, peppers, onions.
Add Caramelized onions, avocado, sauteed pepper and onions, slaw, or side of cheese sauce \$1.50, add bacon \$2
As a salad (\$1). Add one side and a drink for \$4.50.*

CHAR-B-QUE Burger 11

1/3 lb. ground brisket blend with your choice of toppings on a toasted garlic bun.

Chorizo Burger 13

1/3 lb. beef/pork chorizo burger, pepper jack cheese, pico de gallo and chipotle aioli on a toasted garlic bun.

The Cleaver Burger 14

1/2 lb. pork/brisket blend, pulled pork, bacon, cheddar cheese and caramelized onions on a toasted garlic bun.

The Meat Hook 14

Grilled patty of fresh ground brisket, topped with sliced brisket, cheddar cheese and southern slaw on a toasted garlic bun.

****All prices are subject to change**

***Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne disease, especially if you have certain medical conditions.**

Plates

Two sides and choice of garlic bread or corn or flour tortillas.
Sweet potato fries or Mac add \$1.

Pulled Chicken 15
6 oz. shredded chicken simmered in chicken stock.

Pulled Pork 15
6 oz. slow smoked pork shoulder.

Sausage Two Links 18
Choice of 2 house made sausage links.

Smoked Meatloaf 15
House made beef and pork meatloaf smoked, sliced, and grilled.

Two Piece Chicken 15
Chicken marinated in a herb brine.
Your choice of breast meat, a whole leg and wing, or half and half.

1/2 Chicken 18
Chicken marinated in a herb brine
Chicken breast, wing, and leg marinated in a herb brine.

Beef Brisket 17
6 oz. sliced slow smoked brisket.

Tri-Tip 17
6oz. sliced smoked Santa Maria Tri-Tip.

Rib Tips 15
3/4 lb. of spare rib tips, slow smoked and wood fired.

3 Pork Ribs 12
3 slow smoked pork ribs.

Half Rack 21
6 slow smoked pork ribs.

Full Rack 32
12 slow smoked pork ribs.

Ribeye 26
12oz. dry crusted rib eye steak.

Grilled Salmon 21
6 oz. grilled salmon filet, choice of simply seasoned,
bourbon glaze, or sweet chili glaze.

Grilled Ahi 21
6 oz. grilled ahi tuna filet with citrus wasabi aioli
and ginger cilantro slaw.

Grilled Prawns 19
Wood fire grilled prawns.

Sides

Mixed Green Salad 6.00 (small) 10.00 (large)
Blend of seasonal greens and veggies with your choice of dressing.

Wedge Salad 6.00 (small) 10.00 (large)
Lettuce, tomato, bacon crumbles, blue cheese, blue cheese dressing.

Ancient Grains Pilaf 4.00
Wild rice, farro, quinoa, wheat berry, chicken broth, diced veggies,
cranberries, and toasted seeds.

Cold Quinoa Salad 4.00
Quinoa, black beans, corn, onion, bell peppers, jalapeño, cilantro, feta,
and a citrus vinaigrette.

Spanish Rice 4.00
Long grain rice, tomato, onion, garlic, and spices.

Beans 4.00
Choice of vegetarian black or smoked ham hock pinto.

Macaroni Salad 4.00

Green Beans w/Bacon 4.00

Pickled Veggies 4.00
Crisp seasonal blend in a sweet and zesty brine.

Southern Slaw 4.00
Blend of cabbages, carrot, green and white onion, bell peppers,
celery, and radish with a creamy vinaigrette.

Seasonal Roasted Vegetables 5.00
Fire and harth roasted, tossed in butter, garlic, and chicken stock.

French Fries 4.00 (small) 6.00 (large)

Sweet Potato Fries 4.00 (small) 6.00 (large)

Mac and Cheese 5.00
Macaroni with a cheddar, pepperjack bechamel.

CHAR-B-QUE Chili 5.00 (cup) 10.00 (bowl)
Southwest blend of beef brisket, pork belly, chilies, veggies,
and spices (no beans) topped with cheese and onions.

Soup of the Day 4.00 (cup) 10.00 (bowl)
Ask about our delicious seasonal soups.

Meat by the lb.

*We only use the freshest, highest quality meats available.
Availability and price are subject to change.

Sausage by the Link \$6/ea. \$14/lb

Rib Tips \$14/lb. \$7/ half lb \$3.5/qrt

Pulled Pork \$14/lb. \$7/ half lb \$3.5/qrt

Pulled Chicken \$14/lb. \$7/ half lb \$3.5/qrt.

Beef Brisket \$26/lb. \$13/ half lb \$6.5/qrt

Tri-Tip \$26/lb. \$13/ half lb \$6.5/qrt

Chicken \$24/full \$13/ half lb \$8/qrt
\$8/half bird

Smoked Pork Spare Ribs \$31/rack (12 ribs)
\$17/half rack
\$3 ea.



CHAR-B-QUE
www.bkcharbque.com

(775) 499-5855

(Ask about our catering menu)

Mon - Sat • 11a - 8p

Happy Hour Mon - Fri 2:30p-5:30p
(Closed Sundays)

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Reno, Nevada 89511

f @bkcharbque