

Southern Starters

Smoked Brisket Burnt Ends Limited Availability! Cut from our smoked briskets, grilled & seasoned with our Sweet n’ Spicy BBQ • **\$11.95**

Smoked Artichoke Hearts Tender artichoke hearts “cold smoked” and rolled in our special batter & crispy fried. Includes a choice of our homemade dippin’ sauce • **\$8.95**

Country Fried Okra Southern style okra with your choice of homemade dippin’ sauce • **\$5.95**

Wisconsin Cheddar Cheese Curds All natural Wisconsin cheddar cheese curds hand tossed in our homemade beer batter and crispy fried (Original or honey Sriracha) • **\$11.95**

Jalapeño Cheese & Corn Croquettes Our flavor-packed homemade potato croquettes with your choice of our homemade dippin’ sauce • **\$9.95**

House-Fried Pork Skins Fresh & hot crackling fried Pork Skins (Sweet n’ Smoky or Plain), includes a side of our Red Beans for dippin’ • **\$8.95**

Fresh Salads

Front Range Salad

Fresh greens topped with grape tomatoes, carrots, baby corn, pepperoncinis, smoked Gouda cheese & croutons • **\$7.95 / \$9.95**

Cajun Caesar Salad

Fresh greens topped with grape tomatoes, carrots, baby corn, pepperoncinis, smoked Gouda cheese & croutons • **\$6.95 / \$8.95**

SALAD TOPPERS

Sliced brisket • **\$8.95**

Pulled pork, pulled chicken, grilled sausage or smoked fried artichokes • **\$6.95**

HOMEMADE DIPPIN’ SAUCES & DRESSINGS

Buttermilk ranch, creamy honey mustard, spicy crack’d pepper, roasted red pepper vinaigrette, Gorgonzola Bleu cheese

BBQ Plates

All plates and combo plates include onion straws, cheddar cornbread muffins and two homemade fixin’s.

Smoked Pulled Pork Plate Super tender & juicy hickory-smoked pulled pork, dry rubbed & hand pulled • **\$17.95**

Smoked Sliced Beef Brisket Plate Tender-sliced beef brisket, dry rubbed, low & slow hickory smoked and hand sliced • **\$21.95**

Smoked Pulled Chicken Plate All natural *Red Bird* chicken, tender & moist rotisserie smoked, hand pulled to order • **\$17.95**

Grilled Kielbasa Sausage Plate All natural, gluten-free pork and beef kielbasa sausage. Our original recipe sausage made in Denver by *Polidori*, seasoned and grilled to order • **\$16.95**

Brisket Burnt Ends Dinner Plate Limited Availability! Cut from our smoked whole briskets, grilled & seasoned with our Sweet n’ Spicy BBQ • **\$19.95**

Southern Catfish Dinner Plate Farm-raised Catfish fillets, hand trimmed, cornmeal battered, and golden fried. Includes our homemade jalapeño cheddar croquettes and tartar sauce • **\$21.95**

BBQ Combo Plates

The Two Timer Combo Choose two from our smoked pulled pork, sliced brisket, pulled chicken or grilled kielbasa sausage • **\$19.95**

The Rib Combo 1/2 rack of our smoked ribs plus one meat (pork, brisket, chicken or kielbasa sausage) • **\$23.95**

The Frontier Combo 1/2 rack of our smoked ribs plus two meats (pork, brisket, chicken or kielbasa sausage) • **\$28.95**

BBQ Bowls

The Front Range Smoked Meat Bowl Includes skinny green beans, cheddar cornbread muffins and topped with our homemade smoked meat stock brown gravy. Choose red skin mashed potatoes or steamed white rice. Smoked pulled pork, pulled chicken or grilled & sliced kielbasa sausage • **\$15.95**
Smoked chopped brisket or burnt ends • **\$18.95**

Red Beans n’ Rice Bowl Our homemade Louisiana-style red beans made with real Andouille sausage. Served over steamed long grain white rice, topped with smoked Gouda cheese, grilled kielbasa sausage and cheddar cornbread muffins • **\$15.95**

Tender Smoked BBQ Pork Ribs

Our famous pork St. Louis style ribs are rotisserie slow smoked & offered either sauced or naked! Rib plates include fried onion straws, our cheddar cornbread muffins, and two homemade fixin’s.

Full Slab \$29.95 / Half slab \$18.95

House Sandwich Favorites

The Sloppy Pig

As seen on *Diners, Drive-ins and Dives*, tender-smoked pulled pork, kielbasa sausage, smoked pepper bacon topped with Sweet n’ Spicy BBQ, smoked cheddar cheese, spicy cole slaw, pickles and onion straws our a toasted sweet potato bun • **\$16.95**

The John-Alex Tender, slow-smoked, sliced & chopped beef brisket topped with Sweet n’ Spicy BBQ, bacon, jalapeños and smoked cheddar cheese on a toasted sweet potato bun with pickles and onion straws • **\$16.95**

Fried Catfish Sandwich^{*} Southern farm raised, hand-trimmed Catfish fillet fried in our cornmeal batter topped with our spicy cole slaw and onion straws on a toasted sweet potato bun • **\$15.95**

BBQ Sandwiches

All BBQ sandwiches are served on our own sweet potato bun and are topped with dill pickles & fried onion straws. Include your choice of one homemade fixin’.

Pulled Pork Sandwich Our most popular sandwich! Succulent, pulled to order, smoked pork • **\$13.95**

Beef Brisket Sandwich Tender, slow smoked, sliced & chopped beef brisket • **\$15.95**

Pulled Chicken Sandwich All natural *Red Bird* tender & moist, seasoned & smoked pulled chicken • **\$13.95**

Grilled Sausage Sandwich All natural & gluten-free *Polidori* pork & beef kielbasa sausage, grilled to order • **\$13.95**

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

GLUTEN-FREE Our kitchen uses flour and other gluten-containing ingredients in several of our recipes. Please request for your plate to be made gluten-free. Our BBQ sauces & meats are gluten-free. Gluten-free buns are available upon request.

Front Range Burgers*

We use the highest quality Colorado All Natural Beef, hand-pattied in-house and served on our sweet potato bun, topped with lettuce, tomato, dill pickles, and fried onion straws. Includes one homemade fixin'.

The Smokehouse BBQ Burger

Our Front Range Burger topped with honey-pepper bacon, house-smoked sharp cheddar cheese and Sweet n' Spicy BBQ sauce • **15.95**

The Front Range Burger

All natural beef hand-pattied burger grilled to order • **12.95**

SANDWICH ADDITIONS

House-smoked sharp cheddar, baby Swiss,

or sharp American cheese • **1.50**

Honey-pepper bacon • **2.00**

Spicy cole slaw or jalapeños • **1.00**

Veggie Burgers *White Bean, Mushroom & Wild Rice*

Our homemade veggie burgers are topped with lettuce, tomato, dill pickles and fried onion straws on our sweet potato bun. Includes one homemade fixin'.

Original or Spicy Veggie Burger

Made with white beans, corn, wild rice, mushrooms, oats, eggs, bread, fresh veggies & spices • **13.95**

Homemade Fixin's

Southern Pork Baked Beans

loaded with pork & seasonings

Fresh Cut Fries

fresh cut golden fried fries

Red Skin Mashed Potatoes

with meat stock brown gravy

Skinny Green Beans

cooked with bacon, garlic & onion

Red Beans n' Rice

Louisiana style with Andouille sausage & white rice

Spicy Cole Slaw

fresh cabbage with a creamy cayenne pepper sauce

Southern Side of the Day

Ask your server for today's special

Southern Desserts *Always homemade in-house!*

Southern Pecan Pie

From a century-old southern recipe! Loaded with pecans & topped with our homemade vanilla & caramel sauce • **\$5.95**

Add *Colorado City Creamery* Vanilla Ice Cream **\$1.25**

Granny's Apple Crunch

Granny smith apples baked in a sweet filling with oatmeal pecan topping, *Colorado City Creamery* country vanilla ice cream, and homemade vanilla & caramel sauce • **\$6.95**

Key Lime Pie

Made from scratch with real key lime juice and graham cracker crust topped with our homemade vanilla sauce • **\$5.95**

Beverages

Fresh Brewed Southern Sweet Tea • Unsweetened Tea • Lemonade

Coke • Diet Coke • Sprite • Dr. Pepper • Barq's Root Beer

Draft List

Now offering Beer, Wine & Cocktails To Go!

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2330 West Colorado Ave, Old Colorado City

719-632-2596 or 719-598-8895

www.FRBBQ.com

See our catering options & menu at FRBBQ.com/catering/!



Take Out Menu

Call **719-632-2596** or **719-598-8895**

Bulk Items

MEATS

Includes choice of FRBBQ Original or Sweet N' Spicy BBQ sauce

Tender-smoked St. Louis style Ribs • **\$20.95/rack**

Hickory-smoked pulled Pork • **\$15.95/lb**

Slow-smoked sliced Brisket • **\$22.95/lb**

Red Bird Rotisserie-smoked Pulled Chicken • **\$15.95/lb**

Polidori Seasoned & grilled Kielbasa Sausage • **\$15.95/lb**

SIDES

Red Skin Mashed Potatoes with meat-stock gravy • **\$6/pint \$10/quart**

Skinny Green Beans • **\$6/pint \$10/quart**

Southern Baked Beans • **\$6/pint \$10/quart**

Louisiana Red Beans n' Rice • **\$6/pint \$10/quart**

Spicy Cole Slaw • **\$5/pint \$9/quart**

Fresh cut Fries • **\$5/regular \$7/large**

BREAD

Sweet Potato Sandwich Buns • **\$1.25/ea. \$12/dozen**

Cheddar Cornbread Muffins • **\$6/dozen**

Gluten-free Buns • **\$2/ea.**

DESSERTS

Southern Pecan Pie • **\$5.95/ea. \$25/whole pie**

Granny's Apple Crunch with vanilla ice cream • **\$6.95/ea.**

Key Lime Pie • **\$5.95/ea.**