

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

A Front Range favorite! Tender artichoke hearts "cold smoked" and rolled in our special batter and crispy fried. Includes a choice of our homemade dippin' sauce • 8.95

Country Fried Okra

Southern style fried 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

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

BBQ Plates

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

Smoked Pulled Pork Plate

Super tender & juicy hickory-smoked Pulled Pork, dry rubbed and hand pulled to order • 17.95

Smoked Sliced Beef Brisket Plate

Tender-sliced Beef Brisket, dry rubbed, low & slow hickory-smoked and hand sliced to order • 21.95

Smoked Pulled Chicken Plate

Seasoned & rotisserie smoked Chicken, 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

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

Homemade Fixin's

Southern Pork

Baked Beans

loaded with pork & seasonings

Fresh Cut Fries

fresh cut golden fried fries

Red Beans n' Rice

Louisiana style with Andouille Sausage & white rice

Skinny Green Beans

cooked with bacon, garlic & onion

Spicy Cole Slaw

fresh cabbage with a creamy cayenne pepper sauce

Southern Side of the Day

Ask your server for today's special

Tender Smoked BBQ Pork Ribs

Our famous St. Louis-style Pork Ribs are rotisserie slow-smoked with our special rib rub seasoning and offered either sauced or naked!

Rib plates include fried onion straws, our cheddar cornbread muffins, and two homemade fixin's.

Full slab 36.95 / Half slab 22.95

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 tender smoked ribs plus one meat (Pork, Brisket, Chicken or Kielbasa Sausage) • 26.95

The Frontier Combo

1/2 rack of our tender smoked ribs plus two meats (Pork, Brisket, Chicken or Kielbasa Sausage) • 34.95

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 romaine hearts with our spicy Caesar dressing, grape tomatoes, croutons and fresh Parmesan cheese. (Regular Caesar salad also available) • 8.95 / 10.95

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

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 and meats are gluten-free. Gluten-free buns are available upon request.

Opened and locally owned since 2000, Front Range Barbeque was started by two brothers from Alabama to offer up scratch-cooked meals and Southern-style BBQ. We hope you'll experience something truly unique—from our family recipes to the way our neighbors gather on the patio for live music. We love sharing good food, good music, good beers and good times with our friends. Sit back and relax, we're glad you're here.

The Sloppy Pig

As seen on **Diners, Drive-ins and Dives**, tender-smoked Pulled Pork, grilled Kielbasa Sausage, smoked pepper bacon topped with Sweet n' Spicy BBQ, house-smoked cheddar cheese, spicy cole slaw, pickles and onion straws on our 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

Veggie Burgers

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

Kids Meals

BBQ Sandwich

Choose from pulled pork, beef brisket or pulled chicken. Includes small drink and one homemade fixin' ◦ 8.95

Grilled Cheese Sandwich

American cheese with small drink and one homemade fixin' ◦ 6.95

BBQ Plates

Choose from pulled pork, beef brisket, pulled chicken, grilled sausage or tender-smoked ribs. Includes small drink, one homemade fixin' and corn muffin ◦ 10.95

Homemade Fixin's

Southern Pork Baked Beans

loaded with pork & seasonings

Fresh Cut Fries

fresh cut golden fried fries

Red Beans n' Rice

Louisiana style with Andouille Sausage & white rice

Skinny Green Beans

cooked with bacon, garlic & onion

Spicy Cole Slaw

fresh cabbage with a creamy cayenne pepper sauce

Southern Side of the Day

Ask your server for today's special

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 and meats are gluten-free. Gluten-free buns are available upon request.

BBQ Sandwiches

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

Pulled Pork Sandwich

Our most popular sandwich – a Southern delicacy! Succulent, pulled to order, smoked Pork ◦ 13.95

Beef Brisket Sandwich

Tender, slow smoked, sliced & chopped Beef Brisket ◦ 15.95

Pulled Chicken Sandwich

Seasoned & rotisserie smoked pulled Chicken ◦ 13.95

Grilled Sausage Sandwich

All natural and gluten-free *Polidori* Pork & beef Kielbasa Sausage, grilled to order ◦ 13.95

Southern Desserts

Always homemade in house!

Southern Pecan Pie

From a century-old southern recipe! Loaded with pecans and topped with homemade vanilla & caramel sauce ◦ 5.95
Add *Colorado City Creamery* vanilla ice cream ◦ 1.75

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 homemade vanilla sauce ◦ 5.95

Root Beer Float

Barq's root beer and *Colorado City Creamery* ice cream ◦ 3.95

Beverages

**Fresh Brewed Southern Sweet Tea • Unsweetened Tea
Coke • Diet Coke • Sprite • Dr. Pepper
Barq's Root Beer • Lemonade**

Draft List

Scan here to see our current selection of **Tap Beers!**



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

WWW.FRBBQ.COM