

## Fresh Salads

**Front Range Salad** Fresh greens topped with grape tomatoes, carrots, baby corn, pepperoncinis, smoked Gouda cheese & croutons • **\$8.95/\$11.95**

**Cajun Caesar Salad** Romaine hearts with our spicy Caesar dressing, grape tomatoes, croutons and Parmesan cheese. (Regular Caesar salad also available) • **\$9.95/\$12.95**

**SALAD TOPPERS** Sliced Brisket • **\$10.95** Pulled Pork, pulled Chicken, grilled Sausage or smoked fried Artichokes • **\$8.95**

### HOMEMADE DIPPIN' SAUCES & DRESSINGS

Buttermilk Ranch, Creamy Honey Mustard, Spicy Crack'd Pepper, Roasted Red Pepper Vinaigrette, Gorgonzola Bleu Cheese

## Homemade Fixin's

### Southern Pork Baked Beans

*loaded with pork & seasonings*

### Fresh Cut Fries

*fresh cut golden fried fries*

### Red Skinned Mashed Potatoes

*with meat stock brown gravy*

### 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 about today's special*

## Southern Desserts

**Southern Pecan Pie** From a century-old southern recipe! Loaded with pecans and topped with homemade vanilla & caramel sauce • **\$6.95**

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 • **\$8.95**

**Key Lime Pie** Made from scratch with real key lime juice and graham cracker crust topped with homemade vanilla sauce • **\$6.95**

**Root Beer Float** Barq's root beer and *Colorado City Creamery* ice cream • **\$3.95**

## Beverages

Fresh Brewed Southern Sweet Tea  
Unsweetened Tea • Lemonade

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

## Draft List

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



# FRONT RANGE BARBEQUE



## 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 • \$32/rack

Hickory-smoked pulled Pork • \$16.95/lb

Slow-smoked sliced Brisket • \$27.95/lb

Rotisserie-smoked pulled Chicken • \$16.95/lb

*Polidori* Seasoned & grilled Kielbasa Sausage • \$18.95/lb

BBQ Sauce Pint Bottle Original, Sweet n' Spicy, Mustard Wine • \$7.95/ea

### SIDES

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

Southern Baked Beans • \$7/pint \$12/quart

Louisiana Red Beans n' Rice • \$7/pint \$12/quart

Spicy Cole Slaw • \$5/pint \$10/quart

Fresh Cut Fries • \$6/regular \$8/large

Mashed Potatoes w/ Meat Stock Gravy • \$6/pint \$10/quart

### BREAD

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

Cheddar Cornbread Muffins • \$6/dozen

Gluten-free Buns • \$2/ea.

### DESSERTS

Southern Pecan Pie • \$6.95/slice \$30/whole pie

Granny's Apple Crunch with Vanilla Ice Cream • \$8.95/ea.

Key Lime Pie • \$6.95/slice



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/](http://FRBBQ.com/catering/)

## Southern Starters

**Smoked Brisket Burnt Ends** Limited availability! Cut from our Smoked Briskets, grilled & seasoned with our Sweet n' Spicy BBQ • **\$13.95**

**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 • **\$10.95**

**Country Fried Okra** Southern style with your choice of homemade dippin' sauce • **\$6.95**

**Wisconsin Cheddar Cheese Curds** All natural cheddar cheese curds hand tossed in our homemade beer batter and crispy fried (Original or Honey Sriracha) • **\$12.95**

**House-Fried Pork Skins** Fresh & hot crackling fried Pork Skins (Sweet n' Smoky or Plain), includes a side of our Red Beans for dippin' • **\$9.95**

## 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! Includes fried onion straws, our cheddar cornbread muffins, and two homemade fixin's. **Full slab \$38.95 / Half slab \$24.95**

## BBQ Plates

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

**Smoked Pulled Pork Plate** Super tender & juicy hardwood-smoked pulled Pork, dry rubbed and hand pulled to order • **\$20.95**

**Smoked Sliced Beef Brisket Plate** Tender-sliced Beef Brisket, dry rubbed, low & slow hardwood-smoked and hand sliced to order • **\$24.95**

**Smoked Pulled Chicken Plate** Seasoned & rotisserie smoked Chicken, hand pulled to order • **\$20.95**

**Grilled Kielbasa Sausage Plate** All natural, gluten-free Pork and Beef Kielbasa Sausage. Original recipe made in Denver by *Polidori*, seasoned and grilled to order • **\$21.95**

**Brisket Burnt Ends Dinner Plate** Limited availability! Cut from our smoked whole Briskets, grilled & seasoned with our Sweet n' Spicy BBQ • **\$23.95**

**The Two Timer Combo** Choose two from our smoked pulled Pork, sliced Brisket, pulled Chicken or grilled Kielbasa Sausage • **\$22.95**

**The Rib Combo** 1/2 rack of our tender smoked ribs plus one meat (Pork, Brisket, Chicken or Kielbasa Sausage) • **\$28.95**

**The Frontier Combo** 1/2 rack of our tender smoked ribs plus two meats (Pork, Brisket, Chicken or Kielbasa Sausage) • **\$38.95**

**Cajun Catfish Dinner Plate** Farm-raised catfish fillets, hand trimmed, cornmeal battered & fried. Includes homemade jalapeño cheddar croquettes and tartar sauce • **\$24.95**

## 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 a toasted sweet potato bun • **\$18.95**

**The John-Alex** Sliced & chopped Beef Brisket with Sweet n' Spicy BBQ, bacon, jalapeños and smoked cheddar cheese on a sweet potato bun with pickles and onion straws • **\$18.95**

**Cajun Catfish Sandwich** Southern farm raised, hand-trimmed Catfish fillet fried in a spicy Cajun batter with spicy cole slaw and onion straws on a sweet potato bun • **\$16.95**

## 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 • **\$15.95**

**Beef Brisket Sandwich** Tender, slow smoked, sliced & chopped Beef Brisket • **\$16.95**

**Pulled Chicken Sandwich** Seasoned & rotisserie smoked pulled Chicken • **\$15.95**

**Grilled Sausage Sandwich** All natural and gluten-free *Polidori* Pork & beef Kielbasa Sausage, grilled to order • **\$15.95**

**Original or Spicy Veggie Burger** Made with white beans, corn, wild rice, mushrooms, oats, eggs, bread, fresh veggies & spices • **\$15.95**

## BBQ Bowls

**The Front Range Smoked Meat Bowl** Includes green beans, cheddar cornbread muffins, 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 • **\$18.95** Or Smoked chopped brisket or burnt ends • **\$22.95**

**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 • **\$18.95**

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

‡ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

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