



RAY'S RAVES

CHICKEN AND RIBS

A quarter of smoked chicken with White BBQ sauce, a half rack of St. Louis Ribs and your choice of two sides. 25

Q THE NACHOS

Certified Angus Beef® brisket, crispy house-made pork rinds, Sweet Lee BBQ sauce, rattlesnake queso, pico de gallo, lime crema and pickled onions. 12

GO•CHU•JANG STICKY RIBS

Four slow-smoked ribs, drenched in our house-made Korean BBQ sauce and topped with sesame seeds and green onion. 13

SMOKED WINGS

Smoked and fried jumbo wings, served with creamy herb ranch. Choice of Ray's Original, PeaChipotle, White BBQ, Peri-Peri or naked.

Ten wings. 14 Twenty wings. 25

RAY'S BBQ MEATLOAF **NEW!**

Beef and pork meatloaf, glazed with BBQ sauce, and your choice of two sides. 16

GINORMOUS BEEF RIB

Certified Angus Beef®. Served with your choice of two sides. 34

{cocktails}

JACK N' COLA **ON TAP!**

A play on a favorite, Jack Daniel's® Tennessee Whiskey and house-made cola. Served in a limited-edition Ray "Dr. BBQ" Lampe" tiki mug. 12

Keep the mug. 22

PB&J OLD FASHIONED

Skrewball® Peanut Butter Whiskey, cherry juice, lemon, Angostura bitters and Nutter Butter®. 13

HANGRY-A-SANGRIA

A house-made blend of fruit, sugar, spices, cabernet and Plantation® Dark Rum. 9

SALTY HOG

Deep Eddy® Ruby Red Vodka and grapefruit juice, garnished with a house-made chicharron-salt rim and a piece of house-smoked bacon. 11

CHERRY LIMEADE **ON TAP!**

Tito's® Vodka, black cherry purée and lime juice. Served over ice. 10

SWEET TEA OLD FASHIONED

Four Roses® Small Batch Bourbon, house-made sweet tea syrup, lemon and Angostura bitters. 13

FROSE

Frozen slushie made with Reyka® Vodka and Hogwash® Rosé. 8

SOUTHERN BELLE

Beefeater® Pink Gin, peach purée, lemon, thyme, sauvignon blanc and prickly pear syrup. 10

PEPPERED PEACH MARGARITA

Milagro® Silver Tequila, fresh jalapeno, peach purée, lime, agave and a Tajin®-spiced rim. 13

NEW. AMERICAN. SMOKEHOUSE.

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SHAREABLES

NOT YOUR NANA'S FRITO PIE **V**

Fritos® covered in three-bean chili, rattlesnake queso and jalapeños. 8
Add any meat. 4

TAI PEI STREET CORN **V G**

Two whole ears of farm-fresh corn, fire-roasted and basted in honey-Sriracha aioli. Garnished with sesame seeds and cilantro. 8

FRIED AVOCADO WEDGES **V NEW!**

Slices of avocado, deep-fried and served with a side of house-made BBQ-mustard ranch. 7

WHAT'S CAULILINI? **V**

A unique hybrid of cauliflower, flash fried and lightly coated in garlic oil. 6

MAC N' CHEESE **V**

Hatch chile mac-and-cheese. 7

CORNBREAD MADELEINES

Sweet and savory cornbread madeleines served with prickly pear butter. 6

BRAZILIAN PINEAPPLE

Half-pineapple roasted with a brown sugar cinnamon-rum glaze. 10

ROASTED CARROTS **NEW!**

Wood fire-grilled harissa roasted tri-colored carrots, with pepita crumbles and chive oil. 7

KIMCHI FRIES

Crispy fries topped with house-made caramelized kimchi, Korean BBQ sauce, lime crema, rattlesnake queso and green onions. 10
Add any meat. 4

FROM THE SMOKER

House-smoked meats served with two sides, pickles, onion and white bread.

SPECIALTY MEATS **G**

PULLED CHICKEN

24-hour brined and smoked chicken. 8 ounces. 13

SMOKED TURKEY

24-hour brine and gochujang glaze. 8 ounces. 14

SLICED BRISKET

Certified Angus Beef® 8 ounces. 16

PULLED PORK

8 ounces. 14

SLICED PASTRAMI

Certified Angus Beef® House-cured and smoked. 8 ounces. 16

PORK BELLY

8 ounces. 15

SAUSAGE

from Southside Market in Elgin, TX
Beef, 2 links. 13
Jalapeño Cheddar, 2 links. 13

SIGNATURES **G**

HALF CHICKEN

Smoked half chicken dunked in White BBQ sauce. 16

ST. LOUIS RIBS

Half Rack 19 Full Rack 34

GRILLED SALMON

Topped with Sweet Lee's and green onion. 8 ounces. 17

BURNT ENDS

Certified Angus Beef® 8 ounces. 18

TEXAS TWO-STEP

Two specialty meats, 4oz. of each.
Two house sides. 18
Sub signature meat. 2

FEEDING FRENZY

Four specialty meats, 8oz. of each.
Four house sides. 65
Sub signature meat. 5

MEATS BY THE POUND **G**

PULLED CHICKEN	20	PULLED PORK	20	SAUSAGE	20
SMOKED TURKEY	24	PORK BELLY	24	Beef	
SLICED BRISKET	24	SLICED PASTRAMI	24	Jalapeño Cheddar	

RAY'S HOUSE-MADE BBQ SAUCES **V V G**

SWEET LEE'S | RAY'S ORIGINAL | PEACHIPOTLE (HOT)
MOP SAUCE | CAROLINA MUSTARD | WHITE BBQ

TACOS

KOREAN BBQ PORK BELLY

Smoked pork belly, cilantro, purple slaw, house-made Korean BBQ sauce and sesame seeds on grilled flour tortillas. 12

SMOKED BEEF

Certified Angus Beef®, house-pickled onions, pico de gallo and lime crema on grilled corn tortillas. 12

BEYOND TACOS

Plant-based protein, house-pickled onions, pico de gallo, sliced avocado and lime crema on grilled corn tortillas. 12

TACOS AL PASTOR

Smoked al pastor pork, pineapple, purple slaw, guajillo red sauce, Cotija cheese and cilantro on grilled corn tortillas. 12

SMOKED PULLED CHICKEN

24-hour brined and smoked chicken, pepper-jack cheese, roasted poblanos, fries and lime crema on grilled flour tortillas. 12

FRIED AVOCADO **V NEW!**

Fried avocado, cowboy caviar, and pumpkin seed salsa on grilled corn tortillas. 12

FOOD ALLERGY? We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ASK ABOUT MODIFICATIONS



SANDWICHES

SERVED WITH FRIES.

SMOKIN' CHICK

Smoked chicken, brined for 24 hours, topped with pickled jalapeños and caramelized onions, smothered with PeaChipotle sauce and rattlesnake queso. Served on an artisan challah bun. 14

THE JASPER

Chopped Certified Angus Beef® brisket and rattlesnake queso. Served on an artisan challah bun. 13

STUNT PIG

Smoked pulled pork, Southside smoked sausage, house-smoked bacon, roasted poblanos, tobacco onions, purple slaw, melted pepper-jack and Ray's Original BBQ sauce. Served on two buttery slices of Texas Toast. 17

RAY'S FAMOUS ITALIAN BEEF

Slow-cooked, juicy Italian-rubbed Certified Angus Beef® brisket and melted pepper-jack cheese on a toasted baguette. Served with a side of giardiniera. 14

SEXY PIG

Slow-smoked pulled pork, Sweet Lee's BBQ sauce and purple slaw. Served on an artisan challah bun. 14

CALL ME TURKEY

Slow-smoked turkey breast, purple slaw and smoked tomato aioli. Served on Texas Toast. 12

JUST THE BASICS LIMITED TIME ONLY!

Your choice of Certified Angus Beef® brisket, pulled pork, sliced turkey or pulled chicken on an artisan challah bun. Served a la carte. 8

THE DR. BBQ BURGER

8-oz Certified Angus Beef® patty, pepper-jack cheese, tobacco onions, pickles and Ray's Original BBQ sauce. Served on an artisan challah bun. 13

PASTRAMI SANDWICH

House-cured pastrami on Texas toast with spicy mustard. 13

OUMPH, THERE IT IS

Oumph® meatless "pulled pork," purple slaw, Ray's Original BBQ sauce and housemade pickles. Served on an artisan challah bun. 13

BEYOND BURGER

Beyond Meat® patty, smoked paprika, vegan roasted-garlic aioli, beead and butter zucchini pickles, Harissa carrot bacon, lettuce and tomato. Served on an artisan challah bun. 13

Add-ons: American, pepper-jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, jalapeños. .50ea
House-smoked bacon. 1
Sub a Beyond Meat® patty. 1

SALADS & MORE

MAMA'S MEATLESS CHILI ✓ V G NEW!

Three-bean plant-based chili with corn, topped with pumpkin seed salsa. 10
Add any meat. 4

WE GOT THE BEET SALAD ✓ V G

Arcadian mix, sous vide sweet red and yellow beets, tangy red onion, crumbled goat cheese and five-spice toasted pepitas. 12

COLONEL COBB'S SALAD G NEW!

Artisan iceberg lettuce, chopped chicken, roasted corn, grilled red onion, grape tomatoes, radish, and eggs. Served with house-made BBQ-mustard ranch. 15

BIG WEDGIE SALAD G

Fresh iceberg halves, crispy pork belly croutons, tobacco onions and a tangy balsamic reduction. Served with chunky blue cheese dressing. 14

{sweets}

EPIC PEANUT BUTTER PIE

Light, fluffy, creamy peanut butter filling with Heath® Bar and candied banana chips, in a homemade Oreo® crust. Topped with whipped cream, chocolate and caramel. 12

PINEAPPLE UPSIDE DOWN CAKE

Moist spiced carrot cake, baked with fresh pineapples and cherries. Finished with a cinnamon-sugar rum glaze. 8

HORSE SOLDIER® BOURBON CHOCOLATE CAKE

Chocolate cake drenched with Horse Soldier® Bourbon and chocolate frosting. 8

BANANA PUDDING PARFAIT NEW!

Creamy banana pudding, layered with vanilla wafers, bananas and whipped cream. 8

FROZEN MOJITO PIE NEW!

Authentic Key Lime filling with a mint twist, served on a rum-spritzed graham cracker crust with whipped topping. 10

SIGNATURE SIDES

NEW!

SMASHED POTATOES ✓ V G

Sub for any side. 4

Smashed fingerling potatoes, served with Ray's Original BBQ butter. 8

BRUSSELS IN TALLOW G

Sub for any side. 4

Brussels sprouts sautéed in beef tallow, with sweet red onion and cabbage. 8

NEW!

LOADED SPUD ✓

Sub for any side. 4 With meat. 8

Giant baked potato topped with rattlesnake queso, butter, sour cream, green onion. 8

Add chopped brisket, pulled pork or pulled chicken. 4

SIDES

FRIES ✓ V G

French-fried potato dippers, Kosher salt and pepper. 4

JACK DANIEL'S BBQ BEANS G

Northern, pinto and black beans with pieces of pork in a Jack Daniel's® BBQ sauce. 4

PURPLE SLAW ✓ V G

Purple cabbage, carrots, maple syrup, cilantro, vinegar and pepitas. 4

SANDI'S BACON BLUE CHEESE SLAW G

Cabbage, ranch dressing and blue cheese crumbles with bits of house-smoked bacon. 4

MAC N' CHEESE ✓

Hatch chile mac-and-cheese. 4

HOUSE-MADE KIMCHI 4 ✓ V ✓

AUNT TOOTSIE'S POTATO SALAD ✓ V G

Fingerling potatoes, hardboiled egg, Kewpie mayonnaise, yellow mustard, sweet relish, and green and red onion. 4

CUCUMBER TOMATO ONION SALAD ✓ V G

Tomatoes, cucumbers, oil, tangy vinegar and sweet red onion. 4

COLLARD GREENS G

Southern-style collard greens with house-smoked bacon. 4

TEXAS TOAST 2 ✓

FLOUR TORTILLAS / CORN TORTILLAS (3)

Freshly grilled. 2

COWBOY CAVIAR ✓ V G NEW!

Roasted corn, black beans, cilantro, tomatoes, onion, garlic, lime juice, and jalapeños. 4