



RAY'S RAVES

SMOKED WINGS

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

Ten wings. 19 Twenty wings. 36

CHICKEN AND RIBS

A quarter of smoked chicken slathered with Alabama White BBQ sauce, a half rack of St. Louis Ribs and your choice of two sides. 28

Q THE NACHOS

USDA Choice Beef brisket, crispy house-made pork rinds, Sweet Lee's BBQ sauce, rattlesnake queso, pico de gallo, lime crema and pickled onions. 15

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. 15

RAY'S STUFFED MEATLOAF

Bacon-and-jalapeño mac-n-cheese-stuffed meatloaf, topped with Ray's Original BBQ sauce and served with your choice of two sides. 20

LOADED SPUD

Giant baked potato topped with rattlesnake queso, butter, sour cream and green onion. 9

Add brisket, pulled pork, or pulled chicken. 5
Add Cowboy Caviar or Mama's Meatless Chili. 2

{cocktails}

SIDE STEP #3

Old Forester® Bourbon, lime juice, fresh sage, Q® Ginger Beer and Angostura bitters. 10

SWEET TEA OLD FASHIONED

Michter's® Small Batch Bourbon, sweet tea syrup, lemon and Angostura bitters. 12

BLACKBERRY SAGE MARGARITA

Tapatio® Blanco Tequila, blackberry purée, lime juice, agave and fresh sage. 10

CLOVER CLUB

Hendrick's® Gin, Blended Family® Raspberry liquor, lemon juice, simple syrup, Fee Brothers® Fee foam. 12

SPICY STREET MARGARITA

Tapatio® Blanco Tequila, Ancho Reyes® Chile Liqueur, Nixta®, lime juice and chili simple syrup. 12

Add a Del Maguey Vida® mezcal floater. 2

SOUTHERN BELLE

Beefeater® Pink Gin, sauvignon blanc, prickly pear syrup, lemon and fresh thyme. 12

NEW YORK SOUR

Four Roses® Small Batch Bourbon, lemon juice, simple syrup, malbec. 10

NEW. AMERICAN. SMOKEHOUSE.

SHAREABLES

TAI PEI STREET CORN ^VG

Two ears of farm-fresh corn, fire-roasted and basted in a honey-Sriracha aioli. Garnished with sesame seeds and cilantro. 9

WHAT'S CAULILINI? ^V

A unique hybrid of cauliflower, flash fried and lightly coated in garlic oil. 8

NOT YOUR NANA'S FRITO PIE ^V

Fritos® covered in three-bean chili, rattlesnake queso and jalapeños. 9 Add any meat. 5

CORNBREAD MADELEINES ^V

Sweet and savory cornbread madeleines served with prickly pear butter. 9

POLYNESIAN PINEAPPLE ^V ^VG

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

KIMCHI FRIES ^V ^G

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

MAC N' CHEESE ^V

Hatch chile mac n' cheese. 10

BRUSSELS IN TALLOW

Brussels sprouts sautéed in beef tallow, with sweet red onion and cabbage. 10

FRIED AVOCADO WEDGES

Crispy breaded avocado wedges, served with house-made BBQ-mustard ranch. 10

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. 16

SMOKED TURKEY

24-hour brine and gochujang glaze. 8 ounces. 16

SAUSAGE

from Southside Market, Elgin, TX

Beef, 2 links. 15
Jalapeño Cheddar, 2 links. 15

SLICED BRISKET

USDA Choice Beef 8 ounces. 19

PULLED PORK

8 ounces. 16

PORK BELLY

8 ounces. 17

SIGNATURES ^G

HALF CHICKEN

Smoked half chicken dunked in Alabama White BBQ sauce. 17

ST. LOUIS RIBS

Half Rack 20 Full Rack 36

GRILLED SALMON

Topped with Sweet Lee's BBQ sauce and green onion. 8 ounces. 21

BURNT ENDS

USDA Choice Beef 8 ounces. 19

TEXAS TWO STEP

Two specialty meats, 4oz. of each.

Two house sides. 21

Sub signature meat. 4

FEEDING FRENZY

Four specialty meats, 8oz. of each.

Four house sides. 75

Sub signature meat. 6

[SIDES]

FRIES ^V ^G

French-fried potato dippers, Kosher salt and pepper. 6

MAC N' CHEESE ^V

Hatch chile mac-and-cheese. 6

JACK DANIEL'S BBQ BEANS ^G

Northern, pinto and black beans with pieces of pork in a Jack Daniel's® BBQ sauce. 6

SANDI'S BACON BLUE CHEESE SLAW ^V ^V ^G

Cabbage, ranch dressing and blue cheese crumbles with bits of house-smoked bacon. 6

PURPLE SLAW ^V ^V ^G

Purple cabbage, carrots, maple syrup, cilantro, vinegar and pepitas. 6

AUNT TOOTSIE'S POTATO SALAD ^V ^G

Fingerling potatoes, hardboiled egg, mayonnaise, yellow mustard, sweet relish, and green and red onion. 6

CUCUMBER TOMATO ONION SALAD ^V ^V ^G

Tomatoes, cucumbers, oil, tangy vinegar and sweet red onion. 6

COLLARD GREENS ^G

Southern-style collard greens with house-smoked bacon. 6

FLOUR TORTILLAS /CORN TORTILLAS (3)

Freshly griddled. 2

COWBOY CAVIAR ^V ^V ^G

Roasted corn, black beans, cilantro, tomatoes, onion, garlic, lime juice, and jalapeños. 6

TEXAS TOAST ² ^V

HOUSE-MADE KIMCHI 6

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,
EXCEPT FOR *JUST THE BASICS*.

SMOKIN' CHICK

Smoked chicken, brined for 24 hours, topped with pickled jalapeños and caramelized onions, smothered with PeaChipotle BBQ sauce and rattlesnake queso. Served on an artisan Challah bun. 16

THE JASPER

Chopped USDA Choice Beef brisket, piled high and topped with rattlesnake queso. Served on an artisan Challah bun. 15

STUNT PIG

Smoked pulled pork, Southside® smoked sausage, house-smoked bacon, roasted poblanos, tobacco onions, purple slaw, melted pepper-jack cheese and Ray's Original BBQ sauce. Served on two buttery slices of Texas Toast. 18

RAY'S FAMOUS ITALIAN BEEF

Slow-cooked Italian-rubbed roast beef topped with melted pepper-jack cheese on a butter-toasted baguette. Served with a side of giardiniera relish and au jus. 16

SEXY PIG

Slow-smoked pulled pork, Sweet Lee's BBQ sauce and purple slaw. Served on an artisan Challah bun. 16

JUST THE BASICS

Your choice of USDA Choice Beef brisket, pulled pork, sliced turkey or pulled chicken on an artisan Challah bun. 10

THE DR. BBQ BURGER

Two 4 oz. beef patties, American cheese, pickles and Ray's Original BBQ sauce. Served on an artisan Challah bun. 16

SAY TURKEY *NEW!*

Slow-smoked turkey breast, fresh sliced avocado, tomato and smoked tomato aioli. Served warm on Texas Toast. 16

BEYOND BURGER

Beyond Meat® patty, smoked paprika, vegan roasted-garlic aioli, bread and butter pickles, lettuce and tomato. Served on an artisan Challah bun. 16

Add-ons: American cheese, pepper-jack cheese, goat cheese, blue cheese, sautéed onions, jalapeños. 1 ea.

House-smoked bacon. 2 | Sub a Beyond Meat® patty. 2

[TACOS]

KOREAN BBQ PORK BELLY

Smoked pork belly, cilantro, purple slaw, house-made Korean BBQ sauce and sesame seeds on griddled flour tortillas. 14

BURNT ENDS

USDA Choice Beef burnt ends, house-pickled onions, pico de gallo and lime crema on griddled flour tortillas. 15

BEYOND

Plant-based Beyond Meat®, house-pickled onions, pico de gallo, fresh sliced avocado and lime crema on griddled corn tortillas. 14

PULLED PORK

Smoked pulled pork, grilled pineapple, purple slaw, guajillo red sauce, Cotija cheese and cilantro on griddled corn tortillas. 13

SMOKED PULLED CHICKEN

24-hour brined and smoked chicken, pepper-jack cheese, roasted poblanos, French fries and lime crema on griddled flour tortillas. 13

MEATS BY THE POUND ^G

PULLED CHICKEN	23	PULLED PORK	23
SMOKED TURKEY	26	PORK BELLY	26
SLICED BRISKET	26	SAUSAGE	23
		(Beef or Jalapeño Cheddar)	

DRG REWARDS



Scan the QR code to download our new app and start earning rewards.

WWW.DRBBQS.COM | (727) 443 7227 | f t i @DRBBQS

SALADS & MORE

MAMA'S MEATLESS CHILI ^{V VG}

Three-bean plant-based chili with corn, topped with pumpkin seed salsa. 10
Add any meat, 5

WE GOT THE BEET SALAD ^{V VG}

Arcadian mix, sous vide sweet red beets, tangy pickled onion, crumbled goat cheese and five-spice toasted pepitas. 14

COLONEL COBB'S SALAD ^G

Artisan iceberg lettuce, chopped chicken, roasted corn, red onion, grape tomatoes and eggs. Served with house-made BBQ-mustard ranch. 16

BIG WEDGIE SALAD

Fresh iceberg halves, crispy pork belly croutons, tobacco onions and a tangy balsamic reduction. Served with chunky blue cheese dressing. 16

{sweets}

EPIC PEANUT BUTTER PIE

Light, fluffy, creamy peanut butter filling with pieces of Heath® bar and candied banana chips, in a homemade Oreo® crust. Topped with whipped cream, chocolate and caramel. 13

PINEAPPLE UPSIDE DOWN CAKE

Moist vanilla cake, baked with fresh pineapples and cherries. Finished with a cinnamon-sugar rum glaze. 10

HORSE SOLDIER® BOURBON CHOCOLATE CAKE

Chocolate cake drenched with Horse Soldier® Bourbon and chocolate frosting. 10

BANANA PUDDING PARFAIT

Creamy banana pudding, layered with vanilla wafers, bananas and whipped cream. 9

POLYNESIAN PINEAPPLE

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

RAY'S HOUSE-MADE BBQ SAUCES ^{V VG}

RAY'S ORIGINAL | SWEET | PEACHIPOTLE (HOT) |
CAROLINA MUSTARD | ALABAMA WHITE BBQ