



NEW. AMERICAN. SMOKEHOUSE.

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SHAREABLES

RAY'S RAVES

Q THE NACHOS

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

GO•CHU•JANG STICKY RIBS

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

PERI-PERI HOT CHICKS

Whole jumbo wings, marinated, smoked, then dressed in peri-peri sauce. Served with creamy herb ranch. Small/Three whole wings 12
Large/Six whole wings 19

TASTES LIKE CHICKEN SPREAD

House-smoked grouper and gator, seasoned and served with both crackers and buttery garlic toast. 12

[TACOS]

KOREAN BBQ PORK BELLY

Compart Duroc™ pork belly, grilled flour tortilla, frisée, purple slaw, Korean BBQ sauce and sesame seeds. 10

SMOKED SHORT RIB

Certified Angus Beef® short rib, corn tortilla, house-pickled onions, pico de gallo and lime crema. 12

BBQ'D MAGIC MUSHROOM

Sautéed portobello and shiitake mushrooms, corn tortillas, onion, shredded red cabbage, sweet red pepper, lime crema and cilantro. 10

SMOKED PORK CHORIZO

Corn tortillas filled with smoked pork marinated in our house-made chorizo blend, purple slaw, guajillo red sauce, cotija cheese and cilantro. 10

WOOD GRILLED GATOR

Cajun spiced gator filet, flour tortillas, blue cheese bacon slaw, ghost pepper comeback sauce, guajillo red sauce and frisée. 12

KIMCHI FRIES

Crispy hand-cut double fried Idaho® potatoes topped with locally-sourced caramelized kimchi, house-made Korean BBQ sauce, lime crema and green onions. 10

BELLY & BUNS

Tender glazed lamb belly, house-pickled veggies, crisp purple slaw, lime crema and cilantro. Served on bao buns. 12

CHORIZO FRITO PIE

Fritos® covered in our house-made chorizo blend, tequila habanero aged cheddar queso and jalapeños. 8

BRUSSELS IN TALLOW

Roasted Brussels sprouts sautéed in beef tallow, with sweet red onion and cabbage. 6

TAI PEI STREET CORN

Two whole ears of farm-fresh corn, fire-roasted and basted in gochujang paste, garnished with sesame and cilantro. 6

BRAZILIAN PINEAPPLE

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

FLAMIN' MAC-A-PHONI

Thick n' plump hominy, tequila habanero aged cheddar queso, bell peppers, sweet onions, jalapeños, topped with Flamin' Hot Cheetos®. 6

WHAT'S CAULILINI?

A unique hybrid of cauliflower, lightly coated in flavorful garlic oil. 6

KEWPIE COMEBACK FRIES

Mountain of crispy hand-cut double fried Idaho® potatoes served with our incredible Kewpie comeback sauce. 8

CORNBREAD MADELEINES

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

GIN SALAD

Gin dressed tomatoes, cucumbers, EVOO, tangy rice wine vinegar and sweet red onion. 6

SMOKE HOUSE

HOUSE-SMOKED MEATS SERVED WITH TWO HOUSE SIDES

SPECIALTY MEATS

SLICED BRISKET
Certified Angus Beef®
8 ounces. 16

PULLED PORK
Compart Duroc™
8 ounces. 14

SLICED PASTRAMI
Certified Angus Beef®
house cured and smoked.
8 ounces. 16

SMOKED TURKEY
24 hour brine and
gochujang glaze.
8 ounces. 14

PORK BELLY
Compart Duroc™
8 ounces. 15

PORK BRISKET
Compart Duroc™
8 ounces. 16

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

SIGNATURES

ST. LOUIS RIBS
Compart Duroc™
Half Rack 19 Full Rack 34

BURNT ENDS
Certified Angus Beef®
8 ounces. 18

FEATURE

GINORMOUS BEEF RIB
Certified Angus Beef® rib.
Served with Jack Daniel's BBQ Beans. 34

TEXAS TWO-STEP

2 Specialty Meats, 4oz. of each,
2 house sides. 17
Signature meats available for an additional upcharge.

FEEDING FRENZY

4 Specialty Meats, 8oz. of each,
4 house sides. 65
Signature meats available for an additional upcharge.

COMPOSED PLATES

TOMAHAWK RIBEYE

Sharable – 36-oz Certified Angus Beef® bone-in ribeye, fire-grilled to your liking. Served with Flamin' Mac-A-Phoni. 65

MANHATTAN CUT STRIP

Certified Angus Beef® 8-oz Manhattan cut strip steak, fire-grilled, served with roasted Brussels sprouts sautéed in beef tallow, with sweet red onion and cabbage. 33

BBQ SPAGHETTI

Quinoa pasta tossed in shiitakes, portobellos, and sweet red onions topped with Ray's Original BBQ sauce and shaved Manchego cheese. 12

HARISSA SALMON

Fresh salmon marinated in shozu, rubbed with a zesty red harissa paste, and smoked. Served with a side of caulilini. 18

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 OPTIONS



[DRINKS]

JACK N' COLA

A play on a favorite Jack Daniel's Tennessee Whiskey and house made cola. 12

CHERRY LIMEADE

Tito's Vodka, cherry purée and lime juice. 10

SOUTHERN BELLE

Beefeater Pink Gin, peach purée, lemon, fresh thyme, sauvignon blanc. 10

PICKLEBACK

Shot of Horse Soldier Bourbon followed by a shot of our house pickle brine. 13

SALAD & SOUP

WE GOT THE BEET SALAD [Ⓟ] [Ⓜ] [ⓐ]

Sous vide sweet red and yellow beets, tangy red onion, crumbled goat cheese and five-spiced toasted pepitas on a frisée bed. 12

BROMAINE SALAD [Ⓟ] [Ⓜ] [ⓐ]

Lightly charred romaine served with heirloom tomatoes, Manchego cheese and BBQ vinaigrette. 12

BIG WEDGIE SALAD [ⓐ]

Crisp romaine halves served with house bleu cheese, crispy Compart Duroc™ pork belly croutons, leek hay and a tangy balsamic reduction. 14
Make it vegan.

CAULILINI SOUP [Ⓜ]

Fresh caulilini in a creamy, savory soup, topped with a sweet beet puree. 6

SANDWICHES

SERVED WITH HAND-CUT, DOUBLE FRIED IDAHO® POTATO FRENCH FRIES.

MEAT N' BREAD

Tender sliced slow-smoked *Certified Angus Beef*® brisket piled on a butter-toasted baguette. 13

THE JASPER

Chopped brisket and tequila habanero aged cheddar queso. Served on a fresh challah/brioche bun. 13

STUNT PIG

Smoked Compart Duroc™ pulled pork, Compart Duroc™ ribs, Southside smoked sausage, bacon, roasted poblanos, leek hay, purple slaw, melted Pepper Jack, with Ray's Original BBQ sauce all between two buttery slices of Texas Toast. 16

PASTRAMI

Thick-cut *Certified Angus Beef*® pastrami, house-cured and smoked, with our signature pickled mustard seed. Served on Texas Toast. 13

RAY'S FAMOUS ITALIAN BEEF

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

THE HORSESHOE

Two thick slices of pit ham, heaped high with Compart Duroc™ pulled pork, drizzled with Ray's Original BBQ sauce, topped with hand-cut, double fried Idaho® potato French fries and smothered in tequila habanero aged queso. Served open-faced on Texas Toast. 14

PORK BRISKET BANH MI

Korean-spice glazed Compart Duroc™ pork brisket, our Banh Mi pickle blend, kimchi/Kewpie mayo, a fresh cucumber and cilantro. Served on a fresh baguette. 15
Make it vegan - sub mushrooms.

SMOKIN' CHICK

Pulled rotisserie chicken, brined for 24 hours, topped with pickled jalapeños and caramelized onions, smothered with mango habanero BBQ sauce and tequila habanero aged queso. Piled high on a fresh challah/brioche bun. 13

SEXY PIG

Slow smoked Compart Duroc™ pulled pork, Sweet Lee BBQ sauce, and purple slaw, piled on a rich challah/brioche bun. 13

VEGGIE Q [Ⓟ]

Portobello, shiitake mushrooms, and sautéed onions, topped with hand-cut, double fried Idaho® potato French fries and Sweet Lee BBQ sauce, all heaped on a toasted baguette. 12

CALL ME TURKEY

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

THE COMEBACK BURGER

One (1) 8-oz *Certified Angus Beef*® patties, served with tequila habanero aged queso, house-made pickles, leek hay, and Kewpie ghost pepper comeback sauce. Served on a challah/brioche bun. 13

Add-ons: American, pepper Jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, jalapeños. .50¢ (Each)
Jones' bacon. \$1

THE VEGAN BEYOND BURGER® [Ⓟ]

One (1) 6-oz vegan plant-based protein patty, Sweet Lee BBQ sauce, crisp lettuce, juicy tomato, red onion. Served on thick-sliced Texas Toast. 14

Add-ons: American, pepper Jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, jalapeños. .50¢ (Each)

{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. 10

PINEAPPLE UP-DOWN CAKE [Ⓜ]

Fresh sweet tea braised pineapple and moist yellow cake, finished with a rich caramel glaze. 8

SOUR ORANGE PIE [Ⓜ]

Sour orange filling in a graham cracker crust with whipped cream. Just right for one. 8

BRAZILIAN PINEAPPLE [Ⓟ] [ⓐ]

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

HOUSE SIDES

FRIES [Ⓟ] [ⓐ]

Hand-cut, double fried Idaho® potatoes, Kosher salt, and pepper. 4

JACK DANIEL'S BBQ BEANS [ⓐ]

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

PURPLE SLAW [Ⓟ] [ⓐ]

Purple cabbage, tricolored carrots, agave, pickled mustard seed, rice wine vinegar. 4

SANDI'S BACON BLUE CHEESE SLAW [Ⓜ] [ⓐ]

Cabbage, ranch dressing, blue cheese crumbles, bacon. 4

FLOUR TORTILLAS / CORN TORTILLAS [Ⓟ]

Three fresh grilled. 2

CREAMY POTATO SALAD [Ⓜ] [ⓐ]

Kewpie mayonnaise, classic yellow mustard, scallions, rice wine vinegar with a hint of heat from Fresno chilies and Tajin seasoning. 4

ATOMIC FIREBALL APPLESAUCE [Ⓟ] [ⓐ]

Applesauce, with FireBall candy, tamarind and habanero. 4

GIN SALAD [Ⓟ] [ⓐ]

Gin dressed tomatoes, cucumbers, EVOO, tangy rice wine vinegar and sweet red onion. 4

THICK WHITE BREAD [Ⓟ]

Thick cut white bread. 2

RAY'S HOUSE-MADE BBQ SAUCES

RAY'S ORIGINAL

SWEET LEE (SWEET)

MANGO HABANERO (HOT)

*SAUCES VEGAN FRIENDLY