

THE Q&B

RESTAURANT AND BAR

TO SHARE

Organic Deviled Eggs	14
Bacon, Mustard Seeds	
Grilled Artichoke	18
Garlic Aioli	
Fried Gulf Shrimp	17
Habanero Tartar Sauce (4)	
Fried Pickles	12
Buttermilk Dipping Sauce	
Tempura Onion Rings	12
Chipotle Aioli	
Spicy Chicken Wings	17
Carrots, Celery, Point Reyes Blue Cheese	
Chicken Strips	15
For the Young at Heart! American Frie	

SANDWICHES

Memphis Style Pulled Pork	18
Coleslaw, Barbecue Sauce, Potato Bun Butter Lettuce Salad	
Fried Chicken Breast	18
Pepper Vinegar Coleslaw, Sourdough or Potato Bun, Fries	
Smoked Chicken	18
Romaine, Blue Cheese, Potato Bun, Fries	
Blackened Fish Sandwich	18
Local Rock Cod, Lettuce, Tomato, Pickled Red Onion, Tartar Sauce, Fries	
Grilled Cheese	16
Cheddar, Sourdough Bread, Butter Lettuce Salad	
<i>Additions: Bacon 3 Ham 3 Pulled Pork 6</i>	
Grilled Angus Beef Cheeseburger	20
Custom Q Blend Cheddar Cheese, Lettuce, Pickled Onions, Pickles, Fries	
<i>Additions: Bacon 3 Avocado 3</i>	

ENTREES

Roasted Vinegar Chicken	40
Round Pond Cabernet Vinegar, Butter Garlic, Herbs, Sticky Rice Roasted to order 45 minutes	
Half Chicken	29
Sticky Rice & Seasonal Vegetables	
Fried Chicken Dinner	25
4 pieces Free Range Chicken, Mashed Potatoes & Gravy, Collard Green==	
Fish & Chips	24
American Fries, Habanero Tartar Sauce, Malt Vinegar	

SIDES

Collard Greens	9
Ham Hocks	
Pan Roasted Brussel Sprouts	11
Parmesan, Garlic	
Summer Squash & Zucchini	11
Chili Flakes, Garlic	
Cast Iron Skillet Cornbread	11
Baked to Order ~ Honey Butter	
Macaroni & Cheese	11
Cheddar & Emmentaler	
All American Fries	8

SOUPS & SALADS

Add Fried or Grilled Chicken to any Salad + 8

Antoinetta's Chicken Soup	9 / 12
Pasta, Parmesan, Herb Crackers	
Beef Brisket Pho (Vietnamese Soup)	20
Smoked Brisket, Rice Noodles Bean Sprouts, Basil, Cilantro, Jalapeno	
Butter Lettuce Salad	13
Seasonal Fruit, Citrus Vinaigrette	
The Wedge Salad	15
Baby Iceberg, Bacon, Buttermilk Dressing	
The Q Caesar	15
Romaine, Cotija Cheese, Croutons,	
Asian Fried Chicken Salad	20
Napa Cabbage, Romaine, Scallions, Cilantro, Sesame, Soy, Ginger, Garlic	
Cobb Salad	21
Grilled Chicken Breast, Blue Cheese, Avocado, Tomato Red Pepper, Egg, Bacon, Red Wine Vinaigrette	

BARBEQUE

Cherry Wood Smoked, Served with Creamy Coleslaw

Baby Back Ribs

Half Rack	27
Full Rack	54
Beef Brisket	34
Mary's Free-range Chicken	29

Combo PLates Baby Back Ribs, Chicken, Brisket, Pulled Pork, Spicy Beer Sausage

Choice of 2	29
Choice of 3	38
Taste of The Q for Two	52

Baby Back Ribs, Chicken, Brisket, Pulled Pork, Spicy Beer Sausage

Side Caggiano Spicy Beer Sausage Link 9

COLESLAWS

Leslie Rudd	9
Citrus Vinaigrette	
Creamy	9
Spices, Mayonnaise Dressing	
Pepper Vinegar	9
Red Onion, Cilantro, Jalapeño	
Asian	9
Scallions, Cilantro, Sesame, Soy, Ginger, Garlic	

CHEF DE CUISINE

PABLO CERANO

PLEASE ADVISE A MANAGER IF YOU HAVE ANY ALLERGIES

A 20% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE

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CRAFT COCKTAILS

Fifth Gear	14
Blanco Tequila, Lime, Pricky Pear, Jalapeno, Hibiscus Salt	
And Just Like That (A Blood Orange Cosmo Riff)	14
Vodka, Combiar, Lime, Blood Orange, Cranberry, Agave	
Tangerine Dream	14
Tito's Vodka, Tucker Ranch Tangerine, Simple Syrup, Cream	
Grounds for Seperation	14
Whipsaw Rye, Sweet Vermouth, Amaro Lucano, Campari	
Main Street G&T	14
Hendrick's Gin, Housemade Allspice Dram, Orange, Tonic	
Porch Swing	14
4 Roses Bourbon, Peach Liqueur, Lemon, Tea	

BOTTLED BEER

Trumer Pils	6
Pabst Blue Ribbon	4
Taco Truck Lager	5
Bear Republic Racer 5 IPA	6
Firestone Mind Haze IPA	6
Firestone Hopnosis IPA	6
Guinness Stout	6
Sincere Cider Bonafide Dry	6
O'doul's Non-Alcoholic	4

DESSERT

The Q Lime Pie	8
Graham Cracker Crust, Whipped Cream	
Brown Butter Chocolate Brownie	8
Vanilla Ice Cream, Chocolate Fudge	
Double Rainbow Shakes	8
Chocolate or Vanilla	
Ice Cream Sundae	10
Vanilla Ice Cream Brownie Crumbles & Candied Pecans Caramel & Chocolate Sauces Whipped Cream & Brandied Cherry	
Root Beer Float	8
Double Rainbow Vanilla Ice Cream	

AFTER DINNER

Fernet-Branca	11
Herbal Bitters	
Amaro Lucano	11
Herbal Liqueur	
Kahlúa	10
Coffee Flavored Rum	
Macallan	18.5
12 Year Old	
The Dalmore	18
15 Year Old	

BAR MANAGER

SAVANNAH BARTO

Corkage \$25 per 750 ML • Limit 2 bottles per party

WINES BY THE GLASS

SPARKLING

NV	Roederer Estate	16
Anderson Valley		
NV	Scharffenberger Brut Rose	17
Napa Valley		

ROSÉ STILL

2020	Domaine de Cala Rose	13
Provence		

WHITE

2020	Groth Sauvignon Blanc	16
Napa		
2019	Alain Chavy Bougogne	17
Chardonnay		
2019	Hanzell Sebella Chardonnay	15
Sonoma		
2020	Cornarea Roero Arneis	17
Piedmont		
2019	La Selva Sangiovese Bianco	11
Tuscany		
2019	Miner Viogner	12
Paso Robles		

RED

2019	Patrice Rion Pinot Noir	18
Côte de Nuits Villages		
2020	Truchard Pinot Noir	18
Carneros		
2020	Robert Biale Zinfandel	14
Party Line North Coast		
2020	Saint Cosme Côtes du Rhône	13
France		
2018	Château Castenet Cabernet	13

COFFEE

Coffee	3
Decaf	3
Espresso	3.5
Cappuccino	4.5
Latte	4.25
Numi Organic Tea	4
<i>Oakland, California</i>	

SOFT DRINKS 3.5

Iced Tea	Diet Coke
Lemonade	7-up
Arnold Palmer	

BOTTLED SODAS

Mexi-Coke	3.5	Boylan Bottleworks	3.5
Izzy Sparkling Juices	3.5	Orange Black Cherry Root Beer	
Grapefruit Pomegranate		Still or Sparkling Water	4.5