

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
Spicy Chicken Wings 17
Carrots, Celery, Point Reyes Blue Cheese
Chicken Strips 15
For the Young at Heart! Fries

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 or TINDLE plant Based Option
Blackened Fish 18
Local Cod, Lettuce, Tomato, Pickled Red Onions, Spicy Habanero Tartar Sauce, Potato Bun, Fries
Smoked Chicken 18
Romaine, Blue Cheese, Potato Bun, Fries
Grilled Cheese 16
Cheddar, Sourdough Bread, Butter Lettuce Salad Additions: Bacon 3.5 Ham 3 Pulled Pork 6
Grilled Angus Beef Cheeseburger 20
Custom Q Blend Cheddar Cheese, Lettuce, Pickled Onions, Pickles, Fries • Additions: Bacon 3.5 Avocado 3

ENTREES

Roasted Vinegar Chicken 42 / 32
Round Pond Cabernet Vinegar, Butter Garlic, Herbs, Sticky Rice
Fried Chicken Dinner 28
4 pieces Mary's Chicken, Mashed Potatoes & Gravy, Collards
Petrale Sole 30
Pan Seared, Mashed Potatoes, Baby Carrots, Lemon Beurre Blanc
Fish & Chips 24
Fries, Habanero Tartar Sauce, Malt Vinegar

STEAKS & CHOPS

Smoked Ribeye 45
12 ounces, Roasted Potatoes, Brussel Sprouts, Red Wine Reduction
Grilled Bone In Pork Chop 32
Roasted Fingerling Potatoes, Wilted Spinach, Whole Grain Mustard Jus

SIDES TO SHARE

Collard Greens 12
Ham Hocks
Pan Roasted Brussel Sprouts 12
Parmesan Cheese, Garlic
Cast Iron Skillet Cornbread 13
Baked to Order ~ Honey Butter
Macaroni & Cheese 13
Cheddar & Emmentaler
Fries 8
Garlic Fries 9
Mashed Potatoes 10

SOUPS & SALADS

Add Fried, Grilled Chicken, or Tindle Plant based option 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 17
Baby Iceberg, Bacon, Buttermilk Dressing
The Q Caesar 16
Romaine, Cotija Cheese, Croutons
Asian Fried Chicken Salad 21
Napa Cabbage, Romaine, Scallions, Cilantro, Sesame, Soy, Ginger, Garlic ...or TINDLE plant Based Option
Cobb Salad 22
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 26
Full Rack (2.5 lbs.) 52
Beef Brisket 30
Mary's Free-range Chicken 29

Combo Plate

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

Choice of 2 27
Choice of 3 34

A Taste of The Q for Two 52
Baby Back Ribs, Chicken, Brisket, Pulled Pork, Spicy Beer Sausage

COLESLAWS

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

CHEF DE CUISINE OPERATING PARTNER
PABLO CERANO **KELLY SHERMAN**

PLEASE ADVISE A MANAGER IF YOU HAVE ANY ALLERGIES

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

THE Q&B

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CRAFT COCKTAILS

The Frozen Mai Tai	16
Flor de Cana Rum, Meyers Dark Rum, Orange Curacao, Oregat	
Mars Retrograde	16
El Jimador Tequila, La Luna Mezcal, Ginger Liqueur, Fresh Lime, Jalapeno, Prickly Pear, Black Lava Salt	
Ghosts Of Graceland	16
Tito's Vodka, Blood Orange Reduction, Lime, Yuzu, Ginger Beer	
Porch Swing	16
4 Roses Bourbon, Peach Liqueur, Lemon, Tea	
Sweater Weather	16
Hendrick's Gin, House Made All Spice Dram, Orange, Rosemary, Tonic	
Grounds for Seperation	16
Four Roses Bourbon, Carpano Antica, Amaro Lucano, Campari, Orange	
Get Your Nog On	16
Brandy, Housemade Eggnog, Nutmeg, Served Up	
The Q Hot Buttered Rum	16
Mount Gay Rum, Velvet Falernum, Mixed Spice Butter, Warming Spices	

BEER ON TAP

Modelo Especial	7
Trumer Pils	7
Bear Republic Racer 5 IPA	7

BOTTLED BEER

Golden Road Mango Cart	7
Firestone Hopnosis IPA	7
Firestone Mind Haze IPA	7
Pabst Blue Ribbon	5
O'Douls NA	5
Sincere Cider Bonafide Dry	6

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	

BAR MANAGER MANAGER
SAVANNAH BARTO **MATTHEW FLINT**
 Corkage \$25 per 750 ML • Limit 2 bottles per party

WINES BY THE GLASS

SPARKLING

Roederer Estate	16
Anderson Valley, NV	
Laird Brut Rose	18
Napa Valley, NV	

ROSÉ STILL

Domaine De Cala	13
Provence, 2021	

WHITE

Groth Sauvignon Blanc	16
Napa, 2020	
Peju Sauvignon Blanc	16
North Coast, 2020	
Truchard Chardonnay	16
Carneros 2021	
Laird Pinot Grigio	11
Cold Creek, 2021	

RED

Miura Pinot Noir	16
Monterey County, 2021	
Truchard Pinot Noir	18
Carneros, 2021	
Grgich Hills Zinfandel	15
Napa Valley, 2019	
Monticello Vineyards	17
Oak Knoll District Napa, 2019	
Chateau Castenet	13
Bordeaux France, 2018	

AFTER DINNER

Romana Sambuca	11
Kahlúa	12
Coffee Flavored Rum	
Bailey's Irish Cream	12
Macallan	20
12 Year	
Johnny Walker	53
Blue Label	
Chateau Roumieu Lacoste	14 / 50
Sauternes 2019	

SOFT DRINKS 3.5

Iced Tea	Diet Coke
Lemonade	7-UP
Arnold Palmer	

BOTTLED SODAS

Mexi-Coke	5	Boylan Bottleworks	3.5
Izze Sparkling Juices	3.5	Orange	
Grapefruit		Black Cherry	
Pomegranate		Root Beer	