



APPETIZERS

CAST IRON CORNBREAD

jalapeño jelly & honey butter 6.95

SPICY SMOTHERED HOT WINGS

fiery homemade wing sauce, blue cheese crumbles, jicama slaw 10.95

SHREDDED ONION STRINGS

homemade ranch 6.95

SMOKY GUACAMOLE

homemade tortilla chips, charred salsa 9.95

DEVILED EGGS

crispy smoked ham, sweet chipotle seasoning 6.95

GUS'S BBQ SLIDERS

cheddar cheese, shredded onion strings, original bbq sauce, roasted garlic aioli 12.95
add a fourth slider +2.25

BBQ QUESADILLA

smoked mozzarella, fontina, fire roasted peppers, red onion, cilantro, smoked jalapeño aioli, corn salsa, jicama slaw. choice of bbq grilled chicken, brisket or pulled pork 13.95

PULLED PORK NACHOS

three cheese sauce, bbq baked beans, smoked mozzarella, jack cheese, tomato, red onion, smoky guacamole, pickled jalapeños, original bbq sauce 13.95

GUS'S REAL PIT BBQ

ALL BBQ SPECIALTIES COME WITH A CHOICE OF TWO SIDES:

FRENCH FRIES
SWEET POTATO FRIES
COLE SLAW
DIRTY RICE
MAC N' CHEESE
BBQ BAKED BEANS
CREAMED CORN

BRAISED SOUTHERN GREENS
ROASTED GARLIC MASHED POTATOES
RED SKIN POTATO SALAD
JALAPEÑO CHEDDAR GRITS
LOUISIANA RED BEANS & RICE
SEASONAL VEGETABLE
add a house salad or caesar salad 4.95*

OUR BBQ IS SEASONED OVERNIGHT AND SMOKED LOW AND SLOW FOR UP TO 14 HOURS. WE USE WHOLE PECAN LOGS TO CREATE OUR SIGNATURE SMOKE FLAVOR. WE'RE COMMITTED TO SERVING THE FRESHEST, BEST POSSIBLE PRODUCT AND SMOKE ONLY ENOUGH BBQ FOR THE DAY. WE APOLOGIZE IF THERE ARE TIMES THAT WE MAY RUN OUT.

MEMPHIS BABY BACK RIBS

brushed with our original bbq sauce
full rack 28.95 / half 24.95

ST. LOUIS SPARE RIBS

brushed with our original bbq sauce
full rack 28.95 / half 24.95

BBQ BRICK CHICKEN

half of a boneless chicken grilled and brushed with our original bbq sauce 19.95

PEPPERCORN CRUSTED TRI-TIP

glazed with our original bbq sauce, served medium 21.95

SMOKED SAUSAGE

two signature smoked sausages grilled and brushed in bbq sauce. choice of: gus's original or jalapeño cheddar 14.95

TEXAS BEEF BRISKET

dry rubbed and smoked for up to 14 hours
7oz 20.95 / 10oz 23.95

CAROLINA STYLE PULLED PORK

smoked low & slow with our signature rub
7oz 19.95 / 10oz 22.95

COMBOS

RIBS & TWO MEAT COMBO

your choice of:
memphis baby backs or st. louis spare ribs, and

two of the following:
carolina style pulled pork / texas beef brisket / smoked sausage 27.95

CHICKEN & TWO MEAT COMBO

your choice of:
bbq brick chicken or southern fried chicken, and

two of the following:
carolina style pulled pork / texas beef brisket / smoked sausage 26.95

RIBS & CHICKEN

your choice of:
memphis baby backs or st. louis spare ribs and bbq brick chicken or southern fried chicken 27.95

PICNIC PLATTER

your choice of:
memphis baby backs or st. louis spare ribs, and bbq brick chicken or southern fried chicken, and

one of the following:
carolina style pulled pork / texas beef brisket / smoked sausage 32.95

HOUSE SALAD

mixed greens, blue cheese crumbles, candied peanuts, cornbread croutons, Louisiana peanut dressing 7.95

ICEBERG WEDGE

applewood smoked bacon, tomato, pickled red onion, blue cheese crumbles, creamy blue cheese dressing 8.95

SMOKED SALMON SALAD

bourbon cured and smoked salmon, kale, couscous, red bell pepper, tomato, cucumber, sliced grapes, dill, smoked tomato vinaigrette 15.95

GREENS

CAESAR SALAD

Romaine, radicchio, grated parmesan, cornbread croutons, parmesan crisp. 10.95
Grilled or blackened chicken +3.95
Grilled shrimp +5.95
Grilled or blackened salmon +6.95

PULLED PORK TOSTADA

mixed greens, corn salsa, tomatillo black beans, smoked mozzarella, smoky guacamole, tortilla chips, balsamic vinaigrette 13.95

GUS'S

OLD FASHIONED COBB

smoked turkey, romaine, blue cheese crumbles, applewood smoked bacon, avocado, tomato, chives, hard-boiled egg, sherry vinaigrette 14.95

BBQ SEARED STEAK

smoked tri-tip, mixed greens, pickled cranberries, toasted almonds, shaved radish, oven roasted tomatoes, blue cheese crumbles, shredded onion strings, charred sweet onion vinaigrette 15.95
sub blackened chicken nc

SHRIMP & GRITS

grilled shrimp, jalapeno cheddar grits, andouille sausage, gumbo gravy, pickled okra 18.95

GUMBO

chicken, jumbo shrimp, andouille sausage, traditional dark roux, white rice, fried okra 19.95

SOUTHERN FRIED CHICKEN

half of a boneless chicken, roasted garlic mashed potatoes, braised southern greens, apple cider gravy 19.95

NASHVILLE HOT CHICKEN

boneless southern fried chicken, nashville dust, cole slaw, red skin potato salad, pickles 20.95

FRIED CHICKEN & WAFFLES

*saturday and
sunday only*
boneless southern fried chicken, golden waffle, spiced watermelon 15.95

SOUTHERN KITCHEN

BURGERS & SANDWICHES

WE USE ONLY THE HIGHEST QUALITY NEBRASKA CHUCK FOR OUR BURGERS.
SERVED ON A FRESHLY BAKED BUN WITH A SLICED PICKLE AND A
choice of: french fries • sweet potato fries • potato salad • cole slaw • bbq baked beans

GUS'S

FAMOUS BURGER

cheddar cheese, applewood smoked
bacon, shredded onion strings,
original bbq sauce, roasted garlic aioli,
toasted bun 14.95

THE ALL AMERICAN

shredded lettuce, tomato, red onion,
pickle, cheddar cheese, thousand island,
sweet pickled relish, toasted bun 13.95

THE VEGETARIAN

bbq-soy glaze, arugula, tomato,
red onion, smoked mozzarella, roasted
garlic aioli, toasted bun 13.95

CAROLINA STYLE PULLED PORK

cole slaw, mop sauce,
rustic ciabatta bun 12.95

TEXAS BEEF BRISKET

original bbq sauce, gus's house spread,
cole slaw, rustic ciabatta bun 13.95

BLACKENED TRI TIP

horseradish aioli, fontina cheese,
shredded onion strings,
toasted bun 14.95

SMOKED TURKEY

applewood smoked bacon, sweet pickled
relish, blue cheese, cajun mayo, mixed
greens, tomato, toasted grain bread 12.95

RIB SANDWICH

original bbq sauce, cole slaw,
roasted garlic aioli,
rustic ciabatta bun 13.95

BBQ CHICKEN SANDWICH

gruyere cheese, shredded onion
strings, original bbq sauce,
roasted garlic aioli, toasted bun 13.95

GUS'S FRIED CHICKEN SANDWICH

spicy bbq & ranch slaw,
pickles, smoked jalapeño aioli,
toasted bun 13.95
try it nashville hot!

SIGNATURE SIDES

FRENCH FRIES
4.95

SWEET POTATO FRIES
5.95

BRAISED
SOUTHERN GREENS ^{GF}
3.95

BBQ BAKED BEANS
3.95

ROASTED GARLIC
MASHED POTATOES ^{GF}
3.95

RED SKIN
POTATO SALAD ^{GF}
3.95

JALAPEÑO
CHEDDAR GRITS ^{GF}
3.95

LOUISIANA
RED BEANS & RICE ^{GF}
3.95

SEASONAL
VEGETABLE
4.95

CREAMED CORN ^{GF}
5.95

MAC N' CHEESE
4.95

COLE SLAW ^{GF}
3.95

DIRTY RICE ^{GF}
3.95

DRINKS SHAKES & MALTS

ROOT BEER FLOAT 6.95

HAND SCOOPED
SHAKES & MALTS 6.95

*french vanilla bean,
chocolate, seasonal flavor*

SODA 2.95

coke, diet coke, sprite, ginger ale

FRESH SQUEEZED LEMONADE 3.75

FRESH SQUEEZED BLUEBERRY

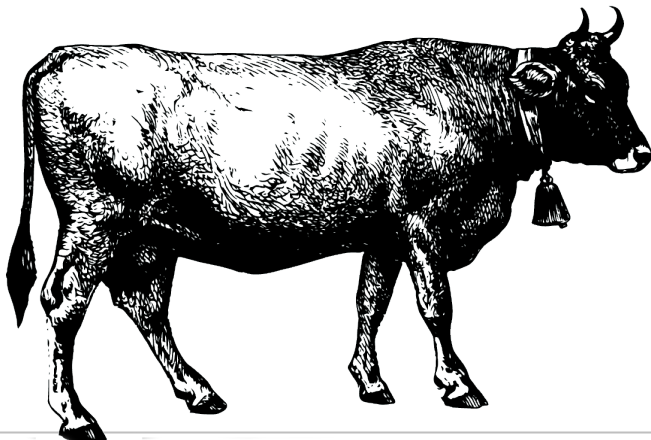
MINT LEMONADE 3.95

HENRY WEINHARD'S ROOT BEER 3.25

HENRY WEINHARD'S ORANGE CREAM SODA 3.25

MOUNTAIN VALLEY SPARKLING WATER 3.95

MOUNTAIN VALLEY SPRING WATER 3.95



DESSERT

BLUEBERRY BISCUIT COBBLER

served with french vanilla bean
ice cream, warm lemon
blueberry sauce and
an oatmeal crumb
topping 6.95

ORANGE BOURBON PECAN BAR

pecan pie on top of a
shortbread cookie crust
topped with caramel sauce
and french vanilla bean
ice cream 6.95

COFFEE AND TEA

ICED TEA 3.25

PASSION FRUIT ICED TEA 3.25

SWEET TEA 3.25

JONES COFFEE 2.95

HOT TEAS 2.95

english, earl grey, chamomile, green tea

Please notify us of any food allergies. *Contains Peanuts and/or Peanut Oil. ^{GF} While we offer gluten-free options, we are not a gluten-free kitchen and unfortunately cannot guarantee cross-contamination will not occur. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.