

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

SMOKEHOUSE CHILI
CUP 6.95 BOWL 8.95

nebraska ground beef, cheddar cheese, red onion, pickled jalapeños

GUS'S REAL PIT BBQ

ALL BBQ SPECIALTIES COME WITH A CHOICE OF TWO SIDES:

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

BRAISED SOUTHERN GREENS 
ROASTED GARLIC MASHED POTATOES 
RED SKIN POTATO SALAD 
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

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

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

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

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

SOUTHERN KITCHEN

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 CATFISH & CHIPS
South Pasadena Only
cornmeal seasoned, french fries, spicy tartar sauce 14.95

FRIED CHICKEN AND WAFFLES
saturday and sunday only
boneless southern fried chicken, golden waffle, spiced watermelon 15.95

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

South Pasadena Only

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

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!

CAJUN

CATFISH SANDWICH

South Pasadena Only

blackened or fried, shredded lettuce, tomato, red onion, spicy tartar sauce, toasted bun 14.95

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

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

CREAMED CORN ^{GF} 5.95

MAC N' CHEESE 4.95

COLE SLAW ^{GF} 3.95

SEASONAL VEGETABLE 4.95

RED SKIN POTATO SALAD ^{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

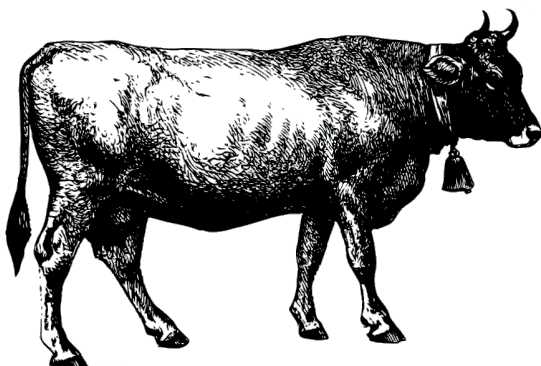
MINT LEMONADE 3.95

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.