

MENU

Served with Pride and Joy!

Hank Daddy's
BARBECUE
EST. 2009



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★ HANK DADDY'S BARBECUE ★

AUTHENTIC KANSAS CITY STYLE BARBECUE SERVED WITH PRIDE AND JOY

PLENTY TO
GO 'ROUND

APPS, SNACKS & SHAREABLES

ONE FOR THE
TABLE?

FRITO PIE STAFF FAV

Frito Lays Chips topped with house made Chili, cheese, jalapeño peppers | 11.95

RIB TIPS

Rib trimmings, seasoned with our dry rub, smoked, deep fried & tossed in our Original Barbecue Sauce | 16.75

NASHVILLE FRIED CHICKEN BITS

Chicken bits tossed in our signature Nashville batter, deep fried & served with our Nashville Hot Sauce | 16.75

SLIDERS

2 Pulled Pork Sliders | 10.55
2 Beef Brisket Sliders | 15.15

COWBOY FRIES

A festival classic! Sweet potato fries, topped with Pulled Pork and Slaw | 17.95

PORK BELLY BURNT ENDS

Kansas City Style Bacon. Seasoned, smoked and topped in a Bourbon Barbecue Sauce | 16.50

NACHOS

Fried tortilla chips, onions, tomato, jalapeños, olives, made in house cheese sauce and cheese | 20.10

Add Pulled Pork | 7
Add Chopped Brisket | 10
Add Grilled Chicken | 8

SMOKED CHICKEN WINGS

Seasoned with our dry rub, smoked and deep fried. Your choice dry or sauced
1 LB 18.15 | 2 LBS 32.25

AWARD-WINNING
HOUSE MADE
SAUCES

THE CLASSICS

ORIGINAL BARBECUE SAUCE

Sweet Kansas City Style barbecue sauce. It is our go to sauce, we put it on everything. GF

HICKORY BARBECUE SAUCE

2x Top 5 finisher in NBBQA
Bold, smoky & born in the pit, it's a signature taste of true barbecue. GF | DF

CAROLINA HONEY MUSTARD

2x Top 5 finisher in NBBQA
Carolina honey mustard An absolute fan favourite GF | DF

HICKORY HOT BARBECUE SAUCE

Our classic smokey hickory sauce with a bit of heat.
GF | DF

NASHVILLE HOT SAUCE

2nd place winner at NBBQA
Sweet and spicy. This one brings the heat and flavour. GF | DF

THE HOT ONES

BOWLS & GREENS

MAC DADDY

Our creamy signature Mac N' Cheese topped with Pulled Pork and drizzled with our Original Barbecue Sauce | 23.93

CHILI

Our traditional made-in-house chili. Served with tortilla chips | 15.25

PITMASTER SALAD

Spring mix, topped with tomato, carrots, onion and sliced Beef Brisket. Your choice of lemon balsamic or ranch dressing | 22.60

MEXICAN STREET CORN SALAD

Spring mix, topped with tomato, onion, corn, Crema dressing, feta cheese and grilled chicken | 21.60

HOUSE SALAD

Spring mix, lettuce, topped with tomato, carrots, onion. Your choice of lemon balsamic or ranch dressing | 12.60

VEGGIE BURGER COMBO

Rice, mushroom and cheese based patty. Deep fried and topped with lettuce and tomato. Served on a brioche bun | 19.95

FOR THE
VEGETARIANS

★ BARBECUE THE WAY IT SHOULD BE! ★

CLASSIC CUTS



SMOKED SAUSAGE

Original OR Jalapeno Cheddar

2 link Plate | 19.99

Sandwich | 16.90

Topped with lettuce & tomato

ST. LOUIS STYLE RIBS

Smoked Ontario ribs, spice-rubbed and mopped in our house barbecue sauce.

½ Rack | 35.73

Full Rack | 57.15*

The heart of the smoker, these are the cuts we've built our name on. Slow-cooked, boldly seasoned, and loved by regulars for a reason.

Each meal comes with 2 sides.

PULLED PORK

Ontario pork shoulder, hand-pulled and tossed in our dry rub & Original Barbecue Sauce.

Plate | 23.13

Sandwich | 20.50

The Carolina Sandwich | 20.60

Pulled pork, honey mustard & crispy fried onions.

American Hogster Sandwich | 23.70

Pulled pork, ¼ Jalapeno Cheddar Sausage.

3 MEAT SAMPLE PLATE

The best way to try a bit of everything from the pit | 38.23

BEEF BRISKET **BEST SELLER**

Canadian Certified Angus Beef ©, double-rubbed and smoked low and slow to perfection.

Chopped / Sliced

Plate | 30.55

Sandwich | 24.60



CHOOSE YOUR MEATS

- ★ Pulled Pork
 - ★ Beef Brisket
 - ★ Sausage
 - ★ Grilled Chicken
 - ★ 1/4 Chicken
 - ★ Chicken Wings
 - ★ St. Louis Ribs
- Original Jalapeno Cheddar

ADD MORE TO YOUR MEAL

PULLED PORK | 7

BEEF BRISKET | 11

ST. LOUIS RIBS | 10

CHICKEN WINGS | 10

1/4 CHICKEN | 8

GRILLED CHICKEN | 8

SAUSAGE | 7.5

★ ORIGINAL

★ JALAPENO CHEDDAR

CHICKEN & WINGS

SMOKED CHICKEN WINGS

Seasoned with our dry rub, smoked and deep fried. Your choice dry or sauced.

1 Pound (7 Wings) | 25.53



TURN FOR OUR AWARD WINNING SAUCES!

QUARTER CHICKEN WEEKENDS ONLY

Seasoned with our dry rub and smoked. Served with our tangy Alabama White sauce.

2 Piece Plate | 25.55

NO SMOKE, STILL FIRE!

NASHVILLE HOT FRIED CHICKEN

Fried chicken thighs tossed in Nashville heat with slaw and pickles on brioche | 22.70

GRILLED CHICKEN

Flamed chicken thighs finished with your pick: Original or Alabama White Sauce.

Plate | 24.45

Sandwich | 21.53

Topped with lettuce & tomato

HOUSE MADE SIDES

POTATO SALAD ^{GF} ^{DF}

BAKED BEANS ^{GF}

GARDEN SALAD

FRIES ^{GF} ^{DF}

SLAW ^{GF} ^{DF}

CHILI ^{GF}

CORNBREAD

★ SWEET POTATO FRIES + 3 ^{GF} ^{DF}

★ MAC 'N' CHEESE +1

ASK YOUR SERVER ABOUT OUR SEASONAL SIDE.

*LG sides included. Double premium charge ★ Premium Side extra charges apply.

HANK'S PICKS

FEEDS TWO

RIB AND WING COMBO

Full Rack of St. Louis Style Rib, 1lb of Wings & 2 Large Sides | 73.95

FEEDS FOUR

MR. TURNER PLATTER

St. Louis Style Ribs, Beef Brisket, Sausage & 4 Large Sides | 134.35

THE PICNIC PLATTER

Pulled Pork, Beef Brisket, Ribs, Sausage & 4 Sides

FOR 2 | 67.13 FOR 4 | 118.95

FEEDS TWO

HANK DADDY'S PLATTER FOR 2

Pulled Pork, Beef Brisket, Wings, Ribs & 2 Large Sides | 86.55

FEEDS FOUR

HANK DADDY'S PLATTER FOR 4

Pulled Pork, Beef Brisket, Wings, Ribs, Sausage & 4 Sides | 179.95

FEEDS SIX WEEKENDS ONLY

COMPETITION PLATTER

St. Louis Style Ribs, Beef Brisket, Pulled Pork, Quarter Chicken & 4 Large Sides | 216.55

+32 additional guest

ABOUT KANSAS CITY STYLE BARBECUE

Barbecue is never served piping hot. The meat is smoked overnight and then held at 170F until it reaches your plate. Anything hotter would overcook the meat.

This is not fast food. We smoke our meats low and slow, so there may be times when (sadly) we're sold out of your favourites.

Smoking meat causes the outer layer of the meat to turn pink, often referred to as a smoke ring. Do not fear while eating – it's the sign of a perfect smoking process.

BUILD YOUR OWN PLATTER

CHOOSE YOUR SIDES

SIDES

POTATO SALAD ^{GF} ^{DF}

Reg 4.5 | Lg 8

BAKED BEANS ^{GF}

Reg 4.5 | Lg 8

SLAW ^{GF} ^{DF}

Reg 4.5 | Lg 8

GARDEN SALAD

Reg 4.5

FRIES ^{GF} ^{DF}

Lg. 6 | Basket 10

CORNBREAD

1 Piece 2.5 | 6 for 13

MAC 'N' CHEESE

Reg. 6 | Lg. 12

CHILI

Reg. 6 | Lg. 12

SWEET POTATO FRIES ^{GF} ^{DF}

Lg. 10 | Basket 15

PULLED PORK ^{GF}

Pork shoulder, pulled and tossed in our Original BBQ sauce | 1/2 lb 14.55

GRILLED CHICKEN ^{GF}

Chicken thighs, rubbed, grilled & sauced with Original or Alabama White | 1/2 lb 17.25

SMOKED CHICKEN WINGS ^{GF}

Dry-rubbed, smoked & fried. Served dry or sauced. 1LB | 18.15 2LB | 32.25

BEEF BRISKET ^{GF} | ^{DF}

Canadian Certified Angus Beef ©, double-rubbed, smoked low 'n slow. Chopped or Sliced 1/2 lb | 21.95

ST. LOUIS STYLE RIBS ^{GF}

Pork ribs, dry-rubbed, smoked, and sauced with our sweet Original BBQ. Full Rack | 46.85 Half Rack | 27.15

PORK BELLY BURNT ENDS ^{GF} ^{DF}

Kansas City style bacon, seasoned & smoked. | 16.50

1/4 CHICKEN ^{GF}

Dry-rubbed and smoked Ontario chicken. | 9 WEEKENDS ONLY

SMOKED SAUSAGE LINK

Locally made with our signature spice blend. | 7.5

Original ^{GF} | ^{DF}

Jalapeno Cheddar

ADD EXTRA GARNISH

Reg | 5 Lg | 10

- ★ PICKLES
- ★ HOUSE PICKLED JALAPENOS
- ★ HOUSE PICKLED ONIONS

CHOOSE YOUR MEATS

PROUDLY SOURCED FROM LOCAL FARMS

PITMASTER'S GUIDE



MEAT

We recommend about ½ pound of meat per person to keep bellies full & happy.

Please let us know about any allergies before ordering. While we do our best to accommodate, cross-contamination may occur.

SIDES

Two regular sides make a solid portion per person, and two regulars are equal to one large.