

Served with Pride and Joy!



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## \* HANK DADDY'S BARBECUE \*



APPS, SNACKS &

### PLENTY TO GO 'ROUND

## 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 | 14.95

### **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 | 15.95

### **NACHOS**

Fried tortilla chips, onions, tomato, jalapeños, olives, made in house cheese sauce and cheese | 19.95

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 pound 18 | 2 pounds 32

# AWARD-WINNING HOUSE MADE SAUCES

#### 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

2<sup>nd</sup> place winner at NBBQA

Sweet and spicy. This one brings the heat and flavour. GF | DF

# SHIP 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 | 22.45

### **MEXICAN STREET CORN SALAD**

Spring mix, topped with tomato, onion, corn, Crema dressing, feta cheese and grilled chicken |21.45

### **HOUSE SALAD**

Spring mix, lettuce, topped with tomato, carrots, onion. Your choice of lemon balsamic or ranch dressing | 12.45

### **VEGGIE BURGER COMBO**

Rice, mushroom and cheese based patty. Deep fried and topped with lettuce and tomato. Served on a brioche bun | 18.95 FOR THE VEGETARIANS

### \* BARBECUE THE WAY IT SHOULD BE! \*

## GLASSIC GUTS

### **SMOKED SAUSAGE**

Original OR Jalapeno Cheddar

2 link Plate | 19.99

Sandwich | 16.75

Topped with lettuce & tomato

### ST. LOUIS STYLE RIBS

Smoked Ontario ribs, spicerubbed and mopped in our house barbecue sauce.

 $\frac{1}{2}$  Rack | 35.55

Full Rack | 56.95\*

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, handpulled and tossed in our dry rub & Original Barbecue Sauce.

Plate | 22.95

Sandwich | 20.35

The Carolina Sandwich

| 20.55

Pulled pork, honey mustard & crispy fried onions.

American Hogster

Sandwich | 23.55

Pulled pork, $\frac{1}{2}$  Jalapeno Cheddar Sausage.

### 3 MEAT SAMPLE PLATE

The best way to try a bit of everything from the pit | 37.95

### **BEEF BRISKET**

### BEST SELLER

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

Chopped / Sliced

Plate | 29.55

Sandwich | 24.55

### **CHOOSE YOUR MEATS**

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

ADD MORE TO YOUR MEAL

PULLED PORK | 7

BEEF BRISKET | 11

ST.LOUIS RIBS | 10

CHICKEN WINGS | 10 GRILLED CHICKEN | 8

1/4 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) | 25.35



TURN FOR OUR AWARD WINNING SAUCES!

### OUARTER CHICKEN WEEKENDS ONLY

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

2 Piece Plate | 21.95

### NO SMOKE, STILL FIRE!

### NASHVILLE HOT FRIED CHICKEN 🥒



Fried chicken thighs tossed in Nashville heat with slaw and pickles on brioche | 22.55

#### GRILLED CHICKEN

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

Plate | 23.45

Sandwich | 21.35

Topped with lettuce & tomato

HOUSE MADE CONTROL OF THE PROPERTY OF THE PROP

POTATO SALAD OF DEF

FRIES OF DE

CORNBREAD

- 3<sup>GF</sup>

ASK YOUR SERVER ABOUT OUR SEASONAL SIDE.

BAKED BEANS OF

SLAW DF

\* SWEET POTATO FRIES + 3°F

GARDEN SALAD CHILI → MAC 'N' CHEESE +1

\*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, 11b of Wings & 2 Large Sides | 73.95

FEEDS FOUR

### MR.TURNER PLATTER

St. Louis Style Ribs, Beef Brisket, Sausage & 4 Large Sides | 133.35

### THE PICNIC PLATTER

Pulled Pork, Beef Brisket, Ribs, Sausage & 4 Sides FOR 2 | 66.95 FOR 4 | 115.95

FEEDS TWO

### HANK DADDY'S PLATTER FOR 2

Pulled Pork, Beef Brisket, Wings, Ribs & 2 Large Sides | 84.55

FEEDS FOUR

### HANK DADDY'S PLATTER FOR 4

Pulled Pork, Beef Brisket, Wings, Ribs, Sausage & 4 Sides | 178.35

FEEDS SIX WEEKENDS ONLY

### **COMPETITION PLATTER**

St. Louis Style Ribs, Beef Brisket, Pulled Pork, Quarter Chicken & 4 Large Sides | 215.55 +32 additional guest

POTATO SALAD DE BAKED BEANS OF SLAW DE

GARDEN SALAD

FRIES C CORNBREAD MAC 'N' CHEESE

CHILI SWEET POTATO FRIES

### **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**

#### PULLED PORK GF

Pork shoulder, pulled and tossed in our Original BBQ sauce | 14.55

### GRILLED CHICKEN GF

Chicken thighs, rubbed, grilled & sauced with Original Alabama or White | 16.25

### SMOKED CHICKEN WINGS GF

Dry-rubbed, smoked & fried. Served dry or sauced. 1LB|18 2LB|32

### BEEF BRISKET GF | DF

Certified Angus, doublerubbed, smoked low 'n slow. Chopped or Sliced | 21.95

### ST.LOUIS STYLE RIBS GF

Pork ribs, dry-rubbed, smoked, and sauced with our sweet Original BBQ. Full Rack | 46.55 Half Rack | 27

### PORK BELLY BURNT ENDS OF DEF

Kansas City style bacon, seasoned & smoked. | 15.95

### 1/4 CHICKEN GF

Dry-rubbed and smoked Ontario chicken. | 8 WEEKENDS ONLY

### SMOKED SAUSAGE LINK

Locally made with signature spice blend. | 7.5 Original GF | DF Jalapeno Cheddar

\* PICKLES

Reg|5 Lg|10

# PITMASTER'S

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

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

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