

QUIGLEY'S BBQ COMPANY

Real Smoke Real Slow Real Good

How Does Our BBQ Get So Good?

We start by rubbing all of our meats with our secret blend of BBQ spices. We then cook it real slow using mesquite, and apple wood for that smokey flavour. That's what makes our BBQ melt-in-your-mouth tender and tasty. We finish it by lathering it up with P.J.'s famous sauce, with 20 herbs and spices for that incredible nowhere to be found BBQ taste.

Dem Bones

Full pound of pork baby back ribs 20.99

Rib & Wing Combo

Our half pound of ribs and five jumbo wings 18.99

¼ Chicken Dinner

Leg 8.99 Breast 9.99

½ Chicken Dinner

½ BBQ chicken 14.99

½ Rack Ribs & ¼ Chicken

Half pound of ribs, ¼ chicken dark 18.99

Half pound of ribs, ¼ chicken white 19.99

*All BBQ plates come with fries, homemade slaw,
baked beans and extra dipping sauce*

PRIME ANGUS BURGERS

Grilled prime Angus chuck with our secret blend of spices, on a grilled ciabatta bun with lettuce, tomato and red onion. Topped with a pickle and tomato spear and served with fries.

Classic

For the less adventurous 9.29

Cheeseburger

Our classic burger with melted Canadian cheddar 9.49

Bacon Cheeseburger

Classic burger with Canadian cheddar and two strips of smokey bacon 10.99

Southern Smokehouse Burger

Classic burger topped with chili, jalapeños, sour cream, salsa fresca and Jack cheese 10.99

Smokey Mountain

Classic burger with smokey BBQ sauce, cheddar cheese, smoked bacon and topped with onion rings 10.99

Add any of the following toppings for only 0.99 each:

BBQ sauce, guacamole, jalapeños, cheddar cheese, Jack cheese, bacon, fried onions, fried mushrooms, fried peppers or salsa fresco.