



GATOR Q MENU

222 NE First Avenue
 High Springs FL 32643
 (386) 454-9823
 Mon- Sat (Sundays by request)
 11:30 - 8:00
 Follow us on Face Book!

BENCHWARMERS

Corn Nuggets	\$3.79
Fried Pickles	\$3.79
Fried Okra	\$3.79
Onion Rings	\$3.79
Mozzarella Sticks (6)	\$4.79
Sweet Potato Fries	\$3.79
BBQ Eggroll (1)	\$1.89
BBQ Pork Fries	\$6.99

PLATTERS

Served with two sides and Texas Toast

PULLED PORK	\$8.99
QUARTER CHICKEN	\$6.99
HALF CHICKEN	\$8.99
SMOKED TURKEY	\$8.99
3 RIB PLATTER	\$7.99
½ SLAB ST LOUIS RIBS	\$9.99
FULL SLAB ST LOUIS RIBS	\$17.99

WINGS & THINGS

Smoked or fried naked!
 MILD, MEDIUM, HOT, PUNISHMENT,
 HONEY BBQ, HOT GARLIC, HOT HONEY
 GARLIC, TERIYAKI, HOT TERIYAKI,
 HOT GARLIC, ETC

Don't see what you want? Just ask!

5 WINGS	\$3.99
10 WINGS	\$6.99
20 WINGS	\$13.79
50 WINGS	\$29.99
3 TENDERS	\$3.99
5 TENDERS	\$6.99
10 TENDERS	\$13.79
20 TENDERS	\$26.99

JUMBO SLOPPY Q

Our Traditional "BBQ Sandwich"
 Overloaded pulled pork sandwich on a
 lightly grilled bun (or Texas Toast on
 request) then smothered in our made from
 scratch Ode to Arthur Bryant sauce and
 topped with fresh frizzled onions and a
 heaping scoop of our homemade coleslaw.

MEMPHIS CLUB

A BBQ version of the old favorite
 Heaps of our delicious smoked turkey and
 pulled pork towered upon Texas Toast,
 accompanied by frizzled onions, layers of
 melted Colby jack cheese and our made
 from scratch ever so smoky and melt in
 your mouth good Memphis Spice sauce.
 A sandwich fit for a pit master.

Either specialty sandwich **\$6.99**

BEVERAGES

We Offer 2 sizes:

20 oz \$1.69 32 oz \$1.99

Coke, Diet Coke,
 Cherry Coke, Sprite,
 Lemonade, Barq's
 Rootbeer,
 Sweetened and
 Unsweetened Tea,
 and
 Kool-aid (Usually
 Grape)
 No. We do not have
 Beer.

COMBO PLATTERS

Served with two sides and Texas Toast

3 RIBS & ¼ CHICKEN	\$10.99
3 RIBS & PULLED PORK	\$10.99
PULLED PORK AND ¼ CHICKEN	\$10.99
PULLED PORK, TURKEY, ¼ CHICKEN	\$11.99
PULLED PORK W/5 WINGS	\$10.99

OFFSIDES

Coleslaw, potato salad,
 collard greens, BBQ beans:
 Side \$1.79, Pint \$3.79,
 Quart \$6.99

Macaroni and cheese:
 Side \$1.79, Pint \$3.99,
 Quart \$7.79

French Fries: \$1.89
 Texas Toast: .59

PEE WEE (10 AND UNDER PLEASE)

CHICKEN FINGERS W/1 SIDE OR
 KID MAC N CHEESE OR
 GRILLED CHEESE W/1 SIDE OR **\$3.99**
 JR PORK SANDWICH W/1 SIDE OR
 MINI CORN DOGS W/ 1 SIDE

¼ CHICKEN W/1 SIDE	\$5.99
JUNIOR RIBS (2) W/1 SIDE	\$6.99

SANDWICHES

Served on bun or Texas Toast

PULLED PORK, CHICKEN, OR SMOKED TURKEY

No Side \$4.49
 One Side \$5.99
 Two Sides \$6.99

BUFFALO CHICKEN

No Side \$5.49
 One Side \$6.99
 Two Sides \$7.99

SIDELINERS

¼ LB PULLED PORK	\$6.99
1 LB PULLED PORK	\$9.99
¼ LB PULLED CHICKEN	\$6.99
1 LB PULLED CHICKEN	\$9.99
¼ LB SMOKED TURKEY	\$7.99
1 LB SMOKED TURKEY	\$10.99
HALF SMOKED CHICKEN	\$6.99
WHOLE SMOKED CHICKEN	\$10.99
½ SLAB ST LOUIS RIBS	\$8.99
FULL SLAB ST LOUIS RIBS	\$15.99

Some things you should know about "The Q":

Our sauces and sides are homemade
 Our meats are smoked on the premises using local wood -
 Even our dry rub is made from scratch
 NO Beer, NO Fish, NO Salads, NO Problem!

TEAM MEALS

SPECIAL TEAMS \$29.99

½ Slab St Louis Ribs, ½ Smoked Chicken, ¼ lb Pulled Pork, ¼ lb
 Smoked Turkey, 2 Pint Sides and Texas Toast

OFFENSIVE LINE \$49.99

1 Slab St Louis Ribs, 1 Smoked Chicken, ½ lb Pulled Pork, ½ lb Smoked
 Turkey, 3 Pint Sides and Texas Toast

DEFENSIVE LINE \$79.99

1 Slab St Louis Ribs, 1 Smoked Chicken, 1 lb Pulled Pork, 1 lb Smoked
 Turkey, 20 Wings any way, 2 Quart Sides and Texas Toast

HOMEMADE BBQ SAUCES

Aside from the Sloppy Q and Memphis Club, we do not serve sauce on our
 BBQ unless requested. The meat is so good it doesn't really need it.

But, in case you need something to dip your Texas Toast into:

Ode to Arthur Bryant: A rich tomato and molasses based sauce that actually has pork
 bark reduced down into it - served warm

North Carolina Sweet: A dark brown sugar and butter based sauce that is a crowd
 favorite - very sweet with mild undertones

Memphis Spice: A traditional tomato based sauce with a smoky flavor and fresh garlic
 and onions simmered to perfection

Alabama White: A well known sauce in Alabama, a cayenne and horseradish blend,
 good for BBQ and anything fried

Smokin' Sweet: A twist on the North Carolina Sweet - a sizzling heat creeps up on you
 after the sweetness caresses your taste buds

Tangy Honey Mustard: Made with often local honey, a touch of Chablis, and cooked to a
 smooth and savory perfection

Cockamamie: A meeting of the BBQ and Asian minds, this sauce boasts finely ground
 Sriracha peppers and delivers slow steady heat to your lips

HOT Vinegar: Not for the faint at heart, this vinegar and pepper sauce has diced
 habeneros, cayennes, poblanos, and jalapenos that have all been smoked for three hours
 and then blended with vinegar and a few other flavorful ingredients.

Brette's Special Reserve: A blend of peppers from the garden, Sriracha, extra cayenne,
 and some secret twists that'll leave your lips numb but your tongue and tummy happy.

East Carolina: An homage to the sweet and mild vinegar sauces you think of when you
 think about the Carolina coast and its sauces.

Not sure which one? Try them all. Have as much as you need - we'll make more!

GATORQ.COM

Southern BBQ like you remember it