APPETIZERS

CAST IRON CORNBREAD
jalapeño jelly and honey butter 6.95

SPICY SMOTHERED HOT WINGS
fairy homemade wing sauce, blue cheese crumbles, jicama slaw 10.95

SHREDDED ONION STRIPS
homemade ranch 6.95

SMOKY GUACAMOLE
homemade tortilla chips, charred salsa 8.95

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 12.95

CLASSIC SPINACH & ARTICHOKE DIP
homemade tortilla chips, charred salsa, sour cream 10.95

DEVILED EGGS
crispy smoked ham, sweet chiptole seasoning 6.95

GUS’S BBQ SLIDERS
cheddar cheese, shredded onion strings, original bbq sauce, served medium 11.95, add a fourth slider +2.25

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

SOUP AND CHILI

SMOKEHOUSE CHILI
CUP 6.95 BOWL 8.95 nebraska ground beef, cheddar cheese, red onion, pickled jalapeños

DAILY SOUP
CUP 5.95 BOWL 7.95

SOUTHERN KITCHEN

FRIED CHICKEN
half of a boneless chicken, roasted garlic mashed potatoes, braised southern greens, apple cider gravy 18.95

CHICKEN FRIENDED STEAK
breadcr steak cutlet, country gravy, roasted garlic mashed potatoes, creamed corn 16.95

SPICED CATFISH & CHIPS
cornmeal seasoned, french fries, spicy tartar sauce 13.95

FRIED CHICKEN AND WAFFLES
saturday and sunday only boneless southern fried chicken, golden waffle, spiced watermelon 14.95

SOUTHERN FRIED CHICKEN
half of a boneless chicken, roasted garlic mashed potatoes, braised southern greens, apple cider gravy 18.95

MAC AND CHEESE
three cheese sauce, applewood smoked bacon, black pepper jalapeños, crispy bread crumbs, truffle oil 13.95

GUMBO
chicken, jumbo shrimp, andouille sausage, traditional dark roux, white rice, fried okra 18.95

NASHVILLE HOT CHICKEN
boneless southern fried chicken, nashville dust, cole slaw, red skin potato salad, pickles 18.95

SHRIMP & GRITS
grilled shrimp, jalapeño cheddar grits, andouille sausage, gumbo gravy, pickled okra 17.95

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

SMOKED PORTOBELLO SALAD
romaine, radicchio & kale, grilled corn, roasted asparagus, green beans, smoked tomatoes, radish, celery, feta cheese, creamy oregano vinaigrette 12.95

PULLED PORK TOSTADA
mixed greens, corn salsa, tomatillo black beans, smoked mozzarella, smoked guacamole, tortilla chips, balsamic vinaigrette 13.95

GREENS

SMOKED SALMON SALAD
bourbon cured and smoked salmon, kale, couscous, red bell pepper, tomato, cucumber, sliced grapes, dill, smoked tomato vinaigrette 14.95

GUS’S OLD FASHIONED COBB
smoked turkey, romaine, blue cheese crumbles, applewood smoked bacon, avocado, tomato, chives, house-boiled egg, sherry vinaigrette 13.95

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 14.95, sub blackened chicken ne

ALL BBQ SPECIALTIES COME WITH A CHOICE OF TWO SIDES:

FRENCH FRIES
SWEET POTATO FRIES
COLE SLAW
DIRTY RICE
MAC N’ CHEESE
BBQ BAKED BEANS
CREAMED CORN
FRY BROWN RICE
RED SKIN POTATO SALAD
JALAPENO CHEDDAR GRITS
LOUISIANA RED BEANS & RICE
SEASONAL VEGETABLE

add a house salad* or caesar salad 4.95

RIBS & TWO MEAT COMBO
your choice of:
memphis baby back ribs or st. louis spare ribs, and two of the following:
california style pulled pork / texas beef brisket / smoked sausage 24.95

CHICKEN & TWO MEAT COMBO
your choice of:
bbq brick chicken or southern fried chicken, and two of the following:
california style pulled pork / texas beef brisket / smoked sausage 25.95

MEMPHIS BABY BACK RIBS
brushed with our original bbq sauce
full rack 27.95 / half 23.95

ST. LOUIS SPARE RIBS
brushed with our original bbq sauce
full rack 27.95 / half 23.95

BBQ BRICK CHICKEN
half of a boneless chicken
grilled and brushed with our original bbq sauce 18.95

PEPPERCORN CRUSTED TRI-TIP
glazed with our original bbq sauce, served medium 20.95

SMOKED SAUSAGE
two signature smoked sausages
grilled and brushed in bbq sauce, choice of: gus’s original or jalapeño cheddar 13.95

RIBS & CHICKEN
your choice of:
memphis baby back or st. louis spare ribs and bbq brick chicken or southern fried chicken 24.95

PICNIC PLATTER
your choice of:
memphis baby back or st. louis spare ribs, and bbq brick chicken or southern fried chicken, and one of the following: california style pulled pork / texas beef brisket / smoked sausage 34.95

CAJUN SPONGE CAKE
ginger snap cookie, banana pudding, vanilla bean, cajun spice, house-made praline 10.95

BBQ SEASONED SATURDAY AND SUNDAY
our bbq is seasoned overnight and then smoked low and slow for up to 14 hours, we use whole pecan logs in order 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.
WE USE ONLY THE HIGHEST QUALITY NEBRASKA CHUCK FOR OUR BURGERS.

BURGERS

GUS’S FAMOUS BURGER
cheddar cheese, applewood smoked bacon, shredded onion strings, original bbq sauce, roasted garlic aioli, toasted bun 14.95

BRISKET
burnt end burger
brisket burnt ends, cheese sauce, pickled jalapeños, yellow mustard, toasted pretzel bun 14.95

THE ALL AMERICAN
shredded lettuce, tomato, red onion, pickle, cheddar cheese, thousand island, sweet pickled relish, toasted bun 14.95

THE VEGETARIAN
bbq-soy glaze, arugula, tomato, red onion, smoked mozzarella, roasted garlic aioli, toasted bun 12.95

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 SANDWICHES

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

RIB SANDWICH
original bbq sauce, cole slaw, roasted garlic aioli, rustic ciabatta bun 13.95

SMOKED PASTRAMI SANDWICH
chow chow, thousand island, pickles, Carolina gold, toasted pretzel bun 14.95

SMOKED TRI-TIP CAPRESE
fresh mozzarella and basil salsa, arugula, gus’s mayo, balsamic, toasted french roll 14.95

BBQ CHICKEN SANDWICH
gruyere cheese, shredded onion strings, original bbq sauce, roasted garlic aioli, toasted bun 12.95

GUS’S FRIED CHICKEN SANDWICH
spicy bbq & ranch sauce, pickles, smoked jalapeno aioli, toasted bun 13.95

CAJUN CATFISH SANDWICH
blackened or fried, shredded lettuce, tomato, red onion, spicy tartar sauce, toasted bun 13.95

SMOKED TURKEY MELT
fontina, caramelized onions, smoked jalapeno aioli, toasted french roll 12.95 +1.75

DRINKS

SHAKES & MALTS
root beer float 5.95
hand scooped shakes & malts 5.95
french vanilla bean, chocolate or our seasonal flavor soda 2.95
coke, diet coke, sprite or ginger ale
fresh squeezed lemonade 3.75
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

COFFEE & 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 or green tea

SIGNATURE SIDES

FRENCH FRIES 4.95
SWEET POTATO FRIES 4.95
BRAISED SOUTHERN GREENS 3.95
BBQ BAKED BEANS 3.95
ROASTED GARLIC MASHED POTATOES 3.95
RED SKIN POTATO SALAD 3.95
JALAPEÑO CHEDDAR GRITS 3.95
LOUISIANA RED BEANS & RICE 3.95
SEASONAL VEGETABLE 4.95
CREAMED CORN 4.95
MAC & CHEESE 4.95
COLE SLAW 3.95
DIRTY RICE 3.95

GUS’S WEEKEND BREAKFAST

COME JOIN US EVERY SATURDAY AND SUNDAY
FROM 8:30 AM - 2 PM
FOR A FULL BREAKFAST MENU WITH ALL THE CLASSICS
INCLUDING
GUS’S ‘ALMOST FAMOUS’ CINNAMON SKILLET BUN
our homemade cinnamon bun made with raisins and pecans topped with a cream cheese glaze

Please notify us of any food allergies. *Contains Peanuts and/or Peanut Oil. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.