

# Q's Beverage Offerings:

## Q's Killer Bourbon Based Drink List

**The Triple Crown-** This is Q's take on a Mint Julep. We have three wonderful Bourbons (Makers Mark, Jim Beam, and Wild Turkey) whisked together to pack a punch added to some fresh mint and sugar.

**The Qhattan-** A Manhattan that delivers a more than expected. This is blend of 3 great Bourbons (Makers Mark, Jim Beam, and Wild Turkey) and a touch of sweet vermouh and garnished with the classic cheery.

**The New Fashion-** This is Q's take on an old fashion, we have muddled Cherry with Makers Mark Bourbon and apple juice with a touch of bitters.

**Kentucky Lemonade-** Our blend of 3 Bourbons (Makers Mark, Jim Beam, and Wild Turkey) and Fresh Lemonade

### Whiskey/Bourbon:

Makers Mark  
Jim Beam  
Jack Daniels  
Knob Creek  
Wild Turkey  
Crown Royal  
Seagram's 7  
Jameson  
Yukon Jack  
Southern Comfort

### Scotch:

Johnnie Walker Black  
Chivas 12  
Chivas 18  
Dewars 12  
Glenlivet 12

### Gin:

Gordon  
Tanqueray  
Bombay Sapphire  
Beefeater

### Rum:

Flor de Cana White  
Captain Morgan  
Bacardi  
Malibu

### Tequila:

Patron Silver and Anejo  
Sauza  
Jose Cuervo Black

### Vodka:

Smirnoff  
Absolut  
Ketel One and Citroen  
Titos Handmade from Texas  
Ultimat

### Cordials:

Hennessy VSOP Cognac  
Courvoisier VS Cognac  
Grand Marnier  
Sambuca  
Kahlua  
Bailey's Irish Bream  
Amaretto  
Frangelico  
Fernet Branca  
Lillet Blanc  
Jagermeister

### Wine:

<b>Sparkling:</b>	GL	BTL	
Charles Lafite Brut, France		\$7	\$24
Pommery Brut "PoP" (Splits, 187ml Btl)		\$9	

### Whites:

Chardonnay, Red Diamond, Washington St.	\$7	\$24
Pinot Grigio, Principato, Italy	\$6	\$22

### Reds:

Cabemet Sauvignon, Estancia, California	\$9	\$30
Malbec, Graffigna "Centenario", Argentina	\$9	\$30
Shiraz, Wolf Blass, South Australia	\$8	\$23
Zinfandel, Rosenblum, California	\$9	\$30

**Barbeque Favorites- Here are some great pairings of some great value red wines with barbeque.**

### \$29 Each

Shiraz/Cabemet, Inkberry, Central Australia  
Shiraz/Grenache, St. Hallet "Gamekeepers Rsv." Australia

### Q's Featured Cowboy Classic Wine:

Wily Jack Cabemet, Chardonnay, and Zinfandel \$5/glass \$19/bottle

### Beers:

#### Draft:

Budweiser  
Pabst Blue Ribbon  
Narragansett Lager  
Shiner Bock  
Dogfish Head 60 min IPA

#### Bottled:

#### Domestic:

Yuenling  
Miller Lite  
Abita Turbo Dog  
Rogue Dead Guy Ale  
Stone Arrogant Bastard (22oz)  
Stone Ruination Double IPA

Victory Hop Devil IPA

Victory Prima Pils

Sierra Nevada Pale Ale

Shipyard Old Thumper

Sam Adams Boston Lager

Brooklyn Brown Ale

Anchor Steam

Dogfish Head Indian Brown

Dogfish Head 90 min IPA

Dogfish Head Midas Touch

#### South America and the Caribbean:

Corona

Dos Equis

Negro Modelo

Red Stripe

Cerveza Aguila

Prestige

Presidente

#### European:

Bass Ale

New Castle Brown Ale

Guinness Stout

Heineken Light

Peroni Nastro Azzuro Lager

Stella Artois

Chimay White

Hoegaarden

#### Cans:

Pabst Blue Ribbon

Coors Light

Grape NehaDr. Pepper

#### Water:

San Pellegrino 1 ltr  
Purified

## Non Alcoholic and Other Beverages:

### Sodas:

#### Fountain-\$2.00

Root Beer, Coke, Diet Coke, Sprite, and Birch Beer,  
Ginger Ale

#### Bottled-\$4.00

Orange Crush-\$2.50, Grape Nehi-\$2.50, Mexican Coke-\$2.50  
RC Cola-\$3, Bull Dog Root Beer-\$4, Dr. Pepper-3,  
Mr. Q Cumber-\$3, Sun Drop-\$2.50, CheerWine-\$4

#### Water:

SanPeligrino 1 Liter Btl-\$4.95

## \*Ice Tea, Sweet Tea Lemonade, and Pink Lemonade-\$2.00

### Juices:

Cranberry-  
Orange (Tropicana)-  
Pineapple (Dole)-  
Grapefruit (Tropicana)-

Energy Drink

## Coffee by Lavazza

Coffee (Reg/Decaf)-\$

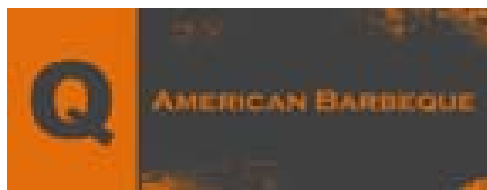
Espresso-\$

Cappuccino-\$

Café Latte-\$

Macchiato-\$

Café con Leche-\$



### Pit Plates And Combinations

**\*Dry Rubbed Pork Spareribs**  
Been Sitting In Rub For At Least A Day, You Sauce'em At  
The Table The Way You Like To  
½ Rack \$9 Full Rack \$18

**\*Kansas City Baby Back Ribs**  
Slow Roasted And Glazed With Hop Sings'  
Light Tomato - Peanut Sauce  
½ Rack \$9 Full Rack \$18

**Gotta Have Ribs!** ½ Rack Of Rubbed Spare Ribs  
And ½ Rack Of Hop Sings' KC Style Sweeties \$18

**Barbeque Q Chicken, Brined, Then Pit Smoked**  
And Rubbed Up With Q's House Glaze.  
½ \$8 Or Whole \$16

**Whole Organic Chicken, Just Like The Yard Bird Above**  
But Extra Fancy And Good For Ya, Ample For two  
Or Share Family Style Sectioned In 1/8's \$28

**Q Taste Plate:** 2 Spare Ribs, 2 Baby Back Ribs,  
¼ Pit Roasted Yard Bird (Leg And Thigh) \$18

**Pit Roasted Pulled Pork, Texas Toast, Cole Slaw**  
And Pit Beans \$15.95

All Of The Above Served With  
House Made Pickles And Cornbread

**Q's Burger:** 10 Ounces Of Natural Brandt Farm's Beef,  
Thick Sliced Cheddar, Pit Roasted Onions, Lettuce Tomato  
& Pickle on an Onion Potato Roll With House Fries \$12  
Add Apple Wood Slab Bacon \$2

### FROM THE AZTEC GRILL

*Mesquite And Hardwood  
Fired*

Petit Filet Mignon  
8 Oz \$28

Grass Fed City Cut  
Sirloin \$38

KC Style Prime 16 Ounce  
Rib Eye Steak \$38

Texas T-Bone  
Prime 20 Ounce \$48

Wild Pacific Salmon  
P/A

Local Fish Of The Day  
P/A

*Above Includes A Chopped  
Salad, Caesar Salad  
Or One Side*

**\*Flash Grilled Chicken Cutlet**  
Paillard Style, Arugula Endive  
Salad \$25

*Aztec Items  
Are Seasoned With  
House Roasted Garlic Salt And  
Sweet Herb Butter*

### Sides \$5

Fried Okra And Pickles

Texas Pit Beans

Simmered Collard Greens  
With Bacon

Idaho Mashed Potatoes  
How Much Butter Is In This  
Stuff???

House Slaw

Oh Slap My Face Mac'n Cheese  
Family Style (Good For 4) \$16

Anson Mills Antebellum  
Cheese Grits

Wood Roasted Vegetables

### Salad

#### Wedge

Iceberg, Buttermilk Blue,  
Crisp Pork Belly \$8

#### Bowl

Chopped Vegetables And Greens With  
House Marinated Feta,  
Black Olives, Chopped Tomatoes,  
Oregano, Red Wine Vinegar  
And Extra Virgin Olive Oil \$8

#### Caesar

Chopped Or Not  
That's Your Decision \$7

#### Organic Spinach

Sliced Mushrooms, Dried Cherries,  
Warm Bacon Sherry Dressing \$7

**Q-Zillah!!** Plenty For 2 Persons, ½ Rack Spare Ribs,  
½ Rack Baby Back, ½ Pit Chicken, ½ Pound Of Pull Pork,  
Cole Slaw, Pit Beans, House Made Pickles And Cornbread \$35

"I'VE HAND  
SELECTED EACH  
HOG BEFORE I  
PUT 'EM IN  
MY PIT."  
*PITMASTER*



### HOUSE SPECIAL INVENTIONS

**\*Q Doggie**  
Pulled Hog, House Slaw All Set In  
A Toasted Dog Bun With Fried Pickles \$7

**\*Q Sliders**  
Certified Angus Beef, Andouille,  
Pepper Jack, Chipotle Mayo, Slider Roll \$10

**\*Land Slide**  
1 Q Slider, 1 Pulled Pork Slider, 1 Beef Short Rib Sloppy Slider \$12

**\*Pit Smoked Tasty Wings**  
Tossed Around In A Mess Of Good Stuff  
6 Pcs \$5 20 Pcs \$15

**\*Q's Special Deviled Eggs 4Pcs \$6**

### WE'LL CATER ANYTHING

ANY TIME, ANY PLACE  
WITH SHORT NOTICE  
WE'LL PACK IT UP,  
DELIVER IT, SET IT  
UP, SERVE  
AND CLEAN UP TOO!

### DESSERTS

**\*Blue Bell Texas Ice Cream  
Sundae \$5**

**\*Oh Spank My Yams Sweet Potato  
Cobbler \$6**

**\*Buttermilk Shortcakes With Mixed  
Berries \$9**

**\*Toasted Pound Cake Ice Cream  
Sandwich \$8**

**FAMILY STYLE DESSERTS**  
(Good For 4) \$16

**\*Apple Crisp Crumble Topping**

**\*Bread Pudding, Caramel, Pecans,  
Golden Raisins**

**INDIVIDUAL MEATS**  
ADD TO ANOTHER PLATE  
OR ORDER INDIVIDUALLY OR MIXED  
½ Pound or Pound

**\*Beef Brisket \$9/18**

**\*Pulled Pork \$10/20**

**\*Sliced Smoked Turkey Breast \$9/18**

**CHECK THE WEBSITE FOR  
LIVE MUSIC CALADER  
AND SPECIAL EVENTS**

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