



After opening in 2003, RJ's has been featured on Kansas City's Check Please! and on Food Network's Diners, Drive-Ins & Dives. RJ's has enjoyed countless reviews and nods in Kansas City news and lifestyle publications and has hosted numerous national and international BBQ travelers among its devoted local following. RJ's continues to strive to serve their customers the very best BBQ Kansas City has to offer.

STARTERS

ANGIE'S SALAD	6	BRISKET STEAK SOUP	5.5/8
House salad with mixed greens, craisins, croutons, bell peppers, tomatoes, and cucumbers.		A hearty soup made with mixed vegetables and smoked brisket in a warm, peppery broth.	
BBQ SALAD	12	GUMBO OF THE DAY	5.5/8
Angie's Salad topped with your choice of our freshly smoked meat and a hard-boiled egg.		A Cajun-spiced soup made with rice, okra and our smoked sausage.	
JALAPEÑO SAUSAGE	Ground pork butt mixed with diced jalapenos, rolled up in corn husks & smoked.		8
SMOKED WINGS	House-smoked chicken wings served with your choice of sauce.		7.5/12.5
BBQ NACHO	Crispy corn tortilla chips topped with beans, pico de gallo, three types of cheese, jalapeños, sour cream and topped with your choice of beef, pork, or chicken.		9/12.5
BBQ SHRIMP	Pan seared Gulf Shrimp sautéed with white wine, garlic, cream, and our BBQ butter.		9
BISON EMPANADAS	Seasoned ground bison meat in a pastry shell fried golden and served with chipotle mayo.		7.5
ONION RINGS	Thick, crispy, breaded deep-fried onion rings.		7.5/10
FRIED PICKLE FRIES	Thin, lightly breaded pickle strips deep-fried to perfection and served with ranch dressing.		7
CORN FRITTERS	Bite-size nuggets of golden fried sweet corn and served with ranch dressing.		7.5
FRIED PORTOBELLOS	Golden fried portobello mushrooms served with horseradish cream.		10

SANDWICHES

SIDES

All sandwiches are served a la carte
Smoked Meat Options Include: Pulled Pork, Beef Brisket, Chicken, Sausage, Ham, or Turkey.

JUMBO	Your choice of up to two smoked meats on a lightly toasted sesame seed bun.	9
CLASSIC	Your choice of one smoked meat on a lightly toasted bun.	7
PO'BOY	Pulled pork or sliced chicken breast served on a toasted hoagie bun and topped with slaw.	9
BURNT END	Slow-smoked beef, pork, or pork belly burnt ends served on a toasted hoagie bun.	9.5
CHOPPED BRISKET	Chopped beef brisket served on a toasted hoagie bun.	9
BRISKET BURGER	An 8oz ground brisket patty grilled to perfection!	9

\$.75 EXTRAS		\$1 EXTRAS
Cheese	Sautéed Onions	Fried Egg
Jalapeños	Sautéed Mushrooms	Smoked Bacon
Pico de Gallo	Sautéed peppers	Onion Rings (2)

	REGULAR	LARGE
BOB-BE-QUE BEANS	3.5	4.5
CHEESY CORNBAKE	3.5	4.5
COLE SLAW	3.5	4.5
POTATO SALAD	3.5	4.5
MAC & CHEESE	3.5	5
CAJUN RICE	4	5.5
SPINACH GREENS	4.5	6.5
VEGGIE OF THE DAY	4.5	6.5
FRENCH FRIES	3.5	5
SWEET POTATO FRIES	4.5	6.5
CORN ON THE COBB	3.5	-
FRIED OKRA	4.5	6.5

A gratuity of 18% will automatically be added to parties of 8 or more

SHACK PLATTERS

All Shack Platters are served with Texas toast, a pickle spear, and a side.

Smoked Meat Options Include: Pulled Pork, Beef Brisket, Chicken, Sausage, Chopped Rib, Ham, or Turkey. Sub Pork, Pork Belly, or Brisket Burnt Ends for \$2

ANY 2 MEATS 15
Your choice of any two of our smoked meats.

4 RIB DINNER 16
Four hickory-smoked St. Louis style ribs.

3 RIB AND MEAT 16
Three St. Louis style spareribs paired with a pile of your choice of smoked meat.

BURNT ENDS 16
A half-pound of pork, pork belly, or beef brisket burnt ends.

DEEP FRIED CATFISH 15
Two boneless catfish filets deep-fried until golden brown and served tartar sauce.

ATLANTIC SALMON 17
Salmon filet pan seared or blackened. Served with a lemon wedge and tartar sauce.

SHACK PLATTERS TO SHARE

All Shack Platters to Share are served with Texas toast, a pickle spear, and two sides.

Smoked Meat Options Include: Pulled Pork, Beef Brisket, Chicken, Sausage, Chopped Rib, Ham, or Turkey. Sub Pork, Pork Belly, or Brisket Burnt Ends for \$2

WINGS, RIBS & BURNT ENDS 35
Six slow-smoked wings, half slab of St. Louis ribs and your choice of pork, pork belly, or beef brisket burnt ends.

THE REALLY BIG RIB AND MEAT 35
A huge portion of meat! Half slab of St. Louis-style ribs and your choice of up to three smoked meats.

SLABS

All slabs are served a la carte with Texas toast and a pickle spear.

FULL SLAB 24
A center-cut slab of tender pork ribs smoked to perfection.

DENVERCUT LAMBRIBS 22.5
A full slab of Denver-cut lamb ribs.

1/2 SLAB 15
Half a slab of our center-cut pork ribs smoked to perfection.

STEAKS

Our Signature Smoked Steaks! All steaks are Certified Angus Beef, seared in a cast-iron skillet, then hickory smoked until they reach your desired temperature. All steaks are served with your choice of side or baked potato.

80Z FILET MIGNON 35

120Z KC STRIP 27.5

Available Friday
& Saturday
night after 4pm



BEVERAGES

Coke, Diet Coke, Dr. Pepper, Coke Zero Sugar, Sprite, Barq’s Red Cream Soda, Root Beer, and Minute Maid Lemonade.

Unsweet and Sweet Tea Available

2.5 (FREE REFILLS)



KID’S MENU

CHICKEN FINGERS

GRILLED CHEESE

HOT DOG

LIL’ ONE SANDWICH

MAC & CHEESE

KID’S RIB

5.5

All kid’s menu items are served with fries, beans, potato salad, or cole slaw and a small drink.