



At Rally our passion for great Southern-style BBQ is what drives us!

As food lovers & sports fans, our goal is to provide the ultimate venue to eat, drink & cheer. We use the best quality meats and fresh ingredients that are locally available to us. Our sauces, rubs, and dressings are all made in-house. Our chicken comes from a Mennonite farm in St. Jacobs Ontario, our pork is locally sourced and our steaks are Certified Angus Beef®.

We don't just BBQ we SMOKE! Southern-style smoked BBQ is rich in tradition of cooking meat slowly using a wood fire. We use two wood burning smokers and slow cook our meat 3 to 12 hours daily. Smoked meat has a distinct pink ring around the outside of the meat. When you see this ring it is proof that what you're eating was slow cooked in a smoker. Our pork, brisket, ribs, bacon & chicken including our wings are all smoked for hours creating a smokey flavor you won't soon forget! Our burgers are ground fresh daily and are made without any binders or fillers making that perfect, juicy burger.

Top it all off with over 13 exceptional draughts on tap & our friendly service we are confident you will love our BBQ as much as we do!

**We love BBQ!
We hope you love ours!**



APPETIZERS

TOMATO BISQUE SOUP	\$6
DAILY SOUP SPECIAL	\$6
GRILLED CHEESE AND TOMATO BISQUE	\$10
<ul style="list-style-type: none"> ● NOT YOUR EVERYDAY GRILLED CHEESE CAMELIZED ONIONS AND SHARP CHEDDAR ON SOUR DOUGH. ● SWEET AND STINKY GRILLED CHEESE HOMEMADE BACON, BLUE CHEESE AND PLUM PRESERVE ON SOUR DOUGH. 	

SMOKED! PULLED CHICKEN QUESADILLA	\$12
SMOKEY, SLOW COOKED CHICKEN, PULLED TO SHREDS AND SAUCED, THEN BAKED IN A TORTILLA WITH CHEESE, PEPPERS AND ONIONS. SERVED WITH A SOUR CREAM AND SALSA DIP.	

CRAB CAKES	\$12
THE BEST HOMEMADE PANKO CRUSTED DUNGENESS CRAB CAKES YOU'LL EVER HAVE SERVED WITH OUR DELICIOUS HOUSE MADE TARTAR SAUCE.	

CALAMARI	\$10
DEEP FRIED SQUID WITH A LIGHT & CRISPY CRUST, SERVED WITH CAJUN AIOLI.	

FISH TACOS	\$12
PANKO CRUSTED COD, PICO DE GALLO AND TEQUILA JALEPINO LIME SAUCE ON A SOFT TORTILLA. SERVED IN PAIRS, ONE FOR EACH HAND!	

NACHO LIBRE PLATTER	\$16
FRESH CRISPY CORN TORTILLA CHIPS LAYERED WITH BEEF CHILI, ONIONS, JALAPENO PEPPERS, OLIVES AND A BLEND OF CHEESES. SERVED WITH A SOUR CREAM AND SALSA DIP.	
ADD PULLED PORK \$4. ADD GUACAMOLE \$4.	

PULLED PORK POUTINE	\$11
OUR PULLED PORK, CHEESE CURDS AND HOMEMADE GRAVY OVER A MOUNTAIN OF FRIES.	
CLASSIC VERSION ALSO AVAILABLE FOR \$8	

RALLY SLIDERS	\$12
THREE OF OUR FAMOUS PULLED PORK SANDWICHES IN MINIATURE. CHOICE OF PULLED PORK OR BRISKET. GREAT FOR SHARING!	

SMOKED! CHICKEN WINGS (1LB)	\$12
JUMBO WINGS TOSSED IN OUR SIGNATURE BBQ SAUCE. AVAILABLE IN MILD, MEDIUM, HOT OR SUICIDE.	

SALADS

SMOKEHOUSE CAESAR	\$10
CRISP ROMAINE LETTUCE TOSSED IN A CREAMY GARLIC DRESSING, TOPPED WITH PARMIGIANO REGGIANO, CROUTONS & HOUSE-SMOKED BACON.	

ROASTED BEET SALAD	\$12
ROASTED ONTARIO BEETS, GOAT CHEESE AND TOASTED WALNUTS, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND A BALSAMIC REDUCTION.	

THE VILLAGER	\$12
CLASSIC LEAFLESS GREEK SALAD DRESSED IN LEMON VINAIGRETTE.	

GARDEN SALAD	\$7
MESCLUN GREENS TOSSED IN BALSAMIC VINAIGRETTE.	

Additions: Pulled Pork, Mennonite Chicken Breast, Shrimp Skewer, Single Piece Fried Chicken -\$4

SANDWICHES

ALL SANDWICHES ARE SERVED WITH COLESLAW AND ONE CHOICE OF THE FOLLOWING SIDES: FRENCH FRIES, ONION RINGS, OR BBQ BAKED BEANS.

SUBSTITUTE:

SWEET POTATO FRIES \$2, GARDEN SALAD \$2, CAESAR SALAD \$3.50, POUTINE \$3.50, PULLED PORK POUTINE \$5

SMOKED! PULLED PORK SANDWICH \$12
SUCCELENT SMOKED PULLED PORK SMOTHERED IN OUR SIGNATURE BBQ SAUCE, PILED HIGH ON A SOFT WHITE BUN.

SMOKED! BRISKET SANDWICH \$13
BEEF BRISKET TOPPED WITH CARAMELIZED ONIONS AND OUR SIGNATURE BBQ SAUCE, SERVED ON BAGUETTE.

SHRIMP PO'BOY \$12
LIGHT AND AIRY BATTERED SHRIMP WITH LETTUCE, TOMATO AND OUR HOMEMADE TARTAR SAUCE.

CLUBHOUSE \$12
MARINATED GRILLED CHICKEN BREAST WITH HOUSE SMOKED BACON, LETTUCE, TOMATO AND SMOKEY MAYO ON SOUR DOUGH.

SOUTHERN FRIED CHICKEN SANDWICH \$12
BUTTERMILK BATTERED MENNONITE CHICKEN BREAST, LETTUCE, TOMATO AND OUR SIGNATURE BBQ SAUCE ON A SOFT ACE BAKERY BUN.

SOUTHWEST CHICKEN WRAP \$12
GRILLED MENNONITE CHICKEN BREAST, CORN SALSA, AND GREENS WRAPPED IN A FRESH TORRILLA.

GRILLED VEGGIE WRAP \$12
GRILLED MARINATED VEGGIES, GOAT CHEESE AND GREENS, DRIZZLED WITH BALSAMIC VINEGAR, WRAPPED IN A TORTILLA.

BURGERS
MADE IN-HOUSE DAILY FROM FRESHLY GROUND BEEF.

● **RALLY BURGER** \$12
SHARP CHEDDAR, CARAMELIZED ONIONS, TOMATO, PICKLES AND BBQ MAYO.

● **THE FRENCHIE** \$12
GRUYERE CHEESE, BRAISED LEEKS, SHAVED FENNEL AND DIJON MUSTARD.

● **THE MONSTER** \$16
DOUBLE BURGER WITH PULLED PORK, STRAW ONIONS, BBQ MAYO AND GARLIC AIOLI.

● **LITTLE MONSTER** \$14
SINGLE BURGER MONSTER.

Add Bacon - \$2
Add Cheese - \$1

ENTREES

SMOKED! SPARE RIBS
(\$15 SINGLE / \$25 DOUBLE)

ST. LOUIS CUT SPARE RIBS, SLOW SMOKED FOR FIVE HOURS, BASTED IN OUR SIGNATURE BBQ SAUCE. SERVED WITH COLESLAW AND FRENCH FRIES.

SOUTHERN FRIED CHICKEN \$14
THREE PIECES OF BUTTERMILK BATTERED CHICKEN SERVED WITH MACARONI SALAD AND FRENCH FRIES.

CHICKEN TENDERS \$15
6 OZ. OF MENNONITE CHICKEN BREAST, BUTTERMILK BATTERED AND SERVED WITH FRIES.

NEW YORK STEAK \$24
12 OZ. OF ANGUS BEEF, SEASONED AND GRILLED TO YOUR LIKING. SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES.

BISTRO STEAK \$18
8OZ. FLANK STEAK, SMOTHERED IN A ROASTED SHALLOT DEMI GLACE. SERVED WITH FRENCH FRIES .

JAMBALAYA \$17
A LOUISIANA CLASSIC! MENNONITE CHICKEN BREAST, SHRIMP, ARTISAN CHORIZO SAUSAGE AND LONG GRAIN RICE, STEWED TOGETHER INTO A HEARTY MEAL. THIS JAMBALAYA IS SPICY...CONSIDER YOURSELF WARNED!

BLACKENED SALMON \$17
8OZ ATLANTIC SALMON FILLET, TOPPED WITH FRESH MANGO SLAW. SERVED WITH ROAST POTATOES AND FRESH VEGETABLES.

{SIDES}

FRIES -\$5
SWEET POTATO FRIES -\$7
ONION RINGS -\$7
MAC N CHEESE -\$7
COLESLAW -\$4
BBQ BAKED BEANS -\$4
MACARONI SALAD -\$4

DRINKS

SOFT DRINKS (Free Refills) \$2.90
PEPSI DIET PEPSI ICED TEA
7-UP TONIC
GINGER ALE SODA WATER

FRUIT JUICES \$3.75
APPLE TOMATO
ORANGE PINEAPPLE
CRANBERRY CLAMATO

BOTTLED BEVERAGES \$3.89
FLAT MINERAL WATER
CABONATED MINERAL WATER

COFFEE
CAPPUCCINO \$3.50
ESPRESSO \$2.00
LATTE \$4.00
FRESH BREWED COFFEE \$2.25
GOURMET ORGANIC TEAS \$3.00