

BLACK STRAP BBQ

A BBQ joint to call your own
Since 2012

AUTHENTIC

Forget what you thought you knew about BBQ. Showcasing authentic southern style barbecue, Blackstrap pays homage to down-home traditions with a distinctly Montreal slant.



Clara & Dylan

FAMILY STYLE

First firing up our smokers in 2012, Blackstrap BBQ brings the best of regional American homegrown cooking and hospitality to the heart of Verdun's Promenade Wellington. Cozy and familiar, our thoroughly neighbourhood joint serves up family style food and a selection of craft brews with friendly walk-up service and community seating.



Texas-style Brisket



REGIONAL AMERICAN

Carefully crafted by partners in life and business, Dylan Kier and Clara Barron, the vision for Blackstrap BBQ was forged and fine-tuned during a pilgrimage through the southern U.S. 'barbecue belt', where they visited every backwater hole-in-the-wall BBQ joint they could find.



Always better shared

SCRATCH COOKING

Named for the not-so-secret ingredient in our sweet BBQ sauce—Blackstrap molasses—we believe in slow food: simple, soulful and lovingly prepared from scratch daily.

CHAMPIONSHIP QUALITY

Driven by a passion for perfection and commitment to quality, award-winning pitmaster, Dylan Kier, begins by sourcing only the finest Alberta beef brisket and responsibly raised chicken, pork and turkey from local Quebec farms.



Pitmaster's craft



"Le Gros"

LOW & SLOW

The star of the show, our meats spend up to 16 hours in our wood-burning pits, dry-rubbed with our signature spice blends and slow-cooked over maple charcoal, oak and apple wood to bring out the best of their natural flavours and yield mouth-wateringly smoky, tender and deeply complex goodness.

MEMPHIS & TEXAS STYLE

In the tradition of Memphis- & Texas-style barbecue, our meats are served up fresh from the smoker—sauce on the side, nothing to hide—and can be enjoyed as is or accentuated with our sweet & tangy Kansas-style sauce or our spicy Carolina-style sauce.



📷 : 🍴 UBER EATS



"Burnt Ends" poutine

FIRST-COME, FIRST-SERVED

As we cook only as much each day as our smokers can hold, all of our meats are subject to availability on a first-come, first-served basis—just like they do down south.

YOURS TO ENJOY

Eat in, take out or order ahead to cater your next event—Blackstrap BBQ brings people together over honest-to-goodness comfort food, shared from our family to yours.

