

### Desserts

#### Home Baked Pies



Apple, Blueberry, Strawberry Rhubarb, Pecan,  
Coconut Cream & Chocolate Cream. \$3.29

add Ice Cream to your Pie for just 99 cents

**Chocolate Indulgence Cake** \$4.69

**Carrot Cake** \$4.69

**Cheesecake** \$3.89

**Cheesecake with Strawberries** \$4.39

**Apple Crisp** \$3.89

**Fudge Brownie Sundae** \$3.89

**Strawberry Shortcake** \$3.89

**Tapioca Pudding** \$1.99

#### Ice Cream Sundaes

Hot Fudge, Strawberry, Chocolate, Peanut Butter,  
Chocolate & Peanut Butter and Crème De Menthe. \$3.29

#### Ice Cream, Frozen Yogurt & Sherbet

Vanilla, Strawberry, Chocolate, Mint Chocolate Chip  
& Raspberry Swirl (Fat Free & No Sugar Added) Ice  
Cream. Frozen Yogurt. Rainbow Sherbet. \$2.29



### Beverages

Whole Milk or 2% Milk \$1.69

Chocolate Milk \$1.89

Juices (Apple or Cranberry) \$1.99

Milk Shakes (Vanilla, Chocolate or Strawberry) \$2.99

Hot Chocolate \$1.39

French Vanilla Cappuccino \$1.39

Cappuccino \$1.39

*We are happy to offer the following with a Free Refill*

#### Hot Colombian Coffee

Regular or Decaffeinated \$1.39

#### Hot Tea

Regular or Decaffeinated \$1.39

**Fresh Brewed Iced Tea** \$1.99

#### Soft Drinks

Pepsi, Diet Pepsi, Root Beer, Sierra Mist,  
Dr Pepper, Mountain Dew, Orange, Ginger Ale,  
Raspberry Iced Tea \$1.99

**Pink Lemonade** \$1.99

**Fruit Punch** \$1.99

Brooks' House of BBQ had its roots in a poultry farm. Griffin Brooks graduated from the Agricultural and Technical College at Delhi in 1940 with a degree in Animal Husbandry. In 1941, Griffin married Frances McClelland who majored in Food Management at Delhi College. They purchased her father's poultry farm in Stamford where they raised chickens for eggs and meat. Griffin and Frances had a retail store on the farm and supplied local stores with dressed and packaged poultry and eggs. In 1951, they started their first catering jobs with the local Rod and Gun Club and the Delaware Cooperative Farm Bureau Extension Service. By the mid 1950's the Brooks family was catering local barbecues from April to the end of September. They also held barbecues at their farmstead on Saturday nights during the summer.

In 1958, the Brooks family began operation of a concession stand at the miniature golf and driving range connected with the Del-Se-Go Drive-In. Griffin and Frances shared a dream of someday owning their own restaurant. The concession stand was very successful for two seasons and enabled them to fulfill their dream. They leased land on Route 7, near the present location and built the first Brooks' House of BBQ Restaurant. This restaurant opened on June 10, 1961 with a seating capacity of eighty and approximately fifteen people were employed there.

In 1965, the Brooks' realized they needed a more spacious dining room and food preparation area as their restaurant and catering business grew. They purchased Ralph Halcomb's farm and built the present restaurant. It has a seating capacity of 300 and has the largest indoor charcoal barbecue pit (38 feet in length) in the East. During the peak of the summer season, approximately one hundred people are employed at the restaurant as well as the catering business.

In 1975, Griffin and Frances sold the restaurant to their son John and his wife Joan. John graduated from Delhi Tech with a degree in Hotel and Restaurant Management and also served four years in the United States Air Force. The restaurant and catering business grew along with the growth of the colleges in the area. Most of the catering is done within a 100 mile radius from the restaurant, but we have been as far away as Sands Point Park and Reserve on Long Island and at the Saratoga Performing Arts Center for the Newport Jazz Festival. At one outing alone, 4,500 people were served at the Kingston I.B.M. Corporation.

In 2005 John and Joan sold the restaurant to their son Ryan and his wife Beth. Ryan grew up in the business and is a 1996 Restaurant Management graduate of RIT and Beth is a graduate of SUNY Oneonta.

With the popularity of the sauces, marinades and rubs, Ryan and Beth constructed a state of the art facility in 2007 for producing and bottling the very same sauces that we started with in 1951 along with several new additions to the line of specialty sauces, marinades and rubs. The bottling plant, housing the area's largest sauce production line, is located out back of the restaurant and is connected directly to Generations Gift Shop & Ice Cream Shop by 28 feet of viewing glass.

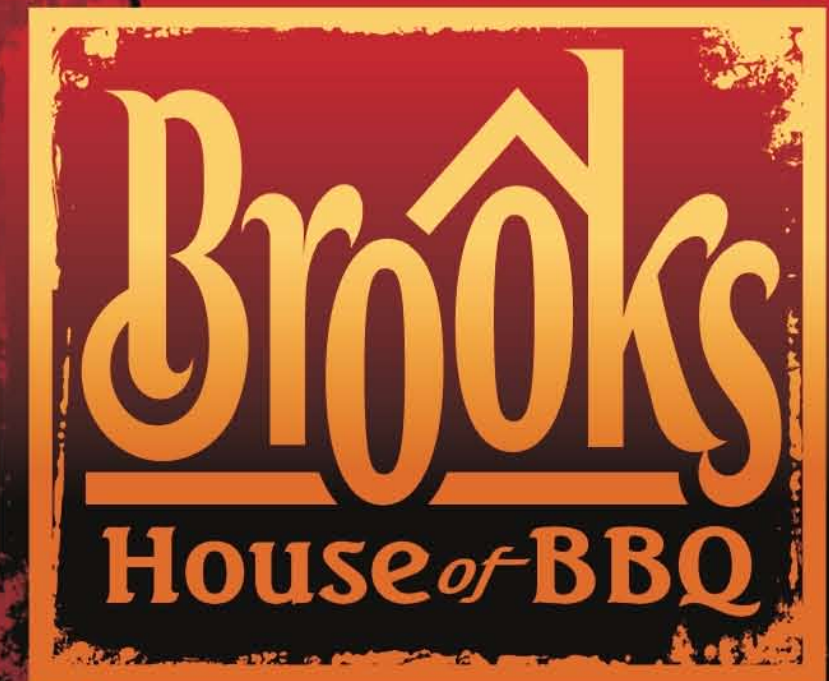
Ryan and Beth are proud to be the third generation to carry on the family business. Ryan's Aunt, Phyllis O'Sullivan, along with their management team and faithful employees, keep the restaurant, carry out service, banquet room, sauce production and catering business a family affair since 1951.

Gift Boxes  
Gift Baskets  
&  
Shipping  
Available



order online: [www.brooksbbq.com](http://www.brooksbbq.com)

Located just behind the restaurant is Generations Gift Shop featuring all of Brooks' Specialty Sauces, Marinades and Rubs along with many other great gift and food items from our region and beyond! Seasonally, Generations also opens their ice cream shop, serving delicious and refreshing soft ice cream cones, sundaes and more!



**A Three Generation Family Business Since 1951**

**Restaurant**

**Carry Out Service**

**Brooks' Roost Banquet Room**

**Catering Service**

**Large Order Delivery**

**Generations Gift Shop & Ice Cream Shop**

**Brooks' BBQ Bottling Company**

**Largest Indoor Charcoal Pit in the East!**

**607-432-1782**

**[www.brooksbbq.com](http://www.brooksbbq.com)**

### CARRY OUT SERVICE

We give careful attention to our carry out service for any of the items on our menu. Take it home or eat outside in one of our picnic areas. Phone your order in and it will be ready when you arrive.