

About Bird Dog BBQ

In 2004, Bird Dog BBQ opened for business introducing a fresh take on BBQ cuisine. We call it, “Oklahoma-Style” and it features meat cuts of the highest quality, smoked to perfection with oak wood, trimmed to its leanest state, and plated as you watch. Not like smoking with hickory or mesquite—which are very pungent woods—oak has a mild flavor allowing for thorough cooking while preserving the taste of the actual meat. Our BBQ sauces, which are made in-house every day, always come on the side so you can see and taste how meat should be cooked. The service is quick, friendly, knowledgeable, and our streamlined operations and service format allow us to put outright value on your plate.

Unlike many “BBQ” restaurants, Bird Dog BBQ remains dedicated to specializing specifically on BBQ cuisine. Our mission is to improve upon all of the products and services we already provide, not on expanding the menu or cutting costs. Restaurants that serve burgers, quesadillas, steaks, and many other bistro-type items cannot provide the necessary attention required to prepare premium-quality BBQ day in and day out.

Our BBQ is the result of more than a decade’s worth of BBQ foodservice experience in the highly competitive Oklahoma market. Bird Dog BBQ combines authentic Oklahoma BBQ tradition with clean, open, well-lit facilities that appeal to a broader, more urban market.

The Gazette’s choice for “Best BBQ in Colorado Springs” in 2007 and 2008, Bird Dog features brisket and baked beans that are as fine as you will find anywhere--and we’re just getting started. Our staff is continually educated and evaluated with the goal of setting a completely new standard by which quick-casual foodservice is to be measured. There is no end to how good a restaurant can become, look for much more to come from Bird Dog BBQ.