

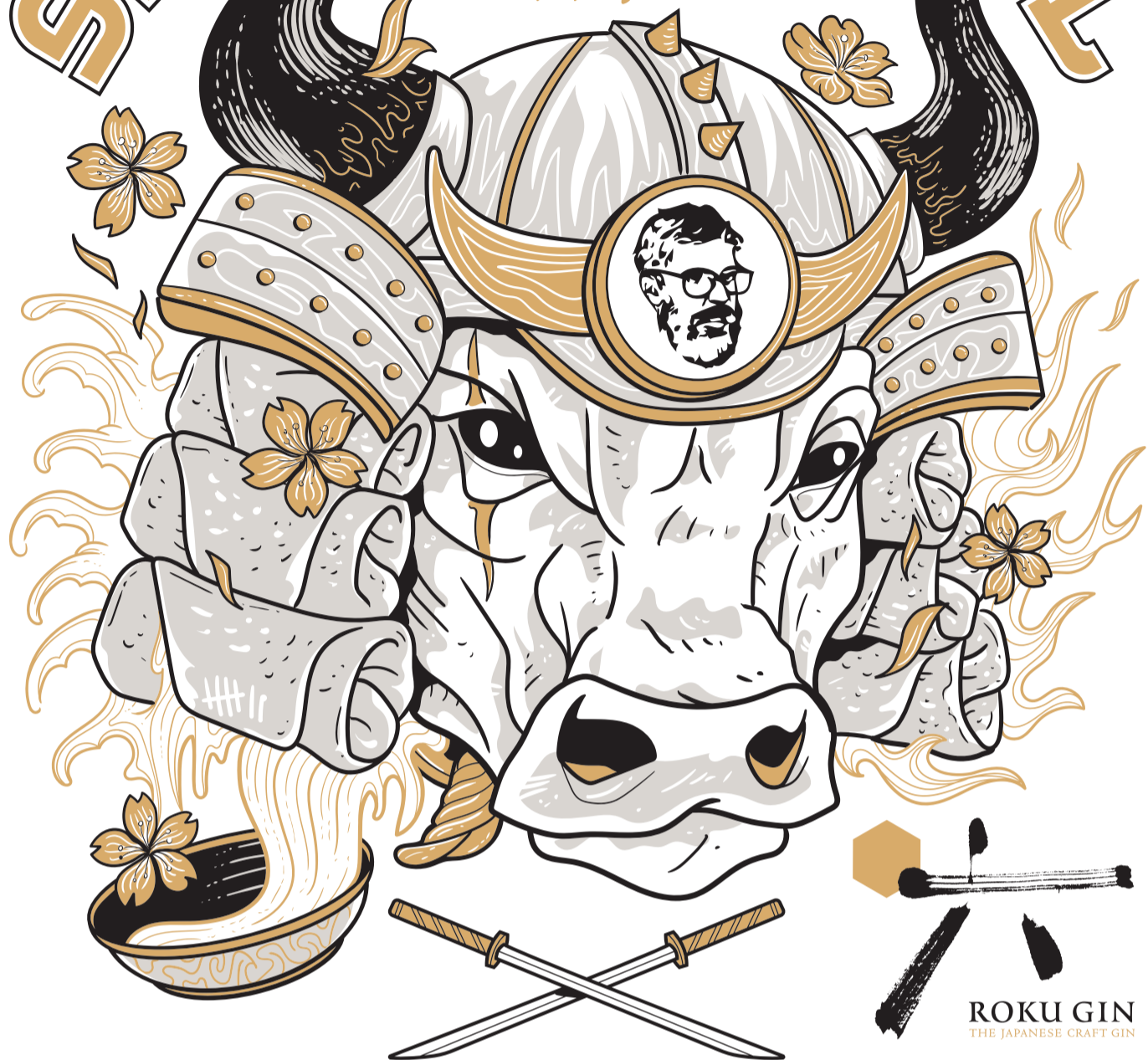


MENU

- FRANKFURT -

SAMURAI ROLL

CHICAGO
WILLIAMS
BBQ



MAY SPECIAL

Starter of the Month:

SAMURAI BRISKET ROLLS . . 14

A.K.A. HORMUZAKI ATTACKI

2 FRIED SPRINGROLLS • BEEF BRISKET • CARROTS
SNOW PEA • GLASSNOODLES • WASABI MAYO

Drink Specialz:

YUZU BASIL SPRITZ 11

ROKU GIN • BASIL • YUZU • SODA

ELDER FLOWER SLUSHY . . . 11

ROKU GIN • ELDERFLOWER • CUCUMBER • LEMON

(LIMITED QUANTITIES ONLY)

SPECIAL

Days

M O N D A Y

CHICKEN & WAFFLES DAY

CHICKEN AND WAFFLES	23.5
FRIED AND SMOKED CHICKEN / 1 WAFFLE / BLUEBERRY BUTTER / MAPLE SYRUP BUTTER / GRAVY	
FRIED CHICKEN SANDWICH	18
FRIED AND SMOKED, KRISPY KIKOK CHICKEN THIGH / COLE SLAW / SRIRACHA DIJONAISE PICKLES / CHEEEZE / FLUFFY BUN	

W E D N E S D A Y

BURNT ENDS DAY

BURNT ENDS MEATZ	(100 GR) 17.5	(200 GR) 34
DOUBLE SMOKED BEEF BRISKET / BBQ SAUCE / BUTTER / HONEY		

F R I D A Y

PASTRAMI DAY

PURE PASTRAMI MEATZ	(100 GR) 15	(200 GR) 30
MUSTARD / PICKLES		
PASTRAMI SANDWICH (100 GR)		17
PASTRAMI / BRIOCHE BREAD / MUSTARD / PICKLES		
REUBEN SANDWICH (100 GR)		20
PASTRAMI / BRIOCHE BREAD / RUSSIAN DRESSING / PICKLES / SAUERKRAUT / CHEESE		



MENU

PREMIUM FLEISCH-PERFORMANCE
BY OUR ETHICAL FARMING PARTNERS:



BÄUERLICHE
ERZEUGERGEMEINSCHAFT
SCHWÄBISCH HALL

MEAT PLATTERS

FULL EXPERIENCE PLATTER

2 SIDES PER PERSON / RIBS / BBQ CHICKEN / PULLED PORK /
BEEF BRISKET & BEEF CHEDDAR SAUSAGE - CA. 650 GR MEAT PER PERSON

FOR TWO **90** PER ADDED PERSON **45**

REGULAR PLATTER

1 SIDE PER PERSON / RIBS / BBQ CHICKEN / PULLED PORK
CA. 500 GR MEAT PER PERSON

FOR TWO **58** PER ADDED PERSON **29**

STARTERS

BEEF BITES	(150 GR)	18
<small>MEDIUM SMOKED BEEF STEAK / CHIMICHURRI</small>		
CORN SOUP	(350 ML)	6

MEATZ

BBQ PORK RIBS	(300 GR)	17	(500 GR)	25
BEEF BRISKET	(100 GR)	16	(200 GR)	30
PULLED PORK	(100 GR)	11	(200 GR)	19.5
BBQ CHICKEN	(HALF BIRD)	15	(WHOLE BIRD)	28
BEEF CHEDDAR SAUSAGE	(120 GR)	9		

SANDWICHES

BRISKET	(100 GR)	19
<small>JUICY BUN / PREMIUM BBQ BRISKET / PICKLES / BBQ SAUCE</small>		
PHILLY CHEESESTEAK	(100 GR)	18
<small>LONG BUN / CHOPPED STEAK / ONIONS / LOADS OF MELTED CHEESE</small>		
FRIED CHICKEN	(150 GR)	18
<small>JUICY BUN / DOUBLE-FRIED SMOKED CHICKEN / PICKLES / SRIRACHA MAYO / COLESLAW</small>		
PULLED PORK	(100 GR)	15
<small>JUICY BUN / TENDER PULLED PORK / MUSTARD / RED ONIONS / BBQ SAUCE</small>		
ADD CHEESE		2.5

VEGANZ

CHARRED HISPI CABBAGE (VEGGIE)	15
<small>CABBAGE / POBLANO-ROMESCO / CHILI BUTTER / CITRUS OLIVE OIL MIXED SEEDS / FETA</small>	
GREEN ASPARAGUS	14.5
<small>TEMPURA FRIED ASPARAGUS / MISO MAYO / LEMON</small>	

SIDES

MASH & GRAVY	6.5
MAC & CHEESE	7.5
BAKED BEANS	6.5
FRENCH FRIES	6.5

SAUCES

MAYONNAISE	1.5
KETCHUP	1.5
ALABAMA WHITE	2
SRIRACHA DIJONNAISE	2
BBQ SAUCE (0,5 L TO-GO !!)	10

SALADS

ADD ANY MEAT AT MARKET PRICE

CAESAR'S	REGULAR	6.5	LARGE	15
COLE SLAW	REGULAR	6.5		

DESSERT

N.Y. CHEESECAKE	9
MOUSSE AU CHOCOLAT	9
ESPRESSO MARTINI	12

NOTE ON SERVING TEMPERATURE

Our BBQ specialties cook for up to 18 hours at low temperature in the smoker (low and slow) and then rest for several hours. This allows the muscle fibers to relax, the fat to render evenly, and the result is: buttery-soft, juicy meat.

That's why we don't serve according to steak core temperatures - typical for Texas BBQ, the meat is served at around 63°C. The lower serving temperature is not a mistake, but a prerequisite for the authentic BBQ experience.

We are happy to inform you about the allergens !



NO SPLIT BILLS, THX !!!



HIGHBALLS

OLD BABA

BACARDI 8 RUM • HONEY • MINT • WHITE WINE
SCHWEPPES SODA

PRINCESS PEACH

ROSÉ VERMOUTH • APEROL • WHITE PEACH SODA

BLOOD & SAND

MAKER'S MARK BOURBON • RED VERMOUTH
CHERRY LIQUOR • SCHWEPPES POMEGRANATE

SIDE HUSTLER

JACOBI 1880 BRANDY • MIRABELLE • BLOOD ORANGE
SCHWEPPES GINGER ALE

PANDAN MULE

GREY GOOSE VODKA • PANDAN LEAF • GINGER BEER

MEZCAL MULE

CHICANO WILLIAMS MEZCAL • PASSIONFRUIT
GINGER BEER

BANANA COLADA

BACARDI SUPERIOR • WRAY NEPHEW OVERPROOF RUM
COCONUT • BALIS BANANA SODA

NIX NE VA PLUS (NICHT VON TAREK NIX)

SIPSMITH GIN • APPLE • BERGAMOTTE • CUCUMBER
SCHWEPPES SODA

PROPER- CÉLINE

PROPER TWELVE WHISKEY • GINGER • LIME
HONEY • SCHWEPPES WHITE PEACH

ULTIMATE PALOMA

PATRÓN TEQUILA • GRAPEFRUIT • SCHWEPPES SODA

CHICAGO MULE

HORSE WITH NO NAME WHISKEY • HONEY • GINGER BEER

ESPRESSO MARTINI

GREY GOOSE VODKA • STROOONG COFFEE • SUGAR
FLOR DE CAÑA COFFEE LIQUEUR

ALL 12

SLUSHIES

FROZEN MARGARITA SLUSHY

PATRÓN TEQUILA • LIME • AGAVE • COINTREAU
LIME-CHILLI-SALT RIM

SLUSHY OF THE MONTH

CHECK OUR MONTHLY MENU OR ASK OUR WAITER

ALL 12

FREE OF ALCOHOL

FLORA MC MORA

MARTINI FLORALE • PEACH • VERJUS
SCHWEPPES SODA WATER

CHICAGO STAR

MARTINI FLORALE • MACADAMIA • PASSIONFRUIT
SCHWEPPES SODA

BABY COLADA

PINEAPPLE • COCONUT • BANANA SODA

PAL-NO-MA

UNDONE NOMEZCAL • THOMAS HENRY GRAPEFRUIT
SALT • LIME

ALL 11

WINE & CHAMPUS

(CHECK OUR WINE LIST)

WHITE

0.15L / 9.5 • 0.75L / 46

ROSÉ

0.15L / 9.5 • 0.75L / 46

RED

0.15L / 9.5 • 0.75L / 46

R DE RUINART

0.75L / 120

RUINART BDB / ROSÉ

0.75L / 160

DOM PERIGNON

0.75L / 330

CRACK A BOTTLE

PROPER TWELVE WHISKEY

0.7L / 120 2CL / 4.5

MAKER'S MARK BOURBON

0.7L / 120 2CL / 4.5

JACOBI 1880 BRANDY

0.7L / 120 2CL / 4.5

PATRÓN SILVER TEQUILA

0.7L / 130 2CL / 4.5

SIPSMITH DRY GIN

0.7L / 120 2CL / 4.5

GREY GOOSE VODKA

0.7L / 120 2CL / 4.5

BEERS & SOFTS

MINERAL WATER

0.75L / 8.5

HELLES / PILS / SCHOBBE

0.33L / 5

COLA

0.25L / 4.5

LIMO / SCHORLEY

0.33L / 4.5

DAS DRECKIGE DUTZEND

W E I N K A R T E

APERITIF

Nudo Spumante Rosato extra dry, Fasoli Gino, Verona 59 (0,75)

Feine Perlage / Trocken und schlank / Frische Kräuter

Moët und Chandon Imperial Brut, Champagne 89 (0,75)

Kennst Du!

WEISS

Bruno Riesling Kabinett, Karthäuserhof, Mosel 2024 9 (0,15) 45 (0,75)

Jung / Verspielte Säure / Sehr korrekte Süße

Vom Kalk Grauburgunder, Jülg, Pfalz 2024 49 (0,75)

Strukturiert / Birne / Mirabelle / Gib ihm!

Silvaner Sulzfelder, Zenthof Luckert, Franken 2024 59 (0,75)

Aromatisch / Holz Ausbau / Alleskönner

Sauvignon Blanc vom Stein, Gunterloch, Rheinhessen 2024 54 (0,75)

Leichte Zitrusfrüchte / Gradlinige Säure / Klassisch

Eitelsbacher Riesling Alte Reben, Karthäuserhof, Mosel 2022 79 (0,75)

Warmes Gold / Mineralisch / Saftig

ROT

Côtes-du-Rhône, Château de Saint Cosme, Frankreich 2024 9 (0,15) 45 (0,75)

Syrah / Fruchtbetont / Bleibt lange da

Nero Rosso, Seckinger, Pfalz 2023 49 (0,75)

Naturbelassen / Zwetschge / Ein Hauch von Cassis / Rote Johannisbeere

Unlitro, Ampeleia, Toskana 2024 54 (1,0)

Rubinrot / Wilde Beeren / Feine Textur / Einfach trinkfreudig

Verruzzo, Monteverro, Toskana 2022 78 (0,75)

Baby Supertuscan / Sauerkirsche / Brombeere / Saftige Tannine

Lindes de Remelluri San Vicente, Remelluri - T. Rodriguez, Rioja 2021 69 (0,75)

Seidig/ würzig/ Schwarzer Pfeffer/ trocken



X

**WINE
DAMAGER**

WINE DAMAGER
BRUNNENSTRASSE 6-7 • 10119 BERLIN
WWW.WINEDAMAGER.DE



- Our Meatz -

WWW.BESH.DE & WWW.CREEKSTONEFARMS.COM

- Where to find us... -

CW069 - FRANKFURT

MONDAY - SUNDAY 17:00 - 23:00 (KITCHEN UNTIL 22:00)

LUNCH MONDAY - FRIDAY 12:00 - 15:00

PHONE +49 178 107 1025

EMAIL FOR RESERVATIONS FRANKFURT@CWBBQ.DE

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