



MENU

- FRANKFURT -



APRIL SPECIAL

Starter of the Month:

BRISKET LASAGNA 12

MARINARA SAUCE SLOW-SMOKED BRISKET • RICH MARINARA
MELTED CHEESE • PERFECTLY BAKED PASTA SHEETS
BÉCHAMEL

Drink Specialz:

IRISH SPRIZZ 11

JAMESON IRISH WHISKEY • PICKLE JUICE • LIME
HONEY • SCHWEPES SODA WATER

MAMA MIA SLUSHY 11

CAMPARI • NOILLY PRAT AMBRE • WHITE WINE
LIME • SCHWEPES SODA WATER

(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 / RYE BREAD / MUSTARD / PICKLES		
REUBEN SANDWICH (100 GR)		20
PASTRAMI / RYE BREAD / RUSSIAN DRESSING / PICKLES / SAUERKRAUT / CHEESE		



MENU

PREMIUM FLEISCH-PERFORMANCE
BY OUR ETHICAL FARMING PARTNERS:



BÄUERLICHE
ERZEUGERGEMEINSCHAFT
SCHWÄBISCH HALL

MEAT PLATTERS

FULL EXPERIENCE PLATTER (PER PERS. / MIN. 2 PERS.) 45

BEEF BRISKET 100 GR / RIBS 350 GR / BBQ CHICKEN HALF BIRD / PULLED PORK 150 GR
BEEF & CHEESE SAUSAGES 120 GR
CA. 650 GR MEAT PER PERSON + 2 SIDES OF CHOICE OR REGULAR SALADS

REGULAR PLATTER (PER PERS. / MIN. 2 PERS.) 29

RIBS 350 GR / BBQ CHICKEN HALF BIRD / PULLED PORK 150 GR
+ 1 REGULAR SIDE OR REGULAR SALAD PER PERSON

STARTERS

BEEF BITES (150 GR) 18
MEDIUM SMOKED BEEF STEAK / CHIMICHURRI

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
JUICY BUN / PREMIUM BBQ BRISKET / PICKLES / BBQ SAUCE

PHILLY CHEESESTEAK (100 GR) 18
LONG BUN / CHOPPED STEAK / ONIONS / LOADS OF MELTED CHEESE

PULLED PORK (100 GR) 15
JUICY BUN / TENDER PULLED PORK / MUSTARD / RED ONIONS / BBQ SAUCE

ADD CHEESE 2.5

VEGANZ

CHARRED HISPI CABBAGE (VEGGIE) 15
CABBAGE / POBLANO-ROMESCO / CHILI BUTTER / CITRUS OLIVE OIL
MIXED SEEDS / FETA

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

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 (NIGHT 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

WHITE

0.15L / 8.5 • 0.75L / 40

ROSÉ

0.75L / 44

RED

0.15L / 8.5 • 0.75L / 40

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

Reinecker Cremant, Privat-Sektkellerei, Baden

Feine Perlage / Trocken elegant / Grüne Äpfel / Sauberer Zug

Glass 15cl 13
Bottle 49

WEISS

Grauburgunder vom Kalkstein, Seckinger, Pfalz, 2024

Feingliedrig / Elegante Säure / Stabiler Trinkfluss

9 45

Riesling Herrgottsacker, Seckinger, Pfalz, 2023

Florale Blüten / Würzige Kräuter / Sehr korrekte Saftigkeit

55

Sauvignon Blanc Kalk & Löss, Weingut am Klotz, Baden, 2023

Cooler Charakter / Wilde Kräuter / Grapefruit Limette / Kumquat

54

Weißburgunder, Peter Wagner, Kaiserstuhl, 2023

Klar / Trocken / Präzise / Birne / Gelber Apfel / Lebendige Säure / Du weißt!

60

Roero Arneis, Vietti, Piemont, 2023

Orangenzeste / Aprikose / Ananas / Schlank / Harmonisch / Frisch

70

ROSÉ

Rosé trocken, Weingut Wittmann, Rheinhessen, 2023

Knackig, schlank, frisch / Himbeere / Quitte / Harmonische Säure / Ehrenvolle Würze

9.5 46

ROT

Roche Audran Copains, Grenache & Cinsault, 2023

Unkompliziert / Saftige, rote Beeren / Kräuter der Provence / Leichtfüßig trocken

9 45

Barbera d'Alba Treive, Vietti, Piemont, 2022

Fruchtig / Elegant / Schwarzer Pfeffer / Lebkuchen / Fleischig / Dicht / Hayat!

66

Le Chiuse, Brunello di Montalcino, 2020

Klasse / Dunkle Kirschen / Getrocknete Kräuter / Tabak / Straff / Perfekt gebaut

180

il Randagio, Tenuta di Carleone, Toskana, 2022

Veilchen / Schwarze Kirsche / Dunkle Beere / Leder & Tabak / Saftig / Frisch / Stabiles Tannin

60

CK Blaufränkisch, Burgenland, 2022

Saftig / Würzig / Klar / Dunkle Kirsche / Brombeere / Schwarzer Pfeffer

60



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WINE
DAMAGER

WINE DAMAGER
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WWW.WINEDAMAGER.DE



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- Our Meatz -

WWW.BESH.DE & WWW.CREEKSTONEFARMS.COM

- Where to find us... -

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