



MENU

- BERLIN -



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 PLATTER

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

BEEF BRISKET 150 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

CHICAGO WILLIAMS FAVORITE

Slow-smoked for up to 18 hours, our meats come out melt-in-your-mouth tender, packed with bold flavor, and irresistibly juicy. A true showcase of Texas BBQ classics, all served on one tray – an absolute must for every BBQ lover.

STARTERS

BEEF BITES MEDIUM SMOKED BEEF STEAK / CHIMICHURRI	(150 GR)	18
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 JUICY BUN / PREMIUM BBQ BRISKET / PICKLES / BBQ SAUCE	(100 GR)	19
PHILLY CHEESESTEAK LONG BUN / CHOPPED STEAK / ONIONS / LOADS OF MELTED CHEESE	(100 GR)	18
PULLED PORK JUICY BUN / TENDER PULLED PORK / MUSTARD / RED ONIONS / BBQ SAUCE	(100 GR)	15
ADD CHEESE		2.5

VEGGIEZ

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

MASH & GRAVY	6.5
MAC & CHEESE	8.5
BAKED BEANS	6.5
FRENCH FRIES	6.5

SAUCES

MAYONNAISE	1.5
KETCHUP	1.5
ALABAMA WHITE	2
BBQ SAUCE (0.5 L TO-GO !!)	10

SALADS

ADD ANY MEAT AT MARKET PRICE

CAESAR'S	REGULAR	7	LARGE	14
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
SCHWEPPE SODA

PRINCESS PEACH

ROSÉ VERMOUTH • APEROL • WHITE PEACH SODA

BLOOD & SAND

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

SIDE HUSTLER

JACOBI 1880 BRANDY • MIRABELLE • BLOOD ORANGE
SCHWEPPE 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
SCHWEPPE SODA

PROPER- CÉLINE

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

ULTIMATE PALOMA

PATRÓN TEQUILA • GRAPEFRUIT • SCHWEPPE 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
SCHWEPPE SODA WATER

CHICAGO STAR

MARTINI FLORALE • MACADAMIA • PASSIONFRUIT
SCHWEPPE 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 / PALE ALE

0.33L / 5 0.33L / 5.5

COLA / LIMO / SCHORLEY

0.33L / 4.5

DAS DRECKIGE DUTZEND

W E I N K A R T E

SCHAUMWEIN

Baden Crémant – Sektgut Reinecker

Rebsorten: Spätburgunder, Chardonnay; feine Perlage, frisch, elegant, traditionelle Flaschengärung

Glass 15cl Bottle

13 49

Champagner Ruinart Brut

120

Champagner Ruinart Rosé / Blanc de Blanc

160

WEISS

Grauburgunder vom Löss 2025 – Peter Wagner, Kaiserstuhl

Stabile Präzision, Birne, würzige Mineralität

9.5 46

Riesling Estate 2024 – Weingut Wittmann, Rheinhessen

Klar, vibrierende Zitrone, steinige Frische

13.5 65

Chardonnay „Oberrotweil“ 2023 – Peter Wagner, Kaiserstuhl

Saftige Frucht, feine Würze, eleganter Schmelz, straffe Struktur

70

Lucido 2024 – Marco De Bartoli, Sizilien

Rebsorte: Catarratto; Sizilianische Frische, mediterrane Aromatik

66

Naseweis(s) Cuvée 2023 – Schlumberger-Bernhardt, Baden

Rebsorten: Gutedel, Riesling u. Muskateller; lebendige Saftigkeit, aromatisch feine Struktur (Orange Wine)

69

Sauvignon Blanc „Kalk & Löss“ 2024 – Weingut am Klotz, Baden

Frische, helle Frucht, Kräuternoten, mineralischer Grip

59

ROSÉ

Rosé 2024 – Weingut Wittmann, Rheinhessen

Rebsorten: Spätburgunder, St. Laurent; elegant, trocken, feine, rote Frucht

9.5 46

ROT

Merlot IGP 2024 – Domaine Roche-Audran, Rhône

Saftig, zugänglich, dunkle Frucht, weiche Struktur

9 45

Spätburgunder „Oberrotweil“ 2023 – Peter Wagner, Kaiserstuhl

Saftig, kühl, elegant, feine Kirsche, würzig

70

Langhe Rosso 2020 – Roagna, Barolo

Rebsorten: 100% Nebbiolo; komplexe Struktur, dunkle Frucht, deep

125

Brunello di Montalcino 2020 – Col d'Orcia - Toskana

Rebsorte: Sangiovese (Brunello); kraftvolle Eleganz, dunkle Kirsche, Pflaume, würzige Kräuter, Tabaknoten

125



X

WINE
DAMAGER

WINE DAMAGER
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- Our Meatz -

WWW.BESH.DE & WWW.CREEKSTONEFARMS.COM

- Where to find us... -

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