CHICAGO BBQ WILLIAMS

Seriöse Grillerei seit 2012

MENU

- BERLIN -

- Tap to get your tickets -

SEPTEMBER SPECIALZ

Starter of the Month :

BAD GYAL OXTAIL SLIDERS . . . 10

SMOKY JAMAICAN OXTAIL STEW • CHEESE • OXTAIL GRAVY • JUICY BUN

Drink Specialz :

FROZEN UBE COLADA 11

BUMBU RUM • UBE • COCONUT • PINEAPPLE
(HAPPY HOUR 16:30 -18:00 FOR 7)

BRIDGETOWN PORNSTAR 11

A.K.A. BARBADOS BANGER
BUMBU RUM • PASSION FRUIT • TONKA • MINT • CREMANT

BOILERMAN 7

CW HELLES & BUMBU RUM SHOT (2CL)

BUMBU RUM SHOT (2CL) 4.5

Chicago Williams BBQ x BUMBU RUM COMPANY

(LIMITED QUANTITIES ONLY)

SPECIAL Days

MONDAY

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 / CHEEEEZE / FLUFFY BUN

TUESDAY

TACO TUESDAY

2 TACOS + 1 FROZEN MARGARITA 20

QUESABIRRIA BARBACOA TACO 1 TACO 6.5 3 TACOS 18
CRISPY TORTILLA • MELTED CHEESE • BARBACOA BEEF BRISKET
3 CHILI SALSA (ARDE DOS VECES !) • CILANTRO & ONION

FROZEN MARGARITA 8
VOLCAN DE MI TIERRA TEQUILA • AGAVE • LIME JUICE • LSC SPICY RIM

WEDNESDAY

BURNT ENDS DAY

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

FRIDAY

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

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MENU

PREMIUM FLEISCH-PERFORMANCE
BY OUR ETHICAL FARMING PARTNERS:

BÄUERLICHE ERZEUGERGEMEINSCHAFT SCHWÄBISCH HALL

MEAT PLATTER

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

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

CAULIFLOWER ON STEROIDS BAKED CAULIFLOWER / GRILLED POBLANO PEPPER SAUCE / CHIMICHURRI / POPPED HEMP SEEDS	14
MARRAKECH CARROT GRILLED CARROT / SAUCE ALGÉRIENNE / ROASTED SUNFLOWER SEEDS / RICOTTA SALATA	14

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

JOHNNY'S LEMONARDIER
JOHNNIE WALKER RUBY • BERGAMOT • COINTREAU
RUNNY HONEY • PROVIANT LEMONADE

ELFRIEDE FIZZ
TANQUERAY GIN • ST-GERMAIN • LEMON
CUCUMBER • SCHWEPPES SODA

BASIL YUZU SPRITZ
SIPSMITH GIN • KIYOKO YUZU APERITIF • BASIL LEMONADE

PRINCESS PEACH
ROSÉ VERMOUTH • APEROL • WHITE PEACH SODA

PIN-PINEAPPLE
BACARDI OCHO • CARIBBEAN PINEAPPLE • ORANGE CORDIAL
RED WINE • ORANGE BITTERS • PROVIANT LEMONADE

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

CHICAGO MULE
HORSE WITH NO NAME WHISKEY • HONEY • GINGER BEER

ULTIMATE PALOMA
PATRÓN TEQUILA • GRAPEFRUIT • SCHWEPPES SODA

MEZCAL MULE
CHICANO WILLIAMS MEZCAL • PASSIONFRUIT
GINGER BEER

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

ALL 12

SLUSHIES

FROZEN MARGARITA SLUSHY
PATRON TEQUILA • LIME • AGAVE • COINTREAU
LIME-CHILLI-SALT RIM

SLUSHY OF THE MONTH
CHECK OR MONTHLY MENU OR ASK OUR WAITER

ALL 12

FREE OF ALCOHOL

HERBIE
TANQUERAY 0,0% GIN • KALTENTHALER ALK FREE CAMPARI
ROSEMARY • ORANGE FLOWER WATER • SCHWEPPES SODA

CHICAGO STAR
MARTINI FLORALE • MACADAMIA • PASSIONFRUIT
SCHWEPPES SODA

BABY COLADA
PINEAPPLE • COCONUT • BANANA SODA

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 / PALE ALE
0.33L / 5 0.33L / 5.5

COLA
0.25L / 4.5

LIMO / SCHORLEY
0.33L / 4.5

DAS DRECKIGE DUTZEND

WEINKARTE

SCHAUMWEIN

	Glass 15cl	Bottle
Baden Crémant — Sektgut Reinecker Rebsorten: Spätburgunder, Chardonnay; feine Perlage, frisch, elegant, traditionelle Flaschengärung	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

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WWW.WINEDAMAGER.DE

Dom Williams

– Our Meatz –

WWW.BESH.DE & WWW.CREEKSTONEFARMS.COM

– Where to find us... –

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