CHICAGO BBQ WILLIAMS

Seriöse Grillerei seit 2012

MENU

- FRANKFURT -

NOVEMBER SPECIAL

Food Special :

DUCK FEAST 30

CONFIT DUCK • DEEP FRIED RED CABBAGE BALLS
CHESTNUT MASH • DUCK JUS

Drink Spezials :

HONEY NAILS 11

JOHNNIE WALKER BLACK RUBY WHISKY • ORANGE • HONEY
SCHWEPPES GINGER BEER *(HAPPY HOUR 16:30 - 18:00 FOR 8)*

WHISKY SOUR SLUSHY 11

JOHNNIE WALKER BLACK RUBY WHISKY • LEMON • SUGAR
PLUM • LIQUORICE *(HAPPY HOUR 16:30 - 18:00 FOR 8)*

BOILERMAN 7

CW HELLES & JOHNNIE WALKER BLACK RUBY WHISKY *(2 CL)*

SHORTY 4.5

JOHNNIE WALKER BLACK RUBY WHISKY *(2 CL)*

Johnnie Walker BLACK Ruby X Chicago Williams BBQ – Seriöse Grillerei seit 2012

DRINKiQ.com

(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

CHICAGO BBQ WILLIAMS

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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 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
FRIED CHICKEN JUICY BUN / DOUBLE-FRIED SMOKED CHICKEN / PICKLES / SRIRACHA MAYO / COLESLAW	(150 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	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

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

ELFY 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
EMINENTE RESERVA RUM • CARIBBEAN PINEAPPLE • ORANGE CORDIAL
RED WINE • ORANGE BITTERS • PROVIANT LEMONADE

HORNY NAILS
JOHNNIE WALKER BLACK RUBY WHISKY • DRAMBUIE
GINGER BEER • ORANGE ZEST

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

PALOMA
VOLCÁN DE MI TIERRA BLANCO • LIME
SCHWEPPES GRAPEFRUIT SODA

MEZCAL MULE
CHICANO WILLIAMS MEZCAL • PASSIONFRUIT
GINGER BEER

ESPRESSO MARTINI
BELVEDERE VODKA • STROOONG COFFEE • SUGAR
FLOR DE CAÑA COFFEE LIQUEUR

ALL 12

SLUSHIES & TAP DRINKS

FROZEN MARGARITA SLUSHY
VOLCÁN DE MI TIERRA BLANCO • LIME • AGAVE
COINTREAU • LIME-CHILLI-SALT RIM

PORNSTAR MARTINI
BELVEDERE VODKA • VODKA PASSION FRUIT
VANILLA • LIME • BUBBLES

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

ALL 11

WINE & CHAMPUS

(CHECK OUR WINE LIST)

WHITE
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

EMINENTE RON DE CUBA
0.7L / 120 2CL / 4.5

MAKER´S MARK BOURBON
0.7L / 120 2CL / 4.5

JOHNNIE WALKER BLACK LABEL
0.7L / 120 2CL / 4.5

VOLCÁN DE MI TIERRA BLANCO
0.7L / 130 2CL / 4.5

SIPSMITH DRY GIN
0.7L / 120 2CL / 4.5

BELVEDERE VODKA
0.7L / 120 2CL / 4.5

BEERS & SOFTS

MINERAL WATER
0.75L / 8.5

HELLES / PILS / SCHOBBE
0.33L / 5

COLA
0.2L / 4.5

LIMO / SCHORLEY
0.33L / 4.5

DAS DRECKIGE DUTZEND

WEINKARTE

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 9.5 (0,15) 46 (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 / Holzausbau / Alleskönner

Sauvignon Blanc vom Stein, Gunderloch, 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 9.5 (0,15) 46 (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 d. Remelluri S. Vicente, Remelluri - T. Rodriguez, Rioja 2021 69 (0,75)
Seidig/ würzig/ Schwarzer Pfeffer/ trocken

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

Dom Williams

– 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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