

Bad Wolf BBQ



"I DIG PIG" SPARE RIBS- home-smoked dry rubbed spare ribs (long bones & meatier) served with crispy fries, coleslaw & candied jalapeños **GF**

Full Rack (~1kg) - **285:-**

Half Rack (~500g)-**230:-**

"THIS LITTLE PIGGY" BABY BACK RIBS-A full rack (8-10 ribs) home-smoked and dry rubbed (short bones & leaner) served with coleslaw, crispy fries & candied jalapeños **GF** **230:-**

"THE MOTHERLODE" ½ rack baby back ribs, two (2) pieces of fried chicken, ½ portion brisket, 2 pork quesadillas, candied jalapeños, coleslaw & crispy fries **335:-**

"LONESTAR SAMPLER" ½ rack baby back ribs, two (2) pieces of fried chicken, 2 pork quesadillas, candied jalapeños, coleslaw & crispy fries **275:-**

"THE CLAIM JUMPER" BRISKET PLATTER-Low + Slow smoked beef brisket (~250g) sliced and served with a side of coleslaw, rancher beans, crispy fries & candied jalapeños **GF** **235:-**

"GRANDMAS" FRIED CHICKEN - Three (3) pieces marinated boneless chicken thighs fried golden. Served with crispy fries, lemon pepper cream & honey roasted BBQ dip **185:-**

BBQ PIT" SMOKED BURGERS! -

∞ "COWBOY"- topped with pulled pork **190-**

∞ "BBQ BACON" -Chipotle BBQ Bacon **190-**

∞ "HOLY GUACAMOLE" -Guacamole & Candied Jalapeños **190:-**

∞ "ORIGINAL" **175:-**

All burgers are 200g smoked angus beef, pretzel bun, American cheese, lettuce, tomato, mayo and pickles. Crispy fries & honey roasted dip *meat is cooked to medium (72C) but may appear pink due to the smoking process

CHOPPED BRISKET SANDWICH -

Smoked BEEF brisket on a burger bun with pickles, BBQ Sauce, horsey sauce and crispy onions. Served with side of crispy fries, candied jalapenos + coleslaw. **180:-**

BUFFALO CHICKIN' SANDWICH -

fried chicken topped with traditional buffalo sauce served on a soft bun with mayo, lettuce, tomato, American cheese and pickles. Served with coleslaw & crispy fries **165:-**

CANTINA ORIGINAL BAJA FISH

TACO-THREE (3) corn tortillas filled with fried fish (sejfile), cilantro-lime Cabbage, salsa fresca, cheese & chipotle aioli. Served with chips and salsa fresca **175:-**

☞ **"TEJAS" TACOS**—Texas Border style with two (2) gluten free corn tortillas filled with smoked beef Brisket. Lettuce, salsa fresca, cheese, chipotle aioli, candied jalapeños, coleslaw & rancher beans **GF (Vegetarian/Vegan alternative with Jackfruit) 165:-**

☞ **"ROADHOUSE QUESADILLA"** Two (2) large flour tortillas, melted cheese, pulled Pork, chipotle aioli, sour cream +cilantro **165:- *change to beef brisket 175:- (Vegetarian alternative with Jackfruit)**

☞ **"NACHO LIBRE"** gluten free corn tortilla chips, pulled pork, rancher beans, melted cheese, lettuce, salsa fresca, candied jalapeños & chipotle aioli **GF (Vegetarian/Vegan alternative with Jackfruit) 170:- *change to beef brisket 180:-**

☞ **KIDS OPTIONS**

☞ **Pork Quesadilla** (Flour Tortilla, pulled pork & melted cheese) **75:-**

☞ **Cheesy Fries** (Crispy fries & melted cheese) **65:-**

☞ **Kids Burger** – our BW Pit Burger (200g) meat only with fries (mayo and Cheese on request) **140:- *meat is cooked to medium (72C) but may appear pink due to smoking process**

☞ **KICKIN' SIDES 55:-**

☞ **GuaCamole**-Fresh avocados, cilantro, onion, jalapeño, garlic and lime juice (chips NOT included)

☞ **Chips & salsa**- gluten free nixtamal corn tortilla chips & salsa fresca ***Change salsa to guaCamole 70:-**

☞ **"Double Fried" Fries** – Crispy French fries salt & pepper served with chipotle aioli

☞ **Extra Dip sauce** –Lemon Pepper cream, Honey Roasted, Chipotle Aioli, horsey sauce, candied Jalapeños **15:-**

☞ **Southern style coleslaw** - fresh Cabbage, Carrots and onions in our sweet & tangy dressing

☞ **Side Salad**-fresh lettuce, cheese, tomatoes, salsa and lemon pepper Cream dressing

☞ **Rancher beans**- A cowboy favourite - Smokey slow cooked BBQ beans- Yee-haw!!!

DESSERTS

KEY LIME PIE-say hello to The Florida Keys! A Creamy lime pie with graham cracker crust + whipped cream **90:-**

AT THE SALOON

BOURBONS(PER 4CL SHOT) Too many to count so ask the host, will ya **130:-**
Feeling ballsy – try “walking the plank” Your choice of 4 (1oz shots each) of our American bourbons to sample **520:-**

AMERICAN CRAFT BEERS-The largest selection of American micro-brewskis on Gotland– selection will vary so check the beer cooler **80:-**

THE CANTINA MARGARITA ****SEASONAL**** Travel south of the border with our signature Cantina frozen margarita **130:-**

WATERMELON JOLLY RANCHER MARGARITA ****SEASONAL**** Our signature Cantina frozen margarita mixed with watermelon liqueur, it is the taste of summer! **130:-**

BACK IN BLACK- a trippy BLACK Gin & Tonic made with Tanqueray Flor De Sevilla Gin and tonic **130:-**

KENTUCKY MULE-Bourbon and Ginger Beer! dark and stormy ain't got nothing on this **130:-**

THE LAFITTE –channel Jean Lafitte, 17th Century Pirate in the Gulf of Mexico with Captain Morgan spiced rum and Vanilla coke **130:-**

THE PAPA-Vanessas' old man's favourite – classic Jack Daniels & Coke **130:-**

HARD LEMONADE-Home-made lemonade and bourbon “nuff said” **130:-**

“WHITE TRASH” WINE SPRITZER **110:-**

CALIFORNIA RED OR WHITE WINE **99:-**

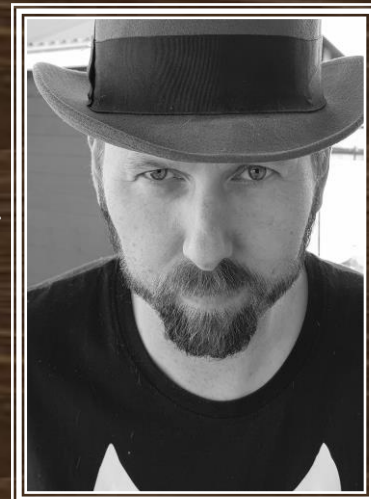
NON-ALCOHOLIC **35:-**

Sodas, Alcohol free beer, coffee/Tea, lemonade



ABOUT THE SHERIFFS

Howdy & Welcome! We came to Gotland in spring 2015 from the U.S. and opened the Mexican restaurant “Gothems Cantina Y Casitas” in Gothem. Following the success there and with a shared passion for American smoked BBQ we decided to open Bad Wolf BBQ in Visby March 2016. All of our food is smoked onsite in Gothem in a 4.5m American smoker and all of our food is home-made. We love our food and think you will too...if not it's on us!! “Arrrhhh-Wooo”! Cheers, Erik & Vanessa



ABOUT OUR BBQ

We slow smoke all of our meats in a 4.5m American smoker in Gothem (co-located with our Mexican restaurant) using locally sourced Birch, which imparts just the right amount of smoky flavour to the meat. We also dry rub our ribs in authentic Texas style so you can see, smell and taste the real star of smoked BBQ, the MEAT!! Real smoked BBQ will have a signature pink tint (this is how you know it is really smoked and occurs with all smoked meats) as the smoke reacts with the proteins in the meat to preserve it. Our meats take on average 6 to 8 hours to smoke and as long as 12 hours for the pulled pork and is smoked low and slow at temperatures not exceeding 110C.



Thank You for dining with us!
Don't forget to visit us at our other location!



Cantina Y Casitas

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