

Bad Wolf BBQ



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

Full Rack (~1kg) - **259:-**

Half Rack (~500g)- **199:-**

"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 **199:-**

"THE MOTHERLODE" ½ rack baby back ribs, two (2) pieces of fried chicken, ½ portion brisket, , ½ portion pork quesadilla, candied jalapeños, coleslaw & Crispy fries **299:-** *NEW*

"LONESTAR SAMPLER" ½ rack baby back ribs, two (2) pieces of fried chicken, ½ portion pork quesadilla, candied jalapeños, coleslaw & Crispy fries **240:-**

"THE CLAIM JUMPER" BRISKET *NEW*
PLATTER-Low + Slow smoked beef brisket (~250g) sliced and served with a side of coleslaw, rancher beans, Crispy fries & candied jalapeños **205:-**

"GRANDMAS" FRIED CHICKIN' - Three (3) pieces marinated boneless chicken thighs fried golden. Served with Crispy fries, buttermilk ranch & honey roasted BBQ dip **150:-**

BBO PIT" SMOKED BURGERS! -

∞ "COWBOY"- topped with pulled pork in Carolina Gold mustard sauce **180:-**

∞ "HOLY GUACAMOLE" -topped with Guacamole & Candied Jalapeños **180:NEW**

∞ "TEXAS" -topped with Brisket Chili Cheese **180:-**

∞ "ORIGINAL" **150:-**

All burgers feature 200g smoked angus burger on a pretzel bun, American cheese, lettuce, tomato, mayo and pickles. Served with Crispy fries & honey roasted dip *meat is cooked to medium but may appear pink due to the smoking process

"TEJAS" TACOS-Texas Border style with two home-made flour tortillas- 1 beef Brisket + 1 pulled chicken. Fillings: lettuce, salsa fresca, cheese, chipotle aioli, candied jalapeños, coleslaw & rancher beans **145:-** *NEW*

"ROADHOUSE QUESADILLA" Two (2) home-made flour tortillas, with melted cheese, pulled Pork in Carolina Gold mustard sauce, chipotle aioli, sour Cream & Chopped Cilantro **145:-**
*change to pulled chicken **160:-**

"NACHO LIBRE" gluten free nixtamal corn tortilla chips, pulled pork in Carolina Gold mustard sauce, rancher beans, melted chili cheese, lettuce, salsa fresca, candied jalapeños & chipotle aioli **150:-** *change to pulled chicken **165:-**

🌀 **VEGETARIAN**

- 🌀 **NACHO LIBRE** – gluten free nixtamal corn tortilla chips with rancher beans, BBQ jackfruit, melted chili cheese, lettuce, salsa fresca, Candied jalapeños and chipotle aioli **150:-**
- 🌀 **ROADHOUSE QUESADILLA**– two home-made flour tortillas with melted cheese, BBQ jackfruit served with sour cream & cilantro **145:-**
- 🌀 **“TEJAS” TACOS**–Texas Border style with two home-made flour tortillas - filled with BBQ jackfruit. Fill it with: lettuce, salsa fresca, cheese, Chipotle aioli, candied jalapeños, coleslaw & rancher beans **145:-**

🌀 **KIDS OPTIONS**

- 🌀 Pork Quesadilla (Flour Tortilla, pulled pork & melted cheese) **60:-**
- 🌀 Cheesy Fries (Crispy fries & melted cheese) **60:-**
- 🌀 Kids Burger – our BW Pit Burger (200g) meat only with fries (mayo and cheese on request) **140:-** *meat is cooked to medium but may appear pink due to smoking process

🌀 **KICKIN’ SIDES 45:-**

- 🌀 Guacamole-Fresh avocados, cilantro, onion, jalapeño, garlic and lime juice (chips NOT included)
- 🌀 Southern style coleslaw - fresh cabbage, carrots and onions in our sweet & tangy dressing
- 🌀 Chips & salsa- gluten free nixtamal corn tortilla chips & salsa fresca
*Change salsa to guacamole **65:-**
- 🌀 Side Salad-fresh lettuce, cheese, tomatoes, salsa and buttermilk ranch dressing
- 🌀 “Double Fried” Fries – Crispy French fries salt & pepper served with chipotle aioli
- 🌀 Rancher beans- A cowboy favourite - Smokey slow cooked BBQ beans- Yee-haw!!!
- 🌀 Extra Dip sauce -Ranch, Honey Roasted, Chipotle Aioli, home-made Ketchup, candied Jalapeños **15:-**
- 🌀 Texas Chili Cheese dip – brisket **NEW** chili cheese dip, a tasty side to our chips or fries

🌀 **DESSERTS 75:-**

CHOCOLATE PEANUT BUTTER PIE - More American than apple pie – creamy peanut butter pie with chocolate ganache and Graham cracker crust

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

AT THE SALOON

BOURBONS (PER 1OZ/3CL SHOT) Too many to count so ask the host, will ya **95:-**
Feeling ballsy – try “walking the plank” Your choice of 4 (1oz shots each) of our
American bourbons to sample **380:-**

AMERICAN CRAFT BEERS -The largest selection of American micro-brewskis
on Gotland– selection will vary so check the beer cooler **78:-**

THE CANTINA MARGARITA -Travel south of the border with our
signature Cantina frozen margarita **115:-**

WATERMELON JOLLY RANCHER MARGARITA - Our signature Cantina
frozen margarita mixed with watermelon liqueur, it is the taste of summer!
115:-

BACK IN BLACK- a trippy BLACK Gin & Tonic made with Tanqueray Flor
De Sevilla Gin and tonic **115:-**

KENTUCKY MULE-Bourbon and Ginger Beer! dark and stormy ain't got
nothing on this **115:-**

THE LAFITTE -channel Jean Lafitte, 17th Century Pirate in the Gulf of
Mexico with Captain Morgan spiced rum and vanilla coke **115:-**

THE PAPA-Vanessas' old man's favourite – classic Jack Daniels & Coke **115:-**

HARD LEMONADE-Home-made lemonade and bourbon “nuff said” **115:-**

“WHITE TRASH” WINE SPRITZER **95:-**

CALIFORNIA RED OR WHITE WINE **95:-**

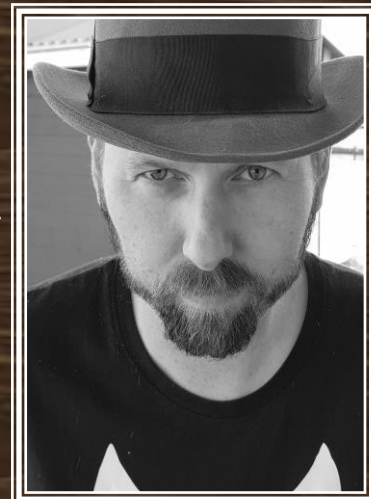
NON-ALCOHOLIC **30:-**

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 long 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

Gothem Magnuse 278, 624 30 Slite
www.gothemscantinaycasitas.com