



ALL-DAY MENU

BILL'S BURGERS

SECRET BLEND, FRESH GROUND DAILY, 6oz HAND PRESSED



BILL'S BURGER 8.95

The Classic with Cheese, LTP, Special Sauce*

THE CLASSIC 7.95

*On a Toasted Sesame Bun, LTP**

THE CLASSIC WITH AMERICAN CHEESE 8.50

*LTP**

MUSHROOM AND SWISS BURGER 8.95

*Cremini Mushrooms, Melted Swiss, LTP**

MARKET VEGGIE BURGER 7.95

Swiss, Lettuce, Tomato, Special Sauce

GRILLED SHRIMP BURGER 10.50

Carolina Cole Slaw, Crispy Shallots, Pickles, Tartar Sauce

MINI B'S 8.50

Three Sliders, Caramelized Onion, Cheese, Ketchup, Mustard, Special Sauce, Pickles

BACON AND CHEDDAR BURGER 9.50

*Thick Hickory Bacon, Aged Cheddar, LTP**

SPICY JALAPEÑO BURGER 8.50

Pepper Jack Cheese, Pico De Gallo, Jalapeño, Shredded Lettuce, Chipotle Aioli

TUSCAN TURKEY BURGER 8.50

Freshly Ground, Mixed with Aged Provolone, LTP Mustard Aioli, Multi Grain Bun*

BBQ-BACON BURGER 10.50

Smoked Mozzarella, BBQ-Bacon Mayo, LTP

ADD: *Mushrooms, Jalapeños, Red Onion, Extra Sauce, Caramelized Onion, Pico De Gallo* | .50 *Bacon, Chili, Guacamole* | 1.50

***LTP: Market Lettuce, Sliced Tomato and Dill Pickles**

STARTERS

ROASTED TOMATO SOUP 5.95

Mozzarella, Pepperoni, Croutons

FRENCH ONION SOUP 6.95

Herb Croutons, Gruyère Cheese

TEXAS BRISKET CHILI 6.50

Onions, Cheddar, Sour Cream

BONELESS CHICKEN WINGS 8.50

Your choice: Buffalo, BBQ or Plain, Served with Blue Cheese Dressing & Celery Extra Blue Cheese .50

WARM SPINACH & ARTICHOKE DIP 8.95

Vegetable Crudités, Tortilla Chips

JALAPEÑO BOTTLE CAPS 6.95

Beer-Battered Fried Jalapeño Slices

LOADED NACHOS 8.95

Texas Chili, Cheddar Cheese, Pico de Gallo, Sour Cream

1/2 RACK OF BABY BACK RIBS 13.95

Wildwood's Tender Pork Ribs & BBQ Sauce, Served with Cole Slaw

SANDWICHES

CALIFORNIA TURKEY BLT 10.50

Bacon, Lettuce, Tomato, Avocado, Mayonnaise

BLACKENED MAHI TACOS 13.50

Pico de Gallo, Guacamole, Chipotle Aioli

GRILLED CHICKEN & MOZZARELLA SANDWICH 10.50

Roasted Red Peppers, Sun-Dried Tomato Mayo

NEW YORK CHEESE STEAK 12.50

Provolone, Peppers & Onions, Horseradish Mayo

DOGS

HATFIELD ALL-BEEF HOT DOGS
CRISPY AND CARAMELIZED ON TOP SPLIT BUN

NEW YORK HOT DOG 4.95 **CORN DOGS (3)** 4.75

Pickle Relish, Sauerkraut

Honey Mustard

CHILI CHEESE DOG 5.50

Chili, Cheese, Red Onion

SIDES

STEAK FRIES 3.95 **SWEET POTATO FRIES** 4.95

DISCO FRIES 5.25

Smothered with Gravy & Melted Cheese

CHEESE FRIES 4.75

CHILI CHEESE FRIES 5.95

BEER BATTERED ONION RINGS 5.50

COLE SLAW 3.50

SALADS

BBQ CHICKEN COBB 12.95

Tomato, Avocado, Corn, Blue Cheese, Pinto Bean, Egg, Bacon, Pickled Red Onion, Crispy Corn Tortilla strips, BBQ Ranch

STEAK SALAD 14.50

Hanger Steak, Blue Cheese, Mushrooms, Bacon, Potato Stix, Mustard Vinaigrette

HOUSE SALAD Sm 4.95 Lg 8.95

Baby Greens, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette

CAESAR SALAD Sm 5.95 Lg 9.75

Classic Caesar Dressing, Croutons

BILL'S CHOPPED SALAD Sm 6.95 Lg 10.95

Feta, Tomatoes, Olives, Chick Peas, Cucumber, Roasted Peppers, Capers, White Balsamic Vinaigrette, Croutons

ADD: Shrimp Burger, Turkey Burger, Veggie Burger, Beef Burger, Crispy Chicken, Chilled Shrimp or Mahi Mahi 3.95

SHAKES

CLASSICS 5.95

Vanilla, Chocolate, Strawberry, Malted, Coffee

BANANA ROYALE 6.95

Fudge, Almonds, Whipped Cream, Cherry

Add: Gosling's Rum 4.00

COOKIES & CREAM 6.95

Loads of Oreos, Chocolate Syrup

Add: Coole Swan Irish Cream 4.00

CAMPFIRE 6.95

House Made Toasted Marshmallow, Vanilla Ice Cream

Add: Maker's Mark 4.00

GIRL SCOUT THIN MINT 6.95

Vanilla Ice Cream, Chocolate & Mint

CAKES

CUPCAKE Large 3.75 Mini 12 for 9.00

Flavors: Vanilla Buttercream, Triple Chocolate, S'mores, Red Velvet

BILL'S BURGER CUPCAKE 4.95

SAMOA 4.95

Chocolate Cupcake, Caramel Frosting, Samoa Girl Scout Cookie

MUDSLIDE CUPCAKE 21 & older 6.95

German Chocolate Cake, Baileys & Kahlúa Ganache

NEW YORK STYLE CHEESECAKE 5.95

Graham Cracker Crust

TURTLE CHEESECAKE 5.95

Caramel, Pecans, Chocolate Brownie Bottom

CHOCOLATE LAYER CAKE 6.95



BILL'S BREWS



DRAFT BEER

| | 9 OZ MUG | 16 OZ PINT | 60 OZ PITCHER |
|--|----------|------------|---------------|
| BILL'S BREW <i>Made for us by Six Point</i> 🍏 | 5 | 8 | 26 |
| BLUE POINT TOASTED LAGER <i>Long Island</i> 🍏 | 5 | 8 | 26 |
| BROOKLYN BROWN ALE <i>Brooklyn</i> 🍏 | 5 | 8 | 26 |
| COLD ASS BEER <i>PA</i> | 4.5 | 7 | 24 |
| GUINNESS <i>Ireland</i> | 5 | 8 | 26 |
| SAM ADAMS SEASONAL <i>MA</i> | 4.5 | 7.5 | 24 |
| SIX POINT SWEET ACTION <i>Brooklyn</i> | 5 | 8 | 26 |
| STELLA ARTOIS <i>Belgium</i> | 5 | 8 | 26 |

BOTTLES & CANS

LAGER & PILSNER

| | | | | | |
|--|-----|--|-----|--|----|
| ABITA STRAWBERRY HARVEST <i>Louisiana</i> | 7 | HARP <i>Ireland</i> | 7 | REUTBERGER DUNKEL 16.9 oz <i>Germany</i> | 10 |
| AMSTEL LIGHT <i>Holland</i> | 7 | HEINEKEN <i>Holland</i> | 7 | RHEINGOLD can <i>NY</i> 🍏 | 5 |
| ANCHOR STEAM <i>CA</i> | 7 | HOFSTETTEN GRANITBOCK <i>Austria</i> | 12 | SAPPORO DRAFT 22 oz can <i>Japan</i> | 12 |
| AUGUSTINER EDELSTOFF <i>Germany</i> | 9 | JEVER PILSNER <i>Germany</i> | 6 | SCHÖNRAMER GOLD 16.9 oz <i>Germany</i> | 11 |
| BECK'S <i>Germany</i> | 7 | LAGUNITAS PILS <i>CA</i> | 7 | SIX POINT CRISP LAGER 16.9 oz can <i>NY</i> 🍏 | 7 |
| BUD LIGHT <i>MO</i> | 6 | MAMMA LITTLE YELLA PILS can <i>CO</i> | 7 | SLY FOX SEASONAL can <i>PA</i> | 6 |
| BUDWEISER <i>MO</i> | 6 | MOOSEHEAD <i>Canada</i> | 5.5 | ST PETER'S SORGHUM GLUTEN FREE <i>England</i> | 8 |
| CLAUSTHALER N/A <i>Germany</i> | 6 | NORTH COAST SCRIMSHAW PILSNER <i>CA</i> | 7.5 | SPATEN OPTIMATOR <i>Germany</i> | 7 |
| COORS LIGHT <i>CO</i> | 6 | PABST BLUE RIBBON 16 oz can <i>Ill</i> | 6 | TECATE <i>Mexico</i> | 6 |
| CORONA EXTRA <i>Mexico</i> | 6.5 | PACIFICO <i>Mexico</i> | 6 | TROEGENATOR DOUBLE BOCK <i>PA</i> | 8 |

ALE

| | | | | | |
|---|----|---|-----|--|-----|
| ABITA TURBODOG BROWN ALE <i>LA</i> | 8 | GENESEE CREAM ALE can <i>NY</i> 🍏 | 5 | PORK SLAP PALE ALE can <i>NY</i> 🍏 | 6 |
| BASS <i>England</i> | 6 | GOOSE ISLAND HONKERS ALE <i>IL</i> | 7 | SIERRA NEVADA <i>CA</i> | 7 |
| BLUE POINT SPRING FLING <i>New York</i> | 7 | HARLEM SUGAR HILL GOLDEN ALE <i>NY</i> 🍏 | 7 | STONE IPA <i>CA</i> | 7 |
| CAPTAIN LAWRENCE IPA 16.9 oz <i>NY</i> 🍏 | 12 | HEBREW R.I.P.A ON RYE 12 oz <i>NY</i> 🍏 | 11 | SOUTHERN TIER "PHIN & MATT'S" <i>NY</i> 🍏 | 7 |
| DOGFISH HEAD 60 MINUTE IPA <i>DE</i> | 9 | INNIS AND GUNN RUM CASK <i>Scotland</i> | 9 | STOUDT'S SCARLET LADY ESB <i>PA</i> | 8 |
| ERIE RAILBENDER SCOTCH ALE <i>PA</i> | 7 | KILLIANS IRISH RED <i>CO</i> | 6 | STOUDTS KARNIVAL KÖLSCH <i>PA</i> | 8 |
| FIRE ISLAND LIGHTHOUSE ALE <i>NY</i> 🍏 | 7 | LAGUNITAS IPA <i>CA</i> | 7.5 | TETLEY'S PALE ALE pub can <i>England</i> | 8 |
| FLYING DOG "DOGGIE STYLE" PALE ALE <i>MD</i> | 7 | LAKE PLACID UBU STRONG ENGLISH <i>NY</i> 🍏 | 7 | WEYERBACHER BLITHERING IDIOT <i>PA</i> | 8 |
| GEARY'S PALE ALE <i>ME</i> | 7 | PEAK ORGANIC AMBER ALE <i>ME</i> | 7 | WOLAVER'S PALE ALE <i>VT</i> | 7 |
| | | | | 21ST AMENDMENT SEASONAL <i>CA</i> | 7.5 |

BELGIAN & BELGIAN STYLE

| | | | | | |
|---|----|---|----|---|----|
| BLUE MOON <i>CO</i> | 7 | FOUR + "MONKSHINE" <i>UT</i> | 9 | ORVAL TRAPPIST ALE <i>Belgium</i> | 14 |
| BROOKLYN LOCAL #2 25oz <i>NY</i> 🍏 | 22 | HARPOON BELGIAN ALE <i>MA</i> | 7 | PALM AMBER ALE <i>Belgium</i> | 7 |
| CHIMAY ROUGE <i>Belgium</i> | 12 | KASTEELS TRIPLE ABBEY <i>Belgium</i> | 10 | ROCHEFORT 8 ABBEY <i>Belgium</i> | 10 |
| DELERIUM TREMENS <i>Belgium</i> | 12 | LEFFE BLONDE <i>Belgium</i> | 7 | RODENBACH CLASSIC RED ALE <i>Belgium</i> | 9 |

WHEAT

| | | | | | |
|--|----|---|----|---|----|
| ALLAGASH WHITE ALE <i>ME</i> | 8 | HOPF WEISSE <i>German</i> | 11 | SCHNIEDER AVENTINUS <i>Germany</i> | 12 |
| AYINGER BRAU WEISSE <i>Germany</i> | 11 | LEINENKUGEL'S SUNSET WHEAT <i>WI</i> | 7 | SOUTHAMPTON DOUBLE WHITE <i>NY</i> 🍏 | 7 |
| HITACHINO NEST WHITE ALE <i>Japan</i> | 10 | MAGIC HAT CIRCUS BOY <i>VT</i> | 7 | UFO HEFEWEISSEN <i>MA</i> | 7 |
| HOEGAARDEN <i>Belgium</i> | 7 | OMMEGANG WITTE <i>NY</i> 🍏 | 7 | | |

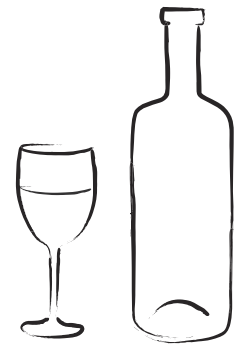
STOUT & PORTER

| | | | | | |
|--|---|---|---|---|-----|
| ANCHOR PORTER <i>CA</i> | 7 | OTTER CREEK STOVEPIPE PORTER <i>VT</i> | 7 | ROGUE MOCHA PORTER <i>OR</i> | 8.5 |
| SOUTHAMPTON IMPERIAL PORTER <i>NY</i> 🍏 | 7 | | | VICTORY STORM KING STOUT <i>PA</i> | 8 |

FRUIT-BASED

| | | | | | |
|---|-----|---|----|---|----|
| BLUE POINT BLUEBERRY ALE <i>NY</i> 🍏 | 6.5 | LINDEMAN'S FRAMBOISE LAMBIC <i>Belgium</i> | 11 | SAM ADAMS CHERRY WHEAT <i>MA</i> | 6 |
| DOC'S DRAFT CIDER <i>NY</i> 🍏 | 7 | MAGNER'S IRISH CIDER <i>Ireland</i> | 7 | SAM SMITH'S STRAWBERRY 16.9 oz <i>UK</i> | 12 |
| ITHACA APRICOT WHEAT <i>NY</i> 🍏 | 7 | | | | |

🍏 DENOTES BEER BREWED IN NY STATE



WINE

SPARKLING

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| ZARDETTO PROSECCO <i>Italy</i> | 10 | 45 |
| MOET & CHANDON IMPERIAL NV (375ML) <i>Champagne</i> | 14 | 30 |

WHITE

| | | |
|---|----|----|
| CA' DONINI PINOT GRIGIO 2009 <i>Italy</i> | 8 | 30 |
| HOUGE RIESLING 2008 <i>Washington State</i> | 8 | 30 |
| HESS SAUVIGNON BLANC 2010 <i>Lake County, California</i> | 9 | 34 |
| ESSER CHARDONNAY 2009 <i>Monterey, California</i> | 10 | 38 |

RED

| | | |
|--|----|----|
| CONO SUR PINOT NOIR 2009 <i>Chile</i> | 11 | 42 |
| VINMARK MERLOT 2008 <i>California</i> | 8 | 30 |
| TERRAZAS DE LOS ANDES MALBEC 2009 <i>Argentina</i> | 9 | 34 |
| GREYSTONE CABERNET SAUVIGNON 2008 <i>California</i> | 12 | 46 |
| HEALDSBURG RANCHES ZINFANDEL 2009 <i>Sonoma</i> | 9 | 34 |



"ROCK'TAILS"

*All Rocktails
are available by the pitcher*

COWTIPPER \$11 / \$38

Bourbon, Tea Vodka, Peach

51ST STREET HIGHBALL \$11 / \$38

Vodka, Fresh Raspberries, Orange Soda

CALIENTE MARGARITA \$11 / \$38

*Jalapeño and Passion Fruit Tequila,
Fresh Mango*

BILL'S MOJITO \$11 / \$38

Mixed Citrus Mojito

CHERRY BLOSSOM \$11 / \$38

*Vanilla Vodka, Cherry Liqueur,
Agave Nectar*

BERMUDA BREEZE \$13 / \$46

*Gosling's Black Seal Rum, Hibiscus, Lemon,
Cranberry, Candied Apricots*

BROOKLYN BLUEBIRD \$11 / \$38

*Milagro Blanco Tequila,
Blueberry Cardamom, Ginger,
Lime, Blueberries*

BILL'S BANGIN' SHAKES

- 11.00 -

GREEN WITH ENVY

*Vanilla Ice Cream,
Green Tea Infused Absolut,
Baileys, Spiked Whipped Cream*

OATMEAL COOKIE

*Vanilla Ice Cream, Goldschlager,
Butterscotch Schnapps*

RAINBOW'S END

*Vanilla Ice Cream, Jameson,
Coole Swan, Stout, Mint*

GRAND ESPLANADE

Vanilla Ice Cream, Bourbon, Caramel, Salt



SHOTS

- 10.00 -

BROWSER ON SHROOMS

Amaro, Malibu, Cranberry, Pineapple

DIRTY LIMERICK

Jameson and Coole Swan over Stout

STORMCHASER

Tequila, Peach, Lime, Absinthe

PANTSDROPPER

Citrus Vodka, Triple Sec, St. Germain, Lemon



CHILDREN'S MENU

For Ages 10 & Under

ENTREES

Hamburger
with or without cheese

Corn Dogs (3)

Hot Dog

Chicken Tenders

Grilled Cheese Sandwich

***All Served with French Fries
and a Soft Drink***

10.95



TAKE OUT MENU

BILL'S BURGERS

SECRET BLEND, FRESH GROUND DAILY, 6oz HAND PRESSED

- BILL'S BURGER** 8.95
The Classic with Cheese, LTP, Special Sauce*
- THE CLASSIC** 7.95
*On a Toasted Sesame Bun, LTP**
- THE CLASSIC WITH AMERICAN CHEESE** 8.50
*LTP**
- MUSHROOM & SWISS BURGER** 8.95
*Cremini Mushrooms, Melted Swiss, LTP**
- MARKET VEGGIE BURGER** 7.95
Swiss, Lettuce, Tomato, Special Sauce
- BBQ-BACON BURGER** 10.50
Smoked Mozzarella, Barbeque Sauce
- MINI B'S** 8.50
Three Sliders, Caramelized Onion, Cheese, Ketchup, Mustard, Special Sauce, Pickles
- BACON & CHEDDAR BURGER** 9.50
*Thick Hickory Bacon, Aged Cheddar, LTP**
- SPICY JALAPEÑO BURGER** 8.50
Pepper Jack Cheese, Pico de Gallo, Jalapeño, Shredded Lettuce, Chipotle Aioli
- TUSCAN TURKEY BURGER** 8.50
Freshly Ground, Mixed with Aged Provolone, LTP Mustard Aioli, Multigrain Bun*
- GRILLED SHRIMP BURGER** 10.50
Carolina Cole Slaw, Crispy Shallots, Pickles, Tartar Sauce

***LTP: Market Lettuce, Sliced Tomato, Dill Pickles**

STARTERS, SALADS & SANDWICHES

- ROASTED TOMATO SOUP** 5.95
Mozzarella, Pepperoni, Croutons
- FRENCH ONION SOUP** 6.95
Herb Croutons, Gruyère Cheese
- BONELESS CHICKEN WINGS** 8.50
*Your choice: Buffalo, BBQ or Plain
Served with Blue Cheese Dressing & Celery*
- Extra Blue Cheese** .50
- WARM SPINACH & ARTICHOKE DIP** 8.95
Vegetable Crudités, Tortilla Chips
- JALAPEÑO BOTTLE CAPS** 6.95
Beer-Battered Fried Jalapeño Slices
- BLACKENED MAHI TACOS** 13.50
Pico de Gallo, Guacamole, Chipotle Aioli
- HOUSE SALAD** 8.95
Baby Greens, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette
- CAESAR SALAD** 9.75
Classic Caesar dressing, Parmigiano-Reggiano, and Croutons
Add for 3.95: **Chicken** **Shrimp** **Burger**
- CALIFORNIA TURKEY BLT** 10.50
Avocado, Mayonnaise, Poppyseed Roll
- BILL'S CHOPPED SALAD** 10.95
Feta, Tomatoes, Olives, Chickpeas, Cucumber, Roasted Peppers, Capers, Basil, White Balsamic Vinaigrette, Croutons
- STEAK SALAD** 14.50
Hanger Steak, Blue Cheese, Mushrooms, Bacon, Potato Stix, Mustard Vinaigrette

DOGS

**HATFIELD ALL-BEEF HOT DOGS
CRISPY AND CARAMELIZED ON TOP-SPLIT BUN**

- NEW YORK HOT DOG** 4.95
Pickle Relish, Sauerkraut
- CHILI CHEESE DOG** 5.50
Chili, Cheese, Red Onion

SHAKES

HAND-DIPPED PREMIUM ICE CREAM

- VANILLA** 5.95
- CHOCOLATE** 5.95
- STRAWBERRY** 5.95
- CAMPFIRE** 6.95
- GIRL SCOUT THIN MINT** 6.95
- MALTED** 5.95
- BANANA ROYALE** 6.95
- COOKIES & CREAM** 6.95

CUPCAKES

LARGE Single \$3.75 / Baker's Dozen (13) \$45
MINI-CUPCAKES 12 for \$9

- LEMON MERINGUE**
- SAMOA** 4.95
- RED VELVET**
- TRIPLE CHOCOLATE**
- S'MORES**
- VANILLA BUTTERCREAM**
- BILL'S BURGER CUPCAKE** 4.95
- MUDSLIDE*** *contains alcohol, must be 21+ for pick-up only* 6.95
German Chocolate Cake, Baileys, Kahlúa Ganache

SIDES

- STEAK FRIES** 3.95
- DISCO FRIES** 5.25
Gravy & Melted Cheese
- CHEESE FRIES** 4.75
- SWEET FRIES** 4.95
- ONION RINGS** 5.50
- CHILI** 6.50
- COLE SLAW** 3.50

DRINKS

- VITAMIN WATER** 3.50
- Kiwi-Strawberry*
- Orange*
- Acai Blueberry-Pomegranate*
- Lemonade*
- Tropical Citrus*
- Grape-Raspberry*
- Strawberry-Guanabana*
- WATER** 4.00
- Panna*
- Perrier*
- ABITA ROOT BEER** 3.50
- 12 oz*
- CRUSH** 3.00
- Orange*
- Grape*
- Strawberry*
- SODAS** 2.00
- Coke*
- Diet Coke*
- Coke Zero*
- Sprite*
- Ginger Ale*

TEL: 646.439.1475



PLEASE ALLOW 1 DAY NOTICE FOR ALL ORDERS

CATERING MENU

SLIDER & SANDWICH PLATTERS

- MINI B'S** 20 for \$49
Sliders Topped with Caramelized Onions, Cheese, Ketchup, Mustard, Special Sauce, Pickles
- OR -
with Cheese Only and Ketchup, Mustard, Pickles on the Side
- VEGGIE SLIDER PLATTER** 20 for \$52
Veggie Served with Swiss, Lettuce, Tomato, Special Sauce
- TURKEY SLIDER PLATTER** 20 for \$55
Freshly Ground, Mixed with Aged Provolone, LTP, Mustard Aioli, Multigrain Bun*
- NEW YORK CHEESE STEAK PLATTER** 16 for \$79
Grilled Marinated Hanger Steak with Provolone, Onions, Peppers
- MAHI TACO PLATTER** 12 for \$54
Pico de Gallo, Guacamole, Chipotle Aioli

BILL'S SALAD BOWLS

- BILL'S CHOPPED SALAD** \$35
Feta, Tomatoes, Olives, Chickpeas, Cucumber, Roasted Red Peppers, Capers, White Balsamic Vinaigrette, Croutons
- CAESAR SALAD** \$42
Classic Caesar dressing, Parmigiano-Reggiano, and Croutons
- BBQ CHICKEN COBB** \$45
Blue Cheese, Tomato, Avocado, Corn, Pinto Bean, Egg, Bacon, Pickled Red Onion, Crispy Tortilla Strips, BBQ Ranch

STARTER PLATTERS & SIDES

- WARM SPINACH ARTICHOKE DIP PLATTER** \$40
Vegetable Crudités, Tortilla Chips
- JALAPEÑO BOTTLE CAPS** \$38
Housemade Jalapeño Slices, Ranch Dressing
- BONELESS CHICKEN WINGS** 30 for \$45
Our Classic Boneless Wings Served with Classic BBQ and Frank's Red Hot Sauce on the Side; Served with Blue Cheese Dressing and Celery
- BUCKET OF BEER-BATTERED ONION RINGS** \$19
- BUCKET OF FRENCH FRIES** \$19
- BUCKET OF SWEET FRIES** \$25
- CORNBREAD BY THE 1/2 PAN** \$20
- BAKED BEANS WITH BURNT ENDS & BACON**
(Serves 3-4) \$9.95 per quart

BARBEQUE SELECTIONS

- WILDWOOD BABY BACK RIB PLATTER** \$15.95 per person
(Memphis or Kansas City Style) 1/2 Rack of Baby Back Ribs, Cornbread and Coleslaw
- WILDWOOD PULLED PORK PLATTER** \$11.50 per person
Sliced Potato Bread, Coleslaw, Pickled Jalapeño
- WILDWOOD TEXAS SMOKED BRISKET** \$17.95 per person
Sliced with Mini Cornbread

*Please note all orders require a credit card hold at time of order. Cancellations must be made 1 day prior to the pick up or delivery time.