



# BUFFALO BILL'S

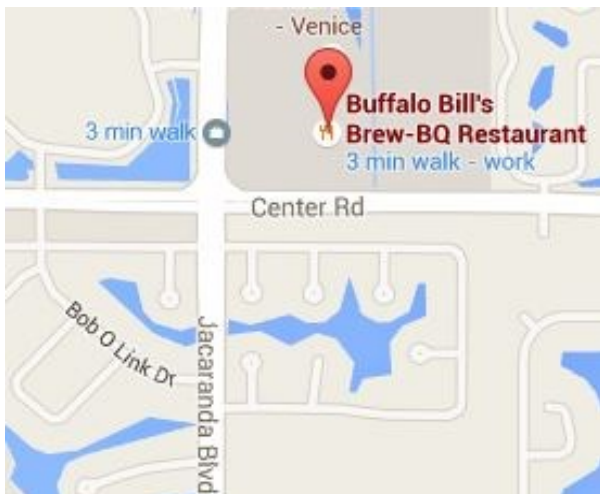
## BREW-B-Q RESTAURANT & CATERING EXQUISITE OUTDOOR SOUTHERN CUISINE

THE BEST DAMN MEMPHIS - CAROLINA STYLE - TEXAS BBQ IN FLORIDA



### Restaurant Hours:

Mon - Thurs: 11am - 8pm, Fri & Sat 11am - 9pm  
Closed Sundays



# 941-218-4175

Call ahead seating or  
Call for a carry-out



1262 Jacaranda Blvd., Venice FL 34292  
Located in the Winn-Dixie Plaza  
the corner of Jacaranda Blvd and Center Rd



# ~ SANDWICHES ~

Served on a Kaiser Bun or Tortillas  
w/choice of One Fancy Side, BBQ sauce



## “OAK SMOKED”

We choose not to sauce our meats. We dry rub them with our own seasoning and give them just the right amount of smoke using Florida Oak.

All meats are smoked on premise.

### **BEEF BRISKET 12**

Choice Sliced Beef Brisket “Stacked”  
(you won’t believe how much meat there is)

### **PULLED PORK 9**

All Natural lean Pork Butt  
Smoked 12-14 hours

### **BLOCKBUSTER BBQ 9**

We take all the bits and ends of Beef, Pork & Chicken, chop it fine and slowly cook it for hours in a medley of our BBQ sauces

### **PULLED CHICKEN 9**

Boneless, skinless thighs moist and tender

**Why not? Add a scoop of our delicious cold slaw to your sandwich for just 25¢ or maybe some grilled onions for only 50¢...You can easily add Swiss Cheese, American or Cheddar Cheese for a \$1**

**Artisan Bun \$.75**

## “GRILLED”

### **PASTRAMI 10**

We know this is Not Southern, but it is a Buffalo Bill’s Tradition. Pastrami Brisket Grilled with Onions, Swiss, Mustard & Pickle on Artisan Bun Ask your server to add Horseradish for the full experience.

### **STEAK BURGER 11**

Half pounder of our very own custom blended steak grind / lightly dusted with Chef’s seasonings char-grilled to perfection. Topped w/ lettuce, tomato, onion & pickle

### **SOUTHWESTERN BLACK BEAN BURGER 9**

Vegetarian Black Bean burger with the perfect blend of southwest seasoning w/ Ranch



**CHEF’S BBQ SAUCES**  
Sweet Vinegar Base  
Sweet HOT Vinegar Base  
Honey Molasses

# ~ WINGS ~



Served with Carrots & Celery Sticks

and your choice of Ranch or Blue Cheese Dip

**SMALL \$6 MEDIUM \$11 LARGE \$20**

**Choose your flavor:**

Naked as a Jaybird ~ Sweet Vinegar BBQ ~ Honey-Mustard ~ Garlic Parmesan ~ Buffalo Garlic Parmesan  
Buffalo Sauce: Mild, Medium, Hot or Smokin’ Hot



Menu October 2016  
Prices and availability are  
subject to change



# SMOKE HOUSE DINNERS



We choose not to sauce our meats, instead they are dry rubbed with our own seasonings and then given just the right amount of smoke using Florida oak. Our meats are smoked on premise

**Our Smoke House Dinners are prepared in a true southern tradition. Simple, easy and delicious**

**All dinners served with a Choice of 2 Fancy Sides and a choice of Garlic Toast, Corn Bread or Flour Tortillas**



## “OAK-SMOKED” ST. LOUIS STYLE PORK RIBS

**1/3 Rack \$12      2/3 Rack \$18      Full Rack \$24**



## GRILLED CHICKEN

Large fresh hens marinated & grilled to perfection

**1/4 Chicken 9** (all white meat add \$1)

**1/2 Chicken 14** (all white meat add \$2)

## CHEF'S BBQ SAUCES

*Sweet Vinegar Base*

*Sweet HOT Vinegar Base*

*Honey Molasses*



## “Oak-Smoked” St Louis Style Ribs & Marinated

### & Grilled Chicken Combo

**2 Rib Bones & 1/4 Chicken 11**

**4 Rib Bones & 1/4 Chicken 15**

**6 Rib Bones & 1/4 Chicken 21**

**8 Rib Bones & 1/2 Chicken 23**



## FRIED SHRIMP 16

Cornmeal Breaded & Fried.

**we can sauté in garlic butter just ask!**



## OLD SOUTH FRIED

## CATFISH DINNER 15

Catfish Fillets cut into Nibbles, simply dusted w/ Cornmeal - a Mouth Watering Treat!



## “OAK-SMOKED” 13 Pulled PORK Dinner

**1/2 lb all natural lean pork butt Smoked 12-14 hours**



## “OAK-SMOKED” BEEF BRISKET 17

**1/2 lb Savory Sliced Beef Brisket**

## Fancy Sides 2.50 Each

\*Aunt Carol's Cold Slaw

\*Potato Salad

\*BBQ Baked Beans

\*Cuban Style Black Beans & Rice

\*Cheesy Mac & Cheese

\*Homemade Potato Chips

Seasoned French Fries

Tater Tots

Onion Rings

\*Pork Rinds

\*Southern Style Seasoned Green Beans

\*Garlic Toast ~ ONLY \$1

\*Corn Bread ~ ONLY \$1

**Add Gulf Shrimp Sautéed in Garlic Butter to any Entrée \$7**

\* Made fresh daily using our time tested recipes

Consuming raw or undercooked meat, seafood or egg products can increase your risk of Food Bourne illness, especially, if you have certain medical conditions



# ~ SALADS ~



Served with Garlic Toast, Cornbread or Crackers



**Lil' BUFF \$5    BIG BUFF \$8**

## SMOKE HOUSE SALAD

*Spring Mix Lettuce, Shredded Mozzarella Seasonal Fruit, w/ Chef's Sweet n' Sour*

## CAESAR SALAD

*Chopped Crisp Romaine, Shredded Parmesan, Croutons, Creamy Caesar*

## GARDEN SALAD



*Fresh Romaine & Spring Mix, Tomatoes, Cucumbers, Onions, Shredded Cheddar and Croutons  
Choice of Ranch, Italian, Bleu Cheese, Creamy Caesar, Honey Mustard or Chef's Sweet n' Sour Dressing*

### ADD TO YOUR SALAD

**"Oak-Smoked" Pulled Pork 3**

**Southwestern Black Bean Burger 4**

**"Oak-Smoked" Pulled Chicken 3**

**1/2 pound Steak Burger 8**

**"Oak-Smoked" Beef Brisket 5**

**Marinated-Grilled Boneless Pulled Chicken 4**

**"Oak-Smoked" Rib Meat \$4 for 2 bones**

**Shrimp Fried or Sautéed in garlic butter 7**



**Beverage 2.50** (refills included) Brewed Un-Sweet Iced Tea

Georgia Sweet Tea, Fountain Sodas, Hot Tea, Coffee

**Bottled Water 1 each**



**Select Craft Beer on Tap or Bottle & Salmon Creek Wines**

Check out our Craft Beer selection brewed by local breweries featuring:

**Big Top, Motor Works & Fat Point Breweries** See Chalkboard for Daily Offerings & Prices

## THE COOKIE JAR



	<u>Each</u>	<u>1/2 Dozen</u>	<u>1 Dozen</u>
<b>"World Famous" Classic Coconut Macaroon</b>	<b>\$1.00</b>	<b>\$5.50</b>	<b>\$11.00</b>
<b>Chocolate Coconut Macaroon</b>	<b>\$1.25</b>	<b>\$6.25</b>	<b>\$12.50</b>
<b>Chocolate-Chocolate Chip Cookies</b>	<b>\$1.00</b>	<b>\$5.50</b>	<b>\$11.00</b>

## AWARD WINNING CATERING BY APPOINTMENT



Buffalo Bill's Catering Services features exquisite outdoor southern cuisine - it's more than just BBQ. Try our tender, tasty ribs or a true southern style catfish dinner. We feel that our Chicken Wings are the best in town and our pulled pork and smoked beef brisket will surely bring you back for more... and remember to order our "World Famous" coconut macaroon cookies. Serving the Greater Venice Area since 1964 we have built a reputation that has honored our family owned company with many awards. We strive for perfection and customer satisfaction. When you call Lucy @ 941-485-8807 her 30+ years of experience in catering will have you at ease with no worry so you can enjoy your guests. Why not invite our menu to your next party? See why we are consistently voted best caterer in Venice. Delivery and service for additional fees. It's that easy!