



BOB'S BITCHIN' BBQ

SO GOOD YOU'LL LICK YOUR NAPKIN™

THE STORY CONTINUES...

Which came first, the chicken or the egg? In our version of the story, it's the sauce of course. I opened the restaurant to promote my BBQ Sauce. Once upon a time I made an Alfredo sauce that was described as "bitchin,'" and the name was born. We now have eight signature sauce flavors that are sold in over 100 retail outlets throughout parts of Wisconsin, Iowa and northern Illinois. All of our sauces are available for purchase in the restaurant, and your server will gladly bag them up for you before you leave today! I started the sauce business in 2010 after working in the corporate culinary world for many years, and the first restaurant was opened a block up the street from our current location in downtown Dodgeville.

The restaurant turns 12 years old on November 1, 2024 and we moved into our current building in March 2015 on a historic site, built in 1905. It has been the home of the Hahn Billiards Hall, Ben Franklin Five and Dime, and True Value Hardware. Hundreds of thousands of guests have dined with us and we feature fresh daily hickory smoked meats featuring our dry rub and seasoning in Alto-Shaam electric smokers. All of our menu items are made from scratch in our kitchen and we're always looking for outgoing, responsible people to join our staff.

We sincerely hope you enjoy your dining experience with us here today!

— Bob and the Q-Crew

APPETIZERS

Deep Fried Pickles \$9.25

Tempura battered pickle slices served with ranch dressing and chipotle mayo.

Battered Cheese Curds \$10.25

Locally produced at Arena Cheese, our cheese curds are lightly tempura battered and fried to golden perfection. Served with ranch dressing and chipotle mayo.

Tortilla Chips \$4.50

Fresh tortilla chips with a side of homemade salsa. Add a cup of guacamole for \$2.75.

Chicken Wings 6: \$9.75 // 12: \$14.75 // 24: \$23.75

Bone-in traditional wings available in multiples of 6 of any flavor. Choose from any of our Signature Sauces, Spicy Buffalo, or Garlic Parmesan. Served with ranch dressing and celery sticks.

Nachos \$10.50

Freshly made corn tortilla chips with your choice of brisket or pulled pork in Original sauce. Topped with a cheddar/jack cheese blend, red onions, pico de gallo, salsa, sour cream and guacamole.

"Q" Fries \$10.25

A plate of seasoned waffle fries topped with your choice of brisket or pulled pork tossed in our Original sauce. Finished with a shredded cheddar/jack cheese blend, red onions and sour cream.

Spinach Artichoke Dip \$10.95

Our version of this classic dip has spinach, artichokes, and water chestnuts mixed in a cream cheese and sour cream blend. Served in a warm bread bowl and topped with Parmesan cheese.

Kettle Chips with French Onion Dip \$7.25

Our homemade kettle chips served with made from scratch French onion dip.

Bavarian Pretzel Sticks \$7.50

Three soft Bavarian Pretzel sticks served with our award-winning Carolina sauce.

SOUPS AND SALADS

Soup of the Day Cup: \$4.50 // Bowl: \$5.95

Check with your server for the featured soup.

Tomato & Grilled Cheese Soup Cup: \$4.50 // Bowl: \$5.95

We combined your favorite childhood soup and sandwich. It's a tomato soup with melted cheese curds, topped with homemade garlic croutons. Need something more to satisfy your childhood memories? Add a grilled cheese sandwich with cheddar cheese on your choice of sourdough, multi grain or marble rye for \$3.50.

Jerk Chicken Salad \$11.25

Charbroiled Jerk chicken breast, mango salsa, pineapple, roasted red pepper and Caribbean seasoned black beans on a bed of romaine lettuce. Served with honey dijon dressing.

Strawberry Avocado Salad \$11.25

A bed of romaine topped with fresh strawberries, red onions, avocados, grape tomatoes, cashews and fresh mozzarella cheese. Served with a Strawberry Vinaigrette.

SIDES

GF Gluten-friendly options

Side items may be purchased individually or added to a meal for \$3.50 each.

Side of the Day

Lime Cilantro Coleslaw **GF**

Creamy Coleslaw **GF**

Macaroni and Cheese

BBQ Baked Beans

Homemade Applesauce **GF**

French Fries **GF**

Kettle Chips

Sweet Potato Fries

Grilled Fresh Vegetable Medley **GF**

SANDWICHES

All sandwiches come with your choice of one side and pickles. Add an additional side for \$3.50. Add cheese for \$0.95 (locally-sourced cheddar, pepperjack, Swiss, or ghost pepper). Add cherry wood smoked bacon for \$2.95 (3 slices). Add guacamole or avocado for \$2.
GF Gluten-free bun available for \$2.

Pulled Pork **\$12.25 // Carolina Style: \$13.50**

Hand pulled pork shoulder piled high on a grilled Rotella Bakery roll. Available "wet" or "dry." Make it Carolina Style with either creamy or lime cilantro coleslaw on top.

Beef Brisket **\$13.75 // Carolina Style: \$15.00**

Chopped smoked beef brisket, served on a grilled Rotella Bakery roll. Available cooked either "wet" or "dry." Make it Carolina Style with either creamy or lime cilantro coleslaw on top.

50/50 **\$12.75 // Carolina Style: \$14.00**

Can't decide? Try both. Pulled pork and beef brisket piled high on a grilled Rotella Bakery roll.

The Bitchwich **\$15.25**

Our smoked sausage link topped with pulled pork, three slices of bacon, pepperjack and cheddar cheeses served on a grilled Rotella Bakery hoagie roll.

Spicy Biatch **\$15.25**

A jalapeno cheddar version of our smoked sausage links topped with pulled pork, three slices of jalapeno bacon, pepper jack and ghost pepper cheeses, on a grilled Rotella Bakery hoagie roll.

Son of a Bitchwich **\$15.25**

Pulled pork tossed in our Original sauce, three slices of bacon, smoked ham, topped with melted Swiss cheese and served on a grilled Rotella Bakery roll.

Cuban Melt **\$13.25**

Pulled pork, sliced pit ham, Swiss cheese, dill pickles and our Carolina sauce on grilled sourdough bread.

BLT **\$10.50**

The traditional thick-sliced cherry wood smoked bacon, lettuce, tomato, and mayo sandwich served toasted on your choice of Artisan multi-grain, sourdough, or marble rye toast.

Ribeye Steak Sandwich **\$14.25**

A 6 oz. ribeye steak charbroiled to order and served on a grilled Rotella Bakery roll.

Hamburger* **\$11.25**

All of our burgers are made from fresh ground beef, never frozen. A 6 oz. patty served on a grilled Rotella Bakery roll with lettuce and tomato. Top with pulled pork or beef brisket for \$3.

Chicken Breast Sandwich **\$11.25**

A 6 oz. chicken breast available charbroiled, Cajun or Jerk style. Charbroiled breast available either "wet" or "dry." Cajun or Jerk style is served with our chipotle mayo. Includes lettuce and tomato on a grilled Rotella Bakery roll.

Southwest Bean Burger **\$10.25**

Made from scratch vegetarian burger with a blend of black and pinto beans, pico de gallo, breadcrumbs and Southwest seasonings. Includes lettuce, tomato and chipotle mayo on a grilled Rotella Bakery roll.

Corned Beef Reuben **\$13.50**

Cured corned beef brisket, Swiss cheese, our house recipe sauerkraut, and 1000 Island dressing on grilled marble rye. We think it's the Reuben you'll now judge all other Reubens by!

Soup and a Slider* **Cup: \$9.75 // Bowl: \$11.00**

Your choice of a beef brisket, pulled pork, cheeseburger, or chicken tender slider and either of our soups.

Slider and a Side* **\$9.75**

Your choice of a beef brisket, pulled pork, cheeseburger, or chicken tender slider and any side choice.

* Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Eggs ordered sunny-side up, over-easy, over-medium and steaks or hamburgers ordered medium-rare may be undercooked and are only served on consumer's request.

** Bob's Bitchin' BBQ is not a gluten free environment. While we practice caution in preparing our gluten free items, the kitchen utilizes shared equipment and there may be a chance of cross contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs.

DINNERS

GF All of our meats are gluten-friendly.

All of our BBQ is hickory smoked in-house featuring our dry rub. Order it either "wet" (cooked with the sauce of your choice) or "dry" (dry rub only so you can sample any of our sauces table-side). Unless noted, all of our dinners include cornbread and your choice of two sides. Add an additional side for \$3.50.

Que For Two **\$46.95**

Share this with a friend, or dine big time... 4 ounces each of beef brisket, pulled pork, a sausage link, a smoked pork chop, thigh/drumstick & breast/wing of chicken and a third rack of ribs served with 3 slices of cornbread, and a dish each of baked beans, macaroni & cheese, lime cilantro coleslaw, homemade applesauce and creamy coleslaw. (no substitutions)

Sampler Platter **\$25.50**

Choose any 3 meats – 1/3 rack of ribs, pulled pork, beef brisket, 1/4 chicken, smoked sausage, jalapeno cheddar sausage link, or smoked pork chop.

St. Louis Style Ribs **Half Rack: \$18.25 // Full Rack: \$27.25**

Our special-cut St. Louis style pork ribs look like "Baby-backs," only meatier.

Pulled Pork **\$15.95**

Hand pulled pork shoulder. A BBQ staple.

Beef Brisket **\$18.95**

It's our biggest seller. Our melt-in-your-mouth brisket will make you realize why.

Smoked Pork Chops **\$14.95**

Two 5 oz. brined and hickory smoked, center cut bone-in pork chops. Tastes similar to smoked ham.

Half or Quarter Chicken **Half: \$15.50 // Quarter: \$11.25**

Half chicken includes thigh and breast. Quarter chicken includes your choice of white or dark meat.

Smoked Sausage or Jalapeno Cheddar Sausage **\$12.95**

Two sausage links prepared for us by the good folks at Straka Meats in Plain, WI.

Chicken Tenders **\$13.75**

Four hand dipped, tempura battered chicken tenders. Served with your choice of one side.

Grilled Shrimp Tacos **\$13.95**

Jerk Chicken Tacos **\$12.95**

Two flour tortillas with your choice of grilled shrimp or jerk chicken breast, lime cilantro coleslaw, mango salsa, pico de gallo and our cheddar/jack cheese blend. Served with guacamole, sour cream and tortilla chips.

Honey Garlic Soy Salmon **\$17.95**

A 6 oz. Alaskan-caught Coho salmon fillet glazed with a garlic, honey, Tamari soy sauce marinade, and grilled to perfection.

KID'S MENU

Kids 12 and under please. If you are over 12, you will be charged our Slider and a Side pricing.

Kid's meals include either french fries, sweet potato fries or homemade applesauce and choice of 2% or chocolate milk, or fountain drink.

Pulled Pork Slider **\$6.25**

Hand pulled pork shoulder piled high on a grilled slider roll.

Cheeseburger Slider* **\$6.25**

The junior version of our hand-pattied fresh ground beef burger, grilled and topped with cheddar cheese on a grilled slider roll.

Macaroni & Cheese **\$5.95**

A bowl of our homemade creamy mac and cheese.

Chicken Tenders **\$7.95**

Two hand dipped, tempura battered chicken tenders.

Root Beer Ribs **\$8.95**

A 1/3 rack of our St. Louis style pork ribs glazed with our RBQ sauce.

Cheese Quesadilla **\$6.25**

Shredded cheddar/jack cheese blend grilled between two flour tortillas. Served with tortilla chips and salsa.

NIGHTLY SPECIALS (AFTER 4PM)

Specials are priced to give you the best possible value. Any substitutions will receive a \$1 up-charge.

NIGHTLY: Burnt Ends Sandwich: \$14.75 // Dinner: \$18.95

Get these melt-in-your-mouth meat candy bites while they last! The flavor-packed point of the brisket that's been re-smoked to perfection. Make it a dinner with two sides and cornbread or as a sandwich with one side.

TUESDAY: Burger Night* Full Size: \$12.75 // Trio: \$13.75

Choose your favorite of today's three options in the full-sized version, or try them all in a triple slider platter. Served with french fries or sweet potato fries.

WEDNESDAY: Pork Ribeye \$16.95

An 8 oz. tender pork ribeye fillet, lightly dusted with our dry rub and charbroiled. Served with cornbread and your choice of any two sides

THURSDAY: Skillet Mac \$12.95

Our creamy macaroni and cheese tossed with bacon and green onions, mixed with your choice of brisket or pork with Original sauce. Topped with our cheddar/jack cheese blend, Panko breadcrumbs, and served in a cast iron skillet.

FRIDAY: Friday Night Seafood

Baked or Fried Cod 2-Piece: \$13.75 // 3-Piece: \$15.75

Cod dinner specials are served with a side of creamy coleslaw, french fries or baked potato, and a slice of cornbread.

Jumbo Fried Shrimp \$19.50

Five jumbo gulf shrimp hand dipped in our Spotted Cow tempura batter. Includes any two sides and cornbread.

Fish Tacos \$13.95

Battered cod, lime cilantro coleslaw, pico de gallo, cheddar/jack cheese blend, guacamole and sour cream. Served with chips and salsa.

SATURDAY:

Chicken & Ribs \$18.75

Your choice of white or dark meat quarter chicken and a 1/3 rack of our St. Louis Style ribs. Includes any two sides and a slice of cornbread.

Alabama Chicken 1/4: \$12.25 // 1/2: \$16.50

Smoked, bone-in chicken finished on the charbroiler with a traditional Alabama vinegary, peppery, mayo-based white sauce. Served with your choice of any two sides and a slice of cornbread.

DESSERTS

Homemade Cookies \$1.50

Enjoy one now or take some to go.

Donut Holes \$3.95

Ten sugared donut holes fresh out of the oven, served in a paper bag.

Dessert of the Day Prices Vary

BEVERAGES

Fountain Drinks \$3.00

Coke, Diet Coke, Sprite, Cherry Coke, Mello Yello, Fanta Orange, Sprite Zero, Minute Maid Lemonade, Gold Peak Sweetened, Unsweetened, or Raspberry Iced Tea (free refills)

Ice Mountain Bottled Water \$1.50

Bottled Soda (20 oz.) \$2.75

Pepsi, Diet Pepsi, Pepsi Zero, Mt. Dew, Diet Mt. Dew, or Doc

Sprecher's Bottled Soda \$3.00

Root Beer, Grape, Orange Dream, Cream, or Cherry Cola

Potosi Root Beer (pint) \$4.00

Includes one refill.

2% or Chocolate Milk \$2.25

Rituals Coffee Blends \$2.25

Tazo Hot Tea \$1.95

Awake, Earl Grey, or Green Zen.

Tap Craft Beer Pint: \$6 // Flight: \$7.25 // Growler Fill: \$20

Bottled Beer Specialty: \$5 // Domestic: \$4

Wine (by the glass) \$6.25

OUR SIGNATURE SAUCES

ORIGINAL

Gluten Free

Our traditional hickory smoked sauce. Great on ribs, pulled pork, chicken, burgers or brisket. It's the sauce that made us famous!

BREWBQ

Made with New Glarus Spotted Cow ale, it's the perfect compliment to pork, beef, and chicken. The beer makes it a true Wisconsin classic!

CAROLINA

Gluten Free

It's not a traditional Carolina clear sauce, but it shares the same qualities—mustardy, vinegary—just a bit Wisconsin-ized. Great on wings!

HABANERO

Gluten Free

Don't let the name scare you, it's not THAT hot... you'll taste the peppers, with just a hint of heat. Try it on ribs, wings, seafood, or brisket.

HONEY CHIPOTLE

Gluten Free

The smoky chipotle pepper in this sauce is mellowed out with clover honey. It's a bit spicier than our others, but makes everything more delicious!

MANGO RED PEPPER

HFCS & Gluten Free

Sweet with a little heat. Great with wings or seafood. Take some home and try it on eggrolls—You'll say farewell to your old sweet and sour sauce!

RAZZBERRY

Yes, it tastes like raspberries. Fruity and sweet, try it on pork and chicken. If you're not a BBQ sauce fan, this one might change your mind!

RBQ

Gluten Free

It's sweet with a little fizz! Sprecher's Root Beer is the star of this show. Great caramelized on ribs or as a dip with chicken tenders.

CARRYOUT ORDERS

An additional \$.45 charge per item will be applied on carryout orders.

Please remember that some items such as our grilled vegetables and fries are best when fresh and may lose their freshness in transit.

While we do our best to offer carryout orders, there may be times during our peak hours when we cannot handle the volume. We may ask for a phone number to call when we are beginning your order, or at times we may not be able accept carryout orders at all due to the restaurant volume. We apologize for any inconvenience that this causes.

