



**BOB'S  
BITCHIN'  
BBQ**

**SO GOOD YOU'LL LICK YOUR NAPKIN™**

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# THE STORY GOES ON... AND ON...

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It all began with the sauce. The Original. The one that we shared with friends and family. The one described as “bitchin’.” The story started small but has now grown to eight signature sauce flavors and a restaurant that has drawn customers from all 50 states and over 15 countries.

Since we moved into our new location in March of 2015, we have served over 225,000 customers. Our building is a historic site that was built in 1905 and has been the home to the Hahn Billiard Hall, Ben Franklin, and True Value Hardware stores. Teaming with Design Structures of Middleton, WI, we have restored the building to its origins while keeping our restaurant roots in downtown Dodgeville.

It started with the sauce and now it’s about food complimenting the flavors. All of our BBQ is hickory wood smoked in-house, low and slow, featuring our signature dry rub & seasoning. Because we use electric smokers, you won’t find a smoke ring on our meats, but they will still be mildly smokey and melt-in-your-mouth tender. Your meat choice is served “wet” or “dry.” “Wet” allows the sauce to caramelize over heat in our kitchen, while ordering it “dry” allows you to sample all eight of our sauces table-side. Chances are BBQ is what brought you to dine with us today, however, we’re more than just “Q.” The foods you enjoy today are made from scratch in our kitchen— from the hand battered chicken tenders, cheese curds, and pickles to the coleslaws and baked beans. We also feature one of the best Reuben sandwiches you’ll ever try, showcasing our hand carved tender corned beef, homemade sauerkraut and house-made 1000 Island dressing. Even our soups and desserts are homemade.

Our sauces are bottled at the Wisconsin Innovation Kitchen in neighboring Mineral Point, WI, with proceeds helping to fund the Hodan Center for disabled adults. Take some home with you today or check out our website at [www.bobsbitchinbbq.com](http://www.bobsbitchinbbq.com) for retail locations. We will also ship it anywhere within the Continental United States.

In September 2015, our Carolina sauce won 1st place in the Mustard division of the American Royal World Series of Barbecue Sauce Contest in Kansas City, and in 2016, it brought home the bronze. We’re proud of all of our sauces. What’s your favorite?

Cheers!  
Bob and JJ

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## OUR SIGNATURE SAUCES

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### ORIGINAL

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

### BREW BQ

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

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

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

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

NEW!

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.

## APPETIZERS

### Deep Fried Pickles **\$6.50**

Tempura battered pickle slices served with ranch dressing or chipotle sauce.

### Battered Cheese Curds **\$7.50**

Locally produced cheese curds, lightly tempura battered and fried to golden perfection. Served with ranch dressing or chipotle sauce.

### Tortilla Chips **\$3.00**

Fresh tortilla chips with a side of homemade salsa. Add a side of guacamole for \$1.50.

### Chicken Wings **6: \$6.25 // 12: \$10.75 // 24: \$17.25**

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 and celery sticks.

### Nachos **\$8.50**

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

### "Q" Fries **\$8.25**

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, onions and sour cream.

### Bavarian Pretzel Sticks **\$5.25**

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

## SOUPS

### Soup of the Day **8 oz: \$3.25 // 12 oz: \$4.50**

Check with your server for the featured soup.

### Tomato & Grilled Cheese Soup **8 oz: \$3.25 // 12 oz: \$4.50**

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.

## 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 tableside). All of our BBQ dinners include cornbread and your choice of two sides. Add an additional side for \$2.

### Sampler Platter **\$21.95**

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

### St. Louis Style Ribs **Half Rack: \$14.95 // Full Rack: \$20.95**

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

### Pulled Pork **\$12.25**

Hand pulled pork shoulder. A BBQ staple.

### Beef Brisket **\$13.95**

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

### Half or Quarter Chicken **Half: \$13.25 // Quarter: \$9.25**

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

### Smoked Sausage **\$9.25**

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

### Smoked Pork Chop **\$11.95**

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

### Blackened Salmon **\$14.95**

An 8-ounce salmon fillet, coated with our dry rub and grilled to perfection.

## SIDES

*Side items may be purchased individually or added to a meal for \$2 each.*

**Creamy Coleslaw**

**Lime Cilantro Coleslaw** **GF**

**BBQ Baked Beans**

**Macaroni and Cheese**

**French Fries**

**Homemade Applesauce** **GF**

**Sweet Potato Fries**

**Grilled Fresh Vegetable Medley** **GF**

# SANDWICHES

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All burgers and sandwiches come with your choice of one side and pickles. Add an additional side for \$2. Add cheese for \$0.75 (locally-sourced cheddar, pepper jack, or swiss). Add smoked, thick-cut bacon for \$2 (3 slices). Add guacamole or avocado for \$1.50.

**GF** Gluten-free bun available for \$0.95.

## **Pulled Pork** **\$8.95 // Carolina Style: \$9.95**

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

## **Beef Brisket** **\$9.95 // Carolina Style: \$10.95**

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

## **50/50** **\$9.50 // Carolina Style: \$10.50**

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

## **The Piglet** **\$11.25**

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

## **Chicken Breast** **\$8.95**

A 5 oz. chicken breast available charbroiled, Cajun or Jerk style. Charbroiled breast available either "wet" or "dry." Cajun or Jerk served with our chipotle sauce. Includes lettuce and tomato on a grilled sourdough roll.

# SALADS AND STUFF

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## **Jerk Chicken Salad** **\$9.25**

Grilled Jerk chicken breast, mango salsa, pineapple, avocado, and tri-colored pepper rings on a bed of romaine lettuce. Served with honey dijon dressing.

## **Blackened Salmon Caesar Salad** **\$10.25**

Blackened salmon, garlic croutons, shredded parmesan cheese, romaine lettuce and Caesar dressing.

## **Chicken Strips** **\$8.95**

Four hand dipped, tempura battered chicken tenders. Served with french fries or sweet potato fries.

## **Grilled Shrimp Tacos** **\$10.95**

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

## **Hamburger\*** **\$7.95**

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

## **Ribeye Steak Sandwich** **\$10.25**

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

## **Veggie Melt** **\$7.95**

Our grilled fresh vegetable medley served open face on your choice of toasted Artisan multi-grain, sourdough, or marble rye bread. Topped with melted cheddar, pepper jack, or swiss cheese.

## **Corned Beef Reuben** **\$9.50**

Cured corned beef brisket, Swiss cheese, our house recipe sauerkraut, and 1000 Island dressing piled high on grilled marble rye.

## **Soup and a Slider\*** **Cup: \$7.25 // Bowl: \$8.25**

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

## **BLT** **\$8.25**

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

# DESSERTS

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## **Homemade Cookies** **\$1.00**

Enjoy one now or take some to go.

## **Donut Holes** **\$3.50**

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

## **Dessert of the Day** **Prices Vary**

## NIGHTLY SPECIALS (AFTER 4:30PM)

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Specials are priced to give you the best possible value. Any substitutions will receive a \$1.00 upcharge.

### TUESDAY: Slider Trio \$10.95

One pulled chicken with Original sauce, one "dry" pulled pork, and one "dry" beef brisket slider sandwich. Served with your choice of french fries or sweet potato fries.

### WEDNESDAY: BBQ Pork Quesadilla \$8.95

Pulled pork with our Original sauce, cheddar/jack cheese blend and pico de gallo grilled between two flour tortillas. Served with sour cream, salsa and tortilla chips.

### THURSDAY: Bob's Choice Prices Vary

It's Bob's day to be creative, bringing back old favorites and new specialties. Items will change weekly. Ask your server for tonight's selection.

### FRIDAY: Friday Night Fish 3-Piece: \$11.95

Baked or tempura-battered fried cod with a side of creamy coleslaw, french fries or baked potato, and a slice of cornbread.

**2-Piece: \$10.95**

### FRIDAY: Battered Jumbo Shrimp \$16.95

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

### SATURDAY: Chicken & Ribs \$15.95

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.

### SUNDAY: Burger Mania\* Prices Vary

On Sunday's we feature three varieties of our fresh, 6 oz. burger patties, grilled to your liking. Choose your favorite of today's options in the full-sized version, or if you just can't decide, try them all in a triple slider platter. Served with french fries or sweet potato fries. Available all day.

\* 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.

**GF** Gluten-Friendly Options

\*\* 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.

## KID'S MENU *Kids 12 and under please. If you are over 12, you will be charged for your beverage selection.*

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All 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 \$4.95

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

### Cheeseburger Slider \$4.95

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

### Macaroni & Cheese \$4.50

A bowl of our homemade creamy mac and cheese.

### Chicken Strips \$5.25

Two hand dipped, tempura battered chicken tenders.

### Cheese Quesadilla \$4.95

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

### Root Beer Ribs \$6.25

A third rack of our St. Louis style pork ribs glazed with our new RBQ sauce.

## BEVERAGES

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### Fountain Drinks \$2.50

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

### Potosi Root Beer (pint) \$3.50

Includes one refill.

### 2% or Chocolate Milk \$1.75

### Chestnut Creek® Coffee \$1.75

### Tazo® Hot Tea \$1.75

Awake, Earl Grey, or Green Zen.

### Tap Craft Beer (pint) \$5.00

### Bottled Beer Specialty: \$4.00 // Domestic: \$3.00

### Wine (by glass) \$5.00

## CARRYOUT ORDERS

**An additional \$.25 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 carryouts, 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.

