



## STARTERS

### HILLBILLY TEMPURA

Deep fried homemade pickles & seasonal veggies  
12 CHF

### PULL-APART CHEESY BREAD

Lemongras sourdough bread topped with cheddar,  
parmigiano & smoked butter  
12 CHF

### NACHOS 'N' GUACAMOLE

9 CHF

### CHEEZY NACHOS

Topped with guacamole,  
home made hot sauce and sour cream  
18 CHF

## SIDES

### MAC 'N' CHEESE

9 CHF

### GREEN SALAD

6 CHF

### BBQ BEANS

(non vegetarian)  
6 CHF

### FRENCH FRIES

6 CHF

### COLESLAW

6 CHF

### CHILI CHEESE FRIES

11 CHF

## PLATTERS

INCL. SIDE

Min. 2 persons per platter

### TEXAS TRIANGLE

Shredded Chicken, Pulled Pork,  
Brisket (ca. 300g per Person)  
36 CHF per Person

### THE HOLY TRINITY

Brisket, Sausage,  
Pork Spare Ribs (ca. 390g per Person)  
39 CHF per Person

### LONE STAR

Brisket, Pulled Pork,  
Pork Belly (ca. 325g per Person)  
37 CHF per Person

### GRAND SLAM

Brisket, Sausage, Pulled Pork,  
Pork Spare Ribs, Shredded Chicken,  
Pork Belly (ca. 540g per Person)  
49 CHF per Person

All platters include one side dish per person, bread, homemade sauces & pickles  
Mac 'n' Cheese + 3CHF, Chili Cheese Fries + 5 CHF

Only locally sourced Swiss meats are used

## MEATS

EXCL. SIDES

Recommended portion sizes: Normal 300g, Hungry 400g+

### COFFEE & BLACK

PEPPER BRISKET  
100g / 12 CHF

SALSA VERDE  
SHREDDED CHICKEN  
100g / 9.5 CHF

### SPICED PULLED PORK

100g / 9.5 CHF

### PORK SPARE RIBS

half rack 500g incl. bone / 31 CHF  
full rack 1kg incl. bone/ 59 CHF

### PORK BELLY

100g / 8 CHF

BEEF SAUSAGE  
(AVG. 100G PER PIECE)

per piece / 8.5 CHF

Mix it up to match your hunger!

All meats come with bread, homemade sauces & pickles

## MORE SOUL FOOD

EXCL. SIDE

### PULLED PORK SANDWICH

19 CHF

### SHREDDED CHICKEN SANDWICH

19 CHF

### CHILI CON CARNE BREAD BOWL

Homemade Chili con Carne with Brisket Chunks  
24 CHF

### BRISKET'S CEASAR SALAD

15 CHF

add fried chicken for CHF 5

### SEASONAL VEG OPTION

17 CHF

### SMOKED CHICKEN WINGS

bbq, medium, hot, very hot, stupid

9 wings / 21 CHF

18 wings / 35 CHF

### SEASONAL MAIN

market price

## DESSERTS

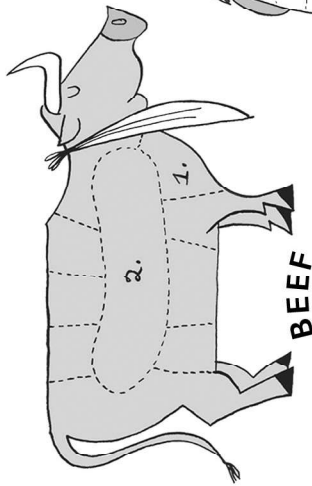
Ask your waiter for homemade  
daily dessert options

# SOUTHERN BBQ SLOW COOKING PROCESS

HERE AT BRISKET, WE SPECIALIZE IN TEXAN SOUTHERN BBQ, WITH A MODERN TWIST.

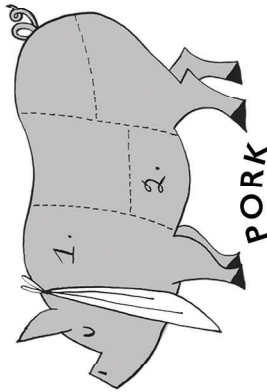
## MEAT

WE SLOW COOK MEAT OVER TIME AT LOW TEMPERATURES USING SMOKE FROM A WOOD FIRE, WHICH HELPS TO TENDERIZE THE MEAT



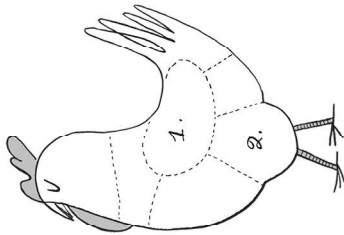
### BEEF

1. BRISKET 8-10hrs
2. SAUSAGE 1-2hrs



### PORK

1. SHOULDER 12-14hrs
2. RIBS 6-8hrs
2. BELLY 4-6hrs

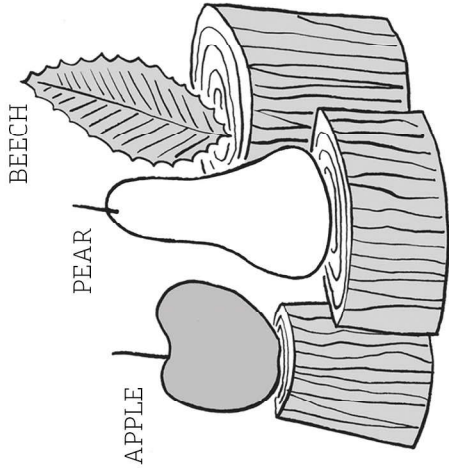


### CHICKEN

1. WINGS 1hr
2. THIGHS 2-3hrs

## WOOD

WE USE DIFFERENT TYPES OF WOOD TO SMOKE OUR MEAT. THE FRUITY WOOD GIVES OUR MEAT A SWEETER FLAVOUR, AND BEECH ADDS AN OUNCE OF SMOKINESS.



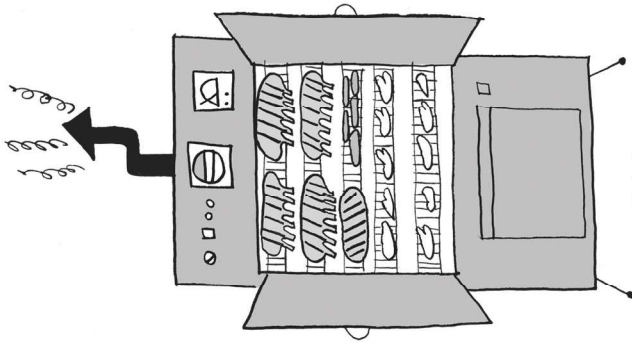
BEECH

PEAR

APPLE

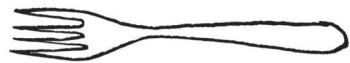
## SMOKE

SMOKED MEAT IS MOIST AND JUICIER THAN BARBEQUED OR GRILLED. IT HAS MORE DEPTH IN FLAVOUR AND MORE READILY FALLS OFF THE BONE.



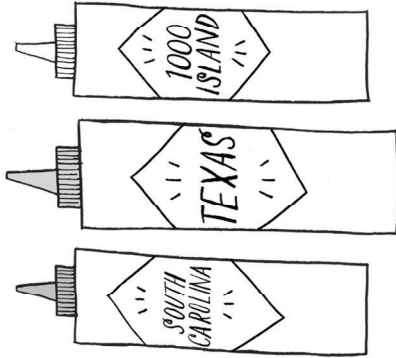
DOLLY

THE LITTLE RED SMOKER FROM TEXAS



## FIRST TIME HERE?

WE RECOMMEND SHARING A PLATTER



## SAUCES

ORIGINAL HOMEMADE SAUCES, SERVED WITH EVERY MEAL.

