



TAKEOUT MENU

How Does Our Barbeque Get So Good?

We start by rubbing our barbeque meats with an original blend of spices. Then we cook it real slow using real wood smoke that makes our ribs, chicken, pork shoulder and beef brisket melt-in-your-mouth tender; and so tasty some people can't even talk about it... they just smile and nod their heads. Enjoy your Phil's Original BBQ dry (no sauce) or with one of our unique, homemade barbeque sauces. Thanks for dropping by.

www.philsoriginalbbq.com

SANDWICHES

(Includes one of coleslaw, potato salad, or fries)

Pulled Pork The classic BBQ sandwich	7.95
BBQ Beef Brisket Tender and smoky 	7.95
BBQ Chicken Finished on the grill with our own sauce	7.95

SIDE ORDERS

BBQ Beans Sweet and meaty	4.50
Hush Puppies	2.99
Cachapas Corn pancake with melted cheese	5.75
With pork, chicken or brisket add	3.00
Fries	4.50

SALADS

Coleslaw	2.99
Caesar Salad With pork, chicken or brisket add	6.50 3.00

Potato Salad With horseradish dressing	3.75
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PLATES

(Includes coleslaw and BBQ beans)

Ribs - 1 lb. Tender side ribs, finished with sauce or with the sauce served on the side	23.50
Small Ribs - 10 oz. Same as above with fewer ribs for snacking	16.50
BBQ Beef Brisket Tender and smoky sliced 	16.50
Pulled Pork Pork Shoulder cooked 'til it falls apart The original sweet meat BBQ	15.00
BBQ Chicken Cooked in our barbeque pit and finished on the grill with our own BBQ sauce	Half 12.99 Quarter 9.99
BBQ Combo Some ribs, some chicken, some brisket Try it, you'll like it!	26.00

DESSERTS

See our daily features

Prices do not include PST or GST.

838 College Street (at Ossington), Toronto
416.532.8161



Real barbeque now has a real name... mine!

Back in 1991, I decided to devote my cooking skills to authentic barbeque. My real name is out front because this place is all about my passion for real barbeque, and my desire to share it with everybody.

For me, it's all about the food: authentic, slow smoked barbeque. You can smell the sweet smoke wafting through the place—it gets your mouth watering even before our food comes to your table. (I'll bet your mouth is watering right now.)

I've traveled all over the Barbeque Belt of America... had barbeque in some of the roughest and best joints anywhere. I've spent years learning the techniques, experiencing the flavours, and mastering the essence of real barbeque. Here, at my place, that's what we serve you—straight up, no gimmicks, no hype. Just the original, real deal.

Barbeque is my passion. I hope that after you try my cooking, it will be yours, too.

Thanks for dropping by.

Phil

PHIL NYMAN

PHIL'S STUFF

(Ask your server for details)

"Real BBQ is very fashionable!"



"Take home my original
HOT & SASSY and SWEET & SAVORY
homemade BBQ sauces!"

If you love barbeque, think about joining the Kansas City Barbeque Society (I'm a member, too.) Their web site is a lot of fun, with great info on barbeque. And every month, you get their newspaper, The Bullshead. Visit them at www.kcbs.us

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