

STARTERS

CHICKEN TENDERS 9.49
Lightly breaded chicken tenders.
Choice of Buffalo sauce or one of our
homemade sauces.
Add Bleu Cheese or Ranch +.79

SAUSAGE (Mild or Hot) 9.49
Our signature house recipe made from BIG8 brisket.

CHILI “SPICY” Cup 5.99 | Bowl 8.99
Made with our signature brisket and sausage,
green peppers and butter beans.

SMOKED POTATO SOUP Cup 4.99 | Bowl 7.99
Creamy potato soup made with our
smoked potatoes.
Add bacon \$.79 each
Add cheese \$.79 each
Add scallions \$.79 each

—★SALADS★—

Add a Protein to Salad 5.99
Chicken Tenders | Turkey | Pork

HOUSE SALAD Lg 9.99 | Sm 5.99
Mixed greens and lettuce topped with red onion,
tomato, egg and homemade croutons
(with choice of dressing)

CAESAR SALAD Lg 9.99 | Sm 5.99
Romaine lightly tossed with our house recipe Caesar
dressing, parmesan cheese and homemade croutons

SALAD DRESSINGS

- | | |
|-------------|-----------------|
| Ranch | Balsamic |
| Bleu Cheese | Thousand Island |
| Italian | Caesar |



KID’S MEALS 6.99

Qualifier is 100 years old or under 8.
Comes with juice or milk (white or chocolate)

CHOOSE A MEAT & A SIDE
Meat: Chicken tenders, pork or corndog
Side: French fries or mac ‘n’ cheese

Dine-in only



HANDHELDS

REUBEN / RACHEL 16.99
Pastrami or corned beef
Reuben: sauerkraut, Swiss, dressing, rye bread
Rachel: cole slaw, Swiss, dressing, rye bread

TURKEY REUBEN 14.99
Turkey, sauerkraut, Swiss, dressing, rye bread

CUBANO 10.99
Freshly baked Cuban bread piled high with our smoked
ham, pulled pork, Swiss cheese, plus a helping of pickles
topped with our signature Carolina BBQ sauce

BIG8 SLOPPY JOE 10.79
1/4 lb smoked brisket chopped with garlic pickles, pickled
onions and our homemade K.C. sauce; tossed all together

CHICKEN TENDER SANDWICH 9.99
Lightly breaded chicken tenders served with lettuce and
tomato

ENTREES

TORNADO 31.39
Brisket, pork, coleslaw, garlic mac n’ cheese, pickles and
onions “A whirlwind, twisted piled high and tossed all
together” topped with our signature cornbread dusting
and all four of our homemade sauces
(No substitutions)

SMOTHERED SMOKED POTATO 14.49
Smoked potato filled with pork, cheese whiz, sour cream,
chives with our signature K.C. BBQ sauce
Upgrade to brisket or burnt ends +5.99

BUILD YOUR OWN PASTA BOWL 16.49
Pick one from each of the following:
Pasta: 8 Cheese Mac N Cheese / Garlic N Cheese
Meat: Pork / Pulled Chicken / Sausage / Meatloaf / Sloppy Joe
Upgrade to brisket or burnt ends +5.99



1217 SE 47TH TERRACE
CAPE CORAL, FL 33904



(239) 205-6689

MEATS★—

Choice of naked or sandwich. Sandwiches are on corn-dusted Kaiser bun.
Upgrade your bun, choices: Cuban, Pretzel or Rye Bread +.99



	COMBO MEAT & 2 SIDES	COMBO MEAT & 1 SIDE	MEAT ONLY
BRISKET	24.97	20.99	16.99
BURNT ENDS.....	24.97	20.98	16.99
PORK	17.47	13.48	9.49
CAROLINA PULLED CHICKEN	17.47	13.48	9.49
CORNER BEEF	24.97	20.98	16.99
PASTRAMI.....	24.97	20.98	16.99
MEAT LOAF	17.47	13.48	9.49
TURKEY.....	21.97	17.98	13.99
SAUSAGE (mild or hot)	17.47	13.48	9.49

BONE-IN MEATS

HALF CHICKEN	16.97	12.98	8.99
SPARE RIBS 3 BONES	21.47	17.48	13.49
SPARE RIBS 6 BONES	32.97	28.98	24.49
SPARE RIBS FULL 12 BONE.....	44.47	40.48	36.49

Add a quarter chicken to ribs 4.99

SANDWICH TOPPINGS

Coleslaw | Lettuce | Tomato | Onion | Pickles | Cheese +.50 each

FAMILY PAKS★—

Includes FREE cornbread. Sub any meat for chicken or turkey

2 PAK 49.99
3 Ribs Bone, 6 oz. Brisket, 6 oz. Pork,
1 Sausage, Choice of 3 sides

4 PAK 99.99
6 Ribs Bone, 3/4 lb. Brisket, 3/4 lb. Pork,
2 Sausages, Choice of 4 Pint sides



CAPE CORAL SAMPLER★—

2 MEATS 16.99 • 3 MEATS 24.99

CHOOSE FROM:

4 oz. Brisket	4 oz. Pulled Chicken
4 oz. Burnt Ends	Quarter Chicken
4 oz. Corned Beef	4 oz. Meatloaf
2 Rib Bones	4 oz. Pork
4 oz. Pastrami	Sausage (mild or hot)

ADD 1 SIDE 3.99 • ADD 2 SIDES 7.98

REFRESHMENTS

We serve Coke and Pepsi products 1.99
CRAFT SOFT DRINKS 2.99 | Orange | Grape | Root Beer | Cream Soda | Black Cherry
TEAS & LEMONADE 2.99

OUR SAUCES ARE HOMEMADE!

K.C. • Traditional
Memphis • Sweet & Spicy
Carolina Mustard • Vinegar
Texas • “Spicy”

SIDES★—

BAKED POTATO 4.49

FRENCH FRIES “SEASONED” 4.49

ONION RINGS 7.49

GREEN BEANS 4.49

“Mother of 8” recipe with
smoked bacon

CORN ON THE COB 4.49

“Fresh” never frozen

CORNBREAD 2.49

“As sweet as you” served with
our signature honey butter

COLLARD GREENS “SPICY” 4.49

Don’t need southern
peppers here

COLESLAW 4.49

“Is it mayo or vinegar based?”
Both baby! With a hint of
pepper

SMOKED POTATO SALAD 4.49

“Taters on the smoker” with
our signature tater sauce

BIG8 BEANS 4.49

Traditional baked beans made
with our signature brisket

TEXAS BEANS “SPICY”

Pinto beans with our
signature pork 4.49

8 CHEESE MAC-N-CHEESE 4.49

Guess how many
cheeses are in it?

GARLIC MAC-N-CHEESE 4.49

Penne pasta in a
creamy garlic sauce

CREAMY SUMMER SALAD 4.49

Cucumber, tomato and onion
with a sweet southern flare
marinated in our zesty recipe

All sides at \$4.49 or less are
available for combo meals.





HAND CRAFTED Cocktails

CLASSIC RECIPES \$10

Made with premium liquors

Mojito | Mai Tai | Rum Runner | Hurricane
Tiki Island | Dark And Stormy
Cosmopolitan | Bloody Mary | Old Fashioned | Moscow Mule
Manhattan | Martini | Gillian Island | Negroni
Margarita | Long Island Iced Tea

CLASSIC FROZEN DELIGHTS \$10

Made with premium liquors

Rum Runner | Margarita | Tropical Twist (Strawberry Piña Colada)
Piña Colada | Banana (Piña Colada) | Bushwacker
Strawberry Daiquiri Frozen Sunrise

LIQUOR

TEQUILA

Jose Cuervo
Don Julio
Patrón
Teremana Blanco
Teremana Reposado

CORDIALS & BRANDY

Christian Brothers
Brandy
Jägermeister
Hennessy

RUM

Cruzan Rum
Black Lime
Strawberry
Pineapple
Mango
Island Spice
Vanilla
Coconut
Banana

Captain Morgan

Bacardi Silver

Don Q 151

Brugal 1888

Malibu Pineapple

Malibu Coconut

WHISKEY

Jack Daniels
Crown Royal
Crown Royal Vanilla
Seagram's VO
Jim Beam Rye
Jim Beam Red Stag
Fireball
Jameson
Jameson Orange

BOURBON

Maker's Mark
Knob Creek
Four Roses

Woodford Reserve

SCOTCH

Dewar's
Glenlivet

GIN

Tanqueray

BEER

BOTTLE \$6

Miller Lite
Coors Lite
Yuengling
Michelob Ultra
Corona
Bud Lite
Budweiser

CRAFT CAN \$8

Sunshine City
Free Dive
Beach Blonde
High 5
Gateway Gold

DRAFT

Michelob Ultra \$6
Bud Light \$6
Stella \$8
Kona Big Wave \$8
Shock Top \$8
Miller Light \$6
Yuengling \$8
High/Five \$8

WINE

RED

Woodbridge Cabernet
Woodbridge Merlot
Papi Pinot Noir

WHITE

Woodbridge
Sauvignon Blanc
Woodbridge
Chardonnay
Woodbridge
Pinot Grigio

Glass \$8 / Bottle \$30



BIG8 PAIN KILLER 12

Creamy coconut, rich dark rum, and a splash of citrus blend with smooth pineapple

SPICY CORONA RITA 15

Don Julio tequila, agave with a spicy kick of jalapeño, topped with a mini Corona and a Tajin salted rim

POOL PARTY 15

Bacardi silver rum, blue curaçao, peach liqueur, coconut cream, and fresh lime; topped with peach rings and a playful umbrella

MAGIC MULE 11

Choose your vodka or whiskey, then mix with ginger beer and fresh lime

MELLOW OUT MOJITO 12

Bacardi silver rum with fresh cucumber, lime, and mint, topped with club soda, and garnished with cucumber slices and a mint sprig

PEACH WHISKEY SMASH 12

Whiskey, peach purée and honey syrup. Refreshing, sweet, and perfectly balanced

THE BLUE LAGOON 12

Parrot Bay rum, passion fruit, pineapple, and lime with a hint of coconut and agave, served in a citrus-rimmed glass and topped with fresh pineapple leaves



SMOKIN' EIGHT 16

A timeless classic with a bold twist. Knob Creek, bitters, and a touch of sweetness, smoked with aromatic wood chips for a dramatic, unforgettable experience

NEW YORK SOUR 13

Jim Beam, simple syrup, lemon juice, floater of Cabernet

MIMOSA SUNSET 9

Prosecco with pineapple, orange juice, and a splash of grenadine, garnished with a fresh orange wedge



Craving something else? Ask your bartender!

BIG8 BBQ EST. 2020

1217 SOUTHEAST 47TH TERRACE, CAPE CORAL, FL 33904



APPETIZERS

GOOD FOOD
GOOD TIMES
LOCAL BBQ

WOOD SMOKED
BBQ
DONE RIGHT



BRISKET VOLCANO

Crispy golden onion rings piled high and packed with our 14 hour smoked brisket and smothered in our signature KC sauce
\$9.99



TORNADO BITES

Brisket, pork, coleslaw, garlic mac n' cheese, stacked on sliced smoked potatoes and doused in all four of our house-made sauces
\$9.99



SMOKED SLIDERS (2)

Two bite sized 14-hour smoked BIG8 pork sliders - straight to the face
\$8.99



BAR KABOBS

Skewer full of beef, pork, chicken, turkey and burnt ends, smoked to perfection
\$12.99



SMOKED POTATO SKINS

Smoked potato skins filled with cheese, bacon & green onions, served with a side of sour cream
\$11.99



WINGS

Four - double jointed wings with flapper and drummies. Choice of buffalo sauce or one of our house-made sauces. Add bleu cheese or ranch for .79 cents each
\$11.99



OKRA

Salty cornmeal covered bits of okra. Served with our house-made pub sauce
\$8.99



CHEESE FRIES

Cheese fries smothered in melted cheese, topped with crispy bacon bits and jalapeños, and served with a side of ranch
\$9.99



MOZZARELLA STICKS

Golden-fried mozzarella sticks filled with warm, gooey cheese and served with a side of warm marinara sauce
\$8.99



FRIED PICKLES

Crispy, golden-fried pickle chips served with a house-made pub sauce
\$8.99



MUSHROOMS

Savory mushrooms coated in a crispy, golden breading and fried to perfection, served with a side of ranch
\$8.99



CORN DOGS

Bite-sized mini corn dogs fried golden and crispy, served with a side of classic ketchup and mustard
\$8.99



ZUCCHINI STICKS

Coated in a seasoned crispy breading and fried until golden, served with a side of ranch
\$7.99



JALAPEÑO POPPERS

Jalapeños filled with cream cheese and fried to perfection, served with a side of ranch
\$10.99



CHEESE RAVIOLI

Cheese-filled ravioli breaded and fried until golden and crispy, served with a side of warm marinara sauce
\$9.99



MAC AND CHEESE BITES

Creamy, cheesy mac & cheese wrapped in a crispy golden crust and fried to perfection. Served with a side of ranch
\$9.99



Our Made in House Sauces