WELCOME TO THE

Dern Tootin' Delicious Missouri Style Bar-B-Q!



Check Out Our Catering & To Go Menus Online: www.bearpitbbq.com Hours: Sunday—Thursday 11:30am — 9pm • Friday & Saturday 11:30am — 10pm

Soup & Salads



Soup Of The Day

Cup 2.95 • Bowl 4.95

Dinner Salad

Choice of Dressing 3.50

Wedge Salad

Crispy Iceberg wedge with blue cheese crumbles, bacon bits, chopped egg and tomatoes with Garlic Toast 9.95



Grilled Chicken Salad

Boneless and Skinless Grilled Chicken Breast, Crisp Greens with Jack Cheese and Honey Sesame Dressing 11.95

Chef's Salad

Crisp Fresh Garden Greens Mixed with Garnish, plus Julienne Ham, Cheese, Hard Boiled Egg, Tomato Wedges, and Our Delicious Garlic Toast 11.95

BBQ Chicken Salad

Your choice of Crispy Chicken Tenders or Charbroiled Breast on Garden Greens with Tomato Wedges, Roasted Corn, Tortilla Strips and Spicy Ranch Dressing 11.95

Lite Eaters

Served with Cottage Cheese, Tomato Slices, Peach Wedges and Ry-Krisp



Ground Beef Steak

Brisket Burger Char-Broiled to Taste with Two Onion Rings and the Above Fixins' 12.95

Beef, Pork, Ham, Turkey or Chicken

Choice of One with the Above Fixins' 11.95

Select Steak

Queen Sized, Char-Broiled to Order, Served with Above Fixins' 14.50



Minimum Service Charge is 3.00. Sharing Charge is 3.00 (Except for Young'uns). 17% Gratuity will be charged for parties of 8 or more. We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles. Sales tax will be added to the retail price on all taxable items.



Take home a few bottles of our delicious Old Fashioned, Shirley's Sweet Sauce, or Oso Caliente Bar-B-Que Sauce today! 4.75 each



Snacks & Vittles



Chicken Tenders 8.50
Crispy Hot Wings 8.95
Wild Chili Poppers Stuffed with Cheddar 8.50
Louisiana Hot Links (2) 4.95



Bear Pit Cubbie Sliders (4)

Mix & Match - Beef, Pork, Ham or Turkey 8.95

Specialties

Chicken Tenders

Crisp Country Style Tenders, Served with BBQ Beans, French Fries, Cole Slaw, and Garlic Toast 12.95

One-Half Pound Ground Beef

Char-broiled Brisket Burger, Served with all the Fixin's and Garnished with Onion Rings 12.95

Sirloin Steak Platter

Top Sirloin Steak, Char-Broiled to Taste with Garlic Toast, a Crisp Salad, BBQ Beans and French Fries 19.95

Chili Dog Delight

Topped with our Tasty Texas Chili, Served with French Fries and Cole Slaw 9.50

Bowl of Texas Chili

A Delicious Bowl Full 9.50

Texas Chili Size

Certified Angus Patty, Topped with Chili and American Cheese, Served with Garlic Toast 10.95

Seafood

French Fried Jumbo Shrimp

Served with French Fries, Bar-B-Q Beans, Cole Slaw, and Garlic Toast 16.95

Fish Dinner

Deep Fried Fish Fillets, Served with French Fries, Cole Slaw, Bar-B-Q Beans, and Tartar Sauce 14.95

Fish Sandwich

Deep Fried Fish Fillet on a Bun, Served with French Fries, Cole Slaw, Tartar Sauce & Lemon 9.50







Bar-B-Q Dinners

Served with Choice of Soup, Salad, or Cole Slaw, plus 2 sides: Taters, Mac & Cheese, Potato Salad, Bar-B-Q Beans & Garlic Toast



Baby Back Ribs

Juicy Ribs in our Famous Sauce Half Rack 18.95 • Full Rack 25.95



Bar-B-Q Spare Ribs

They're the greatest! 18.95

Ribs and Ribs

Winning Combo of Pork Spareribs and Beef Back Ribs 26.50

Bar-B-Q Beef Back Ribs

Served with Shirley's New Fashioned Sauce Half Rack 16.95 • Full Rack 27.95

Bar-B-Q Duckling

Glazed with our own Orange Sauce 17.95

Bar-B-Q Half Chicken With Sweet BBQ Sauce Smoked in the Pit, Crisped in the Fryer 14.50



BBQ Chicken & Ribs Combination

1/4 Chicken with Half Rack Spare Ribs or Baby Back Ribs 19.95

Bar-B-Q Sandwiches

Served with Choice of Two: Cole Slaw, Bar-B-Q Beans, French Fries, Mac & Cheese or Potato Salad.



Bear Pit Special "The Super Bear"

Combination Sandwich with Gobs of Luscious, Thinly Sliced Bar-B-Q Beef & Ham Served on a Sesame Seed Bun 13.95 On Garlic Toast 14.95



The Kodiak

A Delicious Sandwich, Choice of Beef, Pork, Ham, or Turkey on Our Own French Bread, Plus: Two Spareribs, One Beef Backrib, or 1 Hot Link 13.95 • On Garlic Toast 14.95

Beef Brisket Sandwich

On a Sesame Seed Bun 10.95

On a French Roll or Grilled Sourdough Bread 11.50
On Our Famous Garlic Toast 12.50

Sliced Pork, Ham, Turkey, Lamb or Pulled Pork Sandwich

On a Sesame Seed Bun 10.50
On a French Roll or Grilled Sourdough Bread 10.95

On Our Famous Garlic Toast 11.50



Hot Link Sandwich

2 Hot Links on a French Roll 9.95

Chick'n Pick 'N Sandwich

Charbroiled Skinless Breast on Our Special Sesame Seed Bun, with Shirley's New Fashioned Sauce 10.95

Bear Pit Cubbies

Three Mini Sandwiches on a Bun Mix & Match Beef, Pork, Ham or Turkey 11.95



Hamburger Corner

Served with Choice of Two: Cole Slaw, Bar-B-Q Beans, French Fries, Mac & Cheese or Potato Salad.



Grizzly 1/2 Lb. Brisket Burger

Super Juicy 1/2lb. Brisket Filled Burger Topped with Jack Cheese, Onion Rings & Spicy Sauce 12.95

Big Bear Burger

Certified Angus Double Deck Hamburger with Cheese and All the Trimmings 11.95

Bear Pit Burger

Certified Angus Beef Served on Our Special Sesame Seed Bun 9.50 • A la Carte 6.50

Chili Burger

Certified Angus Beef plus Chili Served Open-Faced - YUM! 10.95

Senior Menu

Over 60 Years of Age!
Add a Dinner Salad to any Senior Entree for 1.49



Barbecue Chicken

Light or Dark Meat with Garlic Toast and Choice of One: Cole Slaw, BBQ Beans or French Fries 7.95

Beef, Pork, Ham, or Turkey Sandwich

Served with Choice of One: Cole Slaw, BBQ Beans or French Fries 8.25 Garlic Toast or Grilled Sourdough .50¢ Extra

Chicken Sandwich Boneless & Skinless

Served on Sesame Bun with Choice of One: Cole Slaw, BBQ Beans or French Fries 8.95 Garlic Toast or Grilled Sourdough .50¢ Extra



Fish 'N' Chips

Served with Cole Slaw 8.25



Beverages

Coffee, Tea or Fresh Brewed Decaf 2.25
Iced or Sweet Tea (Free refills) 2.50
Milk 1.75/2.50

Chocolate Milk 2.95

Floats, Thick Malts or Shakes 4.50
Lemonade (Free refills with Large size) 1.75/2.50
Soft Drinks (Free refills with Large size) 1.75/2.50

Apple Juice (For our Young'uns) .95¢

Beer on Tap
Glass 3.50 • Pitcher 8.95
Bottled Beer (Imported Beer extra) 3.95

Wine: Chablis • Blush • Burgundy

Glass 4.50 • 1/2 Liter 9.50 • Liter 13.95
Ask your server about our Premium Wines
Maximum 3 Alcoholic Beverages Per Person

Treats and Pastries

Ice Cream Sundaes (Chocolate or Strawberry) 4.50
Hot Fudge Sundae 4.95
Ice Cream (Two Scoops) 3.95
Tuxedo Chocolate Cake 6.50
Lemon Cream Shortcake 6.50
Cheesecake 3.75





"Teddy" Burger Meal

Juicy Burger on a Sesame Bun with BBQ Beans, French Fries, Soft Drink or Milk and a Cub Chocolate Sundae 6.95

"Teddy" Burger

Juicy Burger on a Sesame Bun, Served with Fries 4.75

"Teddy C"

Juicy Burger Topped with Cheese, Served with Fries 5.25

"Pole A' Bear"

Hot Dog on a Bun, Served with Fries 4.50

Big "C"

Grilled Cheese Sandwich on Toast, Served with Fries 4.50

The "Champ"

Big "C" with Ham, Served with Fries 4.95

"Bear Nuggets"

Chicken Nuggets with Special Sauce, Served with Fries 4.50

"Rib Tickler"

Children's Portion of Baby Back Ribs, Served with Fries 7.25



Cubbie Sandwich

Choice of Beef, Pork, Ham or Turkey, Served with Fries 4.50

Cub Chocolate Sundae 1.50





The Bear Pit's history began in the late 1940's, when original owner Ben Baier moved from Missouri and started a small barbecue shack in Newhall, California.

After several years the popularity of his food spread, so he decided to move to the northern San Fernando Valley town of Dennis Park (later Mission Hills) and start a small take-out restaurant. He partnered

with Don Carrow (of Carrow's Restaurant fame) and had country singer Tennessee Ernie Ford as an early endorser of the restaurant.

He built a small building at this location. He constructed a brick oven, called a pit, and used local hardwoods to slow smoke beef, pork, spareribs and chicken. His unusual vinegar-based coleslaw and sweet barbecue bean recipe became the backbone of his menu.

As the San Fernando Valley grew from being an agricultural community to a major city, the Bear Pit grew along with it. In the early 1960's, the restaurant

was sold to Ruben and Bea Gordon. The Bear Pit became a landmark in the Valley, so Gordon built two more Bear Pit restaurants in Canoga Park and Glendale.

The Bear Pit
has been around the
San Fernando Valley
since 1954.
The founder of the
Bear Pit developed
the original recipes

the original recipes and slow cooking methods in Kansas City, Missouri that we still use today. In 1976, the Gordon's decided to retire, so they sold the chain to Burton and Shirley Schatz, veteran restaurant operators. The Schatz's kept the original recipes, but added many new items, such as barbecue turkey, beef back ribs, and especially Shirley's New Fashioned barbecue sauce. Her own invention, Shirley's sauce was an immediate hit, and became almost as popular as the original.

By 1988, the Schatz's decided to retire, sold the Glendale and Canoga Park restaurants, and sold this restaurant to their son, Andrew, in 1988. He has

continued the traditional recipes and cooking methods to this day, adding baby back ribs and Louisiana hot links for a wide variety of tastes.

Thanks for visiting our restaurant.

We hope you enjoy your experience when you Taste the History!



Buffet Catering for Parties from 25 - 500 Guests

Let us Cater your next event! Delicious Bar-B-Qued meats with all the fixin's.

Ready to serve! Full course meals for reasonable prices.

Ask your server for a Catering Menu.

