

APPETIZERS

BBQ Wings 6.95

A stack of our famous wings, marinated, rubbed and smoked until awesome.

Fried Catfish 6.95

Sweet catfish morsels in a fluffy cornmeal 'tempura' batter with our creole remoulade.

Niman Ranch Brisket Enchilada 5.95

Chopped brisket and smoky gouda in corn tortillas topped with cheddar and Spicy Sauce.

Split Pea and Okra Fritters 5.95

Okra fried in a split pea batter with our sassy dipping sauce and dill pickle garnish.

SOUPS

Chili 4.95

Spicy, hearty, meaty, thick, rich, satisfying... served with cheddar cheese.

Gumbo 4.95 6.95

The real deal Louisiana style creole gumbo with smoked chicken, andouille and crawfish.

Soup of the Day 4.95

Ask your server what the Chef has created for your food eating pleasure.

SALADS

House 2.95 4.95

Red leaf tossed with sweet red pepper, red onion, cucumber, green olive, carrots, tomato and croutons.

Slows' Caesar* 2.95 5.95

Crisp romaine lettuce, asiago cheese, croutons and Chef's secret recipe dressing.

Charles Bronson 5.95

Organic baby spinach, roasted red onion, smoked gouda & applewood bacon tossed with our Pit Smoked Tomato Vinaigrette

Salad Dressings: Pit Smoked Tomato Vinaigrette, Creamy Roasted Garlic with Poppy Seeds* Honey Jalapeno Vinaigrette, Ranch, Caesar.*

Add Meat for \$4.00

Pulled Pork, Pulled Chicken, Brisket, Salmon, Veggie Chicken

SANDWICHES

All Sandwiches served on Texas Toast or Poppy Seed Kaiser Roll

The Reason 7.95

Niman Ranch pork butt, smoked slow and pulled, bathed in sauce and topped with our signature coleslaw and dill pickle strips.

The Longhorn 7.95

Niman Ranch beef brisket sliced thin with our special onion marmalade, smoked gouda and spicy sauce.

The Yardbird 7.95

Pulled smoked Amish chicken breast drenched in mustard sauce, tossed with sautéed mushrooms and cheddar and topped with applewood bacon.

The Genius 7.95

Vegetarian 'chicken' coated in sweet sauce and topped with our signature coleslaw and dill pickle strips.

The Old Man 7.95

Alabama Farm Raised catfish, blackened or deep fried in our cornmeal 'tempura', served with lettuce, tomato and our creole remoulade.

Slows' Special Purpose* 7.95

Niman Ranch ½ pound burger cooked to order with spicy onions, smoked gouda, applewood bacon and sweet sauce.

Triple Threat Pork 7.95

Applewood bacon, pulled pork and ham stacked high and mighty. Heeyah! Git some!

The Mary Ann 7.95

Niman Ranch brisket chopped and served wet in a tangy smokehouse sauce with dill pickles and thinly sliced onion.

JP's Revenge 7.95

Pit smoked, hand carved ham slathered with mustard sauce and smoked gouda and topped with our special onion marmalade.

SLOWS BAR • B • Q

Welcome to Slows Bar BQ! We have been serving our version of classic American barbecue since September 2005. We've won some **awards** and received some **tremendous accolades** along the way. Even more gratifying is the amazing word of mouth publicity we've received —starting even before we opened the doors. Thanks to all of you who have said nice things about us and what we're doing here in Detroit. Hope you can come and join us again soon.

Now, just a couple quick things about the food:

- Barbecue is meat that has been slowly cooked with wood smoke at a low temperature until it is just about falling apart.
- Our version of barbecue is served dry, meaning no sauce. We put the sauces on the table for you to go ahead and experiment. Have fun with it.
- Our ribs are tender but they don't fall off the bone. You're gonna have to pull them apart and spend some time on them.
- The wood smoke causes a smoke ring on the meat, especially the chicken. Even though our chicken is moist and has a rosy pink hue, we always make sure it is cooked all the way through before we serve it.

Slows Bar BQ strives to be an environmentally friendly restaurant. Much of the design, including tables, trim, and the patio walls were built from reclaimed lumber, salvaged from the very building we chose to rehabilitate and make our home. We aggressively recycle and have continued to expand our **green initiatives**. With our patio, we added 13 trees and many other plants. We built a public sitting area and bike rack. We water our landscaping with rain collection from the roof of our building and we are using compostable to go containers. As part of our mission to bring sustainable ingredients to your table, our chicken is sourced locally from Miller's Amish Farm in Northern Indiana. We are also now cooking with **Niman Ranch** pork and brisket.