



STARTERS

BRISKET ENCHILADA 7

Smoked beef brisket, sautéed onion, and smoked Gouda filled corn tortillas, topped with cheddar, Spicy BBQ Sauce, and scallions.

PULLED PORK ENCHILADA G 7

Pulled pork, queso chihuahua, Smoked Poblano BBQ Sauce, corn tortillas, and pickled jalapeños.

VEGGIE CHORIZO ENCHILADA G 7

Chorizo spiced vegetable protein with queso chihuahua, corn tortillas, salsa verde, sour cream, onions, and radish.

FRIED CATFISH 7

Cornmeal crusted sweet catfish morsels with our creole remoulade.

BBQ WINGS G 10

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

BUTTERMILK CHICKEN FRITTERS 7

Crispy biscuit style chicken fritters with smoked jalapeno jelly and Ranch.

BRISKET CONEY FRIES 10

Waffle fries topped with smoked brisket chili, Hoffman's Super Sharp Cheddar Sauce, onion, jalapeños, and SC Mustard BBQ Sauce.

WAFFLE FRIES WITH CHEESE 5

Our waffle fries topped with Hoffman's Super Sharp Cheddar Sauce.

SOUP

BEEF CHILI 6

A thick and meaty Slows standard made with ground beef, applewood smoked bacon, and dark beer. Topped with Cheddar.

CREOLE GUMBO 7

A classic made with smoked chicken and Andouille sausage.

THE SOUP MARKET

Ask your server what we've made for you.

SALAD ADD BRISKET \$6, PORK \$5, CHICKEN \$5

HOUSE G 5 | 9

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

CAESAR* G 5 | 9

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

CHARLES BRONSON G 5 | 9

Baby spinach, roasted red onion, smoked Gouda, and applewood bacon tossed with our Pit Smoked Tomato Vinaigrette.

HOUSE MADE SALAD DRESSINGS: Pit Smoked Tomato Vinaigrette, Roasted Garlic with Poppy Seeds, Honey Jalapeno Vinaigrette, Ranch, Caesar*

SANDWICHES Served on Zingerman's Toast or Poppyseed Kaiser Roll.

THE REASON G 10

Slow smoked pork butt, pulled and bathed in NC BBQ Sauce then topped with coleslaw and dill pickles.

THE LONGHORN G 12

Sliced beef brisket with onion marmalade, smoked Gouda, and Spicy BBQ Sauce.

THE YARDBIRD G 12

Smoked chicken, sautéed in Honey Mustard BBQ Sauce, mushrooms, and Cheddar cheese, topped with applewood bacon.

TRIPLE THREAT PORK G 11

Applewood bacon, pulled pork, and ham stacked high and mighty.

THE OLD MAN G 10

Our catfish either blackened or fried in a seasoned cornmeal crust and served with lettuce, tomato and our creole remoulade.

THE SPECIAL PURPOSE* 12

1/2 pound burger cooked to order with spicy onions, smoked Gouda, applewood bacon, and Sweet BBQ Sauce.

THE AMERICAN DREAM G 12

Sliced brisket, applewood smoked bacon, Hoffman's Super Sharp Cheddar and Texas Style BBQ Sauce.

THE GENIUS G 10

Vegetable protein coated in Sweet BBQ Sauce and topped with coleslaw and dill pickles.

HOAGIES

CHARLENE G 11

Pulled pork tossed in Charlene Sauce with coleslaw, smoked Gouda, and pickled jalapeños.

CHICKEN HAWK G 12

Smoked and pulled chicken breast tossed in Apple BBQ Sauce, topped with Hoffman's Cheddar Sauce, pickled smoked jalapenos, and applewood smoked bacon.

THE LAFAYETTE G 11

Pulled pork coated in Detroit Style Coney BBQ Sauce, Hoffman's Cheddar Sauce, diced onion and South Carolina Mustard BBQ Sauce.

NATURE BOY G 11

Smoked Berkshire pork belly, bacon aioli, pickled onion, and baby spinach.

NEW STYLE G 12

Chopped beef brisket, sauteed onions, mushrooms, jalapenos and Hoffman's Super Sharp Cheddar Sauce.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

THE BARBECUE INCLUDES 2 SIDES

PIEDMONTESE BEEF RIBS <small>G</small>	19
Hickory smoked with a salt and pepper rub.	
BEEF BRISKET <small>G</small>	15
Smokey, tender, and juicy.	
CHICKEN STRUT <small>G</small>	14
Half Amish Chicken, brined, spice rubbed and smoked.	
GARLIC PORK SAUSAGE <small>G</small>	15
Proprietary blend of garlic, pork, and herbs, lightly smoked.	
SMOKED MEATLOAF <small>G</small>	13
Angus beef, grilled onion, and smoked Gouda glazed with Poblano BBQ Sauce.	

ST. LOUIS SPARE RIBS <small>G</small>	28 20
Sweet and mild rub, tender and rich ribs.	
BABY BACK RIBS <small>G</small>	29 21
Tender and meaty with our signature blend of spices.	
PULLED PORK <small>G</small>	13
Fall apart tender, sweet and spicy bark, NC BBQ Sauce	
APPLE BBQ GLAZED CHICKEN <small>G</small>	14
Smoked, pulled, and sauced.	

COMBINATIONS NO SUBSTITUTIONS - INCLUDES 2 SIDES

THE BIG THREE <small>G</small>	18	SURF & TURF <small>G</small>	22	THE HOT MESS	18
A quarter pound each of Beef Brisket, Pulled Pork and Apple BBQ Glazed Chicken Breast.		Catfish blackened or fried in a seasoned cornmeal crust, Beef Brisket and Jambalaya.		Pulled Pork, Garlic Sausage, and Berkshire Pork Belly served with Bacon Aioli, Charlene BBQ Sauce, pickles and toast.	

CLASSICS INCLUDES 2 SIDES

CATFISH <small>G</small>	18	JAMBALAYA <small>G</small>	14	HOPPIN' JACK <small>G</small>	13
American farm raised catfish blackened or fried in a seasoned cornmeal crust.		Smoked chicken, spicy andouille sausage, and ham cooked in our version of this New Orleans rice dish.		Jalapeño spiced black beans over rice with smoked Cheddar, tomatoes, and scallions.	

SIDES **3.50**

MAC-N-CHEESE	WAFFLE FRIES	COLESLAW <small>G</small>
PIT SMOKED BEANS <small>G</small>	MOM'S GREEN BEANS <small>G</small>	POTATO SALAD <small>G</small>
JALAPEÑO SPICED BLACK BEANS <small>G</small>	SWEET POTATO MASH <small>G</small>	ZINGERMAN'S CORNBREAD

DESSERTS

CARROT CAKE	6	BANANA PUDDING	5	ZINGERMAN'S PECAN PIE	6
Baked fresh in house and topped with whipped cream cheese frosting and pecans.		Vanilla pudding, bananas, crumbled vanilla wafers, whipped cream.		Served with vanilla bean ice cream.	

THE SOURCE

Never administered hormones or antibiotics ever. Humanely and sustainably raised on family farms. Fed a vegetarian diet.

THE WOOD SMOKE

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.

SERVED DRY

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.



SLOWS BAR BQ

2138 Michigan Ave. Detroit, MI

The Original - Founded 2005

SLOWS TO GO

4107 Cass Ave. Detroit, MI

For Catering and Carryout

SLOWS GRAND RAPIDS

435 Ionia Ave. Grand Rapids, MI

Located in The Grand Rapids Downtown Market

SLOWS PONTIAC

8 N. Saginaw St. Pontiac, MI

Located inside the Flagstar Strand Theatre

SLOWS FOOD TRUCK Available for Catering, Festivals, & Events **877-569-7246**

We now serve draft beer To Go. Ask your server about taking home a **GROWLER**.

Our sauces are available for purchase in stores or at **SLOWSBARBQ.COM/SHOP**.

Visit **SLOWSBARBQ.COM** For menus, specials, taplists & events for all locations.

For private room booking or catering email **EVENTS@SLOWSBARBQ.COM**.

Executive Chef
BRIAN PERRONE

Chef de Cuisine
MICHAEL METEVIA