



STARTERS

BUTTERMILK CHICKEN FRITTERS

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

7

BBQ WINGS G

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

10

PULLED PORK ENCHILADA G

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

7

VEGGIE CHORIZO ENCHILADA G

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

7

BRISKET ENCHILADA

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

7

FRIED CATFISH

Cornmeal crusted sweet catfish morsels with our creole remoulade.

7

SMOKED TROUT SPREAD

Smoked fresh lake trout, Marscapone, chives, dill, and lemon. Served with grilled bread and pickled vegetables.

10

WAFFLE FRIES WITH CHEESE & CHILI

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

8

SOUP

BEEF CHILI

6

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

SOUP OF THE DAY

Ask your server what we've made for you.

MARKET

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

CAESAR* G

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

5 | 9

CHARLES BRONSON G

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

5 | 9

HOUSE G

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

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

5 | 9

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

THE REASON G

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

10

THE AMERICAN DREAM G

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

12

THE YARDBIRD G

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

12

TRIPLE THREAT PORK G

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

11

THE SPECIAL PURPOSE*

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

12

THE GENIUS G

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

10

ENTREES *INCLUDES 2 SIDES*

ST. LOUIS SPARE RIBS G

Sweet and mild rub, tender and rich ribs.

28 | 20

BABY BACK RIBS G

Tender and meaty with our signature blend of spices.

29 | 21

BEEF BRISKET G

Smokey, tender, and juicy.

15

PULLED PORK G

Fall apart tender, sweet and spicy bark, NC BBQ Sauce

13

CHICKEN STRUT G

Half Amish Chicken, brined, spice rubbed and smoked.

14

GUMBO

A classic made with smoked chicken and Andouille sausage.

12

BEEF TRI TIP G

Sweet and spicy rub. Cooked Medium

17

CATFISH G

American farm raised catfish blackened or fried in a seasoned cornmeal crust.

18

APPLE BBQ GLAZED CHICKEN G

Smoked, pulled, and sauced.

14

JAMBALAYA G

Smoked chicken, spicy andouille sausage, and ham cooked in our version of this New Orleans rice dish.

13

SIDES *3.50*

MAC-N-CHEESE

PIT SMOKED BEANS G

COLESLAW G

SWEET POTATO MASH G

WAFFLE FRIES

MOM'S GREEN BEANS G

ZINGERMAN'S CORNBREAD

DESSERTS

CARROT CAKE

Baked fresh in house and topped with whipped cream cheese frosting and pecans.

6

ZINGERMAN'S PECAN PIE

Served with vanilla bean ice cream.

6

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 PONTIAC

8 N. Saginaw St. Pontiac, MI

Located inside the Flagstar Strand Theatre

SLOWS BAR BQ

2138 Michigan Ave. Detroit, MI

The Original - Founded 2005

SLOWS GRAND RAPIDS

435 Ionia Ave. Grand Rapids, MI

Located in The Grand Rapids Downtown Market

SLOWS TO GO

4107 Cass Ave. Detroit, MI

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

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

Executive Chef
BRIAN PERRONE

Chef de Cuisine
Ryan Esker