

The FOOD MENU



THE SANDWICHES

Order from the cashier and we'll run it out to you. All sandwiches served on ZINGERMAN'S TOAST or POPPY SEED ROLL

THE REASON 11

Pork butt, smoked and pulled, bathed in N.C. Sauce and topped with our signature coleslaw and dill pickle strips. (g)

THE LONGHORN 11

Beef brisket with our onion marmelade, smoked gouda and spicy sauce. (g)

THE YARDBIRD 11

Smoked chicken, pulled and tossed in Yardbird sauce with sautéed mushrooms and cheddar cheese, and topped with bacon.

THE GENIUS 10

Vegetable protein coated in sweet sauce and topped with our signature coleslaw and dill pickle strips.

SLOWS SPECIAL PURPOSE 12

1/2 pound burger cooked to order with spicy onions, smoked gouda, bacon and sweet sauce. (g)

TRIPLE THREAT PORK 11

Bacon, pulled pork and ham stacked high and mighty. Heeyah! Git some! (g)

BRISKET TACOS [2] 7

Sliced onion, smoked gouda and pickled jalapenos on El Milagro corn tortillas.

BARBECUE BY THE POUND

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

PULLED PORK 13

Bone-in pork butt, rubbed with our sweet and spicy blend, slowly smoked until falling apart and juicy. (g)

BEEF BRISKET 20

Whole beef briskets, seasoned with our distinctive blend and smoked lightly for a long time. You should try some. (g)

BABY BACK RIBS 15.50

Our award winning ribs, dry rubbed with our blend of 13 spices and hickory smoked until fork tender. (g)

ST. LOUIS CUT RIBS 15.50

The barbecue standard, sweet and mild dry rub, rich with a nice and smoky flavor. (g)

SLOWS WINGS 12.50

Our famous wings, marinated, rubbed and smoked until awesome. (g)

OTHER SLOWS CLASSICS

CHICKEN STRUT 11

1/2 Amish chicken, heavily seasoned and smoked low and slow, tender and juicy. (g)

SLOWS BEEF CHILI 7

A Slows standard featuring ground beef, bacon and beer. Spicy, hearty, meaty, thick, rich, satisfying...served with cheddar cheese.

SMOKED CHICKEN AND ANDOUILLE GUMBO 7

Slows take on a classic.

SLOWS CHILI CHEESE FRIES 9

Our classic waffle fries smothered in sharp cheddar and our chili.

WAFFLE FRIES (g) 3.5

WAFFLE FRIES WITH CHEESE (g) 5.50

CHARLES BRONSON 5 | 9.50

Baby spinach, roasted red onion, smoked gouda and bacon served with our Pit Smoke Tomato Vinaigrette. (g)

HOUSE SALAD 5 | 9.50

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

COLESLAW 3.5

Available in the cold Grab-n-Go case. (g)

HOT SIDES

SLOWS MAC-N-CHEESE 3.50

CORNBREAD 3.50

SPICY BLACK BEANS (g) 3.50 | 7 | 11

BLACKEYED PEAS (g) 3.50 | 7 | 11

SWEET POTATO MASH (g) 3.50 | 7 | 11

PIT SMOKED BEANS (g) 3.50 | 7 | 11

DESSERTS

CARROT CAKE 4

House made Carrot Cake, smothered in thick cream cheese frosting.

ZINGERMAN'S PECAN PIE 4

Pecans, drowning in brown sugar custard, brought to you by Zingerman's bakehouse in Ann Arbor.

Items denoted with a (g) can be prepared without ingredients that contain gluten. Please notify the cashier when placing your order.

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

The DRINK MENU



SLOWS

MARTINI 10

Smirnoff 80 Vodka OR
Seagram's Gin
Cocchi Americano Apertif
M&R Dry Vermouth

NEGRONI 10

Seagram's Gin
Carpano Antica Vermouth
Campari
Orange Peel

MANHATTAN 12

Buffalo Trace Bourbon
Carpano Antica Vermouth
Angostura Bitters
Orange Peel
Bada Bing Cherry

SAZERAC 8

Old Overholt Rye
Demerara Syrup
Peychaud's Bitters
Two James Absinthe Rinse
Lemon Peel

MOJITO 8

Cane Run Rum
Simple Syrup
Grapefruit Juice
Mint
Lime

CLASSIC

DARK & STORMY 8

Gosling's Black Seal
Lime Juice
Barritt's Ginger Beer

JACK ROSE 8

Laird's Applejack Brandy
Lemon Juice
Grenadine
Lemon Peel

EL DIABLO 10

Olmeca Altos Reposado Tequila
St. George Raspberry Liqueur
Lime Juice
Barritt's Ginger Beer

LAST WORD 12

Seagram's Gin
Green Chartreuse
Luxardo Maraschino Liqueur
Lime Juice
Bada Bing Cherry

COCKTAILS

MOSCOW MULE 10

Smirnoff 80 Vodka
Lime Juice
Barritt's Ginger Beer

HEMINGWAY DAIQUIRI 8

Cane Run Rum
Lime Juice
Simple Syrup
Peychaud's Bitters

OLD FASHIONED 12

Buffalo Trace Bourbon
Demerara Syrup
Orange Bitters
Bada Bing Cherry

PIMM'S CUP 10

Pimm's No. 1
Lemon-Lime Soda
Lemon
Cucumber
Mint

WINES

White

BOWERS HARBOR SMOKEY HOLLOW 12 / 44

Reisling 2012, Michigan

ECKER 11 / 40

Grüner Veltliner 2012, Austria

MOULIN DE GASSAC 9 / 35

Chardonnay, France

J. ROGET 6 / 22

Sparkling Brut, France

In Between

CUVEE DES 3 MESSES BASSES 7 / 32

Dry Rosé, France

PARIGOT NA / 50

Sparkling Crémant Rosé Brut, France

Red

BONNY DOON I AM NOT DRINKING ANY \$%&*#! MERLOT 10 / 36

Merlot, California

CEMBRA 9 / 35

Chilled Schiava, Italy

MOULIN DU GASSAC 9 / 35

Rouge Blend, France

DOMAINE DU THERON CAHORS 12 / 44

Malbec, France

FUSO 10 / 39

Barbera, Italy

SELECT BOTTLED BEERS

FLYING MONKEY MATADOR 19

Canadian Dark Rye Ale

SCHWARZER KRISTALL 14

Swiss Stout Lager

JOLLY PUMPKIN ORO DE CALABAZA 17

American Barrel Aged Golden Ale

CHIMAY GRAND RESERVE 22

Belgian Strong Dark Ale

UNE ANNEE ESQUISSE 20

American Wild Ale

ORVAL TRAPPIST 10

Belgian Trappist Ale