

DESSERT

Zingerman's Pecan Pie	4.00/slice
Carrot Cake	5.00/slice

BEVERAGES

Boylan's Cane Sugar Soda	2.00
Boxed Water	2.00
Fountain Coke products	1.50

Smoke Ring

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.

We May Run Out

One of the several keys to great barbecue is freshness. Our barbecue is produced in limited quantity so that it is always fresh. This reality means that we might run out of an item from time to time. Don't fret, it'll be back. In fact, it's probably in the smoker.

SLOWS TO GO CATERING CAN PROVIDE BULK PICK UPS OR BRING THE BBQ TO YOU!!

Need food for your party, business meeting, or wedding? Looking for a Food Truck for your event? Fill out the form on our website or call (877)569-7246 for a quote.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Notice: Caesar dressing contains egg yolk.

G Denotes Gluten Free Items: Salads must be ordered with no croutons and no bread on sandwiches

Sauce - 2oz soufflé cup per ¼ pound of meat (extra Sauce \$0.35/ 2oz)



SOUPS

Chili	7.00
Spicy, hearty, meaty, thick, rich, satisfying...served with cheddar cheese.	
Four Bean Chili	7.00
A smoky vegan celebration featuring beans, corn, tomatoes and a bit of jalapeno.	
Smoked Pork and Black Bean Chili	7.00
Slows signature smoked pork, black beans, onions, jalapenos and straight up flavor.	
Gumbo	9.00
Louisiana style creole gumbo with smoked chicken and andouille sausage.	

SALADS

House	5.00	9.00
Red leaf lettuce with sweet red pepper, red onion, cucumber, green olive, carrots, tomato, and croutons.		
Charles Bronson	5.00	9.00
Baby spinach topped with roasted red onion, smoked gouda, applewood bacon, and served with our pit smoked tomato vinaigrette		
Chicken Caesar*	10.00	14.00
Crisp romaine lettuce, asiago cheese, croutons, and Chef's secret recipe dressing.		
Salad Dressings:		
Pit Smoked Tomato Vinaigrette ^G		
Honey Jalapeno Vinaigrette ^G		
Ranch ^G		
Caesar* ^G		

4107 Cass ave. Detroit, MI 48201
1-87-slows-2-go 1-877-569-7246
11AM - 9PM Sun - Thu | 11AM - 10PM Fri & Sat
slowstogo.com

Prices valid as of March 2017

DETROIT'S AWARD WINNING BBQ SINCE 2005

Committed to sourcing and serving sustainably raised and antibiotic free meats

SANDWICHES

Served on Zingerman's Toast or Poppy Seed Roll.

The Reason ^G 10.00
Pork butt, smoked slow and pulled, bathed in NC Sauce and topped with our signature coleslaw and dill pickle strips.

The Longhorn ^G 12.00
Beef brisket sliced thin with our special onion marmalade, smoked gouda, and spicy barbecue sauce.

The HP Burger ^{G*} 12.00
Two angus patties with pimento cheese, topped with roasted onions and smoked bacon on a Poppy Seed Bun.

Triple Threat Pork ^G 11.00
Applewood bacon, pulled pork, and ham stacked high and mighty. Heeyah! Git some!

The Genius 10.00
TVP coated in sweet sauce and topped with our signature coleslaw and dill pickle strips.

The New Style ^G 12.00
Chopped beef brisket, sauteed onions and mushrooms, Hoffman's Super Sharp cheddar sauce, and pickled jalapenos on a sub bun. Ferocious!

The Yardbird ^G 12.00
Smoked chicken pulled apart and tossed in Yardbird sauce with sautéed mushrooms, cheddar cheese and topped with applewood bacon

The Mike Hammer ^G 10.00
If you love the Reason, try the extra saucy version! Our pulled pork butt simmered in Chipotle BBQ sauce. It will nail your tastebuds to the wall!

The Lincoln Hawk ^G 6.50
Garlic sausage on a steamed bun with grilled onions and red peppers, topped with SC Mustard

Ask about our sandwich of the week special!

one size only

Waffle Fries 4.00
Waffle Fries w/ Hoffman's Cheddar 5.50
Chili Cheese Fries 9.00
Waffle fries with Hoffman's Cheddar and our Slow's Chili.

Cornbread 4.00/each

Jambalaya 7.00/Pint
Smoked Chicken, Spicy Andouille Sausage and Ham cooked in a Creole style version of this classic New Orleans rice dish.

Brisket Enchiladas 6.00 for Two
Chopped brisket and smoked gouda in corn tortillas topped with cheddar and spicy bbq.

Pork Chili Nachos 10.00
Chili lime chips topped with pork chili sauce, Hoffman's cheddar, diced onion, sour cream and jalapenos.

PLATES

All plates include choice of 2 small sides and 2 sauces.

Baby Back Ribs ^G 22.00 30.00
Our award winning signature ribs, dry rubbed with our blend of 13 spices and smoked slow until fork tender.

St. Louis Ribs ^G 21.00 29.00
The barbecue standard, sweet and mild dry rub, rich and a little chewy with a nice smoky flavor.

Salt and Pepper Beef Rib ^G 20.00
Meaty, juicy, succulent hickory smoked Piedmontese beef back rib. Unstoppably good!

Carolina Style Pulled Pork ^G 14.50
Bone-in pork butt, rubbed with our sweet and spicy blend and slowly smoked until falling apart and juicy.

Beef Brisket ^G 17.50
Beef Brisket, dry rubbed and smoked, sliced to order.

Vegetarian BBQ Protein 13.50
TVP coated in sweet sauce

Chicken Strut ^G 13.50
Half chicken, heavily seasoned and smoked low and slow, tender and juicy.

Wings ^G 12.50
Stack of our famous wings, marinated, rubbed and smoked until awesome.

Rib Tips ^G 12.50
Full pound of rib tips, cooked slow and low for maximum succulence and finished in our K.C. style sauce.

Apple BBQ Drumsticks ^G 11.50
One pound of our mouth watering smoked drumsticks glazed in our Apple BBQ sauce

The Deuce ^G 16.00
Sliced brisket and pulled pork.

The Truce ^G 18.00
Embiggen The Deuce with smoked garlic pork sausage

FAMILY PACKS

Feeds four and includes a large Mac-n-Cheese, medium sweet potato mash, medium coleslaw, and a jar of your choice of Slows bbq sauce.

Pulled Pork ^G 40.00
Two pounds of our famous smoked pulled pork

Smoked Chicken ^G 40.00
Eight assorted pieces of our hickory smoked chicken

* no substitutions

SIDES	Small 8oz 4.00	Med 16oz 7.00	Lg 32oz 11.00
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Mac-n-Cheese

Coleslaw ^G

Sweet Potato Mash ^G

Potato Salad ^G

Mom's Green Beans

Pit Smoked Beans