



HOME OF

Michigan's
Best BBQ



BadBradsBBQ.com



SHELBY TOWNSHIP

6525 23 MILE ROAD
SHELBY TWP., MI 48316
(586) 254-7010

NEW BALTIMORE

35611 GREEN STREET
NEW BALTIMORE, MI 48047
(586) 716-9977

ORION TOWNSHIP

(Gingellville District)
3437 BALDWIN ROAD • ORION TWP., MI 48359
(248) 977-5910

CLINTON TOWNSHIP

(Carry Out & Catering Only)
36845 GROESBECK HWY. • CLINTON TWP., MI 48035
(586) 789-7320

LIVONIA

20300 FARMINGTON RD.
LIVONIA, MI 48152
(734) 743-2626

APPETIZERS

BBQ NACHOS

Pulled Chicken, Cheddar, Smoked Bacon, Scallions, Mild Smokey Jalapeno Sauce, Sweet BBQ Sauce, Ranch, on Corn Tortillas

\$12.95



PIG CANDY

Thick cut Jones® Bacon, Marinated in White Sugar with a Hint of Chipotle, Finished in the Smoker

\$12

SMOKE-FRIED WINGS (1 lb.)

Dry-rubbed, Slow Smoked Chicken Wings Finished in the Fryer

\$11.95

BBQ TRIO

Texas Style Ribs (2 Ribs)
Pig Candy (2)
Chicken Wings (2)

\$14.95

PORK BELLY BURNT ENDS

Smoked Tender Pork Belly, Tossed in Our 3•2•1 Sauce

\$14.95

KETTLE STYLE POTATO CHIPS *v*

Made to Order. Salt & Pepper, Salt & Vinegar or BBQ. Served with Blue Cheese, Ranch or Bacon Dip

\$5.5

LOADED BBQ CHEESE FRIES

Downtown

BBQ Chili, Cheddar Cheese, Bacon, Pico de Gallo, Sour Cream, Mild Smokey Jalapeno Sauce and Scallions

\$13

Uptown

Mozzarella Cheese, Brisket, Bacon, Horseradish, Candied Red Onions, Blue Cheese and Scallions

\$14.95

v = Vegetarian

SALADS

SOUP & CHILI

All Salads Served With Mixed Greens and Dressing on the Side

CHOPPED COBB

Grilled Chicken, Bacon, Egg, Avocado, Brick Cheese, Tomato, Cucumber, Grilled Onions with Ranch or Blue Cheese Dressing

\$14.95

APPLE

Grilled Chicken, Queso Fresco and Blue Cheeses, Candied Peanuts, Red Onion, Apples and Tomato, Apple Vinaigrette

\$14.95

SMOKED TURKEY

Smoked Turkey, Candied Sweet Potatoes, Brick Cheese, Tomato, Cranberries, Avocado, Pig Candy, Red Onions, Candied Peanuts, Buttermilk Dressing

\$14.95

BBQ CHICKEN

Fried Chicken Breast, Brick Cheese, Black Beans, Grilled Onions, Bacon, Tomato, Scallions, Braditos, BBQ Ranch

\$14.95

Small - \$5.5

Large - \$7.5

SOUTHWEST BISQUE

Charred Red Peppers, Tomatoes, Smoked Chicken, Corn, Black Beans and Mexican Spices. Topped with Queso Fresco, Scallions and Crispy Tortillas

BBQ CHILI

A Hearty Chili Flavored with Smoked Brisket, Roasted Garlic, Red Chilies, Scallions, and Sour Cream

BBQ PLATTERS

Meats

- PULLED PORK
- PULLED CHICKEN
- MEXICAN STYLE PORK SAUSAGE
- BEEF BRISKET
Sliced or Chopped
(Add \$3.95 per selection)
- BRISKET CHEDDAR SAUSAGE
(Add \$1.95 per selection)

Served with 2 sides

Tortillas Available Upon Request

ONE MEAT - \$16

TWO MEATS - \$17.5

THREE MEATS - \$19.5

FOUR MEATS - \$24.5

ADD 1/4 RACK OF RIBS

Market Price

ADD 1/4 CHICKEN

\$7 (WHITE) \$6 (DARK)

BIG PIG GIG

SERVED FAMILY STYLE

(4 Adult Minimum)

- 1/4 Rack Ribs
- 1/4 Chicken
- 4 Meats
- 5 Large Sides

\$25.5 Per Person

TEXAS STYLE RIBS & CHICKEN

ALL SERVED WITH 2 SIDES

HALF SLAB

Market Price

FULL SLAB

Market Price

1/2 CHICKEN

\$15

1-LB. SMOKED WINGS (4)

\$16

ADD-ONS

ADD ONE MEAT - \$5.5

(Add \$1.95 per brisket selection)

ADD TWO MEATS - \$9.5

(Add \$1.95 per brisket selection)

ADD 1/4 CHICKEN - \$7 (WHITE) \$6 (DARK)

ADD 1/4 RACK OF RIBS - Market Price

ENTREES

GRILLED CHICKEN BREAST

24 Hours Marinade, Finished with Lemon
Oregano Garlic Sauce and
Served with Two Sides

\$16.95

MAC & CHEESE *v*

House-made Cheese Sauce Finished with Two Year
Vermont Cheddar, a Hint of Thyme and Black Pepper.
Cooked to Order. Served with Two Sides

\$13.95

SIDES

SMALL - \$3.95

BAD BRADS PIT BEANS

POTATO SALAD *v*

1/2 PIT BEANS - 1/2 POTATO SALAD

BBQ CHILI (ADD \$1.50)

SWEET POTATO MASH *v*

CORN BREAD *v*

COLESLAW *v*

LARGE - \$5.95

FRENCH FRIES *v*

MAC & CHEESE (ADD \$1.50) *v*

SIDE SALAD (ADD \$1) *v*

COLLARD GREENS

GARLIC BROCCOLI *v*

BBQ POTATO CHIPS *v*

SOUTHWEST BISQUE (ADD \$1.50) *v*

SIDE SAMPLER

CHOOSE ANY THREE OF OUR SIDES \$10.95

*Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.

SANDWICHES

Served on a Grilled Bun with BBQ Chips

(Dill pickles available upon request)

Add A Side **\$3.95**

CLASSIC BBQ

Smoked Meat Piled High. Your Choice of Pulled Pork, Mexican Style Pork Sausage, Pulled Chicken, Sliced or Chopped Brisket*

\$12.95

*Sliced or Chopped Brisket (Add **\$3.95**)

EDDIE CHEDDAR

Warm Shaved Brisket, Cheddar Cheese, Horseradish Sauce on a French Style Baguette. Served with Smoked Au Jus

\$15.95

HAMMER

Pulled Pork, Coleslaw, Dill Pickles, and 3•2•1 Sauce

\$12.95

BOSS

Pulled Chicken, Cheddar Cheese, House Sausage, Bacon and Sweet Mustard BBQ

\$12.5

GROWLER

Smoked Pulled Chicken, Aged Cheddar, Pig Candy, Avocado Mayo, Lettuce and Onion

\$14.95

BIG JIMMY

Pulled Chicken, Bacon, Cheddar Cheese, and 3•2•1 Sauce

\$12.95

CHOP

Chopped Brisket, 3•2•1 Sauce, Swiss Cheese, Raw Onion and Dill Pickles

\$15.95

MICKY

Chopped Brisket, Swiss Cheese, Coleslaw & Russian Dressing on Grilled Rye

\$15.95

SOUTHERN FRIED CHICKEN SANDWICH

Crispy Chicken Breast, Lettuce, Pickles, and Mayo. Choose Sweet and Spicy, or Traditional

\$13.25

BURGERS

100% PRIME BEEF All Burgers are a ½ Lb.,

Served on a Grilled Bun with BBQ chips
(Dill Pickles Available Upon Request)

Add A Side **\$3.95**



How it's **DONE**



RARE
very red, cool center

MEDIUM RARE
warm, red center

MEDIUM
pink center

MEDIUM WELL
slightly pink center

WELL DONE
cooked throughout, no pink

AMERICAN CLASSIC*

Lettuce, Tomato, Onion and Pickles, Bacon, American Cheese and Bacon Mayo

\$14.95

BAD BRADS BBQ BURGER*

Topped with Brisket, Cheddar Cheese, Coleslaw, and Sweet BBQ Sauce

\$14.95

BLACK & BLUE*

Blue Cheese, Bacon, Horseradish Sauce, and Candied Red Onions

\$14.95

CRUNCH BURGER*

Burger Meets Classic BBQ Nacho! Double Cheddar, Smoked Bacon, Ranch, Sweet BBQ Sauce, Crunchy Tortillas, Mild Smokey Jalapeno Sauce, Scallions

\$14.95

BUILD YOUR OWN

\$11.95

Lettuce, Tomato, Onion, Pickle

FREE

Smoked Jalapeno, Grilled Onions, Pico de Gallo

\$.50¢ EACH

BBQ Chili, Avocado, Fried Egg*, Blue Cheese, Coleslaw, Bacon, Pulled Pork, American Cheese, Cheddar, Swiss (Brisket-Add \$1)

\$1 EACH

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WOOD-FIRED PIZZA Cooks @ 750°

SPICY PORKPIE

Pulled Pork, House Sausage, Capicola, Jalapeno,
House Blend Cheese Finished
with Smoked Honey

\$14

BURNT ENDS

Burnt Ends, Grilled Onions, Garlic Sauce, Shaved
Yukon Potatoes, House Blend & Blue Cheeses

\$14

RED TOP

Extra Pepperoni, Tomato Sauce, Garlic Sauce,
Fresh Herbs, House Blend Cheese

\$13.5

CARNIVORE

Chopped Brisket, Smoked Sausage, Pepperoni,
Tomato Sauce, House Blend Cheese

\$14.25

BBQ CHICKEN

Smoked Chicken, Bacon, 3•2•1, Mild
Smokey Jalapeno Sauce, Ranch, Scallions,
House Blend Cheese

\$13.5

PEPPERONI

Pepperoni, Tomato Sauce & House Blend Cheese

\$13.5

BUILD YOUR OWN

Pizzas start at \$11

Includes House Blend Cheese & Choice of Sauce

- Pick your Sauce
- Pick a Cheese
- Pick your Toppings
- Enjoy!

EXTRA SAUCE

(\$1 Each)

Tomato 3•2•1 BBQ
Garlic Ranch

EXTRA DAIRY

(\$1 Each)

House Blend Cheese Blue Cheese

PROTEINS

(\$1 Each)

Pulled Pork Eggs Spicy Capicola
Pepperoni Smoked Bacon Sausage
Pig Candy

PROTEINS

(\$2 Each)

Sliced Brisket Grilled Chicken
Chopped Brisket Smoked Chicken

VEGETABLES

(\$1 Each)

Onion Fresh Jalapenos Diced Tomatoes
Scallions Pico De Gallo Potatoes
Smoked Jalapeno Grilled Onions Lettuce

LUNCH PORTIONS @ BAD BRADS

PICK 2

1 Main / 1 Side

\$11.5

PICK 3

1 Main / 2 Sides

\$13.25

PICK 2 PREMIUM

2 Mains

\$14.5

MAIN

CLASSIC BBQ

(YOUR CHOICE OF PORK, SLICED OR
CHOPPED BRISKET, PULLED CHICKEN)

BIG JIMMY

HAMMER

CHOP

MICKEY

EDDIE CHEDDAR

GROWLER

BOSS

ONE MEAT PLATTER (ADD \$1)

SLICED OR CHOPPED BRISKET, BRISKET & CHEDDAR SAUSAGE,
MEXICAN STYLE PORK SAUSAGE OR PULLED PORK

LARGE MAC & CHEESE *v*

BBQ CHICKEN SALAD

CHOPPED COBB SALAD

SMOKED TURKEY SALAD

APPLE SALAD

SIDES

BAD BRADS PIT BEANS

POTATO SALAD *v*

1/2 PIT BEANS-1/2 POTATO SALAD

BBQ CHILI

SWEET POTATO MASH *v*

CORN BREAD *v*

COLESLAW *v*

FRENCH FRIES *v*

SM. MAC & CHEESE (ADD \$1) *v*

SIDE SALAD *v*

SOUTHWEST BISQUE

COLLARD GREENS

GARLIC BROCCOLI *v*

BBQ POTATO CHIPS *v*

Served Tuesday – Friday 11AM till 3 PM

v = Vegetarian



HOME OF

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**Great BBQ for all
your catering events!**

BadBradsBBQ.com/catering

WE CAN CATER ANY SIZE PARTY

15-5000 • Office Parties • Weddings • Grad Parties • Any Special Event

(586) 797-0125

Our Mission Statement

Bad Brads BBQ has one simple goal: Produce the best possible BBQ everyday. Our philosophy of "From our Smoker to your Plate" is a passion that begins everyday at 6:00 am. Bad Brads way is "Slow and Low" Beef Brisket and Pork Shoulder steep in Hickory Smoke for up to 14 hours. Our Everything from Scratch Kitchen is a labor of love that begins with a respect for great ingredients, attention to detail and a refusal to take short cuts. We truly believe you can taste the difference.

So Welcome to Bad Brads BBQ and Enjoy!



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