



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

KETTLE STYLE POTATO CHIPS *v*

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

\$5.5

BBQ TRIO

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

\$14.95

GUACAMOLE, RED AND GREEN SALSA *v*

Made in House. Served with Warm Crispy Tortilla Chips

\$8.5

PORK BELLY BURNT ENDS

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

\$14.95

CAMPFIRE NACHOS *v*

Brick Cheese, Red and Green Salsas, Guacamole, Regular and Spicy Sour Cream, Pico de Gallo, Black Bean Sauce, Pickled Red Onions and Cilantro on Corn Tortillas

Add Some Meat! **Pork or Chicken \$4, Brisket \$5**
\$12.95

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

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

SANDWICHES

Served 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, Mexican Style Pork Sausage, Bacon and Sweet Mustard BBQ
\$12.5

GROWLER

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

MICKEY

Chopped Brisket, Swiss Cheese, Coleslaw & Russian Dressing on Grilled Rye
\$15.95

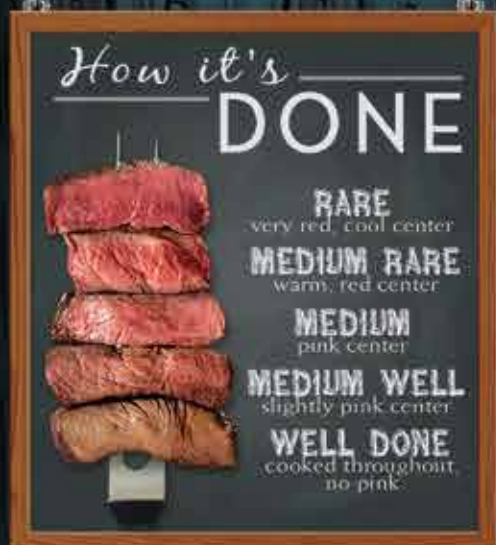
SOUTHERN FRIED CHICKEN SANDWICH

Crispy Chicken Breast, Lettuce, Pickles and Mayo. Choose Sweet & Spicy, White BBQ or Traditional
\$13.25

STREET TACOS

Your Choice of Chicken, Brisket, Pork or Black Beans. Served in Corn Tortillas with Crispy Cheese on the Outside. Topped with Guacamole, Pickled Red Onions, Red and Green Salsa, Spicy Sour Cream and Cilantro
\$13.95

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**



AMERICAN CLASSIC*

Lettuce, Tomato, Onion and Pickles, Bacon, American Cheese and Bacon Mayo
\$14.95

BLACK & BLUE*

Blue Cheese, Bacon, Horseradish Sauce, and Candied Red Onions
\$14.95

BURGER & FRIES*

(2) 4oz Burger Patties, American Cheese, Pickles, Onions and Mayo. Served with Fries
\$13.95

BAD BRADS BBQ BURGER*

Topped with Brisket, Cheddar Cheese, Coleslaw, and Sweet BBQ Sauce
\$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, Green Salsa, Red Salsa
\$.50¢ EACH

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

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

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

(4 PERSON MINIMUM)
SERVED FAMILY STYLE

- 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 Hour Marinade, Finished with a Lemon Oregano Garlic Sauce and Served with Two Sides

\$16.95

TACO PLATTER *Build Your Own Tacos!*

Select 2 Meats; Pulled Chicken, Pulled Pork, Black Beans or Chopped Brisket (Add \$1 per Brisket Selection)

Choice of 5 Toppings!

- Lettuce
- Tomato
- Onions
- Red Salsa
- Green Salsa
- Pico de Gallo
- Sour Cream
- Cheddar Cheese
- Grilled Onions
- Guacamole
- Smoked Jalapenos
- Garlic Sauce
- Pickled Red Onions
- Spicy Sour Cream

\$14

MAC & CHEESE

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

\$13.5

SIDES

SMALL -\$3.95

BAD BRADS PIT BEANS
POTATO SALAD ✓
1/2 PIT BEANS-1/2 POTATO SALAD
BBQ CHILI (ADD \$1.50)
BBQ CHOWDER (ADD \$1.50)
SWEET POTATO MASH ✓
CORN BREAD ✓
COLESLAW ✓

LARGE - \$5.95

FRENCH FRIES ✓
MAC & CHEESE (ADD \$1.50) ✓
SIDE SALAD (ADD \$1) ✓
COLLARD GREENS
GARLIC BROCCOLI ✓
BBQ POTATO CHIPS ✓
CHILI CHEESE GRITS
SOUTHWEST BISQUE (ADD \$1.50)

SIDE SAMPLER

CHOOSE ANY THREE OF OUR SIDES **\$10.95**

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DESSERTS

SUGAR DONUTS ^v

Bite Size Donut Holes Made to Order. Served With a Trio of Dipping Sauces; Chocolate, Caramel and Seasonal

\$8.5

BANANA CREAM PIE ^v

Banana Mousse, Fresh & Caramelized Bananas, Warm Caramel, Real Whipped Cream, Served in a Homemade Vanilla Wafer Pie Shell

\$8.95

"DETROIT STYLE" ICE CREAM FLOATS ^v

A Mason Jar Filled with Vanilla Ice Cream and Choose from Faygo Root Beer, Rock & Rye, Orange or Vernors!

\$6

^v = Vegetarian

12 Years old and under

KIDS MENU

Includes Fries & Drink

CHICKEN FINGERS

GRILLED CHEESE

KIDS BURGER

Add Cheese **\$.50**

MAC & CHEESE

KIDS BBQ SANDWICH

Chicken or Pork

KIDS RIBS

BEVERAGES

- Pepsi
- Diet Pepsi
- Vernors
- Mountain Dew
- Lemonade
- Starry
- Iced Tea
- Arnold Palmer
- Rootbeer
- Dr. Pepper
- Sweet Tea

BOTTLE

Faygo Orange
Faygo Rock-N-Rye
Faygo Root Beer

\$3



HOME OF

*Michigan's
Best BBQ*

**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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