

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 (I Ib.)

Dry-rubbed, Slow Smoked Chicken Wings.
Finished in the Fryer
\$11.95

BBQ TRIO

Chicken Wings (2) • Texas Style Ribs (2)
Pig Candy (2)
\$14.95

PORK BELLY BURNT ENDS

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

\$14.95

KETTLE STYLE POTATO CHIPS

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

\$5.5

GUACAMOLE, RED AND GREEN SALSA

Made in House. Served with Warm Crispy Tortilla Chips \$8.5

CAMPFIRE NACHOS 9

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**

🕡 = Vegetarian

Uptown

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

\$14.95

SALADS

All Salads Served With Mixed Greens and Dressing on the Side

CHOPPED COBE

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

\$14.95

SMOKED TURKEY

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

\$14.95

APPLE

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

\$14.95

BBQ CHICKEN

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

\$14.95

BBQ PLATTERS

- **PULLED PORK**
- **PULLED CHICKEN**
- MEXICAN STYLE PORK SAUSAGE
- **BEEF BRISKET** Sliced or Chopped (Add \$3.95 per selection)
- BRISKET CHEDDAR SAUSAGE 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 I/4 RACK OF RIBS **\$ MARKET PRICE**

ADD I/4 CHICKEN

57 (WHITE) **56** (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

EXAS STYLE RIBS & CHICKEN

ALL SERVED WITH 2 SIDES

Market Price

FULL SLAB

Market Price

I/S CHICKEN

I-LB. SMOKED WINGS (4)

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 I/4 CHICKEN - \$7 (WHITE) \$6 (DARK) ADD I/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 \$ 4
- Smoked Jalapenos
- Garlic Sauce
- Pickled Red Onions
- Spicy Sour Cream

\$13.5

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

SMALL -\$3.95

BAD BRADS PIT BEANS POTATO SALAD I/2 PIT BEANS-I/2 POTATO SALAD **BBQ CHILI (ADD \$1.50)** BBQ CHOWDER (ADD \$1.50)

SWEET POTATO MASH (1) CORN BREAD @ COLESLAW 0

LARGE - \$5.95

FRENCH FRIES 9

MAC & CHEESE (ADD \$1.50)

SIDE SALAD (ADD \$1) $^{\circ}$

COLLARD GREENS

GARLIC BROCCOLI 9

BBQ POTATO CHIPS 9

CHILI CHEESE GRITS

SOUTHWEST BISQUE (ADD \$1.50) @

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 with BBQ Chips (Dill pickles available upon request)

Add A Side

SSIC BBO

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 **53.95**)

EDDIE CHEDDAR

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

\$15.95

HAMMERPulled Pork, Coleslaw, Dill Pickles, and 3•2•1 Sauce **\$12.95**

B09

Pulled Chicken, Cheddar Cheese, Mexican Style Pork Sausage, Bacon and Sweet Mustard BBQ \$\$12.5

GROWLERPulled Chicken, Aged Cheddar, Pig Candy, Avocado Mayo, Lettuce and Onion \$14.95

BIG JIMMYPulled Chicken, Bacon, Cheddar Cheese, and 3•2•1 Sauce \$12.95

CHOPChopped 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

BURGERS

AMERICAN CLASSIC*

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

Bacon Mayo

\$14.95



IOO% PRIME BEEF All Burgers are a ½ Lb., Served on a Grilled Bun with BBQ Chips

(Dill Pickles Available Upon Request)

.\$**3.9**5 Add A Side

BLACK & BLUE*

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

PRIME

\$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 OW

\$II.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) **SI EACH**

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

WOOD-FIRED PIZZA COOKS @ 750

SPICY PORKPIE
Pulled Pork, Mexican Style Pork Sausage,
Capicola, Jalapeno, House Blend Cheese
Finished with Smoked Honey

BURNT ENDS

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

RED TOPExtra 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 CHICKENSmoked Chicken, Bacon, 3•2•1, Mild Smokey Jalapeno Sauce, Ranch, Scallions, House Blend Cheese \$13.5

PEPPERONIPepperoni, Tomato Sauce & House Blend Cheese

BUILD YOUR OWN

Pizzas start at *II

Includes House Blend Cheese & Choice of Sauce

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

EXTRA SAUCE

(\$I Each)

Tomato 3•2•1 BBQ Garlic Ranch

EXTRA DAIRY (*I Each)

House Blend Cheese

Blue Cheese

PROTEINS (*I Each)

Pulled Pork Pepperoni

Spicy Capicola Pork Sausage Eggs Smoked Bacon Pig Candy

PROTEINS (\$2 Each)

Sliced Brisket Chopped Brisket Grilled Chicken Pulled Chicken

VEGETABLES (\$1 Each)

Diced Tomato Onion Scallions

Smoked Jalapeno Pico De Gallo Grilled Onions

Potatoes Lettuce

SUGAR

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

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

\$6

🕖 - Vegetarian



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!





BadBradsBBQ.com