

WELCOME

STARTERS + SNACKS

BT NACHOS

CRISPY TORTILLA CHIPS, QUESO OAXACA, QUESO FRESCO, PICKLED ONION, PICO DE GALLO, FRESNO PEPPER SLAW, LIME CRÈME, CILANTRO \$10

+PULLED PORK \$4 +SMOKED ACHIOTE CHICKEN \$4
+BEEF BRISKET \$6 +CRUMBLed TRIPLE BEAN BURGER \$4

FRIED PICKLE CHIPS

WHITE BBQ DIPPING SAUCE \$9

SMOKED WINGS

CHOICE OF SAUCE: CAROLINA GOLD, CAVEMAN, SWEET & SMOKY BBQ, ANCHO RUB, HABANERO HELL FIRE \$11

PULLED PORK SLIDERS

HOUSE-SMOKED PORK SHOULDER, BRIOCHE ROLLS \$9

QUESADILLA

GRILLED TORTILLA, CHEDDAR, ROASTED SWEET CORN RELISH, CHIPOTLE AIOLI, SWEET & SMOKY BBQ \$8

+PULLED PORK \$4 +SMOKED ACHIOTE CHICKEN \$4
+BEEF BRISKET \$6 +CRUMBLed TRIPLE BEAN BURGER \$4

DEVILED EGGS

FRESNO CHILES, ALEPPO PEPPER, PICKLES, CHIPOTLE CRÈME, FRIED SHALLOTS \$8

CORN MUFFINS

FRESH BAKED, WHIPPED HONEY BUTTER
\$1.5 EACH // \$6 FOR A BASKET OF SIX

BRISKET CHILI

SMOKED BEEF BRISKET, GUAJILLO CHILES, RED BEANS, SMOKED CHEDDAR, LIME CRÈME CUP \$6 // BOWL \$8

GREENS

MICHIGAN MARKET (MAY CONTAIN NUTS)

EVER-CHANGING SELECTION OF FRESH SEASONAL LETTUCES & VEGETABLES, MARKET VINAIGRETTE \$11 / SIDE \$7

CAESAR

ROMAINE, SARTORI SARVECCHIO PARMESAN, CILANTRO-CAESAR DRESSING, CORNBREAD CROUTONS, BACON, GRAPE TOMATOES \$11 / SIDE \$7

BURRATA + BERRY

BURRATA CHEESE, ARUGULA, WATERCRESS, STRAWBERRIES, FRIED SHALLOTS, MARCONA ALMONDS, KAMUT WHEAT, FIG BALSAMIC DRESSING \$13

BREWER'S GREENS

ARUGULA & BABY KALE, MALTED BARLEY, ROASTED FINGERLING POTATOES, ASPARAGUS, CRISPY PORK BELLY, SARTORI MONTAMORE CHEDDAR, POACHED EGG, MICHIGAN NAVY BEANS, RADISH, HONEY MUSTARD ALE VINAIGRETTE \$14

ADD PROTEIN TO ANY SALAD +GRILLED CHICKEN BREAST \$4 +SALMON \$7 +HOUSE-SMOKED TOFU \$4 +CRUMBLed TRIPLE BEAN BURGER \$4

BOWLS

SMOKY PORK & KALE

LIME-MARINATED LACINATO KALE, QUESO FRESCO, ROASTED SWEET CORN RELISH, CREMINI MUSHROOMS, ROASTED CIPOLLINI MUSHROOMS, PICKLED ONION & JALAPEÑO, PULLED PORK, CRISPY TORTILLA STRIPS \$16

SALMON*

FRESH ATLANTIC FILET, MISO MARINADE, PICKLED CARROTS, MARINATED CUCUMBERS, RED RICE, RED BEANS, FRESNO PEPPER SLAW, BLACK PEPPER GLAZE \$21

TRIPLE MAC

SMOKED CHEDDAR, GOUDA, WISCONSIN AGED CHEDDAR \$14

+PULLED PORK \$4 +BEEF BRISKET \$6 +PULLED CHICKEN \$4 +CRUMBLER TRIPLE BEAN BURGER \$4

HONEY SOBA NOODLE BOWL

PICKLED VEGETABLES, ROASTED MUSHROOMS, RED CABBAGE, FRESNO CHILIES, MICHIGAN RADISH, SOY-MARINATED EGG, SMOKED TOFU, SESAME GINGER BROCCOLI \$14

BEEF BRISKET BIBIMBAP

SMOKED BRISKET, SMOKED SOY SAUCE, SHIITAKE MUSHROOMS, BRINERY KIMCHI, PICKLED VEGETABLES, BASMATI RICE, SCALLIONS, FRIED EGG, GOCHUJANG \$16

SERVED WITH HOUSE BBQ CHIPS
SUB FRIES OR SWEET POTATO FRIES \$2

HANDHELDS

BLUE BÁNH MI

PULLED PORK, PORK BELLY, GOCHUJANG AIOLI, SMOKED SOY SAUCE, PICKLED VEGETABLES, CILANTRO, BAGUETTE \$14

PULLED PORK SANDWICH

HOUSE-SMOKED PORK SHOULDER, KAISER ROLL, SLAW ON REQUEST \$12

MEDIANOCHE

KRETSCHMAR HAM, PULLED PORK, MOJO DE AJO, MRS. DOG'S DISAPPEARING MUSTARD, PICKLES, ALPINE LACE SWISS CHEESE, BRIOCHE SUB BUN \$14

TURKEY MELT

LEELANAU CREAMERY RACLETTE CHEESE, HOUSE-SMOKED TURKEY, APPLE BUTTER, ARUGULA, WATERCRESS, PICKLED FENNEL, NAAN BREAD \$15

BEEF BRISKET

FRIED SHALLOTS, CHIMICHURRI AIOLI, BRIOCHE SUB BUN \$13

CAROLINA CHICKEN

CAROLINA GOLD BBQ SAUCE, SMOKED CHICKEN, BREAD & BUTTER PICKLES, PICKLED RED ONION, KAISER ROLL, SLAW ON REQUEST \$12

SMOKED SAUSAGE

HOUSE-SMOKED LINK, MCCLURE'S PICKLES, SWEET & SPICY MUSTARD, POPPYSEED BUN \$12

+DOUBLE UP & ADD ANOTHER LINK \$4

TRACTOR BURGER*

HALF-POUND BEEF PATTY, SOFT BAKERY ROLL, SHREDDED LETTUCE, SECRET SAUCE \$12

+ADD TOPPINGS 75¢ EACH

SWISS CHEESE / CHEDDAR / BACON / DILL PICKLES
GRILLED ONIONS / FRIED EGG / SAUTÉED MUSHROOMS
SWEET CORN RELISH / PICKLED JALAPEÑOS

LOCALVORE BURGER*

LOCAL WAGYU BEEF BLEND, MICHIGAN PULLED PORK, SMOKED CHEDDAR, SMITH BACON, FRIED SHALLOTS, SWEET & SMOKY BBQ SAUCE, KAISER ROLL \$15

TRIPLE BEAN BURGER

HOUSE-MADE PATTY WITH RED, BLACK & NORTHERN BEANS, CHIPOTLE AIOLI, GUACAMOLE, AGED CHEDDAR, BRIOCHE ROLL \$11

BARBEQUE PLATTERS



CHOOSE TWO MEATS + TWO SIDES \$17
THREE MEATS + TWO SIDES \$20

SERVED WITH FRESH-BAKED CORN MUFFIN

MEATS

PULLED
PORK SPICE RUBBED, SMOKED 10 HOURS, HAND PULLED TO ORDER

SLICED
BRISKET USDA PRIME RR RANCH BEEF, SALT & PEPPER RUB, CRUSTY BARK **+\$1**

– PULLED –
SMOKED
CHICKEN BRINED & SMOKED THIGHS

BBQ
RIBS 1/4 SLAB BABY BACKS, MUSTARD & SPICE RUB, SWEET & SMOKY SAUCE **+\$2**

SMOKED
TURKEY
BREAST 24 HOUR BRINE + 5 HOUR SMOKE

SAUSAGE
LINK ROTATING SELECTION - ASK YOUR SERVER

BABY BACK RIBS

SWEET & SMOKY BBQ SAUCE, FRENCH FRIES,
COLESLAW - HALF SLAB \$18 / FULL SLAB \$27

A LA CARTE SAUSAGE \$6

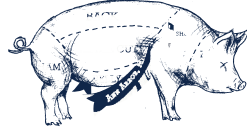


ALL OUR MEATS ARE SEASONED & SMOKED
IN-HOUSE EVERY DAY WITH MICHIGAN CHERRYWOOD.

SIDES

CREAMY SLAW
POTATO SALAD
BRAISED GREENS
SEASONAL FRESH VEGETABLE
SMOKED CHEDDAR GRITS
FRENCH FRIES
MAC & CHEESE
SWEET POTATO FRIES
BAKED BEANS

*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



BLUE TRACTOR

BBQ & BREWERY

SALT, PEPPER, VINEGAR & SPICE



**EVERYTHING AT BLUE TRACTOR IS FRESHLY PREPARED WITH A COMMITMENT
TO LOCALLY SOURCED AND HIGH-QUALITY PRODUCTS.**

WE TAKE PRIDE IN PREPARING AND SERVING A VARIETY OF PRODUCTS FROM LOCAL VENDORS INCLUDING:

FROG HOLLER (ANN ARBOR, MI)

SPARROW MEAT MARKET (ANN ARBOR, MI)

FARM FIELD TABLE (FERNDALE, MI)

OTTO'S CHICKEN (MIDDLEVILLE, MI)

SMITH MEATS (PORT HURON, MI) [CURED MEATS]

MCCLURE'S (DETROIT, MI) [PICKLES]

THE BRINERY (ANN ARBOR, MI) [KIMCHI, SAUERKRAUT, HOT SAUCE, FERMENTABLES]

BLIS GOURMET (GRAND RAPIDS, MI) [HOT SAUCE, SPECIALTY]

SARTORI CHEESES (PLYMOUTH, WI) [CHEESE]

FUSTINI'S (ANN ARBOR, MI) [OILS AND VINEGARS]

CORRIDOR SAUSAGE (DETROIT, MI) [SAUSAGE]

MRS. DOG'S (GRAND RAPIDS, MI) [DISAPPEARING MUSTARD]

SUGARBUSH FARM (ALLEN, MI) [CORNED BEEF]

ROSEWOOD (ANN ARBOR, MI) [TOFU]

AVALON BREADS (DETROIT, MI)

MR. FIREWOOD (DEXTER, MI)

DINING WITH US IS AN INVESTMENT INTO LOCAL SMALL BUSINESSES AND FAMILY-OWNED OPERATIONS. BY SPENDING YOUR DOLLARS IN OUR LOCAL COMMUNITIES, WE HOPE TO ENRICH THE LIVES OF OUR NEIGHBORS (WHOM WE HOPE WANDER IN THROUGH OUR DOORS) WHILE PROVIDING THE BEST POSSIBLE PRODUCT WITH THE LOWEST IMPACT ON THE ENVIRONMENT WE CAN MANAGE. BLUE TRACTOR HAS MOVED TO A COMPLETELY COMPOSTABLE DISPOSABLES PROGRAM, PARTNERING WITH BGREEN (ANN ARBOR, MI) TO REDUCE OUR OUTPUT OF NON-RECYCLABLE PLASTICS AND WASTE.

CRAFT COCKTAILS

\$9

LICENSE TO DILL

JUNIPER - ELDERFLOWER - AROMATIC

HOUSE-INFUSED CUCUMBER GIN, ST. GERMAINE, LEMON, DILL
PEYCHAUD'S BITTERS, PINCH OF SALT

SMOKE & OAK

NECTAR - CHARRED - FORWARD

EVAN WILLIAMS BOURBON, HOUSE-SMOKED HONEY,
BLACK WALNUT BITTERS, ORANGE PEEL

HIGHBALL

LIGHT - REFRESHING - CITRUS

CUTTY SARK, APPLE-GINGER SHRUB, LEMON, SODA

LADY IS A VAMP

AGAVE - CITRUS - POWERFUL

TEQUILA, BLOOD ORANGE, LEMON, SWEET VERMOUTH
+ SPICE UP YOUR LIFE! ASK FOR A HOT PEPPER MUDDLE! +

ANCHO PROBLEM

HEAT - SPICE - AND EVERYTHING NICE

GOSLINGS DARK RUM, FRESH LIME, GINGER BEER
ANCHO REYES, ANGOSTURA BITTERS

BT BUCK

TIMELESS - CLASSIC - REBORN

SKYY VODKA, SIMPLE, LIME JUICE, ROTATING SHRUB
GINGER BEER (CAN BE MADE VIRGIN UPON REQUEST)

WHITES

CLOS DU BOIS CHARDONNAY, CALIFORNIA

9 GLS 36 BTL

WALNUT BLOCK SAUVIGNON BLANC, NEW ZEALAND

11 GLS 40 BTL

CHATEAU STE. MICHELLE RIESLING, WASHINGTON

8 GLS 32 BTL

VENETO CAPOSALDO PINOT GRIGIO, ITALY

9 GLS 36 BTL

KENDALL JACKSON ROSÉ, CALIFORNIA

10 GLS 38 BTL

REDS

BODINI MALBEC, ARGENTINA

8 GLS 28 BTL

CASSELLERO DE DIABLO MERLOT, CHILE

9 GLS 36 BTL

MONTEBUENA RIOJA TEMPRANILLO, SPAIN

10 GLS 38 BTL

LAS PERDICES CABERNET SAUVIGNON, ARGENTINA

9 GLS 30 BTL

CIDER

STARCUT OCTOROCK

6 BTL

ROTATING SELECTION

MARKET PRICE