

# WELCOME

## STARTERS + SNACKS

### CORN MUFFINS

FRESH BAKED, WHIPPED HONEY BUTTER  
\$1 EACH // \$5 FOR A BASKET OF SIX

### QUESADILLA

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

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

### SMOKED WINGS

CHOICE OF SAUCE: CAROLINA GOLD, CAVEMAN, SWEET  
& SMOKY BBQ, ANCHO RUB, HABANERO HELLFIRE \$10

### FRIED PICKLE CHIPS

WHITE BBQ DIPPING SAUCE \$9

### SHRIMP + SQUID

SHRIMP, CALAMARI, GRITS DREDGE, PICKLED PEPPER  
RELISH, CAJUN RÉMOULADE \$11

### DEVILED EGGS

FRESNO CHILES, ALEPPO PEPPER, PICKLES, CHIPOTLE  
CRÈME, FRIED SHALLOTS \$7

### PULLED PORK SLIDERS

HOUSE-SMOKED PORK SHOULDER, BRIOCHE ROLLS \$9

### BRISKET CHILI

SMOKED BEEF BRISKET, GUAJILLO CHILES, RED BEANS,  
SMOKED CHEDDAR, LIME CRÈME CUP \$4 // BOWL \$6

### 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    +CRUMBLLED TRIPLE BEAN BURGER \$4

## 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

### WATERCRESS & ARUGULA

STRAWBERRIES, FRIED SHALLOTS, MARCONA ALMONDS, KAMUT, BURRATA, FIG BALSAMIC DRESSING \$12

### SPINACH

FRIED SHALLOTS, SHREDDED CHEDDAR, HARD-COOKED EGG, BACON LARDONS, BACON VINAIGRETTE \$12

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

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

# BURGERS

## TRACTOR BURGER

HALF-POUND BEEF PATTY, SOFT BAKERY ROLL, SHREDDED  
LETTUCE, SECRET SAUCE \$11

+ADD TOPPINGS 75¢ EACH

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

## BACON CHEDDAR BURGER

SMITH BACON, SHARP CHEDDAR, HOUSE-PICKLED  
JALAPEÑOS, BRIOCHE ROLL \$13

## LOCALVORE

LOCAL WAGYU BEEF BLEND, MICHIGAN PULLED PORK,  
SMOKED CHEDDAR, SMITH BACON, FRIED SHALLOTS, SWEET  
& SMOKY BBQ SAUCE, KAISER ROLL \$14

## TRIPLE BEAN BURGER

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

# SANDWICHES

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

BASICS

## PULLED PORK SANDWICH

HOUSE-SMOKED PORK SHOULDER, 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

## 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

CRAFT Q

## MEDIANOCHE

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

## PASTRAMI

3/4 LB HOUSE-SMOKED MICHIGAN PASTRAMI,  
BRINERY SAUERKRAUT, MUSTARD, GRILLED RYE \$17

## TURKEY MELT

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

## BLUE BÁNH MI

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

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.

# 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 ..... OTTO'S CHICKEN THIGHS, BRINED & SMOKED

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 \$28



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

## SIDES

CREAMY SLAW  
POTATO SALAD  
BRAISED GREENS +\$1  
SEASONAL FRESH VEGETABLE  
SMOKED CHEDDAR GRITS  
FRENCH FRIES  
MAC & CHEESE  
SWEET POTATO FRIES  
BAKED BEANS

# BOWLS

## GRILLED VEGETABLE STACK

SEASONAL VEGETABLE LAYERS, TOMATO, ZUCCHINI, YELLOW SQUASH, ONION, PESTO, ROMESCO SAUCE, GOAT CHEESE \$15

## SHRIMP & GRITS

SAUTÉED SHRIMP, SMOKED CHEDDAR GRITS, CRISPY PORK BELLY, TOMATO JAM, DRIFTLESS CHEESE \$19

## TRIPLE MAC

SMOKED CHEDDAR, GOUDA, WISCONSIN AGED CHEDDAR \$14

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

## BEEF BRISKET BIBIMBAP

SMOKED BRISKET, SMOKED SOY SAUCE, SHIITAKE MUSHROOMS, BRINERY KIMCHI, PICKLED VEGETABLES, BASMATI RICE, SCALLIONS, FRIED EGG, GOCHUJANG \$15

## SMOKY PORK & KALE

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

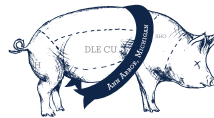
## CHICKEN ESQUITES

FARRO, SPINACH, SWEET CORN ESQUITES, FRIED SHALLOTS, PULLED CHICKEN, COTIJA CHEESE, HARD COOKED EGG, BACON LARDONS \$16

## SALMON

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

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## BLUE TRACTOR

BBQ & BREWERY

SALT, PEPPER, VINEGAR & SPICE



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

## HERB IS THE WORD

BOTANICAL - JUICY - MAGIC

MOLETO TOMATO GIN, STRAWBERRY-HERB SHRUB,  
APEROL, LEMON JUICE

## BARRACUDA

AGAVE - SWEET - HERBACEOUS

ALTOS BLANCO TEQUILA, PASSIONFRUIT, FRESH BASIL & LIME

## HIGHBALL OF THE EAST

LIGHT - REFRESHING - CITRUS

TOKI JAPANESE WHISKY, LEMONGRASS-GINGER SHRUB, SODA

## WHISKEY MANGO FOXTROT

SMOKE - NECTAR - BALANCED

MEDLEY BROS. BOURBON, MANGO-PEPPER SHRUB  
LEMON JUICE, SMOKED JALAPEÑO

## THE REDEYE

HEAT - SPICE - EVERYTHING NICE

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

## BT BUCK

TIMELESS - CLASSIC - REBORN

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

## WATER HILL FLIGHT SCHOOL

LAVENDER - CHERRY - BRIGHT

TANQUERAY GIN, CRÈME DE VIOLET, LEMON JUICE, ANN ARBOR  
DISTILLING CO. EAU DE VIE, LUXARDO CHERRIES

## BUTCHER'S DAUGHTER

SAVORY - BOLD - COMPLEX

VODKA, CITRUS, CELERY BITTERS,  
CABERNET SAUVIGNON, BLOODY MIX

## WHITES

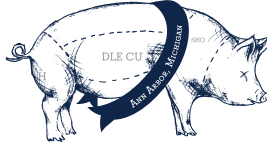
LA CREMA CHARDONNAY, CALIFORNIA	10 GLS	38 BTL
CHALK HILL SONOMA COAST CHARDONNAY, CALIFORNIA	12 GLS	45 BTL
CHATEAU STE. MICHELLE RIESLING, WASHINGTON	8 GLS	32 BTL
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND	11 GLS	40 BTL
VENETO CAPOSALDO PINOT GRIGIO, ITALY	9 GLS	36 BTL
KENDALL JACKSON ROSÈ, CALIFORNIA	10 GLS	38 BTL
SEVEN DAUGHTERS MOSCATO, ITALY	8 GLS	32 BTL

## REDS

LA CREMA PINOT NOIR, CALIFORNIA	12 GLS	45 BTL
TRIVENTO CABERNET SAUVIGNON, ARGENTINA	8 GLS	30 BTL
BODINI MALBEC, ARGENTINA	8 GLS	28 BTL
CASSELLERO DE DIABLO MERLOT, CHILE	9 GLS	36 BTL
MONTEBUENA RIOJA TEMPRANILLO, SPAIN	10 GLS	38 BTL
14 HANDS "RUN WILD" RED BLEND, WASHINGTON	9 GLS	33 BTL

## CIDER

STARCUT OCTOROCK	6 BTL
ROTATING SELECTION	MARKET PRICE



# 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) [CORNERED BEEF]

ROSEWOOD (ANN ARBOR, MI) [TOFU]

AVALON BREADS (DETROIT, MI)

MR. FIREWOOD (DEXTER, MI)

TOP HOP FARM (GOODRICH, MI)

MACON CREEK MALT HOUSE (SALINE, MI)