

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, CAVE MAN, SWEET
& SMOKY BBQ, ANCHO RUB, HABANERO HELLFIRE \$10

FRIED PICKLE CHIPS

WHITE BBQ DIPPING SAUCE \$9

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

TACOS^[3]

SORRY NO MIX & MATCH

BEEF BRISKET

PULLED BRISKET, SALSA VERDE MARMALADE, COTIJA CHEESE, CHOPPED ONION, LIME, CILANTRO \$10

PULLED PORK

SMOKED PORK SHOULDER, CABBAGE SLAW, MOJO DE AJO, QUESO FRESCO, PINEAPPLE, CILANTRO \$10

CHICKEN

SMOKED ACHIOTE CHICKEN, FRESNO PEPPER SLAW, LIME CRÈME, QUESO FRESCO, CILANTRO \$10

CAULIFLOWER

ROASTED CAULIFLOWER, SPICED SWEET POTATO, ROASTED GARLIC, SWEET CORN RELISH, COTIJA CHEESE,
LIME, CILANTRO \$9

MICHIGAN MARKET (MAY CONTAIN NUTS)

EVER-CHANGING SELECTION OF FRESH SEASONAL LETTUCCES & VEGETABLES, MARKET VINAIGRETTE \$10 / SIDE \$7

CAESAR

ROMAINE, SARTORI SARVECCHIO PARMESAN, CILANTRO-CAESAR DRESSING, CORNBREAD CROUTONS, BACON,
GRAPE TOMATOES \$10 / SIDE \$7

WATERCRESS & ARUGULA

STRAWBERRIES, FRIED SHALLOTS, MARCONA ALMONDS, KAMUT, BURRATA, FIG BALSAMIC DRESSING \$11

SPINACH

FRIED SHALLOTS, SHREDDED CHEDDAR, HARD-COOKED EGG, BACON LARDONS, BACON VINAIGRETTE \$11

GREENS

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 \$10

+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 \$12

LOCALVORE

LOCAL WAGYU BEEF BLEND, MICHIGAN PULLED PORK,
SMOKED CHEDDAR, SMITH BACON, FRIED SHALLOTS, SWEET
& SMOKY BBQ SAUCE, KAISER ROLL \$13

TRIPLE BEAN BURGER

HOUSE-MADE PATTY WITH RED, BLACK & NORTHERN BEANS,
CHIPOTLE AIOLI, GUACAMOLE, AGED CHEDDAR,
BRIOCHE ROLL \$10

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 \$11

SMOKED SAUSAGE

HOUSE-SMOKED LINK, MCCLURE'S PICKLES,
SWEET & SPICY MUSTARD, POPPYSEED BUN \$11

+DOUBLE UP & ADD ANOTHER LINK \$4

BEEF BRISKET

FRIED SHALLOTS, CHIMICHURRI AIOLI,
BRIOCHE SUB BUN \$12

CAROLINA CHICKEN

CAROLINA GOLD BBQ SAUCE, SMOKED CHICKEN, BREAD &
BUTTER PICKLES, PICKLED RED ONION, KAISER ROLL,
SLAW ON REQUEST \$11

CRAFT Q

MEDIANOCHE

KRETSCHMAR HAM, PULLED PORK, MOJO DE AJO,
MRS. DOG'S DISAPPEARING MUSTARD, PICKLES,
ALPINE LACE SWISS CHEESE, BRIOCHE SUB BUN \$13

PASTRAMI

3/4 LB HOUSE-SMOKED MICHIGAN PASTRAMI,
BRINERY SAUERKRAUT, MUSTARD, GRILLED RYE \$16

TURKEY MELT

LEELANAU CREAMERY RACLETTE CHEESE,
HOUSE-SMOKED TURKEY, APPLE BUTTER, ARUGULA,
WATERCRESS, PICKLED FENNEL, CIABATTA \$14

BLUE BÁNH MI

PULLED PORK, PORK BELLY, GOCHUJANG AIOLI, SMOKED
SOY SAUCE, PICKLED VEGETABLES, CILANTRO,
BAGUETTE \$13

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 \$16
THREE MEATS + TWO SIDES \$19

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 \$17 / FULL SLAB \$26

SIDES

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



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

BOWLS

SHRIMP & GRITS

SAUTÉED SHRIMP, SMOKED CHEDDAR GRITS, CRISPY, PORK BELLY, TOMATO JAM, DRIFTLESS CHEESE \$17

TRIPLE MAC

SMOKED CHEDDAR, GOUDA, WISCONSIN AGED CHEDDAR \$13

+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 \$14

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 \$15

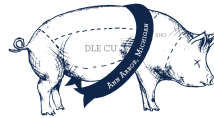
CHICKEN ESQUITES

FARRO, SPINACH, SWEET CORN ESQUITES, FRIED SHALLOTS, PULLED CHICKEN, COTIJA CHEESE, HARD COOKED EGG, BACON LARDONS \$15

SALMON

FRESH ATLANTIC FILET, MISO MARINADE, PICKLED CARROTS, MARINATED CUCUMBERS, RED RICE, RED BEANS, FRESNO PEPPER SLAW, BLACK PEPPER GLAZE \$18

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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

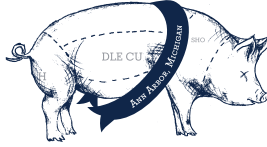
LA CREMA CHARDONNAY, CALIFORNIA	10 GLS	38 BTL
CHALK HILL SONOMA COAST CHARDONNAY, CALIFORNIA	12 GLS	45 BTL
CHATEAU STE. MICHELLE RIESLING, WASHINGTON	8 GLS	32 BTL
WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND	11 GLS	40 BTL
VENETO CAPOSALDO PINOT GRIGIO, ITALY	9 GLS	36 BTL
KENDALL JACKSON ROSÈ, CALIFORNIA	10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