**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

**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

**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

**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

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**TACOS**
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 lettuces & vegetables, market vinaigrette $10 / side $7

**CAESAR**
Romaine, Sartori Sarvecchio Parmesan, cilantro-caesar dressing, cornbread croutons, bacon, grape tomatoes $10 / side $7

**BURRATA + BERRY SALAD**
Burrata cheese, arugula, watercress, strawberries, fried shallots, marcona almonds, kamut wheat, fig balsamic dressing $12

**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 $13

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ADD PROTEIN TO ANY SALAD  • GRILLED CHICKEN BREAST $4  • SALMON $7  • HOUSE-SMOKED TOFU $4  • CRUMBCLED TRIPLE BEAN BURGER $4
SMOKED SAUSAGE
HOUSE-SMOKED LINK, MCCLURE’S PICKLES, SWEET & SPICY MUSTARD, POPPYSEED BUN $11

+DOUBLE UP & ADD ANOTHER LINK $4

TRACTOR BURGER*
HALF-POUND BEEF PATTY, SOFT BAKERY ROLL, SHREDDED LETTUCE, SECRET SAUCE $11

+ADD TOPPINGS 75¢ EACH

LOCALVORE BURGER*
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, BRIOTHE ROLL $10

HANDHELDs

BLUE BÁNH MI
PULLED PORK, PORK BELLY, GOCHUJANG AIOLI, SMOKED SOY SAUCE, PICKLED VEGETABLES, CILANTRO, BAGUETTE $13

PULLED PORK SANDWICH
HOUSE-SMOKED PORK SHOULDER, KAISER ROLL, SLAW ON REQUEST $11

MEDIANOCHE
KRETSCHMAR HAM, PULLED PORK, MOJO DE AJO, MRS. DOG’S DISAPPEARING MUSTARD, PICKLES, ALPINE LACE SWISS CHEESE, BRIOTHE SUB BUN $13

TURKEY MELT
LEELANAU CREAMERY RACLETTE CHEESE, HOUSE-SMOKED TURKEY, APPLE BUTTER, ARUGULA, WATERCRESS, PICKLED FENNEL, NAAN BREAD $14

BEEF BRISKET
FRIED SHALLOTS, CHIMICHURRI AIOLI, BRIOTHE SUB BUN $12

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

BOWLS

SMOKY PORK & KALE
LIME-MARINATED LACINATO KALE, QUESO FRESCO, ROASTED SWEET CORN RELISH, CREMINI MUSHROOMS, ROASTED CIPOLLINI MUSHROOMS, PICKLED ONION & JALAPENO, PULLED PORK, CRISPY TORTILLA STRIPS $15

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

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

BARBECUE PLATTERS

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 $17 / FULL SLAB $26

SIDES

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

A LA CARTE SAUSAGE $6

CHOOSE TWO MEATS + TWO SIDES $16
THREE MEATS + TWO SIDES $19

SERVED WITH FRESH-BAKED CORN MUFFIN

AS BRINED & SMOKED THIGHS
24 HOUR BRINE + 5 HOUR SMOKE

SPICE RUBBED, SMOKED 10 HOURS, HAND PULLED TO ORDER

– PULLED –

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A LA CARTE SAUSAGE $6

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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

### LICENSE TO DILL
- Juniper - Elderflower - Aromatic
- House-infused cucumber gin, St. Germaine, lemon, dill, Peychaud's bitters, pinch of salt

### LADY IS A VAMP
- Agave - Citrus - Powerful
- Tequila, blood orange, lemon, sweet vermouth
  + Spice up your life! Ask for a hot pepper muddle! +

### SMOKE & OAK
- Nectar - Charred - Forward
- Evan Williams bourbon, house-smoked honey, black walnut bitters, orange peel

### ANCHO PROBLEM
- Heat - Spice - And Everything Nice
- Goslings dark rum, fresh lime, ginger beer, ancho reyes, angostura bitters

### HIGHBALL
- Light - Refreshing - Citrus
- Cutty sark, apple-ginger shrub, lemon, soda

### BT BUCK
- Timeless - Classic - Reborn
- Skyy vodka, simple, lime juice, rotating shrub ginger beer (can be made virgin upon request)

### Wines

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<tr>
<th>Name</th>
<th>GLs</th>
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<tbody>
<tr>
<td>Clos du Bois Chardonnay, California</td>
<td>9</td>
<td>36</td>
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<tr>
<td>Walnut Block Sauvignon Blanc, New Zealand</td>
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<td>Chateau Ste. Michelle Riesling, Washington</td>
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<td>32</td>
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<tr>
<td>Veneto Caposaldo Pinot Grigio, Italy</td>
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<tr>
<td>Kendall Jackson Rosé, California</td>
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<tr>
<td>Bodini Malbec, Argentina</td>
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<tr>
<td>Cascollero di Diablo Merlot, Chile</td>
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<tr>
<td>Montebuena Rioja Tempranillo, Spain</td>
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<tr>
<td>Las Perdices Cabernet Sauvignon, Argentina</td>
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### Reds

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<tr>
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<td>Rotating Selection</td>
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