

SUN-THURS 11 a.m. to 11 p.m.
FRI-SAT 11 a.m. to Midnight

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redsmokebarbeque.com



REDSMOKE

barbeque

G R E E K T O W N
D E T R O I T

The meats at REDSMOKE Barbeque are first dry rubbed in our unique spice blends and slow smoked for many hours in Hickory and Applewoods. The process of smoking meat creates the prized smoke ring, a pink discoloration just under the surface bark of the meat. These smoked meats may be enjoyed with one or more of our signature sauces:

Redsmoke

Hot & spicy boldness, habanero and jalapeño pepper accents

Roasted Poblano^{GF}

Fire roasted poblano peppers with a hint of heat.

Blends deliciously with our Memphis Mudd or Michigan Cherry Molasses.

Michigan Cherry Molasses^{GF}

Sweet Michigan cherries in a tangy vinegar base. Excellent with chicken!

Memphis Mudd

Our sweetest sauce, light undertones of smoke with a zesty finish

Honey Mustard

Hints of smoke in honey and mustard

GF denotes gluten-free. GF* denotes items that must be ordered without bread, corn muffin, croutons, fried leeks or cheddar sauce. V denotes vegetarian.





PITMASTER STAR*TERS

Jerk Wings ^{GF HOT} Smoked whole jumbo wings marinated in a spicy Jamaican jerk sauce

Naked Wings Crispy whole jumbo wings accompanied with carrot and celery sticks

*** 6 Wings 12 Wings 18 Wings 24 Wings...9.99 per half dozen ***

Cajun Fish Bites A southern favorite, corn meal crusted and fried, served with Cajun rémoulade sauce 9.99

Loaded Brisket Fries Golden crisp steak fries, tender beef brisket, cheddar sauce drizzled, bits of green onion and a side of sour cream 10.99

Popcorn Shrimp Seasoned with our own spicy breading, flash fried and served with a Cajun rémoulade sauce 11.99

Crispy Chicken Quesadilla Roll Grilled chicken, jalapeño corn relish, jalapeño jack and cheddar cheese in a flour tortilla and flash fried. Served with fresh tomato salsa and sour cream 9.99

Spare Rib Tips ^{GF*} & *House-made BBQ Potato Chips*
Meaty and tasty, these rib tips are tossed in a sweet and tangy sauce 10.99

Fried Pickles Dill pickle slices dipped in a spicy batter & served with our Cajun rémoulade 4.99

House-made BBQ Potato Chips Thin & crisp! 2.99

SOUPS

Redsmoke Southern Style Gumbo Cajun style gumbo with chicken, shrimp and house-made Andouille sausage *Cup* 4.99 *Bowl* 6.99

Redsmoke Chili Hearty chili with chunks of pulled pork & beef brisket *Cup* 3.99 *Bowl* 5.99
Load your chili with cheese, sour cream & onion for 1.00

Lunch Special of Half Sandwich & Soup of the Day Choice of pulled pork, brisket or chicken 9.99

Lunch Specials are served Monday through Friday from 11 am to 4 pm

BIG SALADS

Memphis Cobb ^{GF} Your choice of pulled pork, pulled chicken, grilled chicken or beef brisket atop a bed of crisp mixed greens, tomatoes, cucumbers, carrots, radishes, cheddar cheese, chopped egg and roasted garlic & peppers 13.99

Caesar Salad ^{GF*} Romaine lettuce tossed with house-made Caesar dressing, shaved parmesan cheese and croutons 7.99 — *Add your choice of pulled pork, pulled chicken, grilled chicken or beef brisket for* 4.99

Greek Salad ^{GF} Mixed greens tossed with imported feta cheese, freshly roasted beets, tomatoes, red onion, Kalamata olives, artichokes and pepperoncini 8.99 — *Add your choice of pulled pork, pulled chicken, grilled chicken or beef brisket for* 4.99

Choice of Dressings ^{GF} Balsamic Vinaigrette, Bleu Cheese, Greek, Oil & Vinegar, Ranch, Raspberry Vinaigrette
Parties of 6 or more, 18% gratuity applied



PIT SMOKED PLATES & COMBOS are served with a jalapeño cheddar corn muffin and your choice of side. There is an additional dollar charge for the Mac & Cheese and Sweet Potato Fries sides. Add a small House or Caesar salad to your meal for 3.99

Carolina Back Ribs ^{GF*} Succulent pork back ribs slowly smoked over Hickory wood then chargrilled for that finishing touch

Half Rack 17.99 *Full Rack* 26.99

St. Louis Spare Ribs ^{GF*} Good to the bone! Pork spare ribs slowly smoked over Hickory wood and chargrilled

Half Rack 15.99 *Full Rack* 24.99

Apple Smoked All Natural Chicken ^{GF*} Steeped in apple and fresh herbs, slow smoked with Michigan Applewood, this chicken is tender and flavorful 14.99

Pulled Pork Platter ^{GF*} Slow smoked 14 hours over Hickory hardwood, pulled & piled high on Texas toast 15.99

Texas Beef Brisket ^{GF*} Marinated in a special rub with garlic, onion and allspice, slow smoked for 14 hours over Hickory and served on Texas toast (*Deckle or Lean upon request*) 16.99

Brisket Mac & Cheese Creamy sharp cheddar, chopped beef brisket in a radiatore pasta topped with a crunchy parmesan panko crust 15.99

Alabama Catfish Platter Three corn meal crusted and lightly fried catfish filets served with a side of Cajun rémoulade sauce 16.99

PIT SMOKED COMBOS

Back Rib Combo ^{GF*} 4 bones of our dry rubbed pork back ribs accompanied by your choice of smoked meat (Texas beef brisket, pulled pork, apple smoked chicken or House-made Andouille sausage) 19.99

Spare Rib Combo ^{GF*} 4 bones of spare ribs accompanied by your choice of smoked meat (Texas beef brisket, pulled pork, apple smoked chicken or House-made Andouille sausage) 18.99

The Classic Combo ^{GF*} Choose 2 of our slow smoked meats & enjoy the different flavors (Texas beef brisket, pulled pork, apple smoked chicken or House-made Andouille sausage) 18.99

The Triple Play Combo ^{GF*} A trio of your three smokehouse favorites! (Texas beef brisket, pulled pork, apple smoked chicken or House-made Andouille sausage) 21.99

Spare Rib Cajun Combo 4 bones of our dry rubbed pork spare ribs slow smoked over Hickory wood and served with your choice of *popcorn shrimp or Alabama Catfish* and a side of Cajun rémoulade sauce 21.99

Redsmoke Feast (Serves 4) Full rack of St. Louis spare ribs, half of our Applewood smoked chicken, and a pound of pulled pork or Texas beef brisket. Served with jalapeño corn muffins and your choice of three sides 69.99

ESSENTIAL SIDES 3.99

Apple Sauce ^{VGF} ★ *Black-eyed Peas with Spinach over Rice* ^{VGF} ★ *Candied Sweet Potatoes* ^{VGF} ★ *Coleslaw* ^{VGF} ★ *Collard Greens* ^{VGF} ★ *Green Beans & Fried Leeks* ^{VGF*} ★ *Pork Belly Beans* ★ *Potato Salad* ^{VGF} ★ *Red Beans & Rice* ^{VGF} ★ *Steak Fries*

★ ★ ★ ★ *Mac & Cheese* 4.99 ★ ★ ★ ★ *Sweet Potato Fries* 4.99 ★ ★ ★ ★ *Jalapeño Cheddar Corn Muffin* 1.99 ★ ★ ★ ★



SAVORY PIT SANDWICHES

All sandwiches served with butter pickles & coleslaw garnish

Pulled Pork^{GF*} The house specialty! Slow smoked 14 hours over Hickory & served on Brioche bun 8.99

Texas Beef Brisket^{GF*} Hickory smoked for 14 hours, hand carved and piled high on Texas toast 10.99

Cowboy Reuben Butter and herb seasoned Texas toast encases layers of hickory smoked brisket, topped with a Swiss cheese melt, pickled coleslaw and a light drizzle of Faygo Rock and Rye Cherry Molasses reduction 11.99

Pulled Chicken^{GF*} Smoked and tossed with our Cherry Molasses sauce, piled high on a Brioche bun. Side of onion marmalade upon request 9.99

Hot Link Sandwich^{GF*} Two links of our House-made Andouille sausage on Texas toast topped with roasted red peppers and garlic 9.99

Whole Chicken Breast^{GF*N} Chargrilled and served on a Brioche bun with lettuce, tomato and onion 9.99

Alabama Catfish Sandwich Two filets corn meal crusted & fried on a Brioche bun. Served with lettuce, tomato, onion and a side of Cajun rémoulade sauce 10.99

Redsmoke Burger^{GF*N} ½ lb. Angus Burger chargrilled & topped with your choice of American, Cheddar, Jalapeño Jack or Swiss cheese. Served with lettuce, tomato and onion 9.99

The Ultimate Pit Burger^{GF*N} ½ lb. Angus Burger chargrilled & topped with pulled pork, your choice of American, Cheddar, Jalapeño Jack or Swiss cheese. Served with lettuce, tomato and onion 10.99

Lentil & Black Bean Burger^V A touch of jalapeño gives this hearty veggie burger big smoke house appeal. Grilled and topped with your choice of American, Cheddar, Jalapeño Jack or Swiss cheese. Served with lettuce, tomato and onion and a side of Cajun remoulade sauce 8.99

ESSENTIAL SIDES 3.99

Apple Sauce^{VGf} ★ *Black-eyed Peas with Spinach over Rice*^{VGf} ★ *Coleslaw*^{VGf}
Candied Sweet Potatoes^{VGf} ★ *Collard Greens* ★ *Green Beans & Fried Leeks*^{VGf*}
Pork Belly Beans ★ *Potato Salad*^{VGf} ★ *Red Beans & Rice*^{VGf} ★ *Steak Fries*
 ★ ★ ★ ★ *Mac & Cheese* 4.99 ★ ★ ★ ★ *Sweet Potato Fries* 4.99 ★ ★ ★ ★
Jalapeño Cheddar Corn Muffin 1.99

BEVERAGES

Diet Pepsi

Fruit Punch

Ginger Ale

Mountain Dew

Mug Root Beer

Orange Crush

Pepsi

Sierra Mist

Wild Cherry Pepsi

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Bundaberg Ginger Beer

★

Faygo

Cream Soda, Grape, Orange, Red, Rock & Rye, Root Beer

★

Fresh Brewed Iced Tea

Fresh Brewed Sweet Tea

★

House-made Lemonade

Flavored Lemonade

Mango, Mixed Berry,

Raspberry, Strawberry

★

Bottled Water

KID MEALS 6.99

Dine-in Only

Children 12 years and under

Includes steak fries, soft drink or lemonade. Steak fries may be substituted for another choice of side for additional charge.

Chicken Tenders

Pulled Pork Sandwich

Angus Burger

Spare Ribs (3 bones)

(N) Notice: Food is cooked to order; consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.