



PITMASTER STAR*TERS

Jerk Wings Whole smoked wings served with a Jamaican jerk sauce

Naked Wings Crispy whole wings tossed in either Michigan Cherry Molasses, Roasted Poblano, Redsmoke sauce or served naked, accompanied with Bleu cheese dip and celery sticks

6Wings 12 Wings 24 Wings...9.99 per $1/2\ doz.$

Jalapeño Cornbread Skillet Cast iron skillet of our delicious corn bread (serves 4) 4.99

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

Popcorn Shrimp Seasoned with our own spice blend, flash fried and served with a Cajun rémoulade sauce 9.99

Spare Rib Tips & House-made Potato Chips 9.99

Crispy Chicken Quesadilla Smoked pulled chicken, jalapeño corn relish, jalapeño jack and cheddar cheese wrapped in a flour tortilla, flash fried and served with fresh tomato salsa 8.99

Fried Pickles Dill pickle chunks dipped in a spicy batter and served with our Cajun rémoulade 4.99

House-made Potato Chips 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 Soup of the Day Please ask your server Cup 3.99 Bowl 5.99

SAVORY PIT SANDWICHES

All sandwiches served with butter pickles

Bar-B-Q Pulled Pork Slow smoked 14 hours and piled high on a Brioche bun 8.99

Bar-B-Q Beef Brisket Slow smoked 14 hours, hand carved and piled high on Texas toast 9.99

Bar-B-Q Pulled Chicken Tossed with Michigan Cherry Molasses sauce, piled high on a Brioche bun 8.99

Catfish Sandwich Corn meal crusted and fried on a Brioche bun, served with lettuce, tomato and a Cajun rémoulade sauce 8.99

Grilled Chicken Breast* Chargrilled on a Brioche bun, served with lettuce and tomato 9.99

Hot Link Sandwich House-made Andouille sausage on Texas toast topped with roasted garlic and peppers 8.99

Redsmoke Burger* 1/2 lb. Angus Burger grilled any way you like. Topped with your choice of American, Cheddar, Jalapeño Jack or Swiss cheese. Served with lettuce, tomato and onion 8.99

The Ultimate Pit Burger* 1/2 lb. Angus Burger chargrilled & topped with bbq pulled pork, onion marmalade and your choice of American, Cheddar, Jalapeño Jack or Swiss cheese 9.99

*Notice: Foods cooked to order; consuming raw or undercooked meats, egg or seafood may increase your risk of foodborne illness. Shared plate charge for pit smoked plates and combos 2.00—Parties of 6 or more 18% Gratuity will be added to your check





573 Monroe * Detroit, MI 48226 P 313.962.2100 F 313.962.2211 redsmokebarbeque.com



Our meats are first dry rubbed in our special spice blend, marinated, slow smoked and wet basted in our special recipe and chargrilled. All plates and combos are served with jalapeño cheddar corn muffin and your choice of one side. Add a small House or Caesar salad to your meal for 3.99

PIT SMOKED PLATES

Carolina Back Ribs 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 Good to the bone! Pork spare ribs slowly smoked over Hickory wood & chargrilled

Half Rack 15.99 Full Rack 24.99

Texas Beef Brisket Marinated in a special rub with garlic, onion and allspice, slow smoked for 14 hours over Hickory hardwood and hand carved 15.99

* Pulled Pork Platter* Slow smoked 14 hours over Hickory hardwood, pulled & piled high 14.99

Apple Smoked All Natural Chicken Slow smoked with Michigan Applewood, this chicken is juicy and flavorful 14.99

Cajun Catfish Platter Farm-raised catfish filets served with red beans & rice and our Cajun rémoulade sauce 15.99

PIT SMOKED COMBOS

Back Rib Combo 4 bones of our dry rubbed pork back ribs accompanied by your choice of one smoked meat (beef brisket, pulled pork, apple smoked chicken or House-made Andouille sausage) 19.99 Spare Rib Combo 17.99

The Classic Combo Choose 2 of our slow smoked meats & enjoy the different flavors (beef brisket, pulled pork, apple smoked chicken or House-made Andouille sausage) 17.99

The Triple Play Combo A trio of our slow smoked beef brisket, pulled pork and bbq chicken 20.99

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 catfish and a Cajun rémoulade sauce 18.99

Redsmoke Feast (Serves 4) Full rack of St. Louis spare ribs, half an All Natural chicken, and your choice of pulled pork or Texas beef brisket. Served with jalapeño corn muffins, potato wedges and your choice of two sides 62.99

ESSENTIAL SIDES 3.99

Baked Beans * Black-eyed Peas with Spinach over Rice * Candied Sweet Potatoes * Creamy Coleslaw * Collard Greens Green Beans & Fried Leeks * Mac & Cheese * Potato Salad * Potato Wedges * Red Beans & Rice Sweet Potato Fries 4.99 * Jalapeño Cheddar Corn Muffin 1.99

BIG SALADS

Caesar Salad Romaine lettuce tossed with house Caesar dressing, shaved parmesan cheese and croutons 7.99

—Add your choice of pulled pork, pulled chicken or beef brisket for 4.99

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

* Memphis Cobb* Your choice of pulled pork, pulled chicken or beef brisket atop a bed of crisp mixed greens, tomatoes, cucumber, carrots, radishes, cheddar cheese, chopped egg and roasted garlic & peppers 13.99

DESSERT

Banana's Foster Bread Pudding Uniquely made with Astoria Pastry Shop's Choureki bread, topped with bananas, a caramel rum sauce and served with vanilla ice cream and real whip cream 6.99