

Red Smoke BBQ

573 Monroe St 48226-2932 · +13139622100 · Updated: Jan 14, 2026

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SAUCES 4

Memphis Mudd

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

Michigan Cherry Molasses

Sweet Michigan cherries in a tangy vinegar base

Redsmoke

Hot & spicy boldness, habanero and jalapeño pepper accents

Roasted Poblano

Fire roasted poblano peppers with a hint of heat

PITMASTER STARTERS 7

Jerk Wings (Hot)

\$14.99

Four smoked whole jumbo wings marinated in a spicy Jamaican jerk sauce

Naked Wings

\$14.99

Four crispy whole jumbo wings accompanied with carrot and celery sticks

Cajun Fish Bites

\$12.99

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

Pulled Pork Nachos

\$16.99

Corn tortilla chips topped with pulled pork, cheddar, lettuce, tomatoes, Kalamata olives & jalapenos, served with side of sour cream and salsa

Loaded Brisket Fries

\$13.99

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

Fried Pickles

\$6.99

Dill pickle slices lightly breaded & served with our Cajun rémoulade

House-made BBQ Potato Chips

\$4.99

Thin & crisp!

SOUPS 3

Redsmoke Southern Style Gumbo

AVAILABLE OPTIONS

Cajun style gumbo with chicken, shrimp and house-made Andouille sausage

Cup: \$7.99

Bowl: \$9.99

Redsmoke Chili

Hearty Chili with chunks of beef brisket

AVAILABLE OPTIONS

Cup: \$6.99

Bowl: \$8.99

Load Chili with cheese, sour cream and onion: \$1.00

White Chicken Chili

Creamy cheddar Northern bean chili with chicken

AVAILABLE OPTIONS

Cup: \$7.99

Bowl: \$9.99

Load Chili with cheese, sour cream and onion: \$1.00

SALADS 3

Memphis Cobb

\$18.99

Your choice of pulled pork, pulled chicken, grilled chicken or beef brisket on a bed of crisp mixed greens, tomatoes, cucumbers, shredded carrots, radishes, cheddar cheese, chopped egg and roasted garlic & peppers

Greek Salad

AVAILABLE OPTIONS

Mixed greens topped with imported feta cheese, freshly roasted beets, tomatoes, red onion, Kalamata olives, artichokes and pepperoncini

\$12.99

Add your choice of pulled pork, pulled chicken, grilled chicken or beef brisket: \$5.99

Caesar Salad*

AVAILABLE OPTIONS

Romaine lettuce tossed with house-made Caesar dressing, shaved parmesan cheese and croutons

\$9.99

Add Your Choice of Pulled Pork, Pulled Chicken, Grilled Chicken or Beef Brisket:

\$5.99

PIT SMOKED PLATES 8

Carolina Back Ribs*

AVAILABLE OPTIONS

Succulent pork back ribs slowly smoked over Hickory wood then chargrilled for that finishing touch

Half Rack: \$24.99

Full Rack: \$34.99

St. Louis Spare Ribs*

AVAILABLE OPTIONS

Good to the bone! Pork spare ribs slowly smoked over Hickory wood and chargrilled

Half Rack: \$24.99

Full Rack: \$34.99

Apple Smoked All Natural Chicken*

\$19.99

Steeped in apple and fresh herbs, slow smoked with Michigan Applewood, this chicken is tender and flavorful

Wing Platter

\$23.99

6 jumbo wings, your choice of spicy, smoked Jerk (Gluten Free, Hot) or crispy, Naked wings

Pulled Pork Platter*

\$18.99

Slow smoked 14 hours over Hickory hardwood, pulled & piled high on Texas toast

Texas Beef Brisket*

\$20.99

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)

Brisket Mac & Cheese **\$17.99**

Creamy Sharp cheddar, chopped beef brisket in a radiatore pasta topped with a crunchy parmesan panko crust

Cajun Fish Platter **\$20.99**

Three corn meal crusted and lightly fried fish filets served with a side of Cajun rémoulade sauce

PIT SMOKED COMBOS 6

Back Rib Combo* **\$27.99**

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)

Spare Rib Combo* **\$27.99**

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)

The Classic Combo* **\$23.99**

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

The Triple Play Combo* **\$27.99**

A trio of your three smokehouse favorites! (Texas beef brisket, pulled pork, apple smoked chicken or House-made Andouille sausage)

Spare Rib Cajun Combo **\$29.99**

4 bones of our dry rubbed pork spare ribs slow smoked over Hickory wood and two corn meal crusted and fried Cajun fish with a side of Cajun rémoulade sauce

Redsmoke Feast (Serves 4) **\$89.99**

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

SIDES 12

Black-eyed Peas with Spinach Over Rice **\$6.99**

Candied Sweet Potatoes **\$6.99**

vegetarian gluten-free

Coleslaw **\$6.99**

vegetarian gluten-free

Collard Greens **\$6.99**

Pork Belly Beans **\$6.99**

Red Beans & Rice **\$6.99**

vegetarian gluten-free

Fries **\$6.99**

Sweet Potato Fries **\$6.99**

Mac & Cheese **\$7.99**

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|-------------------------------------|---------------|
| Small House Salad | \$6.99 |
| Small Caesar | \$6.99 |
| Jalapeño Cheddar Corn Muffin | \$2.99 |

SAVORY PIT SANDWICHES 9

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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Pulled Pork* | \$13.99 |
| The house specialty! Slow smoked 14 hours over Hickory & served on Brioche bun | |
| Texas Beef Brisket* | \$15.99 |
| Hickory smoked for 14 hours, hand carved and piled high on Texas toast | |
| Cowboy Reuben | \$15.99 |
| Butter and herb seasoned Texas toast encases layers of hickory smoked brisket, topped with a Swiss cheese melt, Sriracha coleslaw and a light drizzle of Michigan Cherry Molasses sauce | |
| Pulled Chicken* | \$14.99 |
| Smoked and tossed with our Cherry Molasses sauce, piled high on a Brioche bun | |
| Whole Chicken Breast* ** | \$14.99 |
| Chargrilled and served on a Brioche bun with lettuce, tomato and onion | |
| Redsmoke Burger* ** | \$14.99 |
| ½ lb. Angus Burger chargrilled & topped with your choice of American, Cheddar, Jalapeño Jack or Swiss cheese. Served with lettuce, tomato and onion | |
| The Ultimate Pit Burger* ** | \$15.99 |
| 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 | |
| Cajun Fish Sandwich | \$15.99 |
| Two filets corn meal crusted & fried on a Brioche bun. Served with lettuce, tomato, onion and a side of Cajun rémoulade sauce | |
| Lentil & Black Bean Burger | \$12.99 |
| 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 | |

BEVERAGES 12

Diet Pepsi

Fruit Punch

Mountain Dew

Pepsi

Sierra Mist

Wild Cherry Pepsi

Bundaberg Ginger Beer

Fresh Brewed Sweet Tea

House-Made Lemonade

Flavored Lemonade

Mango, Mixed Berry, Raspberry, Strawberry

Coffee & Decaf Coffee

Hot Tea

KID MEALS ⁴

Chicken Tenders

Pulled Pork Sandwich

Angus Burger

Spare Ribs (3 Bones)

REDSMOKE MIXERS ⁹

Red Kiss

\$11.50

Guys will love it too! Vodka, Malibu, Peach Schnapps, orange, pineapple and cranberry juices

Grand Margarita

Cuervo Gold, Triple Sec, Sweet & Sour. Try additional flavors (Mango, Mixed Berry, Raspberry or Strawberry)

Rogue Strawberry

\$11.00

A Red Smoke signature! Pineapple infused vodka shaken with fresh strawberry puree. Garnished with a vodka soaked pineapple chunk

PineFin Tini

\$11.00

Pineapple infused Vodka, pineapple juice, served up with a vodka soaked pineapple chunk

Tennessee Punch

\$11.00

Jack Daniels, Peach Schnapps, Sweet & Sour, Sierra Mist, orange juice, Grenadine

Lynchburg Lemonade

\$11.00

Jack Daniels, Peach Schnapps, Sweet & Sour, Sierra Mist, Orange Juice

Electric Lemonade

\$9.50

Vodka, Blue Curacao, Sweet & Sour, Sierra Mist

Easy Berry Sangria

\$10.50

Don't resist this house made special! Merlot base with strawberry and raspberry puree, Razzmatazz, orange juice

The Red Mule

\$10.50

Bundaberg Ginger Beer, choice of Bombay Sapphire Gin or Tito's Vodka and fresh squeezed lime

MICHIGAN DRAFT BEER ⁸

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|-------------------------------------------------|---------------|
| Bubble Stash IPA ABV 6.2% | \$8.00 |
| An American India Pale Ale | |
| Dragonmead Erik the Red ABV 5.0% | \$8.00 |
| Hoppy Amber | |
| Atwater Dirty Blonde ABV 4.5% | \$8.00 |
| Brewed with orange peel & coriander. Wheat Ale. | |
| Cider, Seasonal | \$8.00 |
| Please ask your server | |
| Old Detroit Amber Ale ABV 5.9% | \$8.00 |
| American Amber Ale with a bit of caramel notes | |
| Frankenmuth Little Bavaria ABV 5.25% | \$8.00 |
| German-style pilsener | |
| Cheboygan Blood Orange Honey ABV 6.2% | \$8.00 |
| Please ask your server | |
| Kona Big Wave ABV 5.0% | \$8.00 |
| Blonde with notes of passionfruit | |

BEER 18

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|----------------------|---------------|
| Angry Orchard | \$7.00 |
| Blue Moon | \$6.00 |
| Bud | \$5.50 |
| Bud Light | \$5.50 |
| Coors Light | \$5.50 |
| Corona | \$6.00 |
| Guinness | \$7.00 |
| Heineken | \$7.00 |
| Labatt | \$5.50 |
| Labatt Light | \$5.50 |
| Mich Ultra | \$6.50 |
| Miller Lite | \$5.50 |
| Modelo | \$7.00 |
| O'Doul's NA | \$5.50 |

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|------------------------|---------------|
| Redstripe | \$6.00 |
| Stella Artois | \$7.00 |
| Strongbow Cider | \$7.00 |
| Select Seltzers | \$7.00 |

WHITE WINE 7

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|-------------------------------------------------------|---------------|
| House Chardonnay | \$7.00 |
| Chardonnay, Rodney Strong (CA) | \$8.50 |
| Sauvignon Blanc, Rodney Strong (CA) | \$7.50 |
| Semi-Dry Riesling, Chateau Grand Traverse (MI) | \$7.50 |
| Pinot Grigio, Benvolio (IT) | \$6.50 |
| White Zinfandel, Montevina (CA) | \$5.50 |
| Moscato, Lindeman's (AUS) | \$7.50 |

RED WINES 6

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|---------------------------------------------------------------|---------------|
| House Cabernet or House Merlot | \$6.50 |
| Cabernet Sauvignon, Carnivor (CA) | \$9.50 |
| Cabernet Sauvignon, Louis Martini (CA) | \$8.50 |
| Merlot, Sterling's Winter Collection (CA) | \$8.50 |
| Pinot Noir, Mac Murray Ranch Russian River Valley (CA) | \$9.50 |
| Malbec, Miguel Gascon (AR) | \$8.50 |

PIT SMOKED MEATS 6

| | |
|---------------------------------------|----------------|
| Carolina Back Ribs | \$34.99 |
| Single-boned or whole rack | |
| St. Louis Spare Ribs | \$34.99 |
| Single-boned or whole rack | |
| Pulled Pork | \$18.99 |
| Can be tossed in sauce of your choice | |
| Pulled Chicken | \$20.99 |
| Can be tossed in sauce of your choice | |

Texas Beef Brisket**\$22.99**

gluten-free

Apple Smoked Chicken**AVAILABLE OPTIONS**

Half: Serves 2 - 3; Whole: Serves 4 - 5

Half (4 Pieces): \$12.99

Whole (8 Pieces): \$21.99

SLIDER SANDWICHES 4**Pulled Pork****\$22.99**

Can be tossed in sauce of your choice

Pulled Chicken**\$23.99**

Can be tossed in sauce of your choice

Texas Beef Brisket**\$25.99****Lentil Black Bean Burger****\$12.99**

vegetarian Allergens egg

JUMBO WINGS 2**Jerk Wings****\$17.99****Naked Wings****\$17.99**