

Meat BBQ

1224 Turner St 48906-4383 · +15175804400 · Updated: Jan 14, 2026

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GETTIN' STARTED 5

Nachos

Hand Cut Tortilla Chips - With brisket, bacon, and pork. Topped with cheddar cheese, tomatoes, onions, jalapenos & fresh avocado. Then drizzled with sour cream and Jazzy Q (Our sweet and tangy BBQ)

AVAILABLE OPTIONS

Full Order: \$16.95
1/2 Order: \$12.95

Smoked Chicken Wings

Brined, rubbed, and smoked...then flashed fried upon order, served dry or with your choice of our house sauces

AVAILABLE OPTIONS

Six: \$9.95
Twelve: \$16.95
Twenty Four: \$32.95

Eddie's Eggrolls

Stuffed with house made Andouille sausage, pimento cheese & poblano peppers. Served with our house BBQ ranch

\$10.95

Pickle Fries

Hand-cut shoestring pickles, deep fried and served with house made remoulade sauce

\$9.95

House Made Jerky

Marinated and Smoked In House. Rotating selection of flavors and meat options. Ask your server for current offering.
Perfect bar snack

\$7.00

FRENCH FRY BAR 6

Disco Fries

Gravy, Melted Cheddar and Bacon

\$9.50

Chili Bacon Fries

Texas Chili, Melted Cheddar, and Bacon

\$9.95

Buffalo Fries

Hot Garlic sauce, blue cheese dressing, blue cheese crumbles

\$9.95

Parmesan Garlic Fries

Fresh Garlic, course ground salt and pepper, and melted parmesan cheese

\$8.95

Meat Fries

Gravy, melted cheddar, pork, brisket and bacon....exquisite!

\$14.95

Trailer Park "Bruschetta Fries"

We Love Bruschetta but we aint that fancy. House made Chorizo, pimento cheese, crispy onions, jalapenos and cherry bomb sauce served over fries

\$9.95

DON'T FORGET OUR TEXAS RED CHILI 1

Don't Forget Our Texas Red Chili	AVAILABLE OPTIONS
True Texas no bean chili (large chunks of smoked brisket, veggies and a spicy kick)	Cup: \$4.95
	Bowl: \$6.95

CARNIVOROUS ENTREESB 3

Pork Ribs	AVAILABLE OPTIONS
Includes 2 regular sides and a slice of corn bread. A big and meaty slab of ribs, dry rubbed and lightly glazed-Served with any two sides and a slice of cornbread	Full Rack: \$32.95
	Half Rack: \$19.95
Made to Order Mac-N-Cheese	AVAILABLE OPTIONS
Has a Spicy Kick. Choose 2 of the following ingredients to be baked in with our house made cheese sause and melted cheddar: bacon, pulled pork, beef brisket, Texas hot link, turkey, mushrooms, caramelized onion, fresh garlic, jalapenos, roasted red pepper, crumbled blue cheese	2 Ingredients: \$14.95
	Extra Protein: \$3.00
	Extra Veggie: \$2.00
Meat Mountain	\$14.95
A delicious layered combination of garlic mashed potatoes, beef brisket, house gravy, gooey cheddar cheese & topped with spicy cream corn and crispy bacon	

MEAT PLATES 5

Pulled Pork	\$16.95
Beef Brisket (Lean or Fatty)	\$17.95
Smoked Turkey	\$16.95
Texas Hot Link Sausage (When Available)	\$16.95
Smoked Chicken Wings	\$19.95

HEAD BANGING SCRATCH-MADE SIDES 10

Mac-N-Cheese	\$4.00
Sweet & Tangy Slaw	\$3.00
Jalapeno & Cilantro Slaw	\$3.00
BBQ Pit Beans	\$4.00
Rotating Vegetable	\$4.00
Warm Fruit Cobbler	\$4.00
Blue Cheese & Bacon Potato Salad	\$4.00
Mashed Potatoes	\$4.00
French Fries	\$3.00
Spicy Cream Corn	\$4.00

MEATWICHES 9

Classic Chopped Brisket	\$12.50
Brisket, Cheddar Cheese, Crispy Fried Onions and Slaw	
Classic Pulled Pork	\$11.50
Pulled Pork, Jazzy Q-Sweet BBQ Sauce, and Slaw. Pickles and Jalapenos on request	
Smoked Turkey	\$11.95
Turkey, Pepperjack Cheese, Bacon, Jalepenos, Avocado, Tomatoes, and Sour Cream	
Adamizer	\$11.95
Choice of Meat, Fresh Avocado, Roasted Red Peppers, Pepperjack Cheese, Spicy Mayo	
Hot Mess	\$11.95
Choice of Meat, House Blue Cheese Dressing, Blue Cheese Crumbles, Jalapenos and Hot Sauce	
The Chin Gorilla	\$12.95
Choice of Meat, Grilled Pineapple, House Pimento Cheese, Bacon, and Crispy Fried Onions	
Pork Belly Reuben	\$14.95
House-cured pork belly pastrami, sliced brisket, swiss cheese, sautéed sour kraut, our house 1000 island dressing served on a locally made pumpernickel bun. The Ronnie James Dio of all sandwiches!	
The Double Heifer	\$14.95
over a ½ lb. combo of chopped and sliced beef brisket, bacon, cheddar cheese, American cheese, and topped with our house cheese sauce and a Sriracha drizzle	
The Boss Logg*****NOT Available TO GO	\$29.95
18 layers of pure metal on a bun- Pork, Brisket, 2 burger patties*, bacon, Multiple Layers of fries, gravy, cheddar, American and pepper jack cheese, hot garlic sauce, jalapenos and a sunny side egg*. up The IRONS! (Sorry, No Boss Loggs To Go, We Like to Watch You Suffer	

DRINK 10

Coke
Diet Coke
Cherry Coke
Sprite
Mellow Yellow
Root Beer
Pibb
Ginger Ale
Lemonade
Iced Tea

MAIN 6

USDA Prime All Natural Smoked Beef Brisket	\$23.00
Pulled Pork	\$16.00
Hand Carved Smoked Turkey Breast	\$16.50
Smoked Chicken Wings	\$1.00
Texas Hot Link Sausage	\$15.00
Smoked Pork Ribs	\$23.00

SIDES 7

Mac-N-Cheese	
Sweet & Tangy Slaw	
Jalapeno & Cilantro Slaw	
Spicy Cream Corn	
BBQ Baked Beans	
Garlic Mashed Potatoes	
Blue Cheese & Bacon Potato Salad	

WE OFFER 5 HOUSE SAUCES 5

Jazzy Q (Traditional BBQ)	
Black Magic (Sweet and Smokey)	
Carolina Mustard	
Hot Garlic (Garlic Infused Buffalo)	
Vin #666 (Vinegar Mopping Sauce)	

FEATURED ITEM 2

Drop Off Buffet	\$22.00
Require a minimum of 1 week notice. 30 guest minimum. With this service we deliver and set up a buffet for your guest. which they will serve themselves. We will include disposable plates, silverware and all catering equipment necessary (sterno heaters, chaffing racks, tongs, etc.) We recommend picking 2-3 different proteins and 2-3 different sides. Ribs are an additional charge. All food will be sliced/chopped and prepared at the restaurant and delivered. If you desire we will also include buns, cornbread and sauces	

Full Service

\$30.00

Require a minimum of 2 weeks notice. 50 guest minimum. Similar to the Set up / drop off buffet above. With this option we set up a buffet for your guests. We will actually stay and monitor the buffet as well as serve your guests. Our staff will be serving and describing all dishes to your guests. We will set up a carving station for your guests and will slice / chop all meat to order. As above we recommend choosing 2-3 proteins and 2-3 sides. Ribs are an additional charge

TAPS 18

Treaty of Friendship, Sour - Gose - Fruited, 4.8% ABV Mikkeller Brewing NYC Flushing, Queens, NY

Gose with peaches. Collaboration with Setting Sun Sake

Woody Wheat, Wheat Beer - American Pale Wheat 5.2% ABV 17 IBU Austin Brothers Beer CO, Alpena, MI

American style wheat with a twist. Hints of orange peel and gracious amounts of vanilla will hit both the nose and palate. Medium body and light in color, a session for the whole year. A hybrid wheat, a mix of a hefeweizen and wheat cream ale

Kick the Ball, Charlie Brown, Brown Ale - American 6.1% ABV 28 IBU Ozone's Brewhouse, Lansing, MI

Hidden Track, Pale Ale - American, 6.8% ABV Batch Brewing Company, Detroit, MI

An american pale ale with an easy going malt flavor. African Queen hops lend blueberry, gogi berry, and lemongrass notes, balanced with a small amount of MI Chinook for piney and grassy notes. Dry hopped exclusively with African Queen

Mimosa Lite Cider, Cider - Other Fruit 5% ABV Blake's Hard Cider Co., Armada, MI

Z's Pet Polar Bear IPA - New England 8% ABV 18 IBU Big Lake Brewing, Holland, MI

New England IPA Brewed with Citra, Mosaic, Idaho Gem, and Eldorado Hops

1320 Hampton Ave DIPA, IPA - Imperial / Double 7.5% ABV 90 IBU Birds Fly South Ale Project, Greenville, SC

West coast style IPA, hopped with Centennial, Chinook, Citra, and Amarillo

Veteran Rye IPA - Session / India Session Ale 4.9% ABV 44 IBU Looking Glass Brewing Company, Dewitt, MI

This light body Session Rye is made in time for Veteran's Day each year with Amarillo, Cascade and Mosaic hops. Thank you, to all that have served

Saugatuck Meat BBQ, Red Ale - Other, Saugatuck Brewing Company, Douglas, MI

Toasted amber ale

Aloha, Stout - Imperial / Double Milk 11% ABV 60 IBU Brew Dog, Ellon, Aberdeenshire

UK brewed version. Part of the Fanzine. Say "Hello" and "Goodbye" to this decadent delicacy. A smooth, flavored Imperial Milk Stout of Monarch proportions. Waves of bitter and sweet wash across the palate, with erupting notes of toasted coconut, roasted coffee and hints of sweet crème brûlée. All melded into a malted tectonic plate. Aloha – Hello I must be going

Passionfruit Mango Fruitsicle, Fruit Beer 4.5% ABV Odd Side Ales, Grand Haven, MI

A refreshing blend of Passionfruit and Mango...brewed with lactose

Quimby, Brown Ale - American 5.78% ABV Creston Brewery, Grand Rapids, MI

Dark chocolate, creamy body, clean finish

Fortune & Glory, Belgian Tripel 9.1% ABV 25 IBU River's Edge Brewing Company, Milford, MI

This brew is a real treasure! Deep gold in color and peppery spice, citrus and hard candy aromatics. Brewed with Franco-Belges pilsner malt and over a hundred pounds of Belgian rock candy sugar, this one is deceptively easy to drink. One of the fabled Trappist styles and worth chasing after!

ECB English Bitter 5.7% ABV 39 IBU BrickHaven Brewing Company, Grand Ledge, MI

smooth, dark copper colored beer with a slight dry bitter finish

Backwoods Bastard (2017) Scotch Ale / Wee Heavy 11.2% ABV 50 IBU Founders Brewing CO., Grand Rapids, MI

Expect lovely, warm smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts, a bit of earthy spice and a scintilla of dark fruit. It's a kick-back sipper made to excite the palate

Miller Lite, Lager - American Light 4.2% ABV 10 IBU Miller Brewing Company, Milwaukee, WI

Our flagship brand, Miller Lite, is the great tasting, less filling beer that defined the American light beer category in 1975. We deliver a clear, simple message to consumers: Miller Lite is the better beer choice. What's our proof? 1) Miller Lite is the original light beer. 2) Miller Lite has real beer taste because it's never watered down. 3) Miller Lite is the only beer to win four gold awards in the World Beer Cup for best American-style light lager. (2006). Available in 16oz Draft and 1 Liter

Bud Light, Lager - American Light 4.2% ABV 6 IBU Anheuser-Busch, St. Louis, MO

Bud Light is brewed using a blend of premium aroma hop varieties, both American-grown and imported, and a combination of barley malts and rice. Its superior drinkability and refreshing flavor makes it the world's favorite light beer. Available in 1 Liter and 16oz Draft

Shiner Bock, Bock - Single / Traditional 4.4% ABV 13 IBU Spoetzl Brewery, Shiner, TX

Bock reflects the tradition of genuine Bavarian beers as a brew only a craftsman like Kosmos Spoetzl, trained in the "Old Country," could bring to life. With its deep amber color, distinctive rich flavor and full body, Shiner Bock demonstrates the care of a handcrafted brewing process to bring forth a mellow taste free of the bitter aftertaste found in many micro, specialty and imported beers. Just think of it as Shiner smooth. Available in 16oz Draft, 1 Liter

HOUSE MADE CRAFT COCKTAILS 11

Mojito of the Week

Iron Fish Rum, Mint, Whatever Is Freshest

Go Ninja Go

Ellison Vodka, Cucumber, Midori, Coconut Rum Haven

Lavender Mule

House Lavender Syrup, Petoskey Stone Gin, Ginger Beer

Blackberry Sour

New Holland Rye Whiskey, Fresh Blackberries, Lemon

Hibiscus Peach Margarita

Hibiscus Infused Tequila, Peach Juice, Lime, Sugar Rim

Viva la Mezcal Old Fashioned

Pineapple, Agave, Los Vecinos Mezcal, Bitters, Orange Twist

A Slap to the Face

Fennel Infused Michigrain Vodka, Dry Vermouth, Maple Balsamic, Cayenne

Not Your Mommas Apple Pie

Choice of Liquor (Fireball, Captain Morgan, Crown Apple) house made apple cider mix: fresh apples, ginger, brown sugar

Quiet Riot Punch

Rotating Summer Punch Booz, Fruit, Juice, what else can you ask for

Warios Lemonade

Stoli Vodka, Fresh Strawberries, Muddled Basil and Lemon

Meaty Mary

House Blood Mary Mix (Includes Vinn #666 Sauce), Splash of Dark Beer, Stoli Vodka
