



1224 Turner St. Old Town. Lansing, Mi

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Dine-in, Take-out, Catering!



GETTIN' STARTED

Nachos.....Full order \$12.50....1/2 order \$8.50
(hand-cut tortilla chips topped with pork, bacon, and brisket...smothered with cheese, bbq sauce.....drizzled with sour cream and finished with onions, tomatoes, jalapenos and fresh avocado. Life is complete)

Smoked Chicken Wings
Six \$7.....Twelve \$12.95Twenty Four \$22.95
(brined, rubbed, and smoked...then flashed fried, served dry or tossed in one of our house sauces)

Pickle Fries.....\$8
(hand-cut shoestring pickles, deep fried and served with house made remoulade)

Trailer Park Bruschetta.....\$8
(potato skins topped with chorizo, house made pimento cheese spread, diced jalapenos, crispy fried onions and drizzled with cherry bomb sauce, yes we are that classy)

FRENCH FRY BAR

Disco Fries\$8
(house seasoned fries smothered in bacon gravy and topped with melted cheese and even more bacon)

Chili bacon Fries.....\$8
(house seasoned fries smothered in Texas red chili, cheese and bacon)

Buffalo Fries \$7
(house seasoned fries topped with buffalo sauce, blue cheese dressing, and blue cheese crumbles)

Parmesan Garlic Fries..... \$7
(house seasoned fries tossed in chopped garlic, course ground salt and pepper and parmesan cheese)

Salt & Vinegar Fries..... \$6
(a simple classic: house seasoned fries tossed in malt vinegar and course ground salt)

Meat Fries\$13.95
(house seasoned fries smothered in bacon gravy, cheese, pork, brisket and bacon....exquisite!)

DON'T FORGET OUR TEXAS RED CHILI.

True Texas no bean chili (large chunks of smoked brisket, veggies and a spicy kick.....\$4cup.....\$6Bowl

CARNIVOROUS ENTREES

Meat Plates

Pick One of the following meat choices:

Pulled Pork

Beef Brisket (Lean or Fatty)

Smoked Turkey

Texas Hot Link Sausage (when available)

Smoked Chicken Wings

Meat plates include your choice of 2 sides and a slice of corn bread.....\$14.95

Add an additional ¼ lbs meat of your choice for \$5 or a ½ rack of pork ribs for \$9.

Pork Ribs

A big and meaty slab of ribs, dry rubbed and lightly glazed so they are sweet and savory!!

Includes 2 regular sides and a slice of corn bread

Full Rack.....\$25

Half Rack.....\$16

Made to Order Mac-N-Cheese

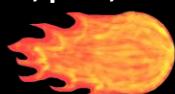
Choose 2 from the following ingredients: bacon, pulled pork, beef brisket, Texas hot link, turkey, mushrooms, caramelized onion, fresh garlic, jalapenos, roasted red pepper, crumbled blue cheese.

2 ingredients...\$12.95.

Extra Protein \$2.50 Extra Veggie \$1.50

Meat Mountain

An unimaginably awesome baked and layered combination of garlic mashed potatoes, smoked beef brisket, bacon gravy, spicy creamed corn and goey cheddar cheese. Eating it is more satisfying than climbing Mt. Everest.....\$12



HEAD BANGING SCRATCH-MADE SIDES



All scratch-made sides are \$3.00

*Mac-N-Cheese *BBQ Pit Beans *French Fries

*Sweet & Tangy Slaw *Jalapeno & Cilantro Slaw

**Ask your server about upgrading your side of fries to one of our French fry bar options.

*Spicy Cream Corn *Garlic Mashed Potatoes

*Blue Cheese & Bacon Potato Salad (Add \$0.50)

*Mashed potatoes and gravy (Add \$1)

*Cheddar and bacon mashed potatoes (Add \$1)



MEATWICHES



Your choice of beef brisket, pulled pork, smoked turkey or our house blend 7 oz burger patty. All Meatwiches are served on a locally made Kaiser roll and served with a side of house french fries! Upgrade to a scratch made side for \$2.25. Oh and by the way, all Meatwiches are huge, awesome and guaranteed to rock your socks off!!!

B	Classic Chopped Brisket (slaw, crispy fried onions, and cheddar cheese).....	\$9.00	B
A	Classic Pulled Pork (slaw and sweet bbq sauce, pickles and jalapenos on request).....	\$9.00	A
C	Smoked Turkey (avocado, tomatoes, jalapenos, pepper jack cheese, bacon, sour cream).....	\$9.95	C
O	Wolcott* (house favorite...sunny-side egg*, cheddar and pepper jack cheese, spicy mustard)....	\$9.95	O
N	Adamizer (fresh avocado, roasted red peppers, pepper jack cheese, spicy mayo).....	\$9.95	N
	Hot Mess (blue cheese dressing, blue cheese crumbles, jalapenos and hot sauce).....	\$9.95	
B	The Chin-Gorilla (grilled pineapple, crispy fried onions, bacon, and our scratch made pimento cheese spread.....a crazy combination you can't even comprehend the awesomeness).....	\$10.95	B
A	Pork Belly Reuben (house cured pork belly pastrami, sliced brisket, swiss cheese, sautéed sour kraut, our house camwow sauce served on a locally made pumpernickel bun	The Ronnie James Dio of all sandwiches!)	A
C		\$11.50	C
O	The Double Heifer (over a ½ lb. combination of chopped and sliced brisket, bacon, cheddar cheese, 'merican cheese, our house cheese sauce and Sriracha).....	\$10.95	O
N	Build a Burger* (our special house blend 7 oz. burger patty, your choice of: cheese, raw onion, tomatoes, pickles , jalapenos and condiments on the house, sorry lettuce is forbidden. Special and additional toppings include: sautéed onion, red peppers, mushrooms \$0.75, fresh avocado \$1.25 bacon or egg \$1.50, smoked meat or additional burger patty \$4).....	\$9.50	N
B	The Boss Logg* (18 layers of pure metal on a bun in the form of pork, brisket, 2 burger patties*, bacon, fries, bacon gravy, cheddar, 'merican and pepper jack cheese, hot garlic sauce, jalapenos and a sunny side egg*UP THE IRONS! 🖐️	\$18	B
A			A
C			C
O			O
N			N

Are you up for a challenge!?!?!? How about you try our ULTIMATE CARNIVORE FOOD CHALLENGE..... If you can eat The Boss Logg with 1 side and our Made to Order Mac-N-Cheese with 2 ingredients you will receive the meal for free, a free t-shirt, a beer on the house and your picture on the wall! !!!

*******Check Yourself:** Consuming raw or undercooked foods may contribute to your risk of food borne illness.

**Due to the long smoking process our meat has a pink or red smoke ring around the edges. This discoloration is created because of our awesome smoking method. It is especially apparent in our poultry and ribs. We promise all of our smoked meats are cooked to healthy and safe temperatures.*

Vegetarian Options. \$3

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

Attention Meatarinos!!! All of our meats are slow-smoked for up to 18 hours using a combination of wood until they are moist, flavorful, and butter soft. At the same time, each and every one of our rockin' sides and sauces are scratch-made in house. Due to this, we sometimes run out of stuff, so get here early!!!!

Remember to think about MEAT for your next party or event, we offer several different catering options. We require a minimum of 48 hours notice for all catering and bulk food orders. Thank you.

To keep up on all things MEAT follow us on [Twitter @twitter.com/meatbbq](https://twitter.com/meatbbq), be our friend on [Facebook](https://www.facebook.com/meatbbq), or check out our website: meatbbq.com