



Shareables

Bad Axe Nachos

Corn tortilla chips, roasted poblano white cheddar sauce, rojo, Pico de gallo, roasted corn, habanero lavender agave – all handmade in house 11 Add protein topping:
Brisket... 5 Pulled Pork... 3

Burnt Ends

Double smoked beef brisket basted in our house made Sweet & Spicy sauce 12

Smoked Wings

Slow smoked, and finished in the fryer for a smoky, crispy, delicious bite! Served tossed in your choice of our house BBQ sauces or our house BBQ dry rub Half Order (4 Wings) 6 Full Order (8 Wings) 11

B.A. Smoked Chili Cheese Fries

Crispy fries covered in our house made chili and beer cheese sauce 8 With Cheese Only 6

Chips and Queso Dip

Fresh Corn tortilla chips served with our house made cheese sauce and topped with Pico de gallo 6

Fried Green Tomatoes

Brined and battered deep-fried green tomatoes, candied bacon & creole sauce 10

Smokehouse Pork Rinds

Fresh fried crispy pork rinds seasoned with our special house BBQ rub 6

Salted Bavarian Pretzel Sticks

Large, salted pretzels basted with our signature smokehouse beef tallow, served with beer cheese..... 8

BBQ Mains

We do true to style BBQ - Our meats are slow smoked daily and will sell out!

Smoked Thin Sliced Brisket: Half Order... 13 Full
Order... 19

Smoked Hand Pulled Pork Butt: Half Order... 10 Full Order...
16

Smokehouse Trio Platter

4 oz. of Sliced Brisket, 4 oz. of Pulled Pork, 4 Smoked Wings with Baked Beans and Vinegar Style Slaw (Sorry, no substitutions) 24.99

Weekend Special (Friday, Saturday, and Sunday)

Smoked St. Louis Style Ribs Half Rack ... 15 Full Rack ... 25

Macaroni & Cheese... 10 Add Protein Topping: Brisket... 5 Pulled
Pork... 3

Chili Macaroni & Cheese (Our made to order Mac blended with smoked chili)... 14

Mexican Macaroni & Cheese (Our made to order Mac blended with fresh Pico de gallo)...12

BBQ Sides

Sweet Potato or Regular Fries ... 3.50 Mac & Cheese ... 6 House Salad ... 5
Jalapeno Cornbread ... 3 Vinegar-Style Cole Slaw... 3 Smokehouse Baked Beans ... 4

Sandwiches

All served on fresh baked goods from Crust Bakery in Fenton, MI

Battle Burger

Two smashed and seared brisket & short rib burger blend patties, caramelized onions, candied bacon, sliced cheddar, lettuce, tomato & aioli served on a fresh brioche bun 16

American Burger

Two smashed and seared brisket & short rib burger blend patties, cheese, lettuce, pickles, tomato & onion served on a fresh brioche bun 12

Smoked, Hand Pulled Pork Sandwich

Shredded, juicy, slow smoked pork served on a fresh brioche bun 13

Add "Southern Style" with Coleslaw Topping... 1

Smoked Brisket Sandwich

Juicy, slow smoked brisket served on a fresh brioche bun 15

Add "Southern Style" with Coleslaw Topping... 1

Battle Brisket Melt Sandwich

Thin shaved slow smoked brisket, with melted Provolone cheese, caramelized onions, spicy herb aioli, served with house made Au Jus on fresh sourdough 17

Southern Fried BLT Sandwich

Fried green tomatoes, candied bacon, spring mix lettuce and creole mayo (made with Duke's mayo) on fresh sourdough 14

Gourmet Grilled Cheese

Fresh sourdough, specialty cheese blend, pickled red onion, jalapenos 10

Add Protein to Sandwich: Brisket... 5 Pulled Pork... 3

Soups and Salads

Back Alley Salad

Spring mix, tomatoes, cucumbers, shredded carrots, red onions, shredded cheese, hard boiled eggs, all tossed in raspberry vinaigrette (or choice of dressing) 10

Add Protein Topping: Brisket... 5 Pulled Pork... 3

B.A. Smoked Chili

House made with smoked brisket, kidney, pinto, & black beans, our own blend of spices, served with shredded cheese and a slice of jalapeno corn bread 6

(Cup) 8 (Bowl)

Dressings/Sauces .50/each

Ranch - Beer Cheese - Raspberry Vinaigrette - Garlic Aioli - Zip Sauce - Cranberry Maple
Dijon

Battle Alley Guest Wi-Fi Password: Battlebrew

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness*