

# Smokehouse Beginnings

## Wings by the Pound

Jumbo Peach wood smoked chicken wings, served naked. 9

## New Sriracha Sizzle Shrimp

Smoked shrimp on a skewer brushed with bourbon Sriracha sauce grilled and served on a bed of greens. 7



## Sampler Platter

Smoked rib tips, wings, chicken tenders, pork belly, candied bacon skewers, codrn chips & onion rings 17

## New Battered Mozzarella Curds

Battered white Cheddar cheese curds deep fried to a golden brown and served with Ranch dressing 7

## New Candied Bacon Skewers

Four skewers of our Apple wood bacon covered in a brown sugar glaze. 5

## Chicken Tenders

Hand battered Chicken Breast deep fried and served with our special sauce. 7

## Soup of the Day 4

Check Table Top Advertiser for todays soup

## Homemade Chili 5

### Additional Sandwich Toppings

Mushrooms	Jalapeño
Green Pepper	Tomato
Grilled Onion	Ham
Pepper Rings	Bacon
Pine Apple	Fried Egg



## Hunk of Heaven

Crisp apple cider braised pork belly seasoned, grilled and topped with our spicy Asian Slaw. 7

## Potato Skins

Stuffed with smoked pork topped with melted Cheddar and Apple wood bacon served with sour cream. 9

## New Poutine

Beer Twister fries topped with homemade gravy, Cheddar cheese curds and scallions. 5  
Add Apple wood bacon. 1

## Sides 3

Mom's Sweet Potatoes	Veggie of the Day
Linda's Baked Beans	Dinner Salad
Onion Rings	Mac & Cheese
Fries	Corn Bread Muffin

# Sandwiches & Burgers

All sandwiches available on a Pretzel Roll

## Beef Brisket Sandwich

8 Oz of the finest handcrafted Apple wood smoked beef brisket stacked on a Brioche Roll. 10

## BBQ Chicken Sandwich

Smoked chicken fillet topped with smoked Gouda cheese served on a Brioche Roll. 9

## New The Triple Hit

Tender Beef Brisket, Pulled Pork and Apple wood Bacon topped with smoked Gouda cheese served on a Brioche Roll. 10

## Pretzel Club

Smoked turkey breast and ham topped with bacon, lettuce, tomato & Swiss cheese. 8

## Pulled Pork Sandwich

We start with our special rub then slow smoke over Peach wood for twelve hours for that unique flavor then we gently pull and stack on a Brioche Roll and drizzle with a sweet tangy red sauce and top with our sweet slaw. 10

## The Detroit

Thin sliced smoked Tri Tip beef topped with Mozzarella cheese, chopped lettuce and diced tomatoes served on a Hoagie bun. 10

## Chicken Wrap

Smoked chicken topped with shredded Cheddar cheese, fresh chopped lettuce diced tomato on a warm wrap finished with Ranch Dressing. 7

## \*Cobo Joe Burger

Smoked hand packed patty topped with a slice of ham, Velveeta cheese, lettuce, tomato and onion 10.

## \*The Sizzler

Smoked hand packed patty topped with caramelized onion, Cheddar cheese and drizzled with our Jack Daniels sauce. 10

## \*Bullseye Burger

Smoked hand packed patty topped with Apple wood bacon, Cheddar cheese and BBQ sauce. 10

*\*Consuming raw or undercooked meats, poultry or seafood may increase the risk of foodborne illness.*

# Dinners

## St. Louis Ribs

Slow smoked with a combination of Apple and Peach wood and our special rub served with fries and Cole slaw .  
1/2 Rack. 16 Full Rack 26



## Pork Belly Tacos

A Cobo Joe original. Two tacos stuffed with seasoned braised pork belly and topped with lettuce, tomato, Cheddar Cheese, Pico de Gallo and served with our Jalapeño Ranch sauce. 9



## BBQ Dinner

Half pound your choice of Beef Brisket, Pulled Pork Tri Tip or Turkey served with a side of Baked Beans, Cole slaw and a sweet corn bread muffin. 13

## Chicken Dinner

Young tender chicken smoked to perfection and served with a side of Linda's Baked Beans, Cole slaw and a corn muffin. Half 12 Whole 18

## Rib Tips

Generous portion of Rib Tips smoked to perfection then deep fried for a touch of crispyness and drenched in our special sauce served with fries and slaw. 10

## Beer Battered Fish and Chips

Icelandic Cod deep fried to a golden brown and served with French Fries and Cole slaw. 10

## Shrimp Dinner

Your choice deep fried or smoked shrimp served with fries and Cole slaw. 11

## Nacho Supreme

On a bed of fresh corn chips topped with onions, tomatoes, green peppers black olives shredded Cheddar and your choice of beef or smoked pork. 9



# Salads

## Buffalo Chicken Salad

Smoked chicken buffalo style served on a bed of greens topped with crisp fried onions and dressing of your choice. 10

## Caesar Salad

Tossed Romain and seasoned croûtons topped with shredded Parmesan cheese. 7 Add chicken. 3 Add shrimp 5

## *New* Smoked Chicken Salad

Smoked chicken served on a bed of greens topped with tomato, cucumber hard boiled egg, croûtons and Cheddar cheese. 10

## *New* Smokehouse Shrimp Salad

Generous portion of shrimp lightly smoked served on a bed of Kale & Broccoli. Topped with Apple wood bacon and our homemade Caesar dressing. 12

# Pizza

## Supreme

Pepperoni, ham, bacon, green peppers, mushrooms, onions, pepper rings & Mozzarella cheese

Small 16 Large 18

## Meat Lovers

Pepperoni, ham, bacon, Italian sausage & Mozzarella cheese

Small 16 Large 18

## BBQ Pizza

BBQ sauce bacon, onion, Mozzarella cheese & your choice of chicken or pork

Small 16 Large 18

## *New* Beef Brisket

Smoked brisket, spicy sweet BBQ, Mozzarella/ & Gouda, Arugula, crispy fried onion.

Small 16 Large 18

## Veggie

Green pepper, mushrooms, black olives, tomato, onions, pepper rings & Mozzarella cheese.

Small 14 Large 16

## Plain Cheese Pizza

Small 10 Large 12

### Toppings

Pepperoni, Ham, Bacon, Hamburger, Pork, Beef Brisket, Chicken, Italian Sausage, Mushrooms, Black Olives, Pepper Rings, Jalapeños, Green Pepper, Green Olives, Tomato, Onions, Pineapple, Extra Cheese, Extra Sauce.

## Hand-Carved Meats by the Pound To Go

**Brisket**  
Half 9 Full 15

**St. Louis Ribs**  
Half 15 Full 23

**Pulled Pork**  
Half 8 Full 14

**Smoked Turkey Breast**  
Half 5 Full 9

**Smoked Chicken**  
Half Bird 7 Whl Bird 10

**Apple wood Ham**  
Half 5 Full 9

**Smoked Mac & Cheese**  
Half 5 Full 8

**Deep Fried Shrimp**  
Half 10 Full 16

**Rib Tips**  
Half 6 Full 9

**Smoked Shrimp**  
Half 10 Full 16

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[www.cobojoes.com](http://www.cobojoes.com)



18% tip may be added on parties of 6 or more

# COBO JOE'S BAR AND

# BBQ

## BEST BBQ DOWNTOWN

**313-965-0840**

422 W. Congress

Downtown Detroit

Across from Cobo Center

## Our Smoking Process

Our fresh handcrafted meats and poultry products start with our special rubs, cures and brines and are smoked for up to 13 hours in house by our award winning "Pit Master". We use the freshest spices with a combination of apple, peach and sugar maple woods tested for moisture content to produce the most incredibly flavored meats.

Our hams, bacon, turkey, briskets, chicken and sausages are some of the finest you will ever taste.

Special Note: Our poultry and pork products are cooked complete to proper temperature, the pink you will see is a result of the smoking process, NOT because they are under cooked.

ENJOY WITH CONFIDENCE