
Lucky's

REAL FOOD FOR REAL PEOPLE

LUCKY'S FARMERS, FISHERS & FORAGERS
Naturally the best ingredients have the best
flavor, hand in hand with the best nutrition.

FOUNDATION GREAT BEEF - Lucky's is founded on the Noble Wagyu-Angus Breed with parentage traced back over 200 years with MISHIMA Wagyu. Born and Pasture raised on American Centennial Family Wagyu Farms with a field diet that produces higher healthy Omega Fatty Acids & Rich in Micro Nutrients. No Antibiotics, No Hormones.

* CURE & SMOKE = HOLY TRANSFORMATION
DB LARDER, Mike Kosch, backed by his family's seven decades of Artisan Charcuterie, cure then smoke to captures the beauty of every Wagyu Cut. Their artistry is also expressed in their amazing Lucky Craft Angus Brats with flavors to follow the seasons from the famous Dearborn Sausage.

* COLD CLEAN WATERS NOBLE FISH - Go way North for our Canadian Fishers to harvest the Noble Atlantic Salmon, rich in flavor and silky texture to carry the BBQ Flavors.

* MICHIGAN FARMERS - The best around, even though its winter, the intense flavors and nutrients of the cold weather crops are perfect for BBQ.

LUCKY BRUNCH

JOINS US EVERY SATURDAY & SUNDAY

HEAVENLY WAFFLES

ANCIENT SEED FLOURS DELIVER
HIGH PROTEIN & PREBIOTIC FIBER
LOWER CARBOHYDRATES
GLUTEN FREE INGREDIENTS

SWEET UTOPIA

Crunchy Pecan Praline Banana Waffle - 10

Market Strawberry & Red Fruit Waffle - 11

Vanilla Seared Pineapple Waffle - 12

SAVORY UMAMI

BBQ Po Boy Waffle - 13

Pulled BBQ Short Rib Crowned with Grilled Sausages & Roasted Sweet Chiles,

Wagyu Beef Bacon Lovers & Stinky Cheese Waffle - 12

BBQ Smoked Atlantic Salmon Waffle - 14
Red Onion & Caper Jam, Chives

Stay in Touch

<http://luckysnoblebbq.com>

<http://www.facebook.com/LuckysBbq>

<https://www.instagram.com/Lucky's bbq/>



Lucky started this tasty journey with a deep love of BBQ. The complexity of the slowly developed rich umami flavors, sparked with a lick of fire and a wisp of smoke is nothing short of addictive. Every bite nibbled with a powerful squirt of sauce and crunchy condiment sparks another unique taste, again and again. BBQ is great to share with friends so you can enjoy and explore so many more flavors.

Lucky's BBQ embarks on this flavor exploration with the very best ingredients, Noble Wagyu Beef & Angus Beef, lacing aromatic spices to capture their naturally rich, umami savory-sweet flavors and silky tender texture with our own secret smokey techniques. Lucky broadens BBQ to encompass Noble Fin Fish & Shellfish, along with the best of the Vegetable world, equally elevated by colorful spices, and revolutionary slow cooking techniques. Thanks to nature, these big flavors deliver great nutrition. Join us on this BBQ taste adventure.

**AUTHENTIC AMERICAN
SLOW COOKED
FLAVORS!**

KINDLING

CHILLED

Lucky Secret Devil Eggs
Wagyu Beef Bacon Smoked Almond Crust 7

Lucky's Pimento Cheese Jar
Hunter Beef Stix & Crostini 12

Black Tie Smoked Blue Cheese Coleslaw 6

WARMED

Pulled Wagyu Beef Street Tacos, two for 8
Sweet Garlic Slaw, Smoked Cheese, BBQ Salsa

Lucky's Buffalo Spiced Fries 7
Wagyu Beef Bacon & Blue Cheese Crumbles

**WE COOK
ALL DAY
TO BRING THESE
NATURAL RICH
FLAVORS FOR YOUR
ENJOYMENT**



BBQ SMOKED PIT CLASSICS

Hand Crafted BBQ Sandwiches & Brats

#1-LUCKY'S WAGYU KALBI BEEF SANDWICH
DRY SPICED, COOKED LOW & SLOW, HAND
SLICED 14

#2-WAGYU BBQ BEEF SHORT RIB SANDWICH
COOKED LOW & SLOW IN MAGIC SPICE 14

#3-BBQ SMOKE ATLANTIC SALMON SALAD 13

#4-SMOKED ANGUS BEEF & BACON BRAT,
Wagyu Beef Bacon, Carmel & Crispy Onions 9

#5-CHEESY MACARONI & BRISKET BOWL
Wagyu Brisket, 2 Much Cheddar, BBQ 14

LEAFY THINGS

#6-THREE APPLE SALAD Arugula,
Gouda & Cider Verjus 9

#7-GEM ROMAINE STACK Meyer Lemon,
Garlic & Parmesan 9

#8-LUCKY'S GREEN ENVY Power Leaves,
Crisps, Chile Goddess 8

BBQ PIT MASTERS

Fresh Out of the Smoker at 4 pm Daily

LOW SLOW WET

#9- WAGYU BEEF SHORT RIB NUGGET,
Cauliflower Risotto 20

LOW SLOW STICKY

#10-WAGYU BEEF BACK LONG RIBS
Lucky Spiced "5" Magic Beans 21

LOW SLOW DRY

#11-SMOKER SPECIAL ARTISTIC
WAGYU BEEF BRISKET
Black Tie Coleslaw 18

HIGH FAST BBQ SPICE BLACKENED
#12-LUCKY SPICED ATLANTIC SALMON
Corn Succotash 20

LUCKY'S BEST FRIENDS

SWEET GARLIC COLE SLAW 5

BLACK TIE COLE SLAW
Smoked Blue Cheese 6

MAC & TOO MUCH CHEESE 7

CROCKED "5" MAGIC BEANS 6

LUCKY'S FAMOUS CHEESY
SMOKED FRIES 6

WASH IT DOWN

Craft Sodas
Black Cherry, Sassafras, Wild Ginger 5
