



RAY'S BBQ, BREW & BLUES

STARTERS

Whole Chook Wings

A full pound spiced & smoked. With blue cheese dressing & celery sticks on request - \$16

Almost Famous Fries

Hand punched, fried twice, hit with sea salt - \$7

Loaded AFF's

AF fries with creeper chili, shredded cheese, sour cream & green onion - \$13

Baked Jalapeños

Split fresh peppers with cream cheese & bacon stuffing, panko breadcrumbs and baked - \$10

Smoked Sausage

Ask your server - \$12

Sympathy For The Deviled Eggs

Our take on the classic with bacon jam & green onion - \$9

Chicharrones

Fresh pork rinds, plain or dressed with blue cheese crumbles, green onion & our house made Ray's sauce - \$7/\$9

SIDES

Spicy BBQ Beans - \$5

Potato Salad - \$5

Mac-N-Cheese - \$5

Blue Cheese Coleslaw - \$5

Mashed Sweet Potatoes - \$5

Garlic Smashed Potatoes - \$5

Cornbread - \$4

DESSERT

Please ask your server what sweets the kitchen crew has whipped up.

YES WE CATER

CALL US AND

WE'LL HELP MAKE

YOUR EVENT

SMOKIN' GOOD!

989-348-1515

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BARBEQUE

Slow smoked on-site using house made rubs & fruit woods.

All served with two sides. Corn bread & honey butter also available on request.

Our BBQ sauces are tableside.

Black Angus Beef Brisket - House Specialty

Your choice from the point or flat \$25

Spare Ribs

Full \$30 - Half \$20 - Quarter \$14

Smoked Chicken

Quarter bird (light or dark) \$12

Half bird \$15

Pork Shoulder

Pulled by hand \$16

Giant Angus Beef Plate Rib

Over a pound after smoking \$35

(Limited Availability)

Mishmash

Ribs, brisket, pork & a whole wing \$33

SOUPS & SALADS

All Served with cornbread & honey butter if requested

House Salad

House greens, tomatoes, cucumbers, monterey jack cheese & cornbread croutons
Starter size \$6 - Entrée size \$10

Roasted Apple Bacon Salad

House greens, roasted apples & onions, crumbled bacon, smoked gouda cheese & cornbread croutons. With black pepper balsamic vinaigrette

Starter size \$8 - Entrée size \$11

Cobb Salad

House greens with tomato, bacon, hardboiled egg, cornbread croutons & shredded cheese. With chipotle ranch dressing - Entrée size \$11

Caesar Salad

Romaine lettuce, cornbread croutons & parmesan cheese. With caesar dressing
Starter size \$8 - Entrée size \$12

Add smoked chicken, pork or brisket to any salad \$5 each

Mumbo Jumbo Gumbo

House gumbo with shrimp, chicken & andouille sausage - \$6/\$10

Sweet Creeper Heat Chili

A bit sweet with some heat - \$6/\$10
Add cheese, sour cream & onions for \$1

SAMMICHES

All include AF fries.

BR-GR

A ½ LB of our fresh custom grind. Char-grilled to order on a custom baked bun - \$14

- Pickle & onion are freebies.
- Lettuce & tomato \$.75.
- Caramelized onions, apple smoked bacon and cheese are \$1 each. American, swiss, cheddar, ghost pepper, smoked gouda, monterey jack or blue.

Making The Pig Time

½ pound of smoked pork shoulder topped with our blue cheese cole slaw - \$13

For Love Of Brisket

½ pound of chopped brisket with caramelized onions & swiss cheese - \$16
Gravy on request

Pulled Yardbird

½ pound of smoked chicken with monterey jack cheese & honey mustard - \$14

The BEAST!

Chopped brisket, andouille sausage, Ray's sauce, blue cheese cole slaw, thin sliced red onion & dill pickle - \$16

Chicken Chutney

Smoked chicken with spinach, gouda cheese and peach & green pepper chutney - \$15

AT RAY'S BBQ

We run a SCRATCH MADE kitchen. Virtually everything is made in house everyday using only FRESH ingredients.

We know you'll appreciate & enjoy the difference.

**204 INGHAM STREET
GRAYLING, MI 49738**

989-348-1515

Due to the state of the current supply chain, our prices are subject to change without public notice.