

SNACKS

WHOLE HOG QUESADILLA

our house-smoked pulled pork between grilled tortillas with pepperjack cheese, grilled onions and mild chiles with fiesta corn relish and smoky tomato mayo on the side 9

FRIED DILL PICKLES

breaded kosher chips with ranch dressing and a nod to our past 8

ROASTED STUFFED JALAPEÑOS

with smoked blue cheese & bacon stuffing, topped with toasted bread crumbs and cilantro sour cream 9

CHICKEN TENDERS

hand-cut strips of white meat, marinated in buttermilk, fried crispy and served with your choice: honey mustard • ranch • bbq • hot sauce 8 additional sauces 50¢

CHICKEN WINGS

cider-brined, house-smoked and tossed in our housemade buffalo sauce, bbq sauce or sweet and smoky dry rub 10

TRACTOR TWISTS

hand-twisted bread sticks stuffed with Monterey Jack cheese, topped with herb garlic butter and served with warm marinara sauce 9

FRIED GREEN BEANS

savory breading, sweet horseradish dipping sauce half order 8 full order 14

SMOKED CHICKEN CHOWDER

in a light cream, with house-smoked chicken, roasted sweet corn and fresh vegetables 5

GREENS

FRESH MARKET SALAD

mixed greens, carrots, tomatoes, cucumbers, red onions and housemade croutons with your choice of dressing 7 add grilled or blackened chicken breast 3

WARM ROASTED VEGETABLE SALAD

roasted peppers, zucchini, yellow squash, chickpeas and creamy goat cheese over mixed greens 10 add grilled or blackened chicken breast 3

CHERRY CHICKEN SALAD

grilled chicken breast sliced over fresh greens with smoked blue cheese, candied pecans, dried cherries and housemade berry vinaigrette 12

CHIPOTLE CHICKEN SALAD

fresh greens with bacon, cheddar cheese, fiesta corn relish, tomatoes, tortilla straws and spicy grilled chicken breast, with chipotle ranch dressing 12

TRACTOR SALAD

mixed greens, smoked Gouda, roasted corn relish, housemade pickles, tomatoes, crisp haystack onions and Carolina bbq vinaigrette with choice of pulled pork or smoked chicken 12.5

Dressings: smoked blue cheese, thousand island, ranch, housemade berry vinaigrette, cracked black pepper balsamic vinaigrette, chipotle ranch, Carolina bbq vinaigrette

SANDWICHES

served with housemade bbq chips

substitute: fries 1 • sweet potato fries 1.5 • onion rings 2 • coleslaw 1 • three cheese mac side 3

HALF SANDWICH OF THE DAY

a special half sandwich paired with a cup of soup or a green salad 9.5

CORNED BEEF REUBEN

sliced and smoked corned beef stacked on grilled rye with Swiss cheese, sauerkraut and thousand island dressing 10

CHOPPED BRISKET SANDWICH

slow smoked brisket with housemade sauce, pimento cheese and apple slaw on an onion roll 10.5

SMOKED CHEESESTEAK

house-smoked ribeye, sliced thin, with creamy cheddar cheese, bell peppers and onions on a toasted baguette 11

THE BIG SQUEALER

house-smoked, hand-pulled pork shoulder on a pretzel roll with bbq sauce on the side 9.5

LITTLE SQUEALERS

house-smoked pulled pork sliders 3 each

FRIED CHICKEN SANDWICH

pickle-brined chicken breast, bacon, Swiss cheese, honey mustard and lettuce on a pretzel bun 9.5

TRACTOR PIES

deep dish pizzas made with hand stretched dough, housemade sauce and the freshest toppings

THE CLASSIC

roasted tomato sauce, pepperoni and mounds of mozzarella

9" regular 8.5 / 12" large 13

TRACTOR PULL PIE

bbq sauce, house-smoked pulled pork, caramelized onions, mozzarella, provolone and smoked Gouda cheese

9" regular 9 / 12" large 13.5

FOUR CHEESE & ROASTED VEGETABLES

shredded mozzarella, provolone, white cheddar & goat cheese with roasted peppers, zucchini, red onion and housemade marinara sauce

9" regular 8.5 / 12" large 13

THE BURGER BOARD

burgers grilled to order and served with housemade bbq chips
substitute: fries 1 • sweet potato fries 1.5 • onion rings 2 • coleslaw 1 • three cheese mac side 3

BABY BURGERS

little beef burgers with cheddar cheese, lettuce and secret sauce 3 each

TRACTOR BURGER*

on a soft bakery roll with shredded lettuce and secret sauce 9.5

BLACK & BLUE BURGER*

a Cajun-blackened patty on a pub bun with bacon and smoked blue cheese 11

CUBAN BURGER*

topped with pit smoked pulled pork, jack cheese, pickles, lettuce, secret sauce and yellow mustard 12

MUSHROOM BURGER

softened oats, farro and cremini mushroom patty on a pretzel roll with jack cheese, lettuce, red onion and smoky tomato mayonnaise 10

HAY-BALER*

chargrilled with smoked bacon, sharp cheddar cheese, haystack onions and bourbon chipotle bbq sauce on a pretzel roll 11

BBQ & MORE

PULLED PORK

spice-rubbed, slow-smoked, hand-pulled pork shoulder with buttermilk mashers and fresh vegetables 13

THREE CHEESE MAC

toasted bread crumb topping 11.5

PORK MAC & CHEESE

house-smoked pork shoulder and tangy bbq sauce atop creamy macaroni with smoked Gouda béchamel sauce 13

BEER BATTERED FISH & CHIPS

Great Lakes whitefish with light crispy beer batter, French fries and coleslaw 14.5

SIDES

FRENCH FRIES 3

COLESLAW 3

SWEET POTATO FRIES 4

BUTTERMILK MASHERS 3

FRESH VEGETABLE 3

PORK MAC 7

THREE CHEESE MAC 6

*Menu items cooked to order

NOTICE - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DESSERTS

ICE CREAM SANDWICH

vanilla ice cream between house-baked cookies with a chocolate drizzle 5

FRUIT COBBLER

seasonal fruit baked with a crunchy cobbler crust 6 ala mode add 1

CARAMEL PECAN BROWNIE SUNDAE

a chewy blonde brownie loaded with figs and candied pecans, topped with vanilla ice cream and caramel 6

NEW YORK CHEESECAKE

made in-house! ask for today's variety 7

WINE

WHITES

CK Mondavi Chardonnay, California 6.5gl/25btl

CK Mondavi Pinot Grigio, California 6.5gl/25btl

Bowers Harbor Pinot Grigio, Michigan 8gl/31btl

Black Star Farms Arcturos Chardonnay, Michigan 8gl/31btl

Chateau Grand Traverse Late Harvest Riesling, Michigan 8gl/31btl

Kendall Jackson Chardonnay, California 9gl/35btl

Seaglass Rose, California 8gl/31btl

Seaglass Sauvignon Blanc, California 8gl/31btl

Cristalino Brut Cava, Spain 9gl/35btl

REDS

CK Mondavi Merlot, California 6.5gl/25btl

CK Mondavi Cabernet, California 6.5gl/ 25btl

Good Harbor Cherry Wine, Michigan 7gl/27btl

Cycles Gladiator Pinot Noir, California 8gl/31btl

Cycles Gladiator Merlot, California 8gl/31btl

Bodini Malbec, Argentina 8gl/31btl

Louis Martini Cabernet, California 8gl/31btl

Good Harbor Red Blend, Michigan 7gl/27btl

ON TAP

Blue Tractor is proud to feature quality craft beer from the great breweries of Michigan! Ask your server for the current selection
4-beer sampler 8

IN THE BOTTLE

MICHIGAN

Acoustic Cherry Mead
Acoustic Blueberry Mead
Acoustic Rock Hard Semi-dry Cider
Acoustic Rock Steady Berry Cider
Atwater Vanilla Java Porter
Atwater Dirty Blonde
Bell's Two Hearted Ale
Bell's Oberon (seasonal)
Blackrocks Grand Rabbits Cream Ale
Founders All Day IPA
Founders Rubaeus
Jolly Pumpkin Bam Biere
Jolly Pumpkin Calabaza Blanca
Keweenaw Widow Maker Black
Keweenaw Pick Axe Blonde
Keweenaw Red Jacket Amber
Mountain Town Brewing Trainwreck Ale
New Holland Mad Hatter
New Holland Poet Oatmeal Stout
North Peak Diabolical
North Peak Siren
Petoskey Horny Monk Belgian
Saugatuck Bonfire Brown
Short's Huma Lupa IPA
Short's Bellaire Brown
Short's Soft Parade
Starcut Octorock Cider
Starcut Seasonal Cider

DOMESTIC & IMPORTS

Blue Moon
Bud Light
Budweiser
Corona
Coors Light
Guinness Bottle
Guinness Kaliber (NA)
Labatt
Labatt Light
Leinenkugel Summer Shandy (seasonal)
Michelob Ultra
Miller Lite
PBR

SPECIAL DRINKS

all special drinks 8.5

CIVILIZED

Civilized vodka, rosemary, lemon, honey, soda

BLUE TRACTOR

vodka, rum, gin, tequila, and sour mix topped
with Blue Curacao

OLD TOWN LEMONADE

Sakura vodka, lemonade, cherry juice

CLASSIC MANHATTAN

Mammoth whiskey, sweet vermouth and a dash of bitters

POWER ISLAND PUNCH

Civilized vodka, Bacardi, peach schnapps, orange juice,
pineapple juice and a splash of grenadine

LAVENDER MARGARITA

Hornitos tequila, Triple Sec, housemade lavender syrup, citrus

RASPBERRY MARTINI

Stoli raspberry vodka, cranberry, Chambord, champagne

UNION STREET

Mammoth gin, St. Germain, cucumber, tonic

