



MENU

At K-Block's Fire Pit BBQ we take our time to smoke all of our meat low and slow for up to 18 hours, making sure that every bite is moist, flavorful and extremely tender. Due to the time required for proper smoking, and dedication to keeping all of our sides and sauces prepared in house, sometimes we will temporarily be out of certain menu items. You just can't rush perfection! Get here early!

APPETIZERS

Pretzel Bites \$11

Bavarian style pretzel bites, fried, and tossed with our house rib rub. Served with queso.

Pork Rinds & Queso \$9.99

Fried to order and tossed with our house rib rub. Served with queso for dipping.

Brisket Fries

Small \$13.50 ~ Regular \$14.99

Queso, jalapeño, pico de gallo, pickled red onions, Memphis BBQ sauce and cilantro cream.

Southern Hushpuppies \$9.95

Flash fried tossed with Cajun seasoning and served with our house remoulade.

NOLA Seafood Dip \$13.99

Shrimp, crab, crawfish, and blended cheeses in a creole spiced dip, served with tortilla chips.

BBQ Nachos \$13.50

Jalapeños, con queso, pico de gallo, lettuce, Memphis BBQ sauce & cilantro cream.

Chopped Brisket + \$4 Pork / Chicken + \$3

Barnyard "Nachos" \$14.99

Homemade potato chips topped with queso, shredded cheddar, pit beans, jalapeños, pulled pork and BBQ sauce.

Louisiana Battered Shrimp \$14.50

Flash fried battered shrimp, tossed with creole seasoning and served with remoulade sauce.

Chips & Salsa \$7.99

House made tortilla chips with roasted tomato salsa & queso sauce.

Candied Bacon \$5.99

4 strips of double smoked candied bacon.

SANDWICHES

All sandwiches served with homemade potato chips, pickles & pickled red onions.
Upgrade to one side for \$2.00

ADD A RIB SAMPLER TO ANY ENTRÉE OR SANDWICH FOR \$4.

Texas Grilled Cheese \$14.89

Brisket, jack, pimento, and cheddar cheese stacked on garlicky Texas Toast.

Nashville Chicken \$13.75

Pulled chicken tossed with a spicy sauce and topped with lettuce, tomato, mayo, pickle and served on a brioche bun.

Brisket Reuben \$14.99

Smoked brisket, coleslaw, Swiss cheese, 1000 Island dressing served on grilled rye.

The Big Mike \$17.99

A house made jalapeño cheddar roll stacked high with award-winning brisket, pulled pork, Pepper Jack cheese, bacon jam and horseradish aioli.

Kickin' Chicken Wrap \$13.99

Smoked pulled chicken, tossed with buffalo sauce, on a grilled tortilla with lettuce, tomato, bacon, mayo and blue cheese crumbles.

Chicken & Waffle Sandwich \$16.99

Seasoned fried chicken, waffles as a bun, candied bacon, Southern pepper gravy and a side of maple syrup.

Mother Clucker \$14.25

Buttermilk fried chicken breast, tossed with stinging honey, served on a jumbo biscuit with candied bacon, sliced jalapeños and Velveeta cheese.

Candied Bacon Brisket Burger \$14.99

Half pound ground brisket, cooked to your taste, on a brioche bun, topped with roasted poblano chili, candied bacon, cheddar cheese, Memphis BBQ sauce, lettuce & tomato.

Prime Rib French Dip \$15.99

Shaved smoked prime rib stacked on a homemade sub roll with, Swiss cheese, onions and a house made au jus.

K-Block's Quesadilla \$13.99

Large tortilla stuffed with cheddar and Monterey Jack cheese, grilled peppers and onions, roasted poblano chilis, and garnished with homemade Pico de Gallo, sour cream, lettuce and roasted tomato salsa & tortilla chips.

Add pulled pork or chicken \$3.

Add brisket \$4.

Voted Best BBQ in Macomb County 3X



SALADS

Smokehouse Salad \$12.99

Mixed greens, pinto beans, roasted corn relish, shredded cheddar cheese, tomato and cucumber. Topped with frizzled onion and served with BBQ Ranch dressing.

Add Chicken or Pork +\$3
Add Brisket +\$4

Southern Chopped Salad \$15.99

Mixed greens, tomatoes, cucumber, cheddar cheese, bacon, fried chicken, toasted pecans, red onion, croutons and tossed with poppyseed vinaigrette.

Tossed Side Salad \$5.00

Mixed greens, tomatoes, cucumber, croutons, red onion, and carrots

BAYOU CORNER

Gumbo YaYa

A taste of NOLA Chicken and sausage gumbo with rice
Cup \$6.00 ~ Bowl \$7.50

Voodoo Shrimp

Pan seared New Orleans bayou BBQ style shrimp with blue cheese coleslaw.
\$13.99

Hot Chick

Cajun grilled chicken, candied bacon, mozzarella, lettuce, tomato and roasted red pepper aioli on a jalapeño cheddar roll.
\$13.99

HOUSE SPECIALTY

Smoked Chicken Wings

1-½ pounds of jumbo chicken wings smoked “low and slow,” flash fried crispy and tossed with your favorite sauce, and served with ranch dressing.
\$12.99

When Pigs Fly

A sampler of our smoked wings, award-winning ribs and jalapeño sausage.
\$14.99

TACOS

All tacos are served with roasted tomato salsa and tortilla chips.

Brisket Tacos \$14.99

Slaw, pico de gallo, pickled red onion, cotija cheese and lime crema.

Pork or Chicken Tacos \$13.99

Slaw, corn relish, pickled red onion, Pepper Jack cheese and chipotle cream.

Stinging Shrimp Tacos \$14.99

Battered & flash fried shrimp tossed w/spicy honey, with shredded lettuce, pineapple salsa and lime crema.

FROM THE PIT

*Burnt Ends	1/2 lb.	\$16.99	*Limited Availability	
St. Louis Ribs	1/2 Slab	\$16.50	Full Slab	\$27.50
Brisket	1/2 lb.	\$16.99	Sandwich	\$15.99
Pulled Pork	1/2 lb.	\$10.95	Sandwich	\$10.25
Pulled Chicken	1/2 lb.	\$10.95	Sandwich	\$10.75
Jalapeño Cheddar Sausage	Link	\$8.50	Sandwich	\$9.99

Pit Platter \$25.75

Brisket, jalapeño cheddar sausage, ribs, and pulled pork with 2 sides and a cornbread muffin.
No substitutions.

Rib Plate \$16.50

4 bones of St. Louis dry rubbed ribs, cornbread muffin and your choice of 1 side.

Double Trouble \$19.99

Choice of 2 meats and your choice of 2 sides with a cornbread muffin.

Piggy Mac

Small \$8.99 ~ Large \$12.99
Applewood pulled pork topped with Memphis BBQ, Award-winning mac & cheese and crumb topping.

ADD A RIB SAMPLER TO ANY ENTRÉE OR SANDWICH FOR \$4.

Sides \$4

Pit Beans

Apple Sauce

Fried Okra

Gramma's Coleslaw

Garlic Mashed Taters

Green Chili Street Corn

French Fries

Potato Salad

Mac N' Cheese

Cornbread

Muffin
\$1.50