

J BIRD SMOKED MEATS

Becomes

J 鸟 Niao Asian Style Barbecue

OCT 28, 29 AND NOV 4, 5



EAT HERE OR TAKE IT TO GO
WE ALSO CATER ALL KINDS OF EVENTS

248-681-2124 JBirdSmokedMeats.com
1978 Cass Lake Rd, Keego Harbor, Michigan

INTRODUCING
J 鸟 Niao
Asian Style Barbecue
OCT. 28, 29 AND NOV 4, 5

MASON JAR MAI TAI

Malibu, Spiced Rum, Grenadine, Fresh Pineapple and Orange Juice 10

TO BEGIN

SWEET AND STICKY
ASIAN STYLE WINGS
6 pc 9.5 12 pc 16
18 pc 21.5

NASHVILLE HOT BANG
BANG KUNG PAO
SHRIMP with shredded
lettuce and peanuts 10

JNIAO CHIPS Pork 13 Chicken 13.5 Brisket 14
Fresh Fried Wontons, Sesame Chili Mayo, Sweet and Sticky Sauce,
Tomato, Sesame Seeds, Radish, Peanuts, Cilantro and Scallions

JAPANESE STYLE FRIED CHICKEN FINGERS
Ginger, Apple and Soy Marinade, Soy Mustard Dip, Fuji Apples
5pc as appetizer 9
8 pc as entrée w. 2 sides 15

JNIAO BAHN MI SANDWICH

Chicken 12 Pork 12 Brisket 13

each served with 1 side Scallion Pancake +.5 Lo Mein Noodles + 1 Burnt End Fried Rice + 1.25
Sesame Chili Mayo, Cucumber, Carrot, Radish, White Onion, Cilantro and Bean Sprout Slaw

MEATS

each served with 2 sides

Scallion Pancake +.5 Lo Mein Noodles + 1 Burnt End Fried Rice + 1.25

SMOKED SALMON TERIYAKI 19.5

SOY AND SHAOXING WINE BRAISED BEEF SHORT RIBS 22

PORK CHAR SIU (Red Smoke Roasted Chinese Style Pork
Shoulder, with Honey-Ginger Glaze) 15.5

FIVE SPICED ST. LOUIS RIBS Half Slab 18 Full Slab 27
Dry Rubbed or Glazed with Hoisin Barbecue Sauce

JAPANESE STYLE FRIED CHICKEN FINGERS
with Soy Mustard Dip 15

***FAMILY STYLE MEAL FOR 2 OR 4
CHOOSE 4 MEATS AND 4 SIDES 19.75/ PERSON***

SIDES

SPICY SESAME SLAW
3.5

STEAMED BROCCOLI
WITH SESAME
DRESSING 3.5

BRISKET BURNT END
FRIED RICE 4.75

STIR FRIED LO-MEIN NOODLES
with scallion and bean sprouts 4.5

SCALLION PANCAKE with Soy
Dipping Sauce 4