

# ROADHOUSE BRUNCH

Saturday & Sunday 11am - 3pm

## MARYS

### The Zing Zang

Vodka, Zing Zang bloody mary mix served with a seasoned rim glass, a lime and a pickle.

### The Azo

Seasoned salted rim glass with a oversized shot of vodka, and our bloody mary mix. Garnished with a cube of pepperjack cheese, salami, pickle, olive and a pepperoncini. Served with a mini Bud Light chaser.

### The Jose

Seasoned-salted rimmed glass filled with a nice shot of Jose' Cuervo Tequilla and our bloody mary mix. Garnished with a spicy pickle and a lime wedge.

### Breakfast Bloody

Our Zing Zang Mary topped with a hard boiled egg, bacon stick, and pepperjack cheese.

### Makers Mary

Served with a pickle and a smoked bacon stick.

## MIMOSAS

### Traditional Mimosa

Sparkling with touch of OJ

### Black Raspberry Mimosa

Sparkling with a touch of Chambord

### Imperial cider Mimosa

A perfect mix of sparkling with our Peach Ace Imperial Cider

### Cranberry Mimosa

A sugar rimmed glass with sparkling and a bit of Cranberry

### Sunday Funday Mimosa

Vodka, Peach Schnapps, Sparkling and a touch of OJ

### Berry Mimosa

Sparkling with a splash of raspberry, peach and blackberry liqueur

## MULES

### Classic

Vodka, lime juice and Reeds Ginger Beer

### Crown Mule

Crown Royal whiskey, lime juice and Reeds Ginger Beer

### Jose Mule

Tequilla, lime juice and Reeds Ginger Beer

### Cucumber Mule

Kettle One Cucumber mint Vodka, Reeds Ginger Beer and a bit of fresh squeezed lime juice.

### Berry Mule

Vodka, Raspberry liquour, lime juice and Reeds Ginger Beer  
House Marg

## MARGS

### The House

A great blend of tequila, triple sec, fresh squeezed lime juice and a bit of sweet & sour.

### Prickly Pear Marg

A spin on an old classic, tequila, triple sec, lime juice and prickly pear syrup.

### The Boss

Only the best will do, Jose Cuervo Especial Silver Tequila, Grand Marnier Liqueur Fresh lime juice and a touch of sweet & sour

### Paradise Marg

A great blend of tequila, triple sec, Coconut Rum, pineapple juice, fresh squeezed lime juice and a bit of sweet & sour.

### Houz Rush

Jose Cuervo Gold tequila, Grand Marnier and a splash of fresh OJ

### Mosa-Rita

Sparkling with tequila, triple sec, and OJ

## MOMMY LIKES

### By the Glass - \$8

Riesling  
Moscato  
Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
Sparkling  
Pinot Noir  
Cabernet

### By the Bottle

Gambino  
Sparkling Wine \$20

Cotes Du Rhone  
Rose \$ 40

Brown Estates  
Chardonnay \$56

Francois Montand  
Brut Champagne \$52

Canella Prosecco  
Docg \$63

Sangria's  
Classic Red or  
Peach Sangria

"IT'S BRUNCH BABY"

## SHARE & SOCIALIZE

### Mexican Street Corn Dip

Roasted sweet corn dip topped with cotija cheese and fresh cilantro. Served with corn tortilla chips and a fresh lime. \$12

### Hot Honey Sweet Potato Fries

Crispy sweet potato waffle fries topped with a scoop of whipped goat cheese and drizzled with our spicy honey. \$12

### Fried Brussels Sprouts

Crispy fried tossed with our chipotle honey glaze with a sprinkle of toasted pecans. \$11

### Korean Meatballs

Tossed in our Korean BBQ sauce and served with a side of asian slaw. \$12

### Crispy Shrimp Bangers

Crispy fried shrimp tossed in our Thai chili aioli served over Jalapeno mango slaw. \$13

### Deviled Eggs

Our spin on a old favorite, served with a side of our warm bacon jam. \$10

### Boneless Wings

Pick one of our sauces, Coconut Curry, Asian Orange, Buffalo, BBQ or Spicy Garlic. \$12

### Ahi Tuna

Blackened and seared rare, paired with cucumber slaw, Asian noodles and Wasabisoy. \$16

### Brussels & Bacon Flatbread

Flatbread crust topped with a our pesto Goat cheese sauce, Brussels sprouts, smoked bacon and a touch of mozzarella cheese. Baked to perfection and finished with a hot honey drizzle. \$14

### Traditional Nachos

Crispy corn chips topped with cheddar jack cheese, tomatoes, scallions and jalapenos. Your choice of ground beef, pork or chicken. Full \$14 Half \$10

### Bang Bang Chicken

Crispy chicken tossed in a creamy Thai chili sauce, served on a bed of our mango slaw. \$11

### Buffalo Chicken Dip

Spiced chicken and creamy cheese, served with tortilla chips. \$10

### Pretzel Bites

Cheese stuffed pretzel bites served with our Famous Ranch dressing for dipping. \$10

### Crab Rangoon Dip

Roadhouses famous Rangoons deconstructed, A creamy rangoon dip topped with Thai chili sauce and served with fried won ton crisps for dipping. \$12

## SOUPS & SALADS

### Southwest Chicken

Romaine lettuce tossed with tomatoes, black beans, corn, hickory bacon and cheddar cheese. Tossed with our BBQ Ranch dressing and topped with grilled chicken and crispy onion straws. Full \$14 Half \$12

### Shrimp and Avocado

Romaine lettuce tossed with our cilantro lime vinaigrette and topped with grilled shrimp, fresh avocados, cucumbers, Cotija cheese and corn & black bean salsa. Full \$15 Half \$13

### Crispy Chicken Cobb

Made famous by the Brown Derby Hotel. Chopped Romaine topped with bacon, crispy chicken, hard boiled eggs, avocado, bleu cheese crumbles, cucumbers, red onions and tomatoes. Full \$15

### Pecan Chicken

Mixed greens topped with grilled chicken and topped with Bleu cheese crumbles, toasted pecans and sun-dried cranberries. Full \$14 Half \$12  
Substitute grilled salmon \$4

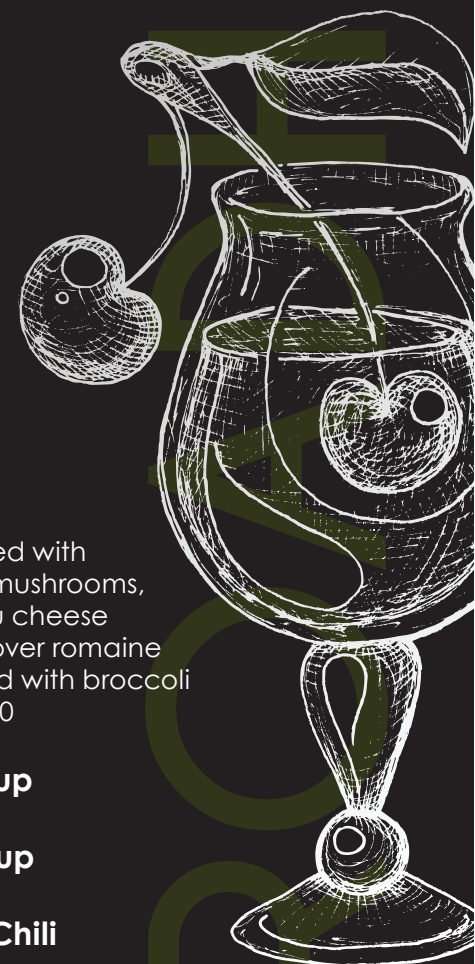
### The Banker

Grilled Steak topped with sautéed onions & mushrooms, tomatoes and bleu cheese crumbles. Served over romaine lettuce and finished with broccoli croutons. Full \$17.50

### Ham & Bean Soup

### Tomato Basil Soup

### White Chicken Chili



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## BOWLS

### Steak Bowl

Cilantro lime rice, with sautéed onions and bell peppers, andouille sausage, grilled steak, finished with a garlic dijon drizzle and haystack onions. \$19

### Sunrise Bowl

Breakfast potatoes topped with crispy bacon, breakfast sausage, ham, Colby jack cheese, and a bit of sausage gravy then topped with two over easy eggs. Served with a biscuit. \$15

### Crispy Chicken Bowl

Crispy Chicken, roasted edamame, grilled corn and crispy carrots on a bed of cilantro rice drizzled with our wasabi crème and Korean BBQ sauce. \$17

### The Bowl

Cilantro rice topped with avocado slices, cucumber, carrot, roasted edamame, quinoa and pickled onions. Drizzled with our Poke' sauce and siracha aioli. \$11  
Add: Grilled Chicken \$6 Grilled Shrimp \$8  
Grilled Salmon \$8 Tuna Poke' \$10  
Marinated Beets (Go Vegan) \$5

### Biscuits and Gravy Bowl

Two fresh biscuits topped with our scratch made sausage gravy, topped with two over easy eggs.  
Served with breakfast potatoes. \$14

## MAC & CHEESE

### Roadhouse

Cavatappi noodles tossed with a creamy mix of cheeses topped with scallions and panko bread crumbs. Baked bubbly goodness. \$13

### Cajun Shrimp & Sausage

Our Roadhouse Mac topped Cajun shrimp and spicy andouille sausage. \$17

### Fried Chicken Mac

Our Roadhouse Mac topped crispy fried chicken. \$17  
add Bacon & Ranch \$3

## DESSERTS

### The Bombshell

Mackinaw Fudge ice cream rolled in crushed Oreo cookies and covered in dipping chocolate. Crazy Good! \$7

### Mile High Mint Mud pie

Oreo crust and Mint chip ice cream topped with rich chocolate sauce. \$7

### Snickerdoodle Cobbler

Served warm with vanilla ice cream. \$7

### Peanut Butter Pie

A perfect pairing of chocolate and peanut butter. \$8

### Eli's NY Cheesecake

Your choice of Strawberry or caramel topping. \$7

### Carrot Cake

Layered with cream cheese frosting and garnished with chopped walnuts. \$8

ALL Shook-up  
Strawberry Lemonade \$4

## HANDHELDS

### Kalamazoo Best Burger

Two fresh ground beef patties topped with Vermont White Cheddar, house made bacon jam. Served on a toasted bun with garlic aioli. \$14.5

### The American Burger

Two fresh ground beef patties topped with American Cheese. Served on a toasted bun. \$12 Add Bacon \$2  
Add grilled mushrooms or onions \$1

### Big Brett's Breakfast Burger

Two thick cut pieces of French toast stuffed with grilled burger, crispy bacon, fried egg and cheddar cheese. Served with syrup and a side of tator tots. \$14

### Spinach Feta Burger

No cow here!!! We take fresh spinach and Feta cheese and make the best veggie burger ever. Choose grilled or flash fried. Served on a toasted bun with pesto mayo and a side of fresh bruschetta. \$12

### Korean BBQ Chicken Sandwich

Hand breaded fried chicken.  
Brushed with Korean BBQ topped Asian slaw and our house pickles. Served on a toasted bun with kimchi mayo. \$14

### Southern Style Chicken Sandwich

Hand breaded fried chicken.  
Served on a toasted bun with dill pickles, little shake of spices and spicy ranch. \$13

### Ranch Fritter Wrap

Crispy chicken with lettuce, tomato, cheddar cheese, and house made ranch in a flour tortilla. \$12

### California Wrap

Grilled flour tortilla stuffed with quinoa, black bean & corn salsa, fresh avocado, lettuce, tomato, and BBQ ranch. \$10  
Add grilled chicken \$4 Grilled shrimp \$5

### Brunch Wrap

A large flour tortilla stuffed with tator tots, scrambled eggs, crispy bacon, sausage, cheese and a bit of our Ranch dressing. \$12

### Crispy Fish Taco (3)

Crispy fish soft shelled tacos are topped with jalapeno mango slaw, pico and cilantro lime sour cream. Served with chips, salsa and guacamole. \$15

### Tacos Rancheros

Flour tortilla topped with seasoned black beans, guacamole, over easy egg, corn & black bean salsa, Cojita cheese, and lime crema. Two per order. \$14

### New York Reuben

Our house brined, slow roasted corned beef stacked high on grilled marble rye bread with Swiss cheese, sauerkraut and thousand island dressing. Doesn't get any better.  
Full \$15 Half \$10



## THINKING BRUNCH

### French Toast

Three pieces of our thick cut french toast topped with whipped butter and served with warm syrup and 3 pieces of crispy bacon. \$13  
Add Strawberry Topping \$2

### Fried Chicken Stack

Large piece of crispy boneless chicken stacked on a sugar waffle. Served with breakfast potatoes, sausage gravy and bacon syrup. \$15

### Smoke Salmon Omelet

Smoke salmon topped with whipped cream cheese, and caramelized onions stuffed into a fluffy 3 egg omelet. Topped with crispy capers and served with breakfast potatoes and wheat toast. \$17

### Breakfast Stew

Maggies made it famous. We serve it up every weekend. A great mixture of crispy hash browns, bacon, sausage, ham, eggs and cheese. This will fix what ails ya. \$13

### Smoked Salmon Avocado Toast

Multi-grain bread topped with fresh avocado mash, tomato slices, smoked salmon, pickled onions and fried capers. Served with breakfast potatoes. \$15

### The Big Breakfast

Three eggs, 3 crispy bacon, breakfast potatoes, fresh biscuit and a side of sausage gravy. \$15

### Ham & Cheese Omelet

Your classic breakfast omelet.  
A fluffy omelet stuffed with grilled ham and cheddar. \$13

## ENTREES

### Pad Thai

Asian rice noodles sautéed with carrot, red pepper, chopped garlic, egg, bean sprouts and our house-made pad Thai sauce. Finished with chopped peanuts and cilantro. \$14  
Add chicken. \$4 or shrimp \$6

### Salmon

Sesame encrusted salmon over a pool of wasabi crème. Served with a petite salad with honey sesame vinaigrette. \$22

### Pot Roast

Slow cooked pot roast served with mashed potatoes & beef gravy, and fresh daily vegetable. \$15

### Bells Shrimp

Eight large shrimp dipped in our bells batter and fried to perfection. Served with fries and slaw. \$17

### Fried Perch

Hand breaded lake perch served with fries and slaw. \$17

### Chicken Finger Platter

A huge portion of our hand breaded chicken fingers served with fries and slaw. \$15

### Mango Coconut Curry Chicken

Crispy flash fried chicken sautéed with our house-made coconut curry sauce, mango, scallions, coconut, and golden raisins served with cilantro lime rice and pita points. \$17