In Good Spirits

Roadhouse Old Fashioned
Makers Mark, a dash of simple syrup with muddled BadaBing cherries, fresh orange slice and a splash of bitters. $13

Honey Paloma
Corralejo Blanco Tequila, Honey Simple Syrup, White Grapefruit Juice, splash of soda, Lime. $11

Pineapple Martini
Titos Vodka, Coconut Rum, Pineapple Juice $11

Lavender Berry Gin Mule
McQueen Ultra Violet Gin, Ginger Beer & Lime $12

Skinny Peach Mule
Ketel one peach orange blossom botanical vodka mixed with ginger beer, lime. $11

Berry Spritzer
Champagne with a splash of raspberry, peach & blackberry liquor $10

Dirty Girl
Dirty Grey Goose vodka martini with bleu cheese stuffed olives. $13

Espresso Martini
Titos Vodka, Espresso, Frangelico, Coffee Liqueur & Cream $14

Roadhouse Tall Boy Margarita
Our classic house Margarita, always poured tall in a 16oz glass, with a wedge of lime. Pick a flavor $2 Blueberry, Blackberry or Prickly Pear. $10!

Spicy Pineapple Margarita
Corralejo Blanco Tequila, Triple Sec, Jalapeno Juice, Pineapple Juice, Sour, Lime, Tajin Rim. $11 or Jumbo $18!

Peach Margarita
Corralejo Blanco Tequila, Triple Sec, Peach Schnapps, Peach Nectar, Sour, Lime, Tajin Rim. $11 or Jumbo $18

Strawberry Tonic
Tanqueray Gin, Strawberry Puree, Tonic, Lemon. $10 or Jumbo $17

Spiked Lemonade Refresher
Titos Vodka, Lemonade & your choice, Raspberry, Strawberry, Blackberry or Blueberry. $10 or Jumbo $17

Izzys Pain Killer
Rum, Coconut Rum, Cream of Coconut, Pineapple Juice & OJ. $10 or Jumbo $18

Transfusion
Titos Vodka, Grape Juice, Ginger Beer & Lime. $11

Kalamazoo Blue
Rum, Coconut Rum, Blue Curacao, Pineapple Juice & Red Bull. $12

Tropical Tequila
Tequila, triple sec, coconut rum, pineapple juice & Tropical Red Bull. $12

Black Raspberry Margarita
Corralejo Bianco Tequila, Chambord, grand marnier, sour, pomegranate liquor, sugar rim. $13 or Jumbo $20

Zero Proof

The Creamsicle
OJ, Pineapple Juice & Cream of Coconut $6

Dirty Dr. Pepper
Coconut syrup, cream, Dr. Pepper and lime. $6

Orange Cran Mule
Cranberry juice, orange juice & ginger beer. $6

Honey Pineapple Peach Crush
Honey simple syrup, pineapple juice, peach nectar & splash of soda. $6

Starters

New - Empanada Trio
Beef, Chicken, and Verde Pork empanadas served with sweet corn aioli and five pepper crema. $11.99

Ahi Poke
Freshly cubed ahi tuna marinated in our house-made poke sauce accompanied by scallions, carrots, pickled onions, avocado, wonton crisps, cucumber wasabi crema and a drizzle of sriracha aioli.
Served with Wonton chips. $16.49

Mexican Street Corn Dip
Roasted sweet corn dip topped with cotija cheese and fresh cilantro. Served with corn tortilla chips and a fresh lime. $12.49

Hot Honey Sweet Potato Fries
Crispy sweet potato waffle fries, with house seasoning & chipotle honey drizzle, served with creamy whipped goat cheese for dipping. $12.49

Crispy Brussels Sprouts
Crispy fried, tossed with our chipotle honey glaze with a sprinkle of toasted pecans. $11.99

Bang Bang Chicken
Crispy boneless chicken tossed in our Thai chili aioli served with a side of mango slaw and pickled onions. $12.99

Pretzel Bites
Cheese stuffed pretzel bites served with our Famous Ranch dressing for dipping. $11.99

Buffalo Chicken Dip
Spiced chicken and creamy cheese. Served with tortilla chips. $12.99

Crab Rangoons
8 crab filled rangoons, served with a horseradish orange marmalade for dipping. $11.99

Crispy Shrimp Bangers
Crispy fried shrimp tossed in our Thai chili aioli served over Jalapeno mango slaw. $12.99

Famous Chicken Fingers
35-year tradition. Hand breaded, fried to perfection. Served with crispy fries. $11.99

Boneless Wings
Pick from one of our great sauces including: Buffalo, Hot, BBQ, Coconut Curry, Parmesan Garlic or Korean BBQ. $12.49

Ahi Tuna
Blackened and seared rare, paired with sesame slaw, Asian peanut noodles & wasabi soy. $16.99

Fried Pickles
Served with our Famous Ranch. $10.99

Potato Skins
Filled with bacon, scallions and cheese. $11.99

New - Truffle Fries
Gourmet twist on our traditional french fries. Perfectly cooked fries drizzled with truffle oil & garnished with Parmesan cheese, salt, and parsley. Served with Garlic Aioli $11.49

Burrata Platter
Fresh Burrata Cheese with tomato slices, Basil and a drizzle of Balsamic reduction. Garnished with garlic parm pita points. $15.99

Salads

Uptown Salmon Salad
Baby kale, romaine lettuce mixed with shredded broccoli, brussells, & carrots, tossed with our lemon poppyseed, topped with edamame, sunflower seeds, quinoa, and fresh grilled salmon. Full $16.49

Crispy Chicken Cobb Salad
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 $16.49

Pecan Chicken Salad
Mixed greens topped with grilled chicken and topped with Bleu cheese crumbles, toasted pecans and sun-dried cranberries.
Full $14.49 Half $12.49
Substitute grilled salmon $4

New - Kale & Apple Salad with Crispy Chicken
Baby kale and mixed greens tossed with citrus vinaigrette & topped with fresh sliced apples, celery, feta cheese, pecans and a crispy chicken breast. $15.99

The Banker Salad
Grilled Steak topped with sautéed onions & mushrooms, tomatoes and bleu cheese crumbles. Served over romaine lettuce and finished with broccoli croutons. Full $17.99

New - Sushi Salad
Mixed greens tossed in honey sesame vinaigrette, with cucumber, carrots, pickled onions, avocado and crispy wontons, topped with a spicy sushi crab salad & finished with a drizzle of sriracha aioli, unagi sauce & sesame seeds. Full $15.99

Southwest Chicken Salad
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 $14.99 Half $12.99

Shrimp and Avocado Salad
Romaine lettuce tossed with our cilantro lime vinaigrette and topped with grilled shrimp, fresh avocados, cucumbers, cotija cheese and corn and black bean salsa.
Full $15.99 Half $13.99

Dressing
Ranch, Bleu Cheese, Honey Mustard, French, Italian, Raspberry Vinaigrette, 1000 Island, Garlic Balsamic, Raspberry Poppy Seed, Green Goddess, Oil and Vinegar, Caesar.

Bowls

Garlic Dijon Steak Bowl
Cilantro lime rice, with sautéed onions and bell peppers, andouille sausage, grilled steak, finished with a garlic dijon drizzle and haystack onions. $19.99

Tuna Poke Power Bowl
Cilantro rice with Tuna Poke, avocado, cucumber, carrots, roasted edamame, quinoa, pickled onions and sriracha aioli. $18.99
Substitute: Grilled Chicken, Salmon, Shrimp, or marinated Beets at no charge.

Mediterranean Bowl
Cilantro rice topped with cucumber, tomato, red onions, kalamata olives, mixed greens tossed in citrus vinaigrette, & your choice of herb marinated chicken or gyro meat. Finished with a drizzle of tzatziki sauce & feta cheese. $16.99

Burgers

Lettuce, tomato, or pickle by request.

Kalamazoo Best*
Two fresh ground beef patties topped with Vermont White Cheddar, house made bacon jam. Served on a toasted bun with garlic aioli. $14.99

The American*
Two fresh ground beef patties topped with American Cheese. Served on a toasted bun. $12.49 Add Bacon $2
Add grilled mushrooms or onions $1

New – The Whole Farm*
A fresh ground beef patty, topped with cheddar, bacon and two buffalo chicken tenders, Served on a toasted bun. $14.99

The Oklahoma*
With a Roadhouse twist our burger smash with paper thin onions topped with American cheese, yellow mustard and fried pickle chips. $14.49

New – Double Double Smash*
Two smashed patties topped with four pieces of bacon and two pieces of american cheese. Served on a toasted bun. $14.49

Spinach Feta
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. $12.49

Wraps

Ranch Fritter Wrap
Crispy chicken with lettuce, tomato, cheddar cheese, and house made ranch in a flour tortilla. $13.49

California Wrap
Grilled flour tortilla stuffed with quinoa, black bean & corn salsa, fresh avocado, lettuce, tomato, BBQ ranch and shrimp or grilled chicken. $14.99

Bronco Wrap
Crispy chicken, French fries, cheddar cheese, crispy bacon, lettuce, and tomato in a grilled flour tortilla and spicy ranch. $13.49

Across the Rio Grande

Tacos
Served soft shell topped with Jalapeno mango slaw, pico, and cilantro lime crema. (Gringo style upon request, lettuce, tomato and cheese) Served with chips and salsa. TWO $11.99 THREE $15.99

Crispy fish * Grilled Shrimp * Banger Shrimp * Verde Pork * Chicken * Taco Beef * Crispy Chicken

New – 420 Crispy Chicken Burrito
Large flour tortilla stuffed with crispy chicken, French fries, shredded cheese, spicy ranch, lettuce and tomatoes topped with your choice of our red sauce or salsa verde topped with cheese and needless to say baked. Finished with 3 drops of Sriracha. $14.99

New – Salsa Verde Pork Burritro
Large flour tortilla stuffed with slow roasted pork, cilantro rice, tomatoes, black beans and topped with Salsa verde and cheese. Bake to a bubbly perfection. $14.99

New – Empanada Sampler
A trio of crispy beef, chicken, verda pork empanadas served with ciilanto lime rice and crispy hot honey Brusssel sprouts. Garnished with Sweet corn aioli and five pepper crema. $15.99

New – Roadhouse Traditional Nacho
Crispy corn chips topped with cheddar jack cheese, tomatoes, scallions, jalapenos & finished with five pepper crema. Your choice of ground beef, Verde pork or chicken. $14.99

Handhelds

French Dip
Thinly sliced roast beef topped with smoked Gouda cheese piled high on a toasted hoagie with a bit of our horsey sauce. Served with steaming hot Au jus for dipping. Full $16.49 Half $12.49

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 $16.49 Half $12.49

Avocado BLT
Toasted 9 grain bread, crispy smoked bacon, Avocado, lettuce, tomato, herb mayo and crispy onion straws. $13.99

The Chicken Sandwich
Grilled breast of chicken topped with crispy bacon, Vermont white cheddar, tender greens, tomato and garlic aioli on a toasted bun. $13.79

New – West Coast Salmon BLT
Grilled salmon, crispy bacon, mixed greens, tomato and avocado, served on parmesan basil focaccia with basil aioli. $16.99

Gyro
Traditional Greek, a grilled pita stuffed with gyro meat, tomatoes, red onions, and a drizzle of tzatziki. $13.79

BBQ Pork
Slow roasted pork tossed with roadhouse BBQ and topped with crispy onion straws. $14.79

New – Chicken n Apple Sandwich
Grilled wheat bread with Vermont White Cheddar, thinly sliced apples and grilled chicken topped with crispy bacon and mixed greens with a drizzle of honey mustard. $14.99

Crispy Chicken Sammys

Hand Breaded fried Chicken

Southern Style
Served on a toasted bun with dill pickles, little shake of spices and spicy ranch. $14.49

The Club
Served on a toasted bun with lettuce, tomato, crispy bacon, cheddar cheese, and a side of mayo. $14.99 Go Buffalo (add Bleu cheese and buffalo sauce) - $2

New – Korean Chicken Sandwich
Served on a toasted bun, smothered in korean bbq, with asian slaw, sweet asian pickles and sesame mayo. $14.99

Sides

Bowl of Soup $5
Side Salad $6
Truffle Fries $7
Crispy Fries $5 Lg $8
Sweet Potato Fries $6 Lg $10
Mac & Cheese $7
Crispy Brussels Sprouts $7
Tater Tots $6
Onion Straws $5
Chips and Salsa $7

*Notice: May be cooked to order. Consuming raw or under cooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions...

Entrees

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. $17.99

Crispy Ranch Popcorn Shrimp
Shrimp dredged in our ranch seasoned flour and fried to golden perfection. Served with fries and coleslaw. $15.99

Bell's Battered Cod
Fresh Cod dipped in our Bell's Beer batter and fried to a golden brown. Served with crispy fries, coleslaw and salt and vinegar aioli. $17.49

Homestyle Pot Roast
Slow cooked pot roast served with mashed potatoes and beef gravy, and fresh daily vegetable. $17.99

New – Citrus Basil Salmon
An 8oz salmon filet, grilled & served over citrus herbed crema, topped with a fried caper bruschetta and served with wild rice and charred green beans. $23.99

Pad Thai
Asian Rice noodles sauteed with carrot, red pepper, chopped garlic, egg, scallions, and our house-made pad thai sauce. Finished with chopped peanuts and cilantro. $14.99
Add chicken. $4 or shrimp $6

Homemade Chicken Finger Platter
A huge portion of our hand breaded chicken fingers served with fries and coleslaw. $16.49

New – Bell's Shrimp
Jumbo Shrimp fried in Bell's Beer batter served with fries, coleslaw, cocktail sauce and a lemon wedge. $17.99

Lake Perch
Hand breaded lake perch served with fries and coleslaw. $17.99

New – Low Country Shrimp & Grits
Jumbo shrimp, creamy grits, red peppers, onions, andouille, finished with cajun parmesan sauce and scallions. $18.99

New – Bleu Butter Chops
Two chops, cajun dusted & grilled, topped with sweet bacon jam & Bleu Cheese butter, served with mashed potatoes and garlic green beans. $18.99

Mac & Cheese

Roadhouse Mac
Cavatappi noodles tossed with a creamy mix of cheeses topped with scallions and panko bread crumbs. Baked bubbly goodness. $13.99

Pig Mac
Our Roadhouse Mac topped with pulled pork, crispy bacon, andouille sausage and BBQ Drizzle. $17.99

Fried Chicken Mac
Our Roadhouse Mac topped with crispy fried chicken. $17.99 add Bacon and Ranch $3

New – Marry Me Mac & Cheese
Our Roadhouse Mac topped with crispy chicken, sun dried tomato cream sauce, fresh basil, and shredded parmesan. $19.99

An OCC charge will be added to all items sold.

As of March 2025, the state of Michigan has changed the way we pay our staff, and it will continue to change annually. We have added this charge so that we do not have to change our prices so often. We have been blessed to serve Kalamazoo for 35 years and we feel this is the best way for us to handle our rising costs.