ROADHOUSE BRUNCH

Saturday & Sunday 11am - 3pm

CRAFTED COCKTAILS

Honey Paloma
Corralejo Blanco Tequila, Honey Simple Syrup, White Grapefruit, Splash of Soda & Lime

Roadhouse Old Fashion
Makers Mark, Dash of Simple Syrup, Muddled Bada Bing Cherries, Fresh Orange & A Splash of Bitters

Berry Spritzer
Champagne With a Spritz of Raspberry, Peach & Blackberry Liquor

Tropical Aperol Spritz
Aperol, Champagne, Pineapple Juice & OJ

Strawberry Tonic
Tanqueray Gin, Strawberry Puree, Tonic, & Lemon

Liv's Lemonade
Titos Vodka, half Lemonade, half Soda, blueberry syrup, garnished with an orange, lemon & cherry.

Izzy's Pain Killer
Rum, Coconut Rum, Cream of Coconut, Pineapple, & OJ

Transfusion
Titos Vodka, Grape Juice, Ginger Beer & Lime

Tropical Tequila
Tequila, Triple Sec, Coconut Rum, Pineapple Juice, & Tropical Redbull

2.0 Mimosa
Hennessy, Lemon, raspberry monin, pineapple juice, Champagne

Walking on Sunshine
Deep eddy lemon, Amaretto, fresh lemon & OJ

"It's Brunch Baby"

MARTINIS, MIMOSAS, MULES & MARGS

Dirty Girl
Dirty Grey Goose Martini Garnished with Bleu Cheese Stuffed Olives

Espresso Martini
Titos Vodka, Espresso, Franelico, Coffee Liquor & Cream

Pineapple Martini
Titos Vodka, Coconut Rum & Pineapple Juice

Cucumber Mule
Kettle One Cucumber Mint Vodka, Reeds Ginger Beer and a squeeze of fresh lime juice

Skinny Peach Mule
Kettle One Peach Orange Blossom Botanical Vodka mixed with ginger beer & Lime

Lavender Berry Gin Mule
Mcqueen Ultra Violet Gin, Ginger Beer & Lime

Black Raspberry Marg
Corralejo Blanco Tequila, Chambord, Grand Marnier, Sour, Pomegranate Liquor, Sugar Rim.

Prickly Pear Marg
A spin on an old classic. Tequila, Triple sec, Lime juice & Prickly pear syrup.

Spicy Pineapple Marg
Corralejo Blanco Tequila, Triple Sec, Jalapeno Juice, Pineapple Nectar, Sour, Lime & Tajin Rim

Black Raspberry Mimosa
Champagne, Chambord & OJ

Sunday Funday
Vodka, Champagne, Peach Schnapps & OJ

Berry Mimosa
Classic Mimosa with Raspberry, Peach & Blackberry Liquor

BLOODY MARYS

Jose's Lunch Box
Jose, Zing Zang, Pepperjack Cheese, Pepperoncini, Lime, Tajin Rim & Finished with your choice of a Beef, Chicken, or Pork Empanada

The Bloody Italiano
Vodka, Zing Zang & Topped with a personal pizza with your choice of topping - Pepperoni or Pepperoncini - Additional toppings $1
Please allow a 10 minute bake time

The Zing Zang
Vodka, Zing Zang, Served with a Seasoned Rim, Lime and a Pickle

The AZO Bloody
Seasoned rim, an Oversized shot of vodka, Zing Zang, garnished with salami, a Pepperjack Cheese cube, a pickle, olive & a lime.

BOTTLE SERVICE

Cougar Fuel by the Glass

- Reisling
- Moscoto
- Pinot Grigio
- Sauvignon Blanc
- Chardonnay
- Sparkling
- Pinot Noir
- Cabernet
- Sangria Red or White

By the Bottle

Gambino - Champagne
Protea - Dry Rose
Arsonist - Chardonnay
Francois Montand -Brut Champagne
Canella - Prosecco DOC
Portlandia - Pinot Noir
Portlandia - Big Believer Cabernet

SHARE & SOCIALIZE

Ahi Poke
Our house-made poke. Fresh cubes of marinated ahi tuna with fresh scallions, carrots, pickled onions, avocado and 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

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

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

Deviled Eggs
Our spin on an old favorite, paprika, scallions, and warm bacon jam with a side of pickled onions. $10.99

Boneless Wings
Pick one of our sauces, Coconut Curry, Buffalo, BBQ, Hot, or Spicy Garlic $12.49

NEW - Modena Caprese Flatbread
Crispy flatbread, garlic spread, fresh mozzarella, tomato, fresh basil, prosciutto, a drizzle of balsamic reduction & truffle honey. $14.99

Traditional Nachos
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

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

Ahi Tuna
Blackened and seared rare, paired with cucumber slaw, Asian noodles and Wasabi soy. 4oz. $16.99 8oz. $26.49

Buffalo Chicken Dip
Spicy chicken and creamy cheese, served with tortilla chips. $12.99

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

Crab Rangoon Dip
Roadhouses famous Rangoons deconstructed. A creamy rangoon dip topped with Thai chili sauce and served with fried wonton crisps for dipping. $12.99

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

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.

ROADHOUSE BRUNCH

Saturday & Sunday 11am - 3pm

GREENS & GRAINS

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 $14.99 Half $12.99

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

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

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 $16.49

Pecan Chicken
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

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. $14.99

The American Burger*
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

Big Brett's Breakfast Burger*
One fresh ground patty topped with crispy bacon, a fried egg and cheddar cheese. All served between two thick cut pieces of french toast. $14.99

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. $12.49

New – Chicken & 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

Southern Style Chicken Sandwich
Hand breaded fried chicken.
Served on a toasted bun with dill pickles, little shake of spices and spicy ranch. $14.49

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

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

THINKING BRUNCH

The Roady Breakfast Burrito
It's a big one! A large flour tortilla stuffed with breakfast potatoes, scrambled eggs, cheddar jack, bacon, breakfast sausage, cholula and cilantro lime sour cream. Served with tater tots $15.49

NEW - Prosciutto Apple Avo Toast
Wheat toast, whipped avocado, crisp apples, flaky parmesan, thinly sliced prosciutto, finished with a drizzle of truffle honey. $14.99

NEW - Stuffed French Toast
Two thick pieces of Texas French Toast, whipped cheesecake filling, topped with a pour over strawberry & cream ganache. 14.99

NEW - Sunny Side Biscuit & Gravy
A jumbo homemade biscuit split in two, smothered in sausage gravy & topped with sunny side up eggs and fresh cut scallions. $11.99

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. Served with wheat toast.
This will fix what ails ya. $13.99

NEW - The LA Scramble
Fluffy eggs, bacon, sausage, gouda, sauteed onions and spinach. Finished with a 5 pepper crema, cilantro and served with crispy breakfast potatoes and wheat toast. $15.49

The Big Breakfast
Three eggs, 3 crispy bacon strips, breakfast potatoes, fresh biscuit and a side of sausage gravy. $15.99

Ham & Cheese Omelet
Your classic breakfast omelet.
A fluffy omelet stuffed with grilled ham, and cheddar. Served with wheat toast. $ 13.99

NEW - Bronco Breakfast Tacos
3 Flour tortillas filled with, bacon, scrambled eggs, shredded cheese, sliced avocado, 5 pepper crema, & crispy onion straws. 14.99

NEW - Sheet Pan Pancakes
Stacked 3 tall, sheet pan chocolate chip pancakes, topped with caramel macchiato whipped butter & a side of hot syrup. 14.49

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. $15.99

SIGNATURE DISHES

Pad Thai
Asian rice noodles sautéed with carrots, red pepper, chopped garlic, egg, and our house-made pad thai sauce. Finished with chopped peanuts and cilantro $14.99
Add Chicken. $4 or Shrimp $6

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

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

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

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

Fried Perch
Hand breaded lake perch served with fries and slaw. $17.99

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

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

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

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

Mediterranean Bowl
Cilantro rice topped with cucumber, tomato, red onions, kalamata olives, feta, romaine lettuce and your choice of marinated chicken or grilled gyro meat. Finished with a drizzle tzatziki sauce $16.99

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, Spicy Crab Salad or marinated Beets at no charge.

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

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
5 pepper crema. $15.99

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

* "Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood,shellfish,or eggs may increase your risk of foodborne illness."