In Good Spirits

Roadhouse Old Fashioned
Makers Mark, a dash of simple syrup with muddled cherries & orange, fresh orange slice & a splash of bitters. $12

Smoked Cinnamon Old Fashioned
Bullet Bourbon, Smoked Cinnamon Simple Syrup, with muddled Cherries, Orange Bitters, garnished with an Orange slice. $12

Strawberries & Bourbon
Bourbon, ginger beer, strawberry, lime, tajin rim $12

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

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

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

Coconut Margarita
Tequila, triple sec, cream of coconut, sour, splash of pineapple juice, toasted coconut rim. $11 Jumbo $18

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

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

Tropical Tequila & Coconut Marg
Corralejo Bianco Tequila, triple sec, coconut rum, pineapple juice & Tropical Red Bull. $12

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

Blackberry Gin Bramble
Bombay, Blackberry syrup, Fresh Lemon, Soda, Splash lemonade. $11

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

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

Transfusion
Titos Vodka, Owens Transfusion Mix & Lime. $11

Aperol Spritz
Aperol, champagne, soda $10

Raspberry Limoncello Spritz
Champagne, limoncello, raspberry schnapps, Titos, soda $11

Zero Proof

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

Dirty Dr. Pepper
Coconut Cream, Dr. Pepper & 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

Pineapple Mojito Mocktail
Pineapple juice, Mint Leaves, lime juice, soda $6

Starters

New – Empanadas
Three house made empanadas stuffed with slow cooked beef & potato filling, cheese & scallions. Served with five pepper crema & red chimichurri for dipping. $13

Mexican Street Corn Dip
Roasted sweet corn dip topped with cotija cheese & fresh cilantro. Served with corn tortilla chips & a fresh lime. $13

Hot Honey Sweet Potato Fries
Crispy sweet potato waffle fries, with house seasoning & chipotle honey drizzle, served with creamy whipped goat cheese for dipping. $15

Crispy Brussels Sprouts
Crispy fried, tossed with our chipotle honey glaze with a sprinkle of toasted pecans. $13

Bang Bang Chicken
Crispy boneless chicken tossed in our Thai chili aioli served with a side of mango slaw & pickled onions. $14

Pretzel Bites
Cheese stuffed pretzel bites served with our Famous Ranch dressing for dipping. $12

Buffalo Chicken Dip
Spiced chicken & creamy cheese. Served with tortilla chips. $13

Crab Rangoons
8 crab filled rangoons, served with a horseradish orange marmalade for dipping. $13

Crispy Shrimp Bangers
Crispy fried shrimp tossed in our Thai chili aioli served over Jalapeno mango slaw. $14

Famous Chicken Fingers
35-year tradition. Hand breaded, fried to perfection. Served with crispy fries. $12

Wing Basket
Your choice of bone in or boneless. Served with fries. Pick from one of our great sauces including: Buffalo, Hot, BBQ, Coconut Curry, Parmesan Garlic or Korean BBQ. $15

Ahi Tuna
Blackened & seared rare, paired with sesame slaw, Asian peanut noodles & wasabi soy. $17

Fried Pickles
Served with our Famous Ranch. $12

Potato Skins
Filled with bacon, scallions & cheese. $13

New – Cheese Pull
House breaded mozzarella planks served with Marinara. So good. $13

New – Bavarian Pretzel Sticks
Fresh baked pretzel sticks served with our beer cheese for dipping. $13

New – Street Corn Nachos
Crispy corn chips, cheese, Elote Street corn mix, pickled onions, & scallions. Topped with your choice of BBQ Burnt Ends or Grilled shrimp. Finished with 5 pepper crema, cilantro & Cotija cheese. $16.5

Roadhouse Traditional Nachos
Crispy corn chips topped with cheddar jack cheese, tomatoes, scallions, jalapenos & finished with five pepper crema. Your choice of ground beef or chicken. $15

Salads

Uptown Salmon Salad
Baby kale, romaine lettuce mixed with shredded broccoli, brussels, & carrots, tossed with our lemon poppy seed, topped with edamame, sunflower seeds, quinoa, & fresh grilled salmon. $17

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 & tomatoes. $17

Pecan Chicken Salad
Mixed greens topped with grilled chicken & topped with Bleu cheese crumbles, toasted pecans & sun-dried cranberries.
Full $16 Half $14
Substitute grilled salmon $4

The Banker Salad
Grilled Steak topped with sautéed onions & mushrooms, tomatoes & bleu cheese crumbles. Served over romaine lettuce & finished with broccoli croutons. $21

New – Asian Chopped Chicken
Crispy romaine lettuce, shredded cabbage, carrots, scallions, Mandarin oranges, shredded chicken, cilantro & slivered almonds tossed in Asian inspired peanut dressing. Topped with tuxedo sesame seeds and crispy wonton strips. $16

Southwest Chicken Salad
Romaine lettuce tossed with tomatoes, black beans, corn, hickory bacon and cheddar cheese. Tossed with our BBQ Ranch dressing & topped with grilled chicken & crispy onion straws. Full $15 Half $13

New – Baja Salad
Romaine Lettuce tossed with cilantro lime vinaigrette, topped with avocado, cucumbers, cotija cheese, roasted corn, black bean & pico. Your choice of grilled shrimp or salmon.
Full $17 Half $15

Sushi Salad
Mixed greens tossed in honey sesame vinaigrette, with cucumber, carrots, pickled onions, avocado & crispy wontons, topped with a spicy sushi crab salad & finished with a drizzle of sriracha aioli, unagi sauce & sesame seeds. $16

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
Fresh herb rice, with sautéed onions & bell peppers, andouille sausage, grilled steak, finished with a garlic dijon drizzle & haystack onions. $22

Tuna Poke Power Bowl
Fresh herb rice with Tuna Poke, avocado, cucumber, carrots, roasted edamame, quinoa, pickled onions & sriracha aioli. $19 Substitute: Grilled Chicken, Salmon, Shrimp, or marinated Beets at no charge.

Mediterranean Bowl
Fresh herb 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. $18

Burgers

Lettuce, red onion, tomato, or pickle by request.

Kalamazoo Best*
Double burger topped with Vermont White Cheddar, house made bacon jam. Served on a toasted bun with garlic aioli. $17

The American*
Double burger topped with American Cheese. Served on a toasted bun. $14 Add Bacon $2 Add grilled mushrooms or onions $1

New – Drunken Pretzel Burger*
Double burger topped with white cheddar, crispy onion straw, & garlic aoli, served on a pretzel bun. Comes with a bowl of our warm beer cheese sauce for dipping. $17

New – San Antonio Smokehouse*
Double burger topped with Vermont white cheddar, bbq simmered burnt ends & flash fried jalapenos, on a toasted bun with garlic jalapeno aioli. $17

Double Double Smash*
Two smashed patties topped with four pieces of bacon & two pieces of american cheese. Served on a toasted bun. $16

Spinach Feta
No cow here!!! We take fresh spinach & Feta cheese and make the best veggie burger ever. Choose grilled or flash fried. Served on a toasted bun with pesto mayo & a side of fresh bruschetta. $14

Side of Beer Cheese for Dipping $2

Wraps

Ranch Fritter Wrap
Crispy chicken with lettuce, tomato, cheddar cheese, & house made ranch in a flour tortilla. $14

California Wrap
Grilled flour tortilla stuffed with quinoa, black bean, corn, pico, fresh avocado, lettuce, tomato, BBQ ranch & shrimp or grilled chicken. $15.5

Bronco Wrap
Crispy chicken, French fries, cheddar cheese, crispy bacon, lettuce, and tomato in a grilled flour tortilla & spicy ranch. $14

Across the Rio Grande

Tacos
Served soft shell topped with Jalapeno mango slaw, pico, & cilantro lime crema. Served with chips & salsa. TWO $12 THREE $16

Crispy fish * Grilled Shrimp * Banger Shrimp * Crispy Chicken

New – Birria Tacos
Three legendary crispy red tacos stuffed with cheesy shredded beef, topped with cilantro & diced onions. Served with a rich consommé for dunking. $17

420 Crispy Chicken Burrito
Crispy chicken, french fries, cheddar jack, spicy ranch & tomato, wrapped, sauced & baked with your choice of red or verde sauce, finished with 3 dots of sriracha aioli. $15.5

New – Empanada Sampler
A trio of crispy beef & potato empanadas served with cilantro lime rice & crispy hot honey Brussel sprouts. Garnished with five pepper crema. $17

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

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 $18
Half $14

New York Reuben
Our house brined, slow roasted corned beef stacked high on grilled marble rye bread with Swiss cheese, sauerkraut & thousand island dressing. Doesn't get any better.
Full $16.5 Half $12.5

Avocado BLT
Toasted 9 grain bread, crispy smoked bacon, Avocado, lettuce, tomato, herb mayo & crispy onion straws. $15

The Chicken Sandwich
Grilled breast of chicken topped with crispy bacon, Vermont white cheddar, tender greens, tomato & garlic aioli on a toasted bun. $15

New – West Coast BLT
Parmesan basil focaccia, crispy bacon, avocado, mixed greens, & basil aioli. Your choice grilled salmon or roasted turkey. $17

Gyro
Traditional Greek, a grilled pita stuffed with gyro meat, tomatoes, red onions, & tzatziki on the side. $15

Chicken n Apple Sandwich
Grilled wheat bread with Vermont White Cheddar, thinly sliced apples & grilled chicken topped with crispy bacon & mixed greens with a drizzle of honey mustard. $15

New – Chicken Parm Sandwich
Crispy Italian loaf with a smear of basil mayo, Panko breaded chicken topped with bubbling marinara and cheese. Finished with our pesto oil & fresh parmesan cheese. $16

Crispy Chicken Sammys

Hand Breaded fried Chicken

Southern Style
Served on a toasted bun with dill pickles, little shake of spices & spicy ranch. $15

The Club
Served on a toasted bun with lettuce, tomato, crispy bacon, cheddar cheese, & a side of mayo. $16
Go Buffalo (add Bleu cheese & buffalo sauce) - $2

Korean Chicken Sandwich
Served on a toasted bun, smothered in korean bbq, with asian slaw, sweet asian pickles & sesame mayo. $16

New – Hot Honey Chicken Sandwich
On a toasted bun, garlic aioli, sweet hot pickles, our hand breaded crispy chicken, white cheddar & hot honey drizzle. $16

Sides

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

Entrees

Mango Coconut Curry Chicken
Crispy flash fried chicken sautéed with our house-made coconut curry sauce, mango, scallions, coconut, & golden raisins served with cilantro lime rice & pita points. $18

New – Red Chimichurri Steak and Frites
Grilled 10oz NY strip cooked to perfection, topped with crispy onion straws. Served with our red chimichurri, crispy brussels sprouts & truffle parmesan fries. $31

Bell's Battered Cod
Fresh Cod dipped in our Bell's Beer batter & fried to a golden brown. Served with crispy fries, coleslaw & salt and vinegar aioli. $21

Homestyle Pot Roast
Slow cooked pot roast served with mashed potatoes & beef gravy, & fresh daily vegetable. $20

Citrus Basil Salmon
An 8oz salmon filet, grilled & served over citrus herbed crema, topped with a fried caper bruschetta & served with wild rice & charred green beans. $24

Pad Thai
Asian Rice noodles sauteed with carrots, red pepper, chopped garlic, egg, scallions, & our house-made pad thai sauce. Finished with chopped peanuts & cilantro. $15
Add chicken. $4 or shrimp $6

Homemade Chicken Finger Platter
A huge portion of our hand breaded chicken fingers served with fries & coleslaw. $17

Bell's Shrimp
Jumbo Shrimp fried in Bell's Beer batter served with fries, coleslaw, cocktail sauce & a lemon wedge. $19

Lake Perch
Hand breaded lake perch served with fries & coleslaw. $21

Low Country Shrimp & Grits
Jumbo shrimp, creamy grits, red peppers, onions, andouille, finished with cajun parmesan sauce & scallions. $20

New – Little Italy Chicken Parm
This is a big one, crispy chicken topped with bubbling marinara & cheese, finished with a drizzle of pesto oil & parmesan cheese. Served with a side of baked cavatappi pasta & marinara. $22

Mac & Cheese

Roadhouse Mac
Cavatappi noodles tossed with a creamy mix of cheeses topped with scallions & panko bread crumbs. Baked bubbly goodness. $14.5

BBQ Burnt Ends Mac
Our Roadhouse Mac topped with BBQ burnt ends.. $18

Fried Chicken Mac
Our Roadhouse Mac topped with crispy fried chicken. $19 add Bacon & Ranch $3

Marry Me Mac & Cheese
Our Roadhouse Mac topped with crispy chicken, sun dried tomato cream sauce, fresh basil, & shredded parmesan. $20

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.