

UNIVERSITY ROADHOUSE

Roadhouse Signature Martinis

* No refunds on alcoholic beverages

Dirty Girl

Dirty vodka martini with bleu cheese stuffed olives. \$9

Roadhouse Rain

Let's make it rain. Citrus vodka, raspberry schnapps, a bit of sour and a splash of Sierra Mist. \$9

White Night

Premium raspberry vodka, triple sec, and lime juice \$9

Strawberry Mojito

Lime, strawberry, simple syrup & mint muddled and mixed with rum and soda. \$8

Berry Spritzer

Champagne with a splash of raspberry, and blackberry liquor. \$9

Prickly Pear

Prickly Pear flavored vodka, Triple Sec, and fresh lemon juice, garnished with a Maraschino cherry \$9

Gin Bramble

Tanqueray Gin, lemonade and simple syrup shaken and poured over ice and finished with a splash of soda and raspberry liqueur. \$8

Orange Peel

Premium Peach vodka, watermelon schnapps, orange juice, and Redbull. \$10

Hollywood

Tito's vodka, Chambord, and pineapple juice shaken to perfection. \$9

Elderflower

Premium gin, dry vermouth, St. Germaine liquor, lime juice. \$9



Roadie Classics

Roadhouse Sangria

A wonderful blend of wine and fruit juices with a kick. Red or Peach. \$7

Spiked Blueberry Lemonade

You won't find this at just any lemonade stand! \$6 (Frozen or on the rocks)

Cucumber Mint Cooler

Cucumber Mint Vodka, mint leaves and lemonade finished with a lemon wedge \$8

Kentucky Tea

Bulleit Bourbon, peach schnapps and iced tea. \$8

Moscow Mule

Vodka, Reed's ginger beer, lime. \$8

Margarita

A great mix of premium tequila, triple sec, lime juice, and sour. \$7

Prickly Pear Margarita

Premium Tequila, sour mix, triple sec, fresh squeezed lime juice and prickly pear syrup shaken and served over ice in a salted rimmed glass. \$8

Roadhouse Punch

Vodka, light rum, pineapple juice, blue curacao, lemonade, and Sierra Mist. \$7

L.I.T (Long Island Iced Tea)

A 29 year tradition at the Roadhouse. Not your momma's iced tea. \$9

The Old Fashioned

Often cited as the original cocktail. Makers Mark a dash of water along with a fresh orange slice, sugar and a splash of bitters. Garnished with a cherry. \$11

Bulleit Rye Old Fashion

Our twist on a classic cocktail. Bulleit Rye whiskey, a dash of Angostura bitters, a dash of orange bitters, and a pinch of sugar. Served over ice with a twist of orange. \$12

Basil Hayden Classic Manhattan

Basil Hayden Bourbon whiskey, sweet vermouth and a splash of bitters. Garnished with 3 Maraschino cherries. \$13

Woodford Rye Manhattan

Woodford Rye whiskey, Amaro, and a dash of Angostura bitters. Served over ice with a twist of orange. Garnished with 3 Maraschino cherries. \$13



Welcome to the University Roadhouse

The University Roadhouse has been a Campus & Kalamazoo landmark since 1991.

A gathering place serving contemporary American dishes with an ever-present eye for quality, creativity, affordability and FUN. Real food prepared from scratch using high quality fresh ingredients, by real people that care about how the food is prepared and presented.

Come ready to have a good time with your friends and family;
come ready to eat, drink and be merry.

Thank you for the opportunity to show you what we are all about.

Chris

APPETIZERS

BONELESS BITES

Boneless Wings or Cauliflower

Your choice, we fry them to perfection and toss them in one of our gourmet sauces. \$9

Coconut Curry, Asian Orange, Buffalo Style (hot or mild)
Sweet BBQ, Spicy Garlic.

*Ahi Tuna

Lightly blackened and seared rare, paired with a side of cucumber slaw and Asian spiced noodles. Wasabi soy for dipping. \$13



Crispy Shrimp Bangers

A mound of crispy fried shrimp tossed with a Thai chili aioli over jalapeno mango slaw. Just awesome. \$10 - Cauliflower Bangers \$9

Homemade Chicken Fingers

Served with french fries and your choice of ranch, BBQ or honey mustard. \$8.5

Garlic Parmesan Bites

Light and fluffy pieces of pizza dough fried and tossed with garlic butter and topped with grated parmesan cheese. \$8

Buffalo Chicken Dip

Spicy buffalo chicken simmered with a mix of three creamy cheeses. Served with fresh tortilla chips for dipping. \$9

Guacamole and Chips

Avocado mixed with chopped onion, tomatoes, chili peppers, and seasonings. Served with fresh corn tortilla chips. \$8

Queso Dip

The perfect blend of cheese and roasted red and green chile's. Served with fresh corn tortilla chips. \$9

Fried Brussels Sprouts

Fried crispy and tossed with hickory bacon and a balsamic drizzle. \$9

Nachos Especial

Chips and cheese topped with tomatoes, scallions and jalapenos. Your choice of ground beef, BBQ pork or chicken. Half \$8 Full \$12

Loaded Tots

Crispy tots topped with cheese, bacon, scallions. \$10

Cheeseburger Taco's

Three Tacos stuffed with hamburger, cheese, shredded lettuce, tomatoes, dice pickle and topped with our special sauce. \$10

Quesadilla

Giant flour tortilla filled with chicken, ground beef, pulled pork, or cheese and pico de gallo. Grilled and served with salsa and sour cream topping. \$12

Mix & Match Starters

Pick any 2 - \$9

Crab Rangoons \$8

Cream cheese, scallions and crab fried in a wonton wrap.

Potato Skins \$8

Cheese, bacon and scallions.

Fried Pickles \$8

Crispy Tator Tots \$8

Wisconsin Cheese Curds \$8

Sweet Potato Fries \$8

Mini Corn Dogs \$8

Haystack Onions \$8

Pretzel Bites \$8

SALADS

Uptown Power Salad

Baby kale and romaine lettuce mixed with edamame, sunflower seeds, shredded broccoli, cauliflower hearts, quinoa, golden beets, carrots tossed in our lemon poppyseed dressing, and topped with fresh grilled salmon.
Full \$14 - *Half \$11

BLT Salad

Crispy romaine lettuce topped with diced tomatoes, bacon, cheddar cheese, avocado and crispy fried chicken pieces. Served with dressing of your choice.
Full \$13 - *Half \$10

Seared Ahi Salad

Pan seared blackened ahi tuna, mixed greens and veggies in a Thai peanut vinaigrette. Served with a warm bleu cheese wonton. Full \$13 - *Half \$10

Southern Fried Chicken Salad

Crisp romaine lettuce topped with southern-fried boneless white meat chicken, cheddar cheese, corn, carrots, tomatoes and red cabbage. Served with dressing of your choice. Full \$12 - *Half \$9

*The Banker Salad

Steak grilled to perfection, topped with sauteed mushrooms and onions then sprinkled with diced tomatoes and bleu cheese crumbles. Served on a bed of romaine lettuce, finished with broccoli croutons.
Full \$15 - *Half \$12

Southwestern Chicken Salad

Romaine lettuce, diced tomatoes, cheddar cheese, hickory bacon, black beans and corn tossed with a BBQ ranch dressing.
Topped with grilled chicken and onion straws. Full \$11 - *Half \$8

Pecan Chicken Salad

Mixed greens topped with grilled chicken, bleu cheese, pecans and sun-dried cranberries. Full \$11 - *Half \$8
Substitute grilled salmon \$3.5

Shrimp and Avocado Salad

Romaine lettuce tossed with cilantro lime vinaigrette, and topped with grilled shrimp, diced avocados, and our black bean and corn salsa. Garnished with diced cucumbers, and a bit of Cotija cheese and cilantro.
Full \$13 - *Half \$10

Roadhouse Chef Salad

Fresh Romaine lettuce topped with ham, turkey, bacon, cheese, hard boiled eggs, cucumber, tomatoes and croutons. Served with our Green Goddess dressing.
Full \$12 - *Half \$9

***All half salads are full protein on a half-sized salad**

Soup or Salad or Sandwich

Your choice of two, a cup of one of our home-made soups, house salad or half of a deli sandwich (Ham or Turkey). Served on toasted 9 grain wheat bread with lettuce, tomato and mayo, or a gourmet three cheese and tomato grilled cheese. \$8

Dressings:

Ranch, Bleu Cheese, Italian, Oil & Vinegar, French, Fuji Apple Vinaigrette, Honey Mustard, Raspberry Vinaigrette, Raspberry Poppyseed, Fat-free Roasted Garlic Balsamic Vinaigrette, 1000 Island, Green Goddess

Soups & Specialty Sides

Homemade Soups

Ham and bean, Tomato basil or Chicken Chili - Cup \$4 Bowl \$5.5

Truffle Fries \$4.5

Fried Brussels Sprouts \$6

Crispy fried brussels tossed with hickory bacon, finished with a balsamic drizzle.

Gourmet Mac & Cheese \$5

House Salad \$5

Mix Green Salad

Mixed greens tossed with our balsamic dressing and topped with feta cheese and dried cranberries \$6

BURGERS

New! Our fresh burgers are now served as doubles. Two fresh ground steak burgers with lettuce, tomato and red onions. Served with fries.

*The American Burger

Only \$9 Add bacon, cheese, sauteed mushrooms or onions \$1.5 each

*Bacon, Egg and Cheese

Served on a toasted bun with mayo. \$12

Spinach and 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 with pesto mayo and a side of fresh Bruschetta. \$11

*Dare Ya

Topped with bacon, ham, swiss, cheddar, pepper jack and jalapenos on the side. \$12

*Black 'n Bleu

Blackened and topped with aged bleu cheese and bacon. \$11

*Georgia Max

Topped with BBQ pulled pork, cheddar cheese, cajun mayo and crispy onion straws. \$12.5

*Kalamazoo Best Burger

Topped with Vermont white cheddar, house made bacon jam, and garlic aioli. \$12.5

Cheesy Black Bean and Quinoa Burger

Our house made burger combines black beans, quinoa, and assorted cheeses with southwest spices. Grilled and topped with guacamole and fresh pico. Served on a grilled bun with lettuce, tomato, red onions and spicy aioli. \$10

*The ELI

Double cheese burger topped with 2 pieces of cheddar and 4 pieces of bacon. \$12.5

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

Artisan Flatbread Pizza \$11

Memphis BBQ Flatbread

A drizzle of our BBQ sauce topped with slow roasted pulled pork, crispy bacon and slivered red onions. Finished with mozzarella cheese and crispy haystack onions.

Pesto Chicken Flatbread

A bit of pesto sauce, roasted chicken, crispy bacon and mozzarella cheese. Finished with chopped fresh greens and a balsamic reduction.

Rangoon

Topped with our Cream Cheese Rangoon mix, shredded cabbage & Carrots and topped with a bit of mozzarella cheese. Finished with a drizzle of our Thai Chili sauce.

SANDWICHES

French Dip

Thinly sliced, slow cooked roast beef piled high on crispy French bread with smoked gouda cheese, and a bit of our horsey sauce for good measure. Full \$11 Half \$8

Beef Stacker

Texas toast topped with pot roast, mashed potatoes and gravy. \$11

Avocado BLT

Toasted 9 grain wheat bread stacked high with mixed greens, fresh tomato, smoked bacon, herbed mayo, sliced avocado and crispy onion straws. \$11

BBQ Pulled Pork

Tender BBQ pulled pork piled high on a toasted bun with cheddar cheese. \$11

*Salmon BLT

Grilled salmon, bacon, mixed greens and tomatoes. Served on three-cheese focaccia with pesto mayo. \$12.5

New York Reuben

Traditional preparation. Half \$7 Full \$10

California Turkey Reuben

Sourdough bread topped with turkey, Swiss cheese, coleslaw, and Thousand Island dressing, grilled to perfection. Half \$7 Full \$10

Maui Chicken

Grilled chicken breast topped with grilled pineapple, bacon, and Swiss cheese. Served on a toasted bun with lettuce, tomato and mayo. \$9

Crispy Chicken Sandwich

Boneless breast of chicken
Hand-breaded and fried to perfection.

Club Style, Lettuce, tomato, bacon, and cheddar.
Mayo on the side. \$11

Buffalo Club, Buffalo spiced chicken, Lettuce, tomato,
bacon, and Bleu cheese crumbles. \$11

Southern Style, Spicy breading, diced pickles and
spicy ranch \$11

Turkey Bacon Swiss

A pretzel bun filled with grilled turkey, bacon and Swiss cheese topped with Dijon ranch. \$10

California Wrap

A grilled flour tortilla stuffed with quinoa, black bean and corn salsa, fresh avocado, leaf lettuce, tomatoes and BBQ ranch. \$8
Add grilled chicken \$4

Ranch Fritter Wrap

Chicken tenders with lettuce, tomatoes, cheddar cheese, and ranch dressing wrapped in a flour tortilla. \$10

Willy's BBQ Chicken Wrap

A warm flour tortilla stuffed with grilled chicken, bacon, cheddar cheese, BBQ sauce, onion straws, lettuce, and tomato. \$10

Gyro

Traditional Greek gyro with onion, tomatoes and a side of tzatziki sauce. \$10

Avocado Toast with Shrimp & Mexican Street Corn

Grilled sourdough bread topped with southwestern avocado spread, grilled shrimp and our roasted Mexican street corn. Finished with a sprinkle of cotija cheese and fresh cilantro. \$11

Bronco Wrap

Crispy chicken, tator tots, Bacon, Cheese, Ranch, lettuce and tomato wrapped in a flour tortilla. \$10

The Emmitt

Fondly known as the "Cheese Weasel", We stuff a grilled bun with an all beef Grilled hot dog topped with American cheese. \$6

ENTREES

Mango Coconut Curry Chicken

Fresh chicken tossed in seasoned flour, flash fried and sauteed with our house made coconut curry sauce and mango pieces. Topped off with a sprinkle of golden raisins and scallions. Served over a mound of cilantro-lime rice with a soft pita. \$13

Homemade Chicken Fingers Platter

Served with French fries, cole slaw, and your choice of ranch, BBQ or honey mustard. \$13

Roadhouse Stir-Fry

Oriental vegetables stir-fried in our own special sauce. Served over curried rice. \$12
Add portabella \$3, chicken \$4,
shrimp & pineapple \$5

Asian Orange Chicken

Tender bite size pieces of crispy white meat chicken tossed in our house made Asian orange sauce. Served with rice. \$13

Pot Roast

Just like Mom makes. Tender pot roast served with mashed potatoes, fresh vegetables, house-made beef gravy. \$13

Bell's Battered Shrimp

Eight shrimp dipped in our house made Bell's batter, fried to a golden brown. Served with French fries, and coleslaw. \$16

Lake Perch

Hand-breaded lake perch.
Served with French fries and coleslaw. \$15

Mama's Fishhouse Tacos

Our soft-shelled tacos are topped with jalapeno mango slaw a bit of pico de gallo and cilantro-lime sour cream or **Gringo style if requested.

Your choice of:

The "original" Crispy Fish
Grilled Shrimp
Crispy Banger Shrimp
Cauliflower Bangers

Served with a side of rice, refried beans, homemade guacamole, salsa and chips.

Two \$9 Three \$12

Pad Thai

Asian rice noodles tossed with carrots, bean sprouts, red pepper, chopped garlic, egg and our house-made pad thai sauce. Topped with fresh cilantro and chopped peanuts.

Served with fresh limes and chop sticks. \$12
Add chicken \$4, shrimp \$5

Gourmet Mac & Cheese

Cavatappi pasta with a creamy mix of cheddar, jack and bleu cheese. Topped with bacon, scallions and panko crumbs. Baked to a golden brown. \$11

Add grilled chicken \$4, cajun shrimp \$5, BBQ pork \$4

Grilled Salmon

8 oz. Fillet grilled to flaky perfection, served with a garlic dill sauce.

Served with wild rice and vegetables. \$17

Bell's Battered Cod

Tim's favorite. Fresh cod dipped in our Bell's beer batter.
Served with French fries and coleslaw. \$14

Burrito

A large flour tortilla stuffed with your choice of seasoned ground beef, shredded chicken or pulled pork, refried beans & cheese.

Topped with sauce, cheese and baked.
Served with rice, beans, salsa and sour cream. \$12

DESSERTS

The Big Finish

Ice cream sundae with Chocolate and Caramel sauce topped with candied pecans and whipped cream and a cherry. \$6

The Bombshell

Mackinaw fudge ice cream rolled in crushed Oreo cookies and covered in dipping chocolate. Crazy Good! \$6



Mile High Mint Mud pie

Oreo crust and mint chip ice cream topped with a rich chocolate sauce. \$6



Peanut Butter Pie

A perfect pairing of chocolate and peanut butter. \$6



Eli's NY Cheesecake

Your choice of strawberry or caramel topping. \$6



Snickerdoodle Cobbler

Served warm with vanilla ice cream. \$6



ADULT DESSERTS

Roadhouse Coffee

Bailey's Irish Cream, Kahlua, Grand Marnier with fresh coffee and topped with whipped cream. \$8

Irish Coffee

Coffee, Kahlua and a shot of Irish whiskey. \$8

Mackinac Fudge Slide

Mackinac fudge ice cream blended with Bailey's Irish cream and Kahlua, finished with a drizzle of chocolate syrup and whipped cream. \$8

Thin Mint

Mint chocolate chip ice cream blended with Creme de Menthe liqueur and vodka, served with crushed cookies and whipped cream. \$8



We are always happy to see you at
the University Roadhouse!
But let us make the hours between
3pm & 6pm the HAPPIEST!! Monday - Friday

Happy Hour Drinks

- \$5 Crazy Sangria
- \$5 Jumbo Margarita
- \$5 Roadhouse Punch
- \$4 Craft Pints
- \$3 Well Drinks
- \$5 House Wine
- \$3 Tall Domestic Drafts

Late Night Happy Hour Drinks - Thursday & Sunday

\$ 5 Happy Hour Munchies (3pm - 6pm Mon - Fri)

Buffalo Chicken Dip

Spicy buffalo chicken simmered with a mix of three creamy cheeses. Served with fresh tortilla chips.

Guacamole and Chips

Fresh guacamole served with homemade tortilla chips.

Potato Skins

Potato skins smothered with bacon, cheese, and scallions, then baked to perfection.

Fried Pickles

Hand-breaded pickle spears deep-fried golden brown.

Chips & Queso

The perfect blend of melted cheese. Served with fresh tortilla chips.

Pretzel Bites

Baked bite size pieces of pretzel filled with gooey cheese.

Tater Tots

Fried golden brown and served with a dipping sauce.

All the Bites

Chicken or Cauliflower

Deep fried, and tossed in one of our gourmet sauces.

Coconut Curry, Asian Orange, Buffalo Style (hot or mild), Sweet BBQ, Spicy Garlic.

Draft Beer

Always on Tap

- Bud Light 4.2%
- Miller Lite 4.2%
- Stella Artois 5.2%
- Modelo 4.4%
- Bells Two Hearted 7.0%
- Bells Official 6.4%
- Mich Ultra 4.2%
- Natural Light 4.2%
- Cider Boys 1st Press 5.0%
- Founders All Day IPA 4.7 %
- Deschutes Black Butte Porter 5.2%
- Triple Jam Blake's Hard Cider 6.5%
- BOM - Beer of the Month
- MOM - Mirco Brew of the Month

Ask your server about our rotating beers on tap

Upgrade to a 20oz glass and - Go Big for \$1

Bottled Beer

- Angry Orchard Cider
- Bell's Amber
- Budweiser
- Bud Light
- Bud Light Seltzer
- Coors Light
- Corona
- Corona Premier
- Guinness
- Heineken
- Labatt
- M-43 Can
- Michelob Ultra
- Miller Highlife
- Miller Lite
- PBR Can
- Sam Adams Cherry
- Short's Soft Parade
- Whiteclaw Can
- O'Douls



Wine | \$8.00 glass

- Ménage a Trois Moscato
- Three Thieves Chardonnay
- Seaglass Sauvignon Blanc
- Chateau Souverain Pinot Noir
- The Show Cabernet

