Welcome to the University Roadhouse

The University Roadhouse has been a Campus & Kalamazoo landmark for 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

Roadhouse Signature Martinis

Dirty Girl
Dirty vodka martini with bleu cheese stuffed olives. $7

Roadhouse Rain
Lets make it rain. Raspberry vodka, raspberry schnapps, a bit of sour and a splash of Sierra Mist. $7

White Night
Premium raspberry vodka, triple sec, and lime juice $8

Sneaky Pete
Rye whiskey, coffee liquor, and cream $8

Cheri-O
Premium cherry vodka, cranberry, pineapple, and a splash of Sierra Mist. $8

Bucking Bourbon
Bourbon, and lemon juice topped with champagne. $8

Berry Spritzer
Champagne with a splash of peach, raspberry, and blackberry liquor. $8

Hollywood
Tito’s vodka, chambord, and pineapple juice shaken to perfection. $8

Elderflower
Premium gin, dry vermouth, St. Germaine liqueur, lime juice. $8

Roadie Classics

Roadhouse Sangria
A wonderful blend of wine and fruit juices, with a kick. Red or peach. $7

Spiked Frozen Blueberry Lemonade
You won’t find this at just any lemonade stand! $6

Moscow Mule
Vodka, Barrett’s ginger beer, lime. $8

Dark & Stormy
Meyer’s Dark rum, Barrett’s ginger beer, and lime. $8

Margarita
A great mix of premium tequila, triple sec, lime juice, and sour. $6

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

L.I.T (Long Island Ice Tea)
A 25 year tradition at the Roadhouse. Not your momma’s ice tea. $8

The Old Fashioned
Often cited as the original cocktail. Maker’s Mark with a bit of water along with a fresh orange slice, sugar and a splash of bitters. Garnished with a cherry. $10

Bulleit Rye Old Fashion
Our twist on a classic cocktail. Bulleit Rye Whiskey, a dash of Angustura bitters, a dash of orange bitters, a pinch of sugar served over ice. With a twist of lemon. $12

Basil Hayden Classic Manhattan
Basil Hayden Bourbon Whiskey, sweet vermouth and a splash of bitters. Garnished with 3 Maraschino Cherries. $12

Woodford Rye Manhattan
Woodford Rye Whiskey, Amaro, a dash of Angustura bitters, a dash of orange bitters, stirred with ice, served over ice and with a twist of orange. $12
Mix & Match Starters
Pick any 2  $9

*Ahi Tuna
Lightly blackened and seared to a medium rare, paired with a side of cucumber slaw and asian spiced noodles. Wasabi soy for dipping. $11

Crispy Shrimp Bangers
A mound of crispy fried shrimp tossed with a thai chili aioli. Just awesome. $9

Homemade Chicken Fingers
Served with french fries and your choice of ranch, BBQ or honey mustard. $8

Taquitos
Crispy corn tortilla stuffed with spicy chicken and cheese, sauce for dipping. $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. $7

Queso Dip
The perfect blend of cheese and roasted red and green chile's. Served with fresh corn tortilla chips. $8

Fried Brussel 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

Bleu Cheese Chips
House made potato chips topped with our bleu cheese sauce, bacon and scallions. $7.5

APPETIZERS

BONELESS BITES
Boneless Wings - Shrimp - 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 med)  Sweet BBQ, Spicy Garlic.

Mix & Match Starters
Pick any 2  $9

Crab Rangoons  $8
Cream cheese and crab fried in a wonton wrap.

Potato Skins  $8
Cheese, bacon and scallions.

Fried Pickles  $8
Crispy Tator Tots  $8
Fried Cheese Sticks  $8
Mini Corn Dogs  $8

Haystack Onions  $8
Pretzel Bites  $8
Sweet Potato Fries  $8
**Dressings:**
- Ranch, Bleu Cheese, Italian, Oil & Vinegar
- French, Fuji Apple Vinaigrette, Honey Mustard
- Raspberry Vinaigrette, Raspberry Poppyseed Fat-free
- Roasted Garlic Balsamic Vinaigrette

**Uptown Power Salad**
Baby kale and romaine lettuce mixed with edamame, sunflower seeds, shredded broccoli, cauliflower hearts, golden beets, carrots tossed in our lemon poppyseed dressing and topped with fresh grilled salmon. Full $12 - Half $9

**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 $11 - Half $8

**Warm Roasted Broccoli Salad**
A mix of broccoli, kale, and power veggies tossed in a lemon black pepper vinaigrette and roasted. Topped with pecans, bleu cheese crumbles and finished with a drizzle of balsamic glaze. Full $9 - Half $6
Add grilled chicken $4 or grilled salmon $6

**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 $12 - Half $9

**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 $11 - Half $8

**Warn Roasted Broccoli Salad**
A mix of broccoli, kale, and power veggies tossed in a lemon black pepper vinaigrette and roasted. Topped with pecans, bleu cheese crumbles and finished with a drizzle of balsamic glaze. Full $9 - Half $6
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**West Coast Caesar Salad**
Baby kale and crisp romaine lettuce tossed with shredded parmesan cheese, crispy garlic croutons and our house made caesar dressing garnished with cherry tomatoes and fried caper berries. Full $9 - Half $6
Add chicken $4 or grilled shrimp or salmon $6

**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 $13 - Half $10

**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 $12 - Half $9

**Buffalo Cobb Salad**
A mix of kale and romain topped with crispy bacon, bleu cheese crumbles, hard boiled egg, Chopped celery , grape tomatoes and buffalo fried chicken. Full $13 - Half $10

*Dressings:*
- Ranch, Bleu Cheese, Italian, Oil & Vinegar
- French, Fuji Apple Vinaigrette, Honey Mustard
- Raspberry Vinaigrette, Raspberry Poppyseed Fat-free
- Roasted Garlic Balsamic Vinaigrette

*All half salads are full protein on a half-sized salad*
<table>
<thead>
<tr>
<th>BURGERS</th>
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<tbody>
<tr>
<td>*The American Burger</td>
<td>Only $8.5 Add bacon, cheese, sauteed mushrooms or onions $1.5 each</td>
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<tr>
<td>*Bacon, Egg and Cheese</td>
<td>Served on a toasted bun with mayo. $10.5</td>
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<tr>
<td>*Spinach and Feta Burger</td>
<td>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 diced tomato and red onions. $9</td>
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<tr>
<td>*Dare Ya</td>
<td>Topped with bacon, ham, swiss, cheddar, pepper jack and jalapenos on the side. $12</td>
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<tr>
<td>*Black 'n Bleu</td>
<td>Blackened and topped with aged bleu cheese and bacon. $11</td>
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<tr>
<td>*Georgia Max</td>
<td>Topped with BBQ pulled pork, cheddar cheese, cajun mayo and crisp onion straws. $12</td>
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<tr>
<td>*Kalamazoo Best Burger</td>
<td>Topped with vermont white cheddar and house made bacon jam and garlic aioli. $12</td>
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<tr>
<td>Cheesy Black Bean and Quinoa Burger</td>
<td>Our house made burger combines black beans and quinoa and assorted cheeses with a bit of southwest spices. Grilled and topped with guacamole and fresh pico. Served on a grilled bun with lettuce, tomato, red onions and spicy aioli. $10</td>
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<td>* 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...</td>
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<th>Soups &amp; Specialty Sides</th>
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<tr>
<td>Burrito</td>
<td>A large flour tortilla stuffed with your choice of seasoned ground beef, shredded chicken or pulled pork, refried beans &amp; cheese. Topped with sauce &amp; cheese &amp; baked. Served with rice &amp; beans, salsa &amp; sour cream. $12</td>
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<tr>
<td>Quesadilla</td>
<td>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</td>
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<th>Homemade Soups</th>
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<tr>
<td>Ham and bean, Tomato basil or Chicken Chili</td>
<td>Cup $4 Bowl $5.5</td>
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<tr>
<td>Gourmet Mac &amp; Cheese</td>
<td>$5</td>
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<tr>
<td>Truffle Fries</td>
<td>$4.5</td>
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<tr>
<td>Fried Brussel Sprouts</td>
<td>$6</td>
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<tr>
<td>Fried crispy and tossed with hickory bacon and a balsamic drizzle.</td>
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<tr>
<td>Loaded Tots</td>
<td>$6</td>
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<tr>
<td>Crispy tots topped with cheese, bacon, scallions and a dollop of sour cream.</td>
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**SANDWICHES**

**French Dip**
Thinly sliced slow-cooked roast beef piled high on crispy French bread with sautéed mushrooms and onions, smoked gouda cheese and a bit of our horsey sauce for good measure. Half $8 Full $12

**Pot Roast Stacker**
It’s Back. Slow-roasted pot roast stacked high on toasted Texas Toast with our smashed potatoes and house made beef gravy. Topped with crispy onion straws. $9

**Avocado BLT**
Tender BBQ pulled pork piled high on a toasted bun with cheddar cheese. $10

**Maui Chicken**
Grilled chicken breast topped with grilled pineapple, bacon, and Swiss cheese. Served on a toasted bun with lettuce, tomato and mayo. $8.5

**New York Reuben**
Traditional preparation. Half $7 Full $10

**California Turkey Reuben**
Sourdough bread topped with Turkey, Swiss cheese, coleslaw and thousand island dressing and grilled to perfection. Half $7 Full $10

**Turkey Bacon Swiss**
Our 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, tomato and BBQ ranch. $7 Add grilled chicken $4

**Ranch Fritter Wrap**
Chicken tenders topped with lettuce, tomatoes, cheddar cheese and ranch dressing wrapped in a flour tortilla. $9

**Willy’s BBQ Chicken Wrap**
A warm flour tortilla stuffed with grilled chicken, bacon, cheddar cheese, BBQ sauce, onion straws, lettuce and tomato. $9

**Gyro**
Traditional greek gyro with onion, tomato and a side of tzatziki sauce. $9

**Avocado Toast with Shrimp & Mexican Street Corn**
Grilled Sour Dough 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

**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

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**Crispy Chicken Sandwich**
Boneless breast of chicken Hand-breaded and fried to perfection.

**Club Style**
Lettuce, tomato, bacon, and cheddar. Mayo on the side. $10

**Buffalo Club**
Buffalo spiced chicken, lettuce, tomato, bacon, and bleu cheese crumbles. $11

**Southern Style**
Spicy Breading, diced pickles and spicy ranch $10
Crispy Whitefish
Crispy whitefish
Served over Jambalaya rice. $11

Mango Coconut Curry Chicken
Fresh chicken tossed in seasoned flour, flash fried and sautéed 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 and a soft pita. $13

Roadhouse Stir-Fry
Oriental vegetables stir-fried in our own special sauce. Served over curried rice. $10
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 smashed potatoes, fresh vegetable, house made beef gravy and texas toast. $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. $14

Lake Perch
Hand-breaded lake perch. Served with french fries and coleslaw. $14

Pad Thai
Asian rice noodles tossed with carrots, bean sprouts, red pepper, chapped garlic, egg and our house-made pad thai sauce. Topped with fresh cilantro and chopped nuts. Served with fresh limes and chop sticks. $10
Add chicken $4, shrimp $5

Gourmet Mac & Cheese
Cavatappi pasta with a creamy mix of cheddar, jack and gorgonzola cheeses. Topped with bacon, scallions and panko crumbs. Baked to a golden brown top. $10
Add grilled chicken $4, cajun shrimp $5, BBQ pork $4

Grilled Salmon
Fillet grilled to a flaky perfection, served with a garlic dill sauce. Served with wild rice and veggies. $17

Bell’s Battered Cod
Tim’s favorite. Fresh cod dipped in our Bell’s beer batter. Served with french fries and coleslaw. $13

Homemade Chicken Fingers PLATTER
Served with french fries, cole slaw, texas toast and your choice of ranch, BBQ or honey mustard. $13
DESSERTS

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

Salted Carmel Cheesecake
Served with caramel topping. $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

Keake Coffee
Kahlua, brandy and cream de cacao. $8

Brandy Alexander
A decadent adult dessert, Brandy and creme de cacao liqueur blended with vanilla ice cream and topped with whipped cream. $8

Mackinac Fudge Slide
Mackinac fudge ice cream blended with Bailey’s Irish Cream, 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

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

**Buffalo Chicken Dip**
Spicy buffalo chicken simmered with a mix of three creamy kinds of cheese. 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**
Hand-breaded pickle spears deep-fried golden brown.

**All the Bites**
Chicken, Cauliflower, or Shrimp
Fried to perfection, and tossed in one of our gourmet sauces.
Coconut Curry, Asian Orange, Buffalo Style (hot or mild), Sweet BBQ, Spicy Garlic.

House Wine | $5.50 glass
- Moscato
- Chardonnay
- Cabernet Sauvignon

Wine | $7.50 glass | $31 bottle
- Chateau Ste Michelle Reisling
- Three Pears Pinot Grigio
- Seaglass Sauvignon Blanc
- Newman's Own Chardonnay
- Pomelo Rose
- Jargon Pinot Noir
- Estancia Cabernet Sauvignon
- Dona Paula “Los Cardos” Malbec

Happy Hour Drinks

$5 Crazy Sangria
$5 Jumbo Margarita
$5 Roadhouse Punch

$3 Mixed Drinks
$3 House Wine
$3 Tall Domestic Drafts
$4 Craft Pints

Late Night Happy Hour Drinks
Thurs & Sunday

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

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Half off bottles of wine every Wednesday