

UNIVERSITY ROADHOUSE

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

Cherri-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 liquor, 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. Makers 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 Angostura 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 Angostura bitters, a dash of orange bitters, stirred with ice, served over ice and with a twist of orange. \$12



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

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.

*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

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

Haystack Onions \$8

Crispy Tator Tots \$8

Pretzel Bites \$8

Fried Cheese Sticks \$8

Sweet Potato Fries \$8

Mini Corn Dogs \$8

SALADS

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

West Coast Caesar Salad

Baby kale and crisp romaine lettuce tossed with shredded parmesian 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 add 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

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

Dressings:

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

Side Salads

House Salad \$4 Caesar \$4.5

Bleu Cheese & Candied Pecan Salad

Chopped style salad with shredded carrots, red cabbage, candied pecans, toasted crunchies and bleu cheese crumbles tossed in our fuji apple dressing \$5

Mix Green Salad

Mixed greens tossed with our balsamic dressing and topped with feta cheese and dried cranberries \$5

BURGERS

*The American Burger

Only \$8.5 Add bacon, cheese, sauteed mushrooms or onions \$1.5 each

*Bacon, Egg and Cheese

Served on a toasted bun with mayo. \$10.5

*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 diced tomato and red onions. \$9

*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 crisp onion straws. \$12

*Kalamazoo Best Burger

Topped with vermont white cheddar and house made bacon jam and garlic aioli. \$12

Cheesy Black Bean and Quinoa Burger

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 aoli. \$10

* 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....

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 & baked.

Served with rice & beans, salsa & sour cream. \$12

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

Soups & Specialty Sides

Homemade Soups

Ham and bean, Tomato basil or Chicken Chili

Cup \$4 Bowl \$5.5

Gourmet Mac & Cheese \$5

Truffle Fries \$4.5

Fried Brussel Sprouts \$6

Fried crispy and tossed with hickory bacon and a balsamic drizzle.

Loaded Tots \$6

Crispy tots topped with cheese bacon, scallions and a dollop of sour cream.

SANDWICHES

French Dip

Thinly sliced slow cooked roast beef piled high on crispy French bread with sauteed 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

Toasted 9 grain wheat bread piled high with mixed greens, fresh tomato, smoked bacon, herbed mayo, sliced avocado and crispy onion straws. \$10

BBQ Pulled Pork

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

*Salmon BLT

Grilled salmon, bacon, mixed greens and tomatoes. Served on three-cheese focaccia with pesto mayo. \$11

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

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

ENTREES

Crispy Whitefish

Crispy whitefish

Served over Jambalaya rice. \$11

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 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, chopped 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

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:

Crispy Fish

Slow Roasted Pulled Pork

Spicy Pulled Chicken

Grilled Shrimp

Crispy Banger Shrimp

Seasoned Ground Beef (Gringo Only)

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

Two \$9 Three \$12

**Gringo style - with lettuce, tomato & cheese

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

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)

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

Bite size pieces of pretzel filled with gooey cheese, then baked to perfection.

Tater Tots

Fried golden brown and served with a dipping sauce.

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

Half off bottles of wine every
Wednesday

