

ReZervoir

LOUNGE

Cajun Fritters - Andouille, cheddar and green onion infused potato croquettes, with sriracha ranch. Solo (3) 7~
Shared (7) 13~

Cajun Candied Bacon - A house made sweet and spicy treat. (5) 8~
(9) 13~

Spinach Dip - Served with parmesan dusted flour tortilla chips. Corn chips available. 13~

Stuffed Portabellas - Mushroom caps stuffed with tomato, corn, onion, cilantro and plant based sausage, blended in rice and oven baked. 10~
Add bacon 3~ Cheese 2~

Bourbon Street Nachos - Rez flour tortilla chips layered w/ Creole queso cheese, Cajun crawfish tails, red peppers, applewood bacon, chipotle crema, and pico. 16~

Sub our House Brisket 16~

Wings - 10 wings fried and tossed w/ either Creole dry rub, citrus bourbon bbq, mango habanero or our Rez sauce. 16~

Cauliflower Wings - a hefty serving of flash fried florets. Tossed with a Creole dry rub and served with Rez sauce. 12~

Chorizo Dip - Spicy chorizo cheese dip w/ caramelized onions and flour tortilla chips. 14~
We can substitute fresh veggies for chips. 16~

Hummus - House made hummus served with both flour tortilla chips and a variety of fresh vegetables. Ask your server for this weeks flavor profile. 12~

Shrimp Skewers - Cajun seasoned shrimp with onion and peppers. 2 skewers 2 shrimp each. 12~

Make it an entrée, 3 skewers served with rice and a Maison side salad. 18~

REZERVOIR

*Offers a limited selection of new Entrée's
Thursday thru Saturdays while quantities last.
Ask your server for options.*

Book your next party or event at the Rez!

For information contact Brett.

Email: Info@rezlounge.com or call 616 451-0010

We offer gluten free bread for most of our menu options. ReZervoir is not a "gluten free" facility. Please inform your server of any food allergies. Consuming raw or under cooked proteins can lead to food born illness.

Handhelds

Most come with chips and have a gluten free option.

Substitute Fries \$3, Sweet potato fries \$4, Cajun fritters \$4, cup of Gumbo or Red beans & Rice \$6

The Classic - American cheese, lettuce, tomato, pickle, and red onion on Brioche.

14~

Bleu Bayou - Bleu cheese, applewood smoked bacon, haystack onions, chipotle mayo, tomato on a Brioche.

15.5~

The Olive - Green olives, applewood smoked bacon, Swiss cheese, olive aioli, lettuce, and tomato on Brioche.

14.5~

Papa Shango - chorizo & beef patty with Havarti, applewood bacon, jalapenos, citrus bourbon bbq sauce, haystack onions, lettuce, tomato on toasted Brioche.

16~

Blackened Chicken - Grilled chicken, pepper jack, applewood smoked bacon, avocado spread, chipotle mayo, lettuce, and pico de gallo on Brioche.

14.5~

Muffuletta - House made giardiniera tossed with diced green and black olives, marinated in a roasted garlic olive oil. Sliced Capicola, ham, pepperoni and provolone cheese.

\$14.5~

Shrimp Po-Boy - Cajun fried shrimp, lettuce & tomato with bistro sauce.

15~

Avocado Cajun Club - Turkey, lettuce, tomato, Cajun candied bacon, provolone w/ avocado and chipotle aioli on toasted English muffin bread.

15~

Low Country Tacos - Cajun fried shrimp tacos in grilled flour tortillas, crunchy Asian slaw, drizzled with sweet chili crema, topped with red pepper dubois and slivered scallions.

2 for 11.5~ 3 for 16.5~

Da' Gov - Braised brisket, creamy slaw, haystack onions, Havarti cheese top with house made remoulade on a garlic butter toasted bun.

\$15~

The Porky - Braised pork shoulder, tangy Carolina BBQ, creamy slaw, slice jalapenos and our Cajun candied bacon on a toasted brioche bun.

\$15~

Candied Cajun BLT - A sweet & spicy delight on toasted English muffin bread.

14.5~

Maison

House salad, romaine mix

Small 6~ - Large 8~

Caesar

Traditional Caesar with Applewood bacon

Small 7~ - Large 9~

Red beans and Rice

Louisiana staple with Andouille sausage

Cup 6~ - Bowl 16~

Gumbo

A traditional NOLA stew with Andouille sausage and chicken served over rice.

Cup 6~ - Bowl 16~

Braised Brisket stew

House made rich and savory stew with vegetables and mashed potatoes.

Bowl 17~

For your Indulgence

Chocolate Toffee Mousse Cake

7~ slice

House Specialties

Jambalaya - A Rezervoir Signature dish!
Andouille sausage and chicken sautéed with Cajun spices, vegetables, rice, and a touch of Michigan craft beer. Served with cornbread drizzled in honey butter.

16~

Add shrimp 6~

Vegan Jambalaya - Our vegan jambalaya is bursting with flavor! Plant based spicy sausage, Creole seasoning, vegetables, rice and a touch of beer.

14~

Creole Fettuccini - Fettuccini pasta tossed in our house made Cajun alfredo sauce, a dash of diced tomatoes, served with garlic toast.

14~

Add-ons Blackened chicken 5~

Blackened shrimp 6~

Broccoli 2~

E'touffee - A spicy Cajun crawdaddy and vegetable stew served over rice.

18~

Michigan Beer Mac & Cheese - Cavatappi pasta smothered in Michigan craft beer cheese. Topped with toasted bread crumbs and served with garlic bread. Plenty of protein options for ya!

Plain 10~

Queso 12~

Veggie 13~

Shrimp or Crawfish tails 15~

Pulled pork 15~

Brisket 16~

Red Beans and Rice - A bayou staple! Red beans slow cooked with andouille sausage, ham, bacon, and vegetables, in our hearty dark rue Creole sauce. Served over rice, with cornbread drizzled in honey butter.

15~

The Henhouse - A fan favorite here at the Rez! Hand battered chicken tenderloins, deep fried and dusted with Rez seasoning, served atop a bowl of fries with sriracha ranch. Sub Cajun fritters for \$3

14~

Specialty Pizzas

Our pizza dough and sauce are made from scratch using Michigan craft beer.

The Saz - Large house sliced pepperoni, Italian sausage, ham, bacon, and a sprinkle of oregano.

10" - 13~ 16" - 23~

Voodoo Chicken - Sweet Baby Ray's BBQ sauce, mozzarella, smoked provolone, chicken, bacon, red onion, tomato.

10" - 13~ 16" - 23~

Pesto Chicken - House made basil pesto, smoked provolone, mozzarella, chicken, artichoke, red onion, tomato & spinach.

10" - 15~ 16" - 25~

The Works - large, house sliced pepperoni, Italian sausage, bacon, ham, portabella, green pepper, onion, black olive & green olive.

10" - 15~ 16" - 25~

Margherita - Mozzarella, smoked provolone, tomato, red onion, garlic, pesto & balsamic stout glaze.

10" - 15~ 16" - 25~

Spicy Hawaiian - Pulled pork, pineapple, bacon, banana peppers, jalapeno & Cajun seasoned crust.

10" - 13~ 16" - 23~

TOPPINGS

Cheddar Jack - Smoked provolone - Pepperoni - Italian sausage - Andouille - Ham - pulled pork - Bacon - Chicken - red onion - Artichoke - Green peppers - Portabella mushrooms - Banana peppers - red peppers - Black olives - Green olives - Jalapenos - Pineapple - Tomato

SAUCES

House garlic butter - Rez hot sauce - Sweet Baby Ray's (+ \$1.25) - House marinara - Olive oil - Pesto (+ \$1.25)

Personalized Pizzas

10 inch 9~ + \$1.25 per topping

16 inch 15~ + \$3.00 per topping

Gluten Free crust available (add \$2)

Cheesy Breadsticks - Mozzarella, garlic butter and Italian seasoning. Small 6~ Large 9~