

Sharables

Sliders— choose either brisket or pork

Brisket— beer braised brisket, smoked mozzarella, bistro sauce, onion tanglers

Pork— creole braised pork, citrus bourbon BBQ sauce, charred jalapeno pineapple slaw

2 for 6~ 4 for 10~

Cajun Fritters— Andouille, cheddar, and green onion infused potato croquettes, served with sriracha ranch
Solo (4) 5.25 Shared (8) 10~

Spinach Dip— warm blend of spinach, artichokes, parmesan, and cream cheese. Served with parmesan dusted flour and spinach tortilla chips. Corn chips may be substituted on request 8~

Chorizo Queso Dip— spicy chorizo cheese dip with caramelized onions. Served with tortilla chips. 8~

Fried Green Tomatoes— fresh green tomatoes, sliced thick and hand battered. Served with chipotle aioli 7.50

Loaded Wedges— seasoned potato wedges, cheddar jack, bacon, green onions, served with IPA sour cream 9~

Hummus— roasted red pepper and garlic hummus, served with carrots, cucumbers, celery sticks, and fresh baked pita bread 7.75

Rezervoir Skewer— marinated and char grilled,
Vegetable 3~
Chicken 3.75~
Shrimp 4.50

Brisket Nachos— smoked provolone, cheddar jack, braised brisket, lettuce, tomato, onion and jalapeno. Served with Pico de Gallo and IPA sour cream 11~

Quesadilla—roasted onion, green pepper, jalapeno, cheddar jack, quesadilla sauce. Served with pale ale sour cream and Pico de Gallo. 9~

Add chicken, pork, or brisket 3~

Cajun Candied Bacon 4 for 5~ 8 for 9~

Cajun Wings— 8 jumbo wings, fried and tossed with choice of house Cajun seasoning, Rez wing sauce, citrus bourbon BBQ sauce, or spicy honey sauce 10~

House Specialties

Jambalaya— Rezervoir's Signature! Andouille sausage, chicken, red and green pepper, onion, celery, tomato, and rice with Cajun spices. Served with cornbread. Prepared to order. Vegan option available. 12~
Add Shrimp 4~

Michigan Beer Mac & Cheese— sautéed Cajun corn, andouille, bacon, and Cavatappi with Michigan craft beer cheese. Topped with seasoned bread crumbs. Served with garlic bread. 13~

Red Beans and Rice— A bayou staple: red beans simmered with andouille sausage, smoked ham, bacon, red and green pepper, onion, celery, and spices. Served over rice with cornbread. 10~

The Henhouse— fresh chicken tenderloins sliced thin and hand battered in house breading. Served with fries and sriracha ranch or honey mustard. 11~

Soup and Salad

Add Blackened Chicken 3~ **Add Grilled Chicken** 3~ **Add (4) Marinated Grilled Shrimp** 4~

Maison— romaine lettuce mix, tomato, cucumber, red onion, croutons, cheddar jack

Small 7~ Large 9~

Caesar— Romaine, parmesan Reggiano, tomato, croutons, Applewood smoked bacon, Caesar dressing

Small 9~ Large 11~

Cajun Corn Salad— kale, romaine, red onion, grape tomato, maque choux, served with Avocado Lime Vinaigrette

Small 7.50 Large 10~

Dressings: Ranch, Sriracha Ranch, Caesar, Avocado Lime Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard

Soup of the Day

Cup 4~ Bowl 7~

Gumbo— Traditional New Orleans stew with Andouille sausage and chicken, served over rice

Cup 4~ Bowl 7~

Entrees

All entrees served with soup or side salad.

Creole Fettuccine — fresh fettucine in house made Cajun alfredo sauce. Served with garlic bread. 12~	Rezervoir Skewers — marinated and char grilled, served with Spanish rice.
Add blackened chicken 14~	3 Vegetable Skewers 12~
Add blackened shrimp 16~	3 Chicken and 1 Vegetable Skewer 14~
Chicken Mascarpone — grilled chicken, Applewood smoked bacon, garlic, shallots, grape tomatoes, spinach, and Cavatappi in a white wine mascarpone sauce with a hint of lemon. Served with garlic bread. 14~	3 Shrimp and 1 Vegetable Skewer 16~
Ribeye — 12 oz. grilled USDA choice angus ribeye, topped with garlic butter and fried onions. Served with Rez potatoes and broccoli. 22~	Fish and Chips — Michigan craft beer battered Cod with fries, house tartar sauce, and lemon. 16~
	Blackened Salmon — served with Spanish rice, broccoli, and sweet jalapeno cream sauce 16~
	Sausage and Peppers — grilled andouille sausage, green peppers, and onions, served with Rez potatoes and broccoli. 15~

Sandwiches and Burgers

Our sandwiches are served on fresh Schnitz bakery bread with house made potato chips

Substitute Fries 1~ Parmesan Potato Wedges 2~ Sweet Potato Fries 2~ Cajun Fritters 3~

The Classic — 1/2 pound angus steak burger, American cheese, lettuce, tomato, pickle, red onion, 9.50	Shrimp Po-Boy — flash fried shrimp, French roll, lettuce, tomato, house remoulade 12~
Blue Bayou — 1/2 pound angus steak burger, bleu cheese, Applewood smoked bacon, haystack onions, chipotle mayonnaise, lettuce, tomato 11~	Fish Po-Boy — beer battered cod, lettuce, tomato, house remoulade 12~
Olive Burger — 1/2 pound angus steak burger, green olives, Applewood smoked bacon, Swiss cheese, olive aioli, lettuce, tomato 11~	Lieutenant Governor — beer braised beef brisket, haystack onions, and bistro sauce on Cajun seasoned sourdough 11~
Chipotle Burger — 1/2 pound angus steak burger, chipotle puree, American cheese, grilled jalapenos, haystack onions, chipotle mayonnaise, lettuce, tomato 11~	Cajun BLT — Cajun candied bacon, lettuce, tomato, mayonnaise on sourdough 10~
Bourbon Street Burger — 1/2 pound angus steak burger, bourbon citrus BBQ pork, Cajun candied bacon, fried onions, and charred jalapeno pineapple slaw 13.50	Rez Cuban — creole pulled pork, ham, swiss, Applewood smoked bacon, grain mustard, and pickles, served on a French roll 12~
Blackened Chicken — blackened chicken, pepper jack cheese, Applewood smoked bacon, avocado spread, chipotle mayo, lettuce, Pico de Gallo on a Kaiser roll 11~	The Traditional — citrus bourbon BBQ pulled pork, pickles, and charred jalapeno pineapple slaw 11~
Veggie Po-Boy — sautéed Portabella, onion, green and red peppers and garlic topped with provolone cheese, spinach, tomato, and pesto aioli. Served on a French roll. 10~	Jalapeno Ham and Cheese — sliced ham, American, cheddar jack, pickled jalapenos, grilled red onion, and sweet jalapeno jam, served on sourdough 10~
	Buffalo Chicken —fried chicken, Rez buffalo sauce, swiss, red onion, tomato, lettuce 11~

Sides

House made Chips 2~	Corn Bread 2~
French Fries 3~	Red Beans and Rice 4~
Sweet Potato Fries 4~	Steamed Broccoli 3~
Parmesan Potato Wedges 4~	Spanish Rice 2~
Haystack Onions 3~	Rez Potatoes 3~
Garlic Bread 3~	

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Specialty Pizzas

Our pizza dough is made in house using Michigan craft beer

The Saz—thick cut pepperoni, Italian sausage, ham, bacon, sprinkled with oregano

10" - 10~ 14" - 15~ 18" - 20~

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

10" - 10~ 14" - 15~ 18" - 20~

Pesto Chicken— house made basil pesto, smoked provolone, mozzarella, chicken, artichoke, red onion, tomato, spinach

10" - 12~ 14" - 17~ 18" - 22~

Veggie Medley— portabella, onion, green pepper, black olives, green olives, banana pepper, broccoli, tomato

10" - 10~ 14" - 15~ 18" - 20~

The Works—thick cut pepperoni, Italian sausage, bacon, ham, portabella, green pepper, onion, black olive, green olive

10" - 12~ 14" - 17~ 18" - 22~

Margherita— mozzarella, smoked provolone, tomato, red onion, garlic, pesto, balsamic stout glaze

10" - 10~ 14" - 15~ 18" - 20~

Spicy Hawaiian— ham, pineapple, bacon, banana peppers, jalapeno, Cajun seasoned crust

10" - 10~ 14" - 15~ 18" - 20~

Chicken Alfredo— house alfredo, chicken, broccoli, smoked provolone, roasted red peppers

10" - 12~ 14" - 17~ 18" - 22~

Create Your Own Pizza

10 inch cheese 8~ each topping 1.25

14 inch cheese 11~ each topping 1.75

18 inch cheese 16~ each topping 2.25

Substitute Gluten Free 10" Crust add 2~

Breadsticks— mozzarella, house garlic butter, Italian seasoning

Small 8~ Large 10~

Sauces: house garlic butter, Sweet Baby Ray's BBQ, marinara, olive oil, pesto (add 1~)

Toppings: cheddar jack, smoked provolone, pepperoni, Italian sausage, Andouille, ham, bacon, chicken, brisket, candied bacon (add 1~), onion, red onion, green pepper, portabella, artichoke, banana peppers, black olives, broccoli, green olives, jalapenos, pineapple, roasted red peppers, tomato

Craft Beer Can List

White Claw Black Cherry Hard Seltzer 12oz. 4~

White Claw Natural Lime Hard Seltzer 12oz. 4~

White Claw Grapefruit Hard Seltzer 12oz. 4~

White Claw Mango Hard Seltzer 12oz. 4~

Vander Mill Blue Gold Cider 16oz. 5~

Right Brain CEO Stout 16oz. 5~

Odd Side Ales Bean Flicker Blonde 12oz. 4~

Brewery Vivant Farm Hand Saison 16oz. 5~

Pigeon Hill OCP Brown Ale 12oz. 4~

Oskar Blues Old Chub Scotch Ale 12oz. 4~

New Belgium Fat Tire Amber 12oz. 4~

Founders All Day IPA 19oz 5~

Bell's Two Hearted Ale IPA 16oz. 5~

Arcadia Sky High Rye 12oz. 4~

Founders Solid Gold 12oz. 3.5

Sauguatumuck Blueberry Lemonade 12oz. 4~

Red Stripe 16oz. 2.5

Uncle John's Hard Apple Cider 16oz. 5~

Avery White Rascal 12oz. 4~

Non-Alcoholic Beverages 2~

Sprite, Coke, Diet Coke, Dr. Pepper, Minute Maid Lemonade, Unsweetened Tea

Pineapple, Grapefruit, Orange, or Tomato Juice