

Brunch Features

Buttermilk Chicken and Waffles— fried boneless chicken breast, waffle, candied bacon, peppered sausage gravy, cheddar jack cheese, pickled jalapeno 14~	peppers, onions, spinach, chipotle mayo, 8~
Grilled Shrimp Benny— grilled shrimp, fried green tomato, poached egg, chorizo creole sauce, cheesy grit cake. Served with Rez potatoes 14~	Walk of Shame— brisket, onion, pepper and potato hash, topped with two eggs, chorizo queso, fresh tomato, pickled jalapeno 12~
2+2—2 eggs any style, choice of sausage, ham or bacon. Served with cornbread or buttermilk biscuit. 8~	Steak and Eggs—12 oz. Ribeye, 2 eggs any style, Rez potatoes. 20~
Breakfast Burrito— eggs, potatoes, green and red	Sausage and Peppers— grilled andouille sausage, green peppers, and onions, served with Rez potatoes. 10~
	Biscuits and Gravy—2 buttermilk biscuits, served with

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	Lieutenant Governor— beer braised beef brisket, haystack onions, and bistro sauce on Cajun seasoned sourdough 11~
Blue Bayou— 1/2 pound angus steak burger, bleu cheese, Applewood smoked bacon, haystack onions, chipotle mayonnaise, lettuce, tomato 11~	Cajun BELT— Cajun candied bacon, fried egg, lettuce, fried green tomato, chipotle aioli on toasted sourdough 11~
Olive Burger— 1/2 pound angus steak burger, green olives, Applewood smoked bacon, Swiss cheese, olive aioli, lettuce, tomato 11~	Rez Cuban— Creole pulled pork, ham, swiss, Applewood smoked bacon, grain mustard, and pickles, served on a French roll 12~
Chipotle Burger— 1/2 pound angus steak burger, chipotle puree, American cheese, grilled jalapenos, haystack onions, chipotle mayonnaise, lettuce, tomato 11~	Jalapeno Ham and Cheese— sliced ham, American, cheddar jack, pickled jalapenos, grilled red onion, and sweet jalapeno jam, served on sourdough 10~
Sausage Biscuits—2 biscuits, sausage patties, fried eggs, American cheese 10~	

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

A la Carte

House made Chips 2~	Sausage Patty (2) 3~
French Fries 3~	Bacon (3) 3~
Sweet Potato Fries 4~	Ham Steak 3~
Parmesan Potato Wedges 4~	1 Egg, any style 2~
Corn Bread 2~	Biscuit 1~
	With Gravy 4~

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

Milk