

ReZervoir LOUNGE

An Independent Locally owned dream, established 2005

*1418 Plainfield ave.
Grand Rapids, MI 49505
616 451-0010*

*Check us out at
REZLOUNGE.COM
To book a party or event
Email us
Info@rezLounge.com*

Sharables

Cajun Fritters - A Rez specialty! Andouille, cheddar, and green onion infused potato croquettes, served with sriracha ranch.

Solo (4) 7~

Shared (8) 12~

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.

12~

Chorizo dip - Spicy chorizo cheese dip with caramelized onions. Served with tortilla chips.

13~

Cajun Candied Bacon - A spicy sweet treat, made in house.

(4) 5.25

(8) 9~

Cajun Wings - 10 wings fried and tossed with either Creole (dry rub) seasoning or our Rez wing sauce.

14~

Sliders - the "I'm between meals" snack. 1/4 lb beef patties with pickle, caramelized onion, white American cheese and ketchup.

(2) 6~

(4) 10~

Deep fried Cauliflower - You can tell mom you had a vegetable! Served with Rez bistro dipping sauce.

10~

Deep Fried Brussels Sprouts - A bowl of sprouts, salted, peppered, splashed w/ malt and red wine vinegar dusted w/ parmesan and a bit o' bacon.

8~

Burgers & Handhelds

(Vegan patties available)

All served with house made potato chips. You can substitute the following

Fries 1~

Sweet potato fries 2~

Cajun Fritters 3~

Brussels sprouts 3~

The Classic - American cheese, lettuce, tomato, pickle, and red onion on a Kaiser roll.

13~

Blue Bayou - Bleu cheese, applewood smoked bacon, haystack onions, chipotle mayonnaise, tomato on a Kaiser roll.

15~

The Olive - Green olives, applewood smoked bacon, swiss cheese, olive aioli, lettuce, and tomato on a Kaiser roll.

14~

Blackened chicken - Grilled chicken, pepper jack cheese, applewood smoked bacon, avocado spread, chipotle mayo, lettuce, and pico de gallo on a Kaiser roll.

13~

Candied Cajun BLT - Our candied bacon with lettuce, tomato and mayo on Creole seasoned toast. A sweet & spicy delight for the bacon lover.

14~

The Reuben - Slow cooked pulled corned beef on marble rye, swiss, sauerkraut & 1000 Isle.

12~

Pulled Pork Po-Boy - Slow cooked pulled pork with provolone and our signature sauce.

12~

Shrimp Po-Boy - Flash fried shrimp bedded in lettuce, tomato, our house remoulade and nestled in a French roll.

12~

Veggie Po-Boy - Deep fried cauliflower in a bed of lettuce with onion, tomato and cucumber topped with Rez bistro sauce.

11~

The Italian - Ham, pepperoni, prosciutto, green olives, red onions & tomato w/ our house pizza sauce or mayo and Italian dressing. Served hot from our pizza oven.

13~

Big Bad Wolf - It's a monster! Pulled pork, sliced ham, candied bacon served on Creole seasoned bun with Rez bistro sauce.

14~

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

Specialties

Jambalaya - Rezervoir's Signature dish! Andouille sausage and chicken sautéed with Cajun spices, vegetables, rice, and a touch of Michigan craft beer. Served with cornbread drizzled in buttery honey. 15~

Add shrimp 6~

Vegan Jambalaya - Our new vegan jambalaya is bursting with flavor! Made with Nutcase Vegan spicy Italian sausage made in Grand Rapids. So good, even a meat eater would love it!

15~

The Henhouse - A hot item here at The Rez! Hand battered chicken tenderloins, deep fried and sprinkled with Rez seasoning, served atop a bowl of fries with sriracha ranch. 13~

Michigan Beer Mac & Cheese - Pulled pork and chorizo, with Michigan craft beer cheese and Cavatappi pasta. Topped with toasted bread crumbs and served with garlic bread. Add broccoli for \$2 14~

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 buttery honey. 13~

Fish & Fritters - Flaky Perch hand breaded, deep fried and served with our Cajun Fritters. You can substitute fries or sweet potato fries if you like. Tartar sauce, Creole aioli or sriracha ranch for dipping. 13~

Creole Fettuccini - Fettuccini pasta tossed in our house made Cajun alfredo sauce, a dash of diced tomatoes, served with garlic toast. 13~

Add ons Blackened chicken 4~

Blackened shrimp 6~

Broccoli 2~

Cajun Lasagna - Our house made Cajun alfredo sauce in a layered pasta with veggies, Andouille and chicken. Baked to perfection, served with broccoli & garlic toast. 14~

Sides

Bowl of fries 5~

Cornbread w/ butter honey 3~

House salad 4~

Sweet potato fries 6~

Red beans & rice 3~

Caesar salad 5~

Garlic bread 2~

Broccoli 3~

Brussels sprouts 5~

DESSERT - our **Cinnamon Bun** is a gooey secret recipe baked to order and dripping in cream cheese frosting served in a skillet. Enough for two (unless you're greedy)

6~

Soup and Salad

Maison (house salad) - Romaine lettuce mix, tomato, red onion, cucumber, croutons and cheddar jack.

Small \$6

Large \$8

Caesar - Romaine, parmesan, tomato, croutons, applewood smoked bacon & Caesar dressing

Small \$7

Large \$8.50

Extras

Blackened or grilled chicken \$6

Sauteed shrimp \$6

Gumbo - Traditional New Orleans stew with Andouille sausage and chicken served over rice.

Cup \$4

Bowl \$7

Ask Server for seasonal options.

Specialty Pizzas

Our pizza dough is made from scratch using Michigan craft beer.

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

10" - 11~ 14" - 20~ 18" - 25~

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

10" - 11~ 14" - 20~ 18" - 25~

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

10" - 13~ 14" - 23~ 18" - 28~

Veggie Medley - Portabella, onion, green pepper, black olives, green olives, banana pepper, broccoli & tomato.

10" - 11~ 14" - 23~ 18" - 25~

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

10" - 13~ 14" - 22~ 18" - 27~

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

10" - 13~ 14" - 21~ 18" - 26~

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

10" - 10~ 14" - 16~ 18" - 22~

Boss's Favorite - A double pepperoni and Portabella pizza.

10" - 11~ 14" - 16~ 18" - 23~

CREATE YOUR OWN

All start with crust, cheese and sauce!

10 inch 9~ + \$1.25 per topping

14 inch 15~ + \$2.00 per topping

18 inch 19~ + \$3.00 per topping

Gluten Free crust available (add \$2)

Cheesy Breadsticks - Mozzarella, garlic butter and Italian seasoning.

Small 6~

Large 9~

Regular Breadsticks

Small 5~

Large 8~

TOPPINGS

Cheddar Jack - Smoked provolone - Pepperoni - Italian sausage - Andouille - Ham - pulled pork - Bacon

Chicken - Onion - red onion - Green peppers - Portabella mushrooms - Artichoke - Banana peppers

Black olives - Green olives - Jalapenos - Pineapple - Roasted red peppers - Tomato

SAUCES

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

Standard 8 drafts

OG Weissbier - Locals Light - Rogue River Brown - Flannel Mouth Cider

Two hearted - Widow Maker - Fat Tire Amber - Guinness

Personal kegs

Budweiser

Truly - Strawberry Lemonade

Rogue Dead Guy Ale

High Life

Truly - Wild Berry

All Day IPA

Miller Lite

White Claw - Mango

Solid Gold Lager

Coors Light

White Claw - Black Cherry

Black Label

Mich Ultra

High Noon - Peach

Upside Dawn (na)

High Noon - Pineapple