

### Cajun Fritters

Andouille, cheddar and green onion infused potato croquettes, served 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 may be substituted

13~

### Bourbon Street Nachos

Rez flour tortilla chips layered w/ Creole queso cheese, Cajun crawfish tails, red peppers, applewood bacon, chipotle crema, and pico. 13~

**Sub our House Brisket** 16~

### Wings

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

### Chorizo Dip

Spicy chorizo cheese dip with caramelized onions and flour tortilla chips

14~

**The Classic** - American cheese, lettuce, tomato, pickle, and red onion on Brioche. 14~

**Bleu Bayou** - Bleu cheese, applewood smoked bacon, haystack onions, chipotle mayonnaise,

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** - House made 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 cheese, applewood smoked bacon, avocado spread, chipotle mayo, lettuce, and pico de gallo on Brioche. 13.5~

**Maison** - Romaine lettuce mix, tomato, red onion, cucumber croutons and cheddar jack cheese.

Side 6~      Large 8~

**Caesar** - Romain, parmesan, tomato, croutons, applewood smoked bacon and Caesar dressing.

Side 7~      Large 9~

**Candied Cajun BLT** - A sweet and spicy delight on toasted English muffin bread. 14.5~

**Po-Boys :**      **Shrimp** - Cajun fried, lettuce, tomato with bistro sauce. 13~

**Avocado Cajun Club** - Turkey, lettuce, tomato, Cajun candied bacon, provolone with avocado and chipotle aioli on toasted English muffin bread. 13~

**Low Country Tacos** - 2 fried Cajun shrimp tacos in grilled flour tortillas, crunchy Asian slaw, drizzled with sweet chili crema, topped with red pepper dubeois and slivered scallions. 11.5~

**The Henhouse** - Hand battered chicken tenderloins, deep fried and dusted with Rez seasoning, served atop a bowl of fries with sriracha ranch. \$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 honey butter. 15~

**Gumbo** - A traditional New Orleans stew with Andouille sausage and chicken served over rice. Cup 5~      Bowl 8~

## 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~

**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~

### CREATE YOUR OWN

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)

### Sweet 16 drafts

OG Weissbier - Locals Light - Birdwalker Blonde - Flannel Mouth Cider - Dogfish Head 60 Min IPA

Two hearted - Widow Maker - Fat Tire Amber - Guinness - Harp - Dream Seeker - Reds Rye IPA

Hoegaarden Belgian Whitt - Black Butte Porter - Bellaire Brown - Milkshake Stout

**Rezervoir has 8 additional rotating drafts, check the beer board or ask your server for details**

White Claw - Mango

Budweiser

Rogue Dead Guy Ale

White Claw - Black Cherry

Bud Light

All Day IPA

High Noon - Peach

High Life

Solid Gold Lager

High Noon - Pineapple

Miller Lite

Black Label

Ore Dock - Blackberry

Coors Light

Regatta - ginger beer

Ore Dock - Lemon Lime

Mich Ultra

Upside Dawn (NA)

Ore Dock - Peach

Oddside - POG (gf)(sf)

Chardonnay, Pinot Grigio, Riesling, Merlot and Cabernet

7~ glass