

ReZervoir

LOUNGE

STARTERS

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~

PIZZA SPECIAL

10" with 3 toppings

11~

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.

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 - 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 with 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 dubs 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