

APPETIZERS

BRUSCHETTA • \$9.00

Toasted French bread topped with tomato, garlic, and basil.

PRETZEL & CHEESE SOUP • \$8.00

Soft pretzel from Hodge Podge bakery, served with Revel Rouser beer cheese dipping sauce.

ALL THE MEATS • \$12.75

Smoked ham, pepperoni, salami, bacon, sausage, green pepper, red onion, Italian dressing, and provolone on a toasted half sub bun cut into bite-size pieces for sharing.

SALADS

Served with your choice of dressing: Ranch, French, Italian, Thousand Island

CHEF SALAD • \$11.25

Lettuce, tomato, ham, turkey, cheddar, and Swiss.

VEGETARIAN/VEGAN SALAD • \$10.55

Lettuce, tomato, mushroom, red onion, cucumber, and green pepper with cheddar or vegan Daiya cheese.

PULLED PORK SALAD • \$11.25

Lettuce, onion, tomato, jalapeno, house-smoked pulled pork*, provolone, and Orange Julius BBQ sauce*.

SOUPS

CHILI • \$5.00

Made with Foundry Slag, 'Murican Brown Rye, or whatever's on tap!

REVEL ROUSER BEER CHEESE SOUP • \$5

SIDES

GREAT LAKES KETTLE CHIPS • \$2.00

COLESLAW • \$2.00

POTATO SALAD • \$2.00

BEVERAGES

21 oz. FOUNTAIN DRINKS • \$2.50 EACH

Coke, Diet Coke, Root Beer, Sprite, Mello Yello, Lemonade.

HANDHELDS

Served with coleslaw and Great Lakes Kettle Chips

THE PORKER • \$12.65

Ham, house-smoked pulled pork*, bacon, red onion, and house-made BBQ jalapenos on a 7-inch sub bun.

JUMPIN' JOE • \$9.00

House-made sloppy joes on a brioche bun with cheddar cheese & onion.

PORK BBQ SANDWICH • \$12.25

House-smoked pulled pork with Orange Julius BBQ sauce* on a brioche bun.

1/4 LB CHILI DOG • \$9.00

All-beef hot dog topped with house-made chili, cheddar, and red onion on a hoagie roll.

ADULT GRILLED CHEESE • \$9.65

Cheddar, Swiss, provolone, and shredded three cheese blend with lettuce, tomato, and garlic aioli on your choice of whole wheat or sourdough bread.

TURKEY PANINI • \$11.55

Turkey, coleslaw, provolone, and spicy brown mustard on your choice of whole wheat or sourdough bread.

CUBAN PANINI • \$12.50

House-smoked pulled pork*, ham, dill pickles, Swiss cheese, and spicy brown mustard on your choice whole wheat or sourdough bread.

HAM PANINI • \$10.25

Ham, Swiss cheese, lettuce, tomato, and mayo on your choice whole wheat or sourdough bread.

HAM SUB • \$12.25

Ham, pepperoni, salami, fresh mushroom, provolone, red onion, green pepper, tomato, and garlic aioli on a toasted 7-inch sub bun.

TURKEY SUB • \$11.25

Turkey, provolone, lettuce, tomato, and mayo on a toasted 7-inch sub bun.

VEGGIE SUB • \$10.25

Greens, tomato, red onion, mushroom, cucumber, green pepper, garlic aioli, and your choice of cheese (cheddar, Swiss, provolone, shredded three cheese blend) on a toasted 7-inch sub bun.

TATERS

Made with Yukon Gold potatoes

PORK BBQ • \$8.25

Smoked and smashed potatoes topped with house-smoked pulled pork and Orange Julius BBQ sauce*.

CHILI • \$8.25

Smoked and smashed potatoes topped with house-made chili and three cheese blend.

LOADED • \$8.25

Smoked and smashed potatoes topped with bacon, three cheese blend, scallions, and sour cream.

KIDS

CHICKEN STRIPS • \$6.50

Three breaded, white meat chicken strips served with Great Lakes Kettle Chips and a choice of BBQ sauce or ranch for dipping.

GRILLED CHEESE • \$5.75

Cheddar cheese on your choice of whole wheat or sourdough bread served with Great Lakes Kettle Chips.



BAR FOOD DONE BETTER.

Unruly Kitchen uses as many Michigan-sourced ingredients as possible, including all of our breads from Hodge Podge bakery and pork shoulder from The Meat Block.

* ALLERGY WARNING:

Our house-made BBQ sauce and house-smoked pulled pork BBQ are made with Unruly's Orange Julius, which is brewed with lactose.



UNRULY KITCHEN

BAR FOOD DONE BETTER.