



FOOD HOURS

11:30 a.m. to 8 p.m.
Monday - Saturday,
Noon to 6 p.m., Sunday.

SANDWICHES AND WRAPS: \$14.95

Served with your choice of Great Lakes Kettle Chips, side of cottage cheese or house-made coleslaw, and a pickle.

Substitute any sandwich bread with a garlic herb wrap (NC) or a gluten-free spinach wrap (\$1.50 extra).

Add/Extra - Meat: \$5 • Cheese: \$1.50
Bacon: \$2 • Side: \$1.50

RON'S FEAST

Pork burnt ends and provolone cheese.

Topped with house-made whiskey BBQ sauce, and toasted on sourdough bread.

HOLY ROAST

Roast beef, provolone cheese and french fried onions.

Topped with house-made mild wasabi mayonnaise, and toasted on a hoagie roll.

ANOINTED

Roast beef, smoked turkey, pepper jack cheese, banana peppers, and pickled red onion.

Drizzled with a blend of oil and garlic herb seasoning, and toasted on a hoagie roll.

LAWNBOY

Smoked turkey, bacon, and pepper jack cheese.

Topped with guacamole and house-made stone ground mustard, and toasted on sourdough bread.

SALVATION

Smoked turkey, bacon, and Swiss cheese.

Topped with house-made Ranch dressing, and toasted on sourdough bread.

PENANCE

Pepperoni, ham, salami, pickled jalapeños, pickled red onion, and pepper jack cheese.

Topped with sweet and spicy mustard, and toasted on a hoagie roll.

COMPLIANCE (MEAT-FREE)

Smoked gouda, provolone, and cheddar cheeses.

Brushed lightly with house-made mild wasabi mayonnaise on sourdough bread.

CLUCK NORRIS (WRAP)

Chicken breast, house-made coleslaw, and smoked gouda.

Topped with house-made buffalo sauce in a garlic herb wrap.

SEOUL FIRE (WRAP)

Chicken breast, gouda cheese, french fried onion, shredded cabbage and carrots.

Topped with sweet chili sauce in a garlic herb wrap.

THE BOSS (WRAP)

Burnt ends, pepper jack cheese, jalapeños, and pickled onions.

Topped with house-made whiskey BBQ sauce in a garlic herb wrap.

APPETIZERS

CHICKEN WINGS: \$15

One pound (approx. 8-10) smoked wings.

Each order comes with one house-made side sauce. Additional sauces \$1 each.

Buffalo Sauce, Garlic Parmesan, Mango Habanero

Maple Chipotle BBQ, Maple Mustard, Ranch, Whiskey BBQ

TOTS (BUILD YOUR OWN): \$5

Half pound of lightly seasoned tots.

Add toppings and sides of your choice.

\$0.50 each: Ketchup, Sour Cream, Jalapeños, Pickled Onions,

\$1 each: House-made Whiskey BBQ Sauce, House-made Ranch

Salsa, Nacho Cheese • \$2: Bacon • \$2.50: Pork Burnt Ends

TOASTED NACHOS: \$7

Tortilla chips and nacho cheese.

Add toppings and sides of your choice.

\$0.50 each: Pickled Onion, Jalapeños, Sour Cream • \$1: Salsa

\$2: Bacon • \$5: Plain or House-made Whiskey BBQ Pork Burnt Ends

FRENCH BREAD PIZZA: \$5

Topped with a full-flavor sauce, Italian seasoning, and mozzarella provolone cheese blend.

Add toppings and side of your choice.

N/C: Pepperoni • \$0.50 each: Jalapeños, Pickled Onions • \$2: Bacon

BAVARIAN SOFT PRETZEL: \$6

Served with house-made beer cheese on the side.

MOZZARELLA STICKS: \$6

Five melty sticks served with a side of marinara sauce.

SHRIMP TEMPURA: \$6

Served with a side of sweet chili sauce.

SALADS

CAESAR SALAD \$10.95

Romaine lettuce, grated parmesan, and croutons.

Caesar dressing on the side.

Add Chicken: \$5

CHICKPEA SALAD \$14.95

Chickpeas, kale, cabbage, carrots, cucumber, pickled red onion, and sunflower seeds.

Mixed with house-made ginger maple mustard vinaigrette dressing, and topped on a bed of romaine lettuce.

CHARCUTERIE: \$12

Pepper jack, smoked gouda, cheddar, and Swiss cheeses, with salami, pepperoni, pickles, green olives, and mixed nuts.

Gluten-free cracker option available.



Featuring meats purchased locally at **Meat on the West Side** in downtown Grand Ledge.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.