

KITCHEN 67

A MICHIGAN BISTRO

LUNCH AVAILABLE MONDAY - FRIDAY 11AM - 3PM

LUNCH COMBOS

Pick any 2 to form your perfect lunch combination 14.50
Ask for our famous yeast rolls & honey cinnamon butter.

SALADS & SOUPS

add to your salad chicken + 4 steak + 7 salmon + 8

WHITE CHICKEN CHILI W/ BEANS ☺

Classic chicken chili. Fresh daily.

TOMATO BISQUE ☺

67's comforting tomato soup.

SEASONAL SOUP

Ask a team member for today's selection.

AVOCADO SALAD ☺

Fresh greens, avocados, fresh cucumbers, roasted red tomatoes, cranberries, Parmesan & homemade cheesy garlic croutons. Served w/ choice of dressing. *GF Minus croutons*

HALF SANDWICH

E7 SMOKED MICHIGAN TURKEY

Smoked Michigan turkey, Swiss, smoked bacon, chipotle mayo w/ fresh lettuce & tomato on toasted sourdough

BASIL PESTO CHICKEN FLATBREAD

Founders All Day IPA marinated chicken, housemade basil pesto, roasted red tomatoes & melted mozzarella

CHIPOTLE BLT SANDWICH

Hickory bacon, fresh lettuce, tomato, chipotle mayo, on toasted sourdough

CHEESY GARLIC FLATBREAD

Housemade garlic butter sauce, & 3 cheese blend. Served w/ merlot infused marinara.
Add Chicken + 3

GARDEN SALAD ☺

Crisp greens, sharp cheddar, housemade cheesy garlic croutons & tomatoes. *GF Minus croutons*

CAESAR SALAD ☺

Crisp romaine, Parmesan, romano, housemade cheesy garlic croutons & caesar dressing. *GF Minus croutons*

ANCIENT GRAINS

Fresh spring mix, topped w/ quinoa & rice, roasted red tomatoes, cranberry, walnuts, pickled cabbage, & fresh avocado.

E7 TRAVERSE CITY SALAD ☺ + I

Fresh greens cranberries, walnuts, bleu cheese crumbles & fresh tomatoes. Served w/ raspberry vinaigrette.

SIDES

SEA-SALT CRUSTED BAKED POTATO ☺

WHIPPED SWEET POTATO W/ CINNAMON BUTTER ☺

LOADED BAKED POTATO ☺ (+1 up charge)

ANCIENT GRAINS

Brown & red rice, red quinoa, black barley, garlic & seasonings

WHITE CHEDDAR MAC & CHEESE

LUNCH SPECIALS

*Handhelds come w/ house kettle chips. Side Substitutes: Fries + 2 Truffle Fries, Sweet Potato Fries, Cajun Fries, Onion Rings + 3
Vegetarian Substitutes: Black Bean Patty, Impossible Burger Patty + 3
Bun Substitutes: Pretzel Bun, Gluten-Free Bun + 1.5*

6 OZ. STEAK & BAKE ☺ *Over 30 Million Sold*

Sizzling sirloin topped w/ our blend of seasonings & brushed w/ garlic butter & baked potato 14
Upgrade to 8 oz. + 3
Substitute a loaded baked potato + 2
Add a side salad or another side + 2
Add mushrooms, onion or flavors + 2

E7 FALL OFF THE BONE RIB BASKET ☺

1 lb. pork back ribs w/ sweet BBQ or New Holland Bourbon Sauce. Served w/ chips or fries. 14

BEER CITY FISH & CHIPS

Housemade Reds Rye beer battered cod. Served w/ fries & lemon aioli. 14

CHERRY CHUTNEY CHICK

Grilled natural chicken, MI cherry chutney, applewood smoked bacon, aged Swiss, avocado, pesto aioli. Served on a brioche bun. 14
Chef recommends Sweet Potato Fries

MICHIGAN APPLE SALAD ☺

Fresh greens, grilled chicken, bleu cheese crumbles, tossed w/ walnuts, dried cranberries & fresh Fuji apples. Served w/ Fuji apple dressing. 14

THE SIZZLE BOWL

Pan fried noodles, grilled chicken, fresh red & green peppers, portobello mushrooms, garnished w/ chopped scallions & black & white sesame seeds. Served w/ a spicy sesame garlic sauce. 14
Substitute sirloin + 2.5 shrimp + 3 Top w/ Egg + 1
Mixologist recommends Babich Sauvignon Blanc

SMOKED MICHIGAN TURKEY

Michigan turkey, Swiss, smoked bacon, chipotle mayo w/ fresh lettuce & tomato. Served on toasted sourdough 14

🦋 E7 BIRD IN HAND CHICKEN SANDWICH

Voted #1 sandwich to try before you die - Huffington Post
Natural chicken, house-made Reds Rye batter, heavy mayo, fresh lettuce ribbons on a brioche bun. 15

Chef recommends truffle fries.

MAKE IT A...

SPICY BIRD + 1 DIRTY BIRD (Dirty Ranch sauce) + 1

GIVE US YOUR BIRD.....Add to the “classic” + 1 each
Cheddar, Swiss, American, Pepper Jack, Bleu Cheese, Gouda, bacon, onion, BBQ, chipotle aioli, cajun aioli, pickle, avocado

E7 HANGOVER BURGER

Seared beer-braised burger, premium applewood smoked bacon, aged cheddar, fried egg, A1 aioli, lettuce & tomato on a buttery brioche bun. 14
*Chef recommends truffle fries.
Mixologist recommends Perrin Golden Ale.*

BACON CHEDDAR PRETZEL

Seared beer-braised burger, applewood smoked bacon, aged cheddar, chipotle aioli, fresh lettuce & tomato on a baked pretzel bun. 15
*Chef recommends onion rings.
Mixologist recommends Bell's Two Hearted Ale.*

67 STEAKHOUSE BURGER

Seared beer-braised burger, fresh lettuce, tomato & mayo on a buttery brioche bun. 12 **Add Cheese + 1**



INFUSED W/ LOCAL PRODUCT

☺ **GLUTEN-FREE**

E7 **POPULAR CHOICE**

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