

GLUTEN FREE MENU



SHARE

STEAK & BACON BITES

Tender sirloin hand sliced w/melted bleu cheese sauce & applewood smoked bacon. 14

LOADED SPUDS

Baked, smashed, flash fried potatoes, Wisconsin cheddar, sour cream, hickory smoked bacon & scallions. 11

ADD FRIED EGG 1

FRESH GUACAMOLE

Housemade guacamole, infused w/New Holland Hopquila, triple sec & lime juice, garnished w/crisp pico de gallo. Served w/made-to-order tortilla chips. 10

WINGS

K67's triple cooked wings: oven cooked, flash fried, sauced, then fried to order. Hormone free & antibiotic free.

BUFFALO

DIRTY RANCH
(Buffalo & Ranch)

DIRTY BLEU
(Buffalo & Bleu)

WHISKEY BBQ

NINJA

(BBQ & Sesame Garlic)

ANCHO CHILI DRY SPICE

GOCHUJANG

SWEET CHILI

CAJUN HEAT

TRADITIONAL

8 WINGS 13 | 12 WINGS 17

CHOICE OF 2 TOSSED SAUCES

ADD BLEU CHEESE OR RANCH + .5

HANDHELDS

Handhelds come w/house kettle chips.

SIDE SUBSTITUTES: Fries + 2 Truffle Fries, Sweet Potato Fries, Cajun Fries + 3

CHERRY CHUTNEY CHICK

Grilled natural chicken, MI cherry chutney, applewood smoked bacon, aged Swiss, avocado, pesto aioli served on a GF bun. 11 *Chef recommends sweet potato fries.*

THE GRILL

OUR LOCALLY SUPPLIED PREMIUM ANGUS BEEF

Includes two signature sides

UPGRADE TO A PREMIUM SIDE + 3 each

SIZZLING SIRLOIN STEAK

6 oz. 17 | 8 oz. 19 | 11 oz. 23

SMOTHERED 8 oz.

Sizzling sirloin steak in wine-spiked mushrooms, caramelized onions, melted aged Swiss & American cheese. 19

STEAK TOPPERS

NEW HOLLAND BOURBON SAUCE + 2

SMOKED BACON + 2

CAJUN SPICE + 2

MELTED BLEU CHEESE + 2

WINE-SPIKED MUSHROOMS + 2

GOLDEN ALE CARAMELIZED ONIONS + 2

GARLIC BUTTER SHRIMP + 6

PREMIUM SIDES

3 w/purchase of a dinner entrée

SWEET POTATO WEDGES
w/cinnamon honey butter

LOADED BAKED POTATO

TRUFFLE FRIES

CRISPY BRUSSELS

CAESAR SALAD
GF Minus Croutons

GARDEN SALAD
GF Minus Croutons

ASPARAGUS

WHIPPED POTATOES

SOUPS & GREENS

DRESSINGS: Ranch, Bleu Cheese, Caesar, Fuji Apple, French, Balsamic Vinaigrette, Raspberry Vinaigrette

ADD CHICKEN + 4 / STEAK + 7 / SALMON + 8

MICHIGAN APPLE

Diced Fuji apples, walnuts, cranberries, bleu cheese crumbles, atop crisp greens. Served w/Fuji apple dressing. 11

AVOCADO SALAD

Fresh avocados, fresh cucumbers, roasted yellow tomatoes, cranberries, Parmesan top of a crisp greens. Served w/choice of dressing. 11

CHOPPED SALAD

Chopped bacon, tomatoes, cheddar, atop crisp greens. Served w/choice of dressing. 11

WHITE CHICKEN CHILI W/BEANS

Classic chicken chili. Fresh daily. 5 C / 7 B


TOMATO BISQUE

67's comforting tomato soup. 5 C / 7 B

SEASONAL SOUP OF THE DAY

5 C / 7 B

BURGERS

 USDA Choice burger & premium filet mignon, top sirloin, & ribeye trimmings on a GF bun. Includes kettle chips.

SIDE SUBSTITUTES: Fries + 2 Truffle Fries, Sweet Potato Fries, Cajun Fries + 3

HANGOVER BURGER

Seared burger, premium applewood smoked bacon, aged cheddar, fried egg, A1 aioli, lettuce & tomato on a GF bun. 14.5

Chef recommends truffle fries.

ZUCKERBURGER

Seared burger, hickory smoked bacon, fried egg, avocado, pepper jack, American, & cajun aioli on a GF bun. 15

M-22

Seared burger, MI cherry chutney, pecan wood smoked shoulder bacon, pesto aioli, aged Swiss on a GF bun. 13.5

BACON CHEDDAR BURGER

Seared burger, applewood smoked bacon, aged cheddar, chipotle aioli, fresh lettuce & tomato on a GF bun. 14

IMPOSSIBLE BURGER

Made entirely from plants, for people who love meat. Cheddar, housemade garlic aioli, caramelized onion, on a GF bun. 16

Chef recommends truffle fries.

BISTRO PLATES

SALMON

Seared Atlantic salmon w/roasted garlic butter, crispy Brussels sprouts, whipped sweet potatoes & fresh lemon. 27

STEAK & RIBS

6 oz. sizzling sirloin and 1 lb. rack o' ribs. 23

STEAK & SHRIMP

6 oz. sizzling sirloin and garlic buttered shrimp. 24

SHRIMP & SALMON

Garlic buttered shrimp and seared Norwegian salmon. 25

FALL-OFF-THE-BONE RIBS

Slow-cooked in our seasonings for 12 hours & basted in our original sweet BBQ sauce or local New Holland bourbon sauce. Choice of 2 sides. 1LB 16 | 2LB 24

SIGNATURE SIDES

SEA SALT CRUSTED
BAKED POTATO

WHIPPED SWEET POTATOES
Whipped & sweetened
w/cinnamon honey butter.

67 FRIES

BROCCOLI

HOUSE KETTLE CHIPS

VINEGAR & OIL COLESLAW

 Infused with local product

 Popular Choice

VEGETARIAN MENU



SPLIT + SHARE

67 FRESH GUACAMOLE

Housemade guacamole, infused w/New Holland Hopquila, triple sec & lime juice, garnished w/crisp pico de gallo. Served w/made-to-order tortilla chips. 10

CRISPY BRUSSELS

Fresh brussels, flash fried and tossed in your choice of dirty ranch or sesame garlic sauce. 10

MI QUESO DIP

A creamy housemade gouda infused w/MI brew. Served w/made-to-order tortilla chips. 10

HAND BATTERED PICKLE PLANKS

Kosher dill pickles battered in Founders All Day IPA. Served w/tiger sauce. 9

BURGERS

Burgers infused w/MI beers. Includes kettle chips.

SIDE SUBSTITUTES: Fries + 2 Truffle Fries, Sweet Potato Fries, Cajun Fries, Onion Rings + 3

67 HANGOVER BURGER

Choice of Black Bean or Impossible Patty, aged cheddar, fried egg, A1 aioli, lettuce & tomato on a buttery brioche bun. 17.5
Chef recommends truffle fries. Pair w/Perrin Golden Ale.

ZUCKERBURGER

Choice of Black Bean or Impossible Patty, fried egg, avocado, pepper jack, American, & cajun aioli on a buttery brioche bun. 18
Pair w/Mountain Town Brewing's Train Wreck. Chef recommends onion rings.

M-22

Choice of Black Bean or Impossible Patty, MI cherry chutney, pesto aioli, aged Swiss on a buttery brioche bun. 17.5
Chef recommends sweet potato fries.

PRETZEL BURGER

Choice of Black Bean or Impossible Patty, aged cheddar, chipotle aioli, fresh lettuce & tomato on a baked pretzel bun. 17
Pair w/Bell's Two Hearted Ale. Chef recommends onion rings.

IMPOSSIBLE BURGER

Made entirely from plants, for people who love meat. Cheddar, housemade garlic aioli, caramelized onion, on a buttery brioche bun. 16
Chef recommends truffle fries.

PREMIUM SIDES

3 w/purchase of a dinner entrée

HAND BATTERED ONION RINGS

SWEET POTATO WEDGES w/cinnamon honey butter

LOADED BAKED POTATO

TRUFFLE FRIES

CRISPY BRUSSELS

WHITE CHEDDAR MAC & CHEESE

Cup (or Bowl 8)

CAESAR SALAD

GF Minus Croutons

GARDEN SALAD

GF Minus Croutons

ANCIENT GRAINS

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

ASPARAGUS

WHIPPED POTATOES

SOUPS & GREENS

All of our salads are served w/our famous yeast rolls & honey cinnamon butter.

DRESSINGS: Ranch, Bleu Cheese, Caesar, Fuji Apple, French, Balsamic Vinaigrette, Raspberry Vinaigrette

67 MICHIGAN APPLE

Diced Fuji apples, walnuts, cranberries, bleu cheese crumbles, atop crisp greens. Served w/Fuji apple dressing. 11

AVOCADO SALAD

Fresh avocados, fresh cucumbers, roasted yellow tomatoes, cranberries, Parmesan & homemade cheesy garlic croutons atop crisp greens. Served w/choice of dressing. 12
GF Minus Croutons

ANCIENT GRAINS

Fresh spring mix, topped w/red quinoa, brown & red rice, black barley, roasted yellow tomatoes, cranberry, walnut, pickled cabbage, & fresh avocado. 13

CHOPPED SALAD

Tomatoes, cheddar, cheesy garlic croutons atop crisp greens. Served w/choice of dressing. 11
GF Minus Croutons

TOMATO BISQUE

67's comforting tomato soup. 5 C / 7 B

SEASONAL SOUP OF THE DAY

5 C / 7 B

FLATBREADS

CHEESY GARLIC FLATBREAD

Housemade garlic butter sauce, & 3 cheese blend. Served w/merlot infused marinara. 9

BISTRO PLATES

WOOD FIRED MAC & CHEESE

White cheddar mac, slow roasted yellow tomatoes & Parmesan. Served w/our famous yeast rolls & honey cinnamon butter. 16
Pairs great w/Perrin Gold

THE SIZZLE BOWL

Pan fried noodles, fresh red & green peppers, portobello mushrooms, garnished w/chopped scallions & black & white sesame seeds.

Served w/a spicy sesame garlic sauce. 15
Pairs great w/Babich Sauvignon Blanc

SIGNATURE SIDES

SEA SALT CRUSTED BAKED POTATO

WHIPPED SWEET POTATOES

Whipped & sweetened w/cinnamon honey butter.

67 FRIES

BROCCOLI

HOUSE KETTLE CHIPS

VINEGAR & OIL COLESLAW

KIDS MENU

Choice of fries, apple slices, or broccoli. Milk or fountain beverages free for 10 & under.

SIZZLING STEAK

Already sliced 8

MINI CHEESEBURGERS 6

MAC & CHEESE 6

CHICKEN TENDERS 6

FLATBREAD CHEESE PIZZA 5

GRILLED CHEESE 6

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.