

**Weekly Specials**

Mon: Burger/beer for \$7.99  
Tues: Steak & Bake \$7.99  
Wed: All You Can Eat Ribs \$14.99  
Th: \$.67 Wings & \$2.99 Long Islands  
Fri: \$8.99 Mombos  
Sat: \$7.99 Patron Margarita  
Sun: \$1.50 Mimosa

**Press**

#1 Sandwich in America to Try Before You Die - Bird in Hand - Huffington Post

Top 10 Lunch Destination in MI - Best Things MI

Breakout Brand of the Year - National Restaurant News

Standout Restaurant - QSR

**Catering**

Always available to cater your next event. Call us any time, (616) 272-3778. [kitchen67.com/catering](http://kitchen67.com/catering)

**Delivery**

K67 food delivered right to your door!



Gift Cards always available @ K67. Ask your server for details.

**Let's Be Friends #K67**



**Grab 'N Go Offerings**

Pick up dinner to cook at home/ grab lunch for tomorrow on your way out! Available in the front lobby display!

**Menu Legend**

- "Infused w/local product"
- Popular Guest Choice
- Gluten Free
- Super Food
- This item is Instagrammable

**SOUPS**

**WHITE CHICKEN CHILI W/ BEANS** 4.29 C / 6.29 B  
Classic chicken chili. Fresh daily.

**TOMATO BISQUE** 4.29 C / 6.29 B

67's comforting tomato soup.

**SEASONAL SOUP OF THE DAY** 4.29 C / 6.29 B

**SPLIT & SHARE**

**STEAK & BACON BITES**

Tender sirloin hand sliced w/melted bleu cheese sauce & applewood smoked bacon. 10.29

**LOADED POTATO SCRATCHINS**

Baked, smashed, flash fried potatoes, Wisconsin cheddar, sour cream, hickory smoked bacon & scallions. 8.99   
Add fried egg .99

**MARGARITA GUAC**

Housemade guacamole, infused w/New Holland Hopquila, triple sec & lime juice, garnished w/crisp pico de gallo. Served in a salt-rimmed margarita glass w/made-to-order tortilla chips. 8.99

**CRISPY KALE**

Fresh cut kale flash fried, fresh lemon juice, & sea salt. 4.99

**MI QUESO DIP**

A creamy housemade gouda infused w/MI brew. Served w/made-to-order tortilla chips. 7.59

**HAND BATTERED PICKLE PLANKS**

Kosher dill pickles battered in Founders Reds Rye. Served w/tiger sauce. 7.99

**SOUTHWEST QUESADILLA**

Spicy beer-braised chicken, smoked bacon, cheddar jack cheese & fire roasted salsa in a flour tortilla. Topped w/ natural avocado & drizzled w/chili sour cream. 9.99

**BAVARIAN PRETZELS**

Sea salted, chewy jumbo pretzel sticks served w/Michigan cheese dip. 9.99

**WINGS**

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

- BUFFALO
- DIRTY RANCH (Buffalo & Ranch)
- DIRTY BLEU (Buffalo & Bleu)
- MESQUITE RUB
- WHISKEY BBQ
- SWEET & SPICY (Buffalo & BBQ)
- SRIRACHA
- NINJA (BBQ & Sesame Garlic)
- NEW HOLLAND BOURBON

**8 WINGS** 9.99    **12 WINGS** 13.99  
Add Bleu Cheese or Ranch .50

**FLATBREADS**

**CHEESY GARLIC FLATBREAD**

Housemade garlic butter sauce, 3 cheese blend, & fresh basil. Served w/merlot infused marinara. 7.59  
Add Chicken 2.29

**BASIL PESTO CHICKEN FLATBREAD**

Founders All Day IPA marinated chicken, housemade basil pesto, sweet cherry tomatoes & melted mozzarella. 9.59

**BACON, EGG, & CHEESE FLATBREAD**

Pecanwood smoked shoulder bacon, mozzarella & provolone, shredded potato, yellow roasted tomatoes, garlic basil aioli, special seasonings. Topped w/2 fried eggs. 10.59

**BEER-BRAISED BURGERS**

USDA Choice burger infused w/MI beers & premium filet mignon, top sirloin, & ribeye trimmings. Includes fries or kettle chips. Side Substitutes: Truffle Fries, Sweet Potato Fries, Cajun Fries, Onion Rings 1.79

Bun Substitutes: Pretzel Bun, Gluten Free Bun 1

Vegetarian Substitutes: Black bean patty .99, portobello mushroom cap .99, Impossible Burger patty 2.99

**HANGOVER BURGER**

Seared beer-braised burger, premium applewood smoked bacon, aged cheddar, fried egg, A1 aioli, lettuce & tomato on a buttery brioche bun. 10.99 *Chef recommends truffle fries. Pair w/Perrin Golden Ale.*

**ZUCKERBURGER**

Seared beer-braised burger, hickory smoked bacon, fried egg, avocado, pepper jack, American, onion ring, & cajun aioli on a buttery brioche bun. 11.59 *Pair w/Mountain Town Brewings's Train Wreck. Chef recommends onion rings.*

**M-22**

Seared beer-braised burger, MI cherry chutney, pecan wood smoked shoulder bacon, pesto aioli, aged Swiss on a buttery brioche bun. 11.29 *Chef recommends sweet potato fries.*

**BACON CHEDDAR PRETZEL**

Seared beer-braised burger, applewood smoked bacon, aged cheddar, chipotle aioli, fresh lettuce & tomato on a baked pretzel bun. 11.59 *Chef recommends onion rings. Pair w/Bell's Two Hearted Ale.*

**IMPOSSIBLE BURGER**

Made entirely from plants, for people who love meat. Cheddar, housemade garlic aioli, caramelized onion, on a buttery brioche bun. 12.99 *Chef recommends truffle fries.*

**HANDHELDS**

Handhelds come w/house kettle chips or fries.

Side Substitutes: Truffle Fries, Sweet Potato Fries, Cajun Fries, Onion Rings 1.79

Bun Substitutes: Pretzel Bun, Gluten Free Bun 1

Vegetarian Substitutes: Black bean patty .99, portobello mushroom cap .99

**BIRD IN HAND CHICKEN SANDWICH** Voted #1 sandwich to try before you die - Huffington Post

Natural chicken, Founders Reds Rye batter, heavy mayo, fresh lettuce ribbons on a brioche bun. 10.99  
*Chef recommends truffle fries.*

<p>Make it a Spicy Bird \$1 Make it a Dirty Bird (Dirty Ranch sauce) \$1 Make it a BBQ Bird \$1</p>	<p>Give us Your Bird.....Add to the "classic" \$1 each</p> <p>Cheddar, Swiss, American, pepper jack, blue cheese, gouda, bacon, onion, BBQ, chipotle aioli, cajun aioli, pickle, avocado</p>
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**PRIME RIB DIP**

Sliced-to-order prime rib soaked in MI stout & au jus, topped w/Swiss & sautéed onions, on a buttery brioche bun. 11.59  
*Make it a Big Dipper for 1.29: extra cheese, onion, and sub a Golden Ale hoagie bun. Chef recommends onion rings.*

**BEER CITY FISH & CHIPS**

Housemade Reds Rye beer-battered tilapia. Served w/fries & lemon aioli. 10.99

**CHERRY CHUTNEY CHICK**

Grilled natural chicken, MI cherry chutney, applewood smoked bacon, aged Swiss, avocado, pesto aioli. 10.99 *Chef recommends sweet potato fries.*

**FISH TACOS**

Reds Rye beer-battered whitefish, sriracha tartar sauce, sour cream, fresh cucumber, fresh cilantro. 11.59 Add a third taco \$3. *Chef recommends truffle fries.*

**KNAPP'S CORNER TACOS**

Beer braised pork, creamy queso, fire-roasted salsa, crispy jalapeño, & fresh cilantro. 10.99  
Add a third taco \$3. *Chef recommends onion rings.*

**THE GRILLE** Our locally supplied premium angus beef.

## Create Your Own Fresh Off The Grille Masterpiece

Choose: 1) Main Menu item, 2) Your Flavor, and 3) any addition to make your own favorite.

Includes two signature sides & our famous yeast rolls w/honey cinnamon butter. Upgrade to a premium side for 1.79 each.

1 CHOOSE A STEAK	OTHER GRILLE FAVORITES
<b>6 oz. SIZZLING SIRLOIN STEAK</b> 🍴 12.99	<b>E7 SMOTHERED 8oz.</b> Sizzling Sirloin Steak in wine-spiked mushrooms, local Perrin Golden Ale caramelized onions, melted aged Swiss & American cheeses. 16.99 🍴 📷
<b>8 oz. SIZZLING SIRLOIN STEAK</b> 🍴 13.99	<b>12 oz. SLOW ROASTED PRIME RIB</b> Slow roasted w/au jus. 🍴 20.99
<b>11 oz. SIZZLING SIRLOIN STEAK</b> 🍴 16.99	
<b>8 oz. FILET MIGNON</b> 🍴 24.99	

  

2 CHOOSE YOUR TOPPING Add 1.29	3 CHOOSE YOUR ARM CANDY	4 CHOOSE TWO SIDES
<ul style="list-style-type: none"><li>• New Holland Bourbon Sauce</li><li>• Smoked Bacon</li><li>• Cajun Spice</li><li>• Melted Bleu Cheese Sauce</li></ul>	<ul style="list-style-type: none"><li>• Wine-spiked mushrooms 1.29</li><li>• Golden Ale Caramelized Onions 1.29</li><li>• Mesquite Grilled Shrimp Skewer 5.99</li></ul>	<b>Signature or Premium</b> For listing of sides see below

## E7 BISTRO COMBOS

Your Choice of Two Entrees to Create One Dinner 18.99

PICK ANY TWO:	1 LB. RACK O' RIBS	SAUTÉED SHRIMP SKEWER .99 extra
6 OZ. SIZZLING SIRLOIN	NORWEGIAN SALMON 1.99 extra	FOUNDERS ALL DAY IPA CHICKEN

## CHEF'S SELECTIONS

### E7 🍷 FALL-OFF-THE-BONE RIBS

Slow-cooked in our seasonings & MI Beers for 12 hours & basted in our original sweet BBQ sauce or local New Holland bourbon sauce. 13.99 1LB 16.99 2LB 🍴

### 🍷 FOUNDERS ALL DAY IPA CHICKEN

Natural chicken marinated in Founders All Day IPA, drizzled w/our housemade Chipotle BBQ sauce, applewood smoked bacon, MI American cheese, & aged Swiss. 12.99

### E7 NORWEGIAN SALMON

Cooked in white wine, seasoned in our signature herb & spice blend, & topped w/housemade garlic butter, garnished w/ crispy kale. 16.99 🍴 🌱

## FRESH TOSSED PASTAS

Served w/our famous yeast rolls & honey cinnamon butter. Add a side salad 1.99

### MAC ATTACK

White cheddar mac w/smoked bacon, slow roasted yellow tomatoes & Parmesan. 13.59 Add grilled or fried chicken 2.59 / Buffalo grilled chicken 3.59. Pairs great w/Perrin Gold

### E7 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. 13.99 🍴 📷

Top w/Egg .99 Substitute sirloin 2.59 / shrimp 2.99 Pairs great w/Babich Sauvignon Blanc

## GREENS

All of our salads are served w/our famous yeast rolls & honey cinnamon butter. Dressings: Ranch, Jalapeno Ranch, Bleu Cheese, Caesar, Fuji Apple, French, Balsamic Vinaigrette, Cherry Vinaigrette, Green Goddess Dressing

Add Chicken 2.59 / Steak 4.99 / Salmon 5.99

### E7 🍷 MICHIGAN APPLE

Diced Fuji apples, walnuts, cranberries, bleu cheese crumbles, atop crisp greens. Served w/Fuji apple dressing. 9.99 🍴 🌱

### 🍷 AVOCADO SALAD

Fresh avocados, fresh cucumbers, cherry tomatoes, cranberries, Parmesan & homemade cheesy garlic croutons atop crisp greens. Served w/choice of dressing. 10.99 🍴 🌱 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. Served w/Green Goddess dressing. 9.99 🍴 📷

### CHOPPED SALAD

Chopped bacon, tomatoes, onions, cheddar, cheesy garlic croutons atop crisp greens. Served w/choice of dressing. 8.99 🍴 Minus croutons

## PREMIUM SIDES (1.79 w/purchase of a dinner entrée)

### HAND BATTERED ONION RINGS

**SWEET POTATO WEDGES** 🍴  
w/cinnamon honey butter

### LOADED BAKED POTATO

### TRUFFLE FRIES

### CRISPY KALE

Flash fried w/fresh lemon juice & sea salt. 🌱

### WHITE CHEDDAR MAC & CHEESE

Cup (or Bowl 7.99)

### FRESH VEGETABLE SKEWER

### CAESAR SALAD

🍴 Minus croutons

### GARDEN SALAD

🍴 Minus croutons

### E7 CHOPPED BLEU CHEESE VINAIGRETTE

Chopped greens tossed w/balsamic vinaigrette, walnuts, tomatoes & bleu cheese crumbles. 🍴

**ANCIENT GRAINS** Brown & red rice, red quinoa, black barley, garlic & seasoning 🌱

### CHEESY BROCCOLI

Fresh, hand cut broccoli topped w/creamy Gouda sauce & a dash of parmesan.

## 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

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.