



KITCHEN 67

A MICHIGAN BISTRO

SPLIT + 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**

CRISPY BRUSSELS

Crispy fried brussels sprouts, hot honey & toasted sesame seeds. 10

67 FRESH GUACAMOLE ©

House-made guacamole, New Holland Hopquila, pico de gallo & lime. Served w/house-made tortilla chips. 10

MI QUESO DIP

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

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. 13

67 BASIL PESTO CHICKEN FLATBREAD

Founders All Day IPA marinated chicken, house-made basil pesto, roasted yellow tomatoes & melted mozzarella. 11

BAVARIAN PRETZELS

Sea salted, chewy jumbo pretzel sticks served w/Michigan cheese dip. 10

BIG O'S SMOKED WHITEFISH DIP

Served w/flatbread crackers & fresh veggies. 12

67 BURRATA

Grape tomatoes, fresh basil, pesto, balsamic glaze & grilled bread. 11

WINGS

TRADITIONAL © OR BONELESS

K67's triple cooked wings: oven cooked, flash fried, sauced, then fried to order. Hormone free & antibiotic free. Served w/choice of 2 tossed sauces. 8 WINGS 13 | 12 WINGS 17 **ADD BLEU CHEESE OR RANCH + .5**

BUFFALO

DIRTY RANCH

(Buffalo & Ranch)

DIRTY BLEU

(Buffalo & Bleu)

WHISKEY BBQ

NINJA

(BBQ & Sesame Garlic)

ANCHO CHILI DRY SPICE

GOCHUJANG

SWEET CHILI

CAJUN HEAT

BEER-BRAISED BURGERS

 USDA Choice burger infused w/MI beers & premium filet mignon, top sirloin & ribeye trimmings. Includes 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

67 HANGOVER BURGER

Seared beer-braised burger, premium Applewood smoked bacon, aged cheddar, fried egg, A1 aioli, lettuce & tomato on a buttery brioche bun. 14.5

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. 15

Chef recommends onion rings. Pair w/Mountain Town Brewing's Train Wreck.

M-22

Seared beer-braised burger, MI cherry chutney, pecan wood smoked shoulder bacon, pesto aioli & aged Swiss on a buttery brioche bun. 13.5 *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. 14

Chef recommends onion rings. Pair w/Bell's Two Hearted Ale.

HANDHELDS

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

67 ROYAL THIGHNESS

Maple bacon crispy chicken thigh, spicy pickles, cinnamon honey butter & Southern biscuit. 12.5

RITZY PIG

Ritz cracker crusted pork tenderloin, apple kale slaw, whipped Brie, caramelized onions & honey whole grain mustard on a Michigan hoagie. 14

67 PRIME RIB DIP

Sliced-to-order prime rib soaked in MI stout & au jus, topped w/Swiss & sautéed onions on a buttery brioche bun. 14 *Chef recommends onion rings.*

FISH TACOS

Reds Rye beer-battered cod, sriracha tartar sauce, sour cream & kale slaw. 15

ADD A THIRD TACO + 3 *Chef recommends truffle fries.*

BEER CITY FISH & CHIPS

House-made All Day IPA-battered cod. Served w/fries & lemon aioli. 17

67 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. 13 *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

CHERRY CHUTNEY CHICK

Grilled natural chicken, MI cherry chutney, applewood smoked bacon, aged Swiss, avocado, pesto aioli. 11

Chef recommends sweet potato fries.

 **Infused with local product** © **Gluten-Free** **67** **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.

BISTRO PLATES

ADD A PREMIUM SIDE SALAD W/ANY BISTRO PLATE + 6

WOOD FIRED MAC & CHEESE

White cheddar mac w/smoked bacon, slow roasted yellow tomatoes & Parmesan. Served w/our famous yeast rolls & honey cinnamon butter. 16

ADD GRILLED OR FRIED CHICKEN + 2.5 ADD BUFFALO GRILLED CHICKEN + 3.5
Pairs great w/Perrin Gold

E7 STEAK FRITES

8 oz. sirloin, crispy truffle fries, greens salad & béarnaise. 23

SIZZLING SIRLOIN STEAK ©

Served w/2 signature sides & our famous yeast rolls w/honey cinnamon butter. 6 oz. 17 | 8 oz. 19 | 11 oz. 23

SLOW ROASTED PRIME RIB ©

12 oz. prime rib, slow roasted w/au jus. Served w/2 signature sides & our famous yeast rolls w/honey cinnamon butter. 25

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. Choice of 2 sides. 1LB 16 | 2LB 24

BISTRO TENDERLOIN

Bacon wrapped 5 oz. filet, balsamic caramelized onions, bleu cheese, whipped potatoes & asparagus. 24

GRILLED SALMON

Atlantic salmon, roasted cherry tomatoes, shallots, garlic, gnocchi & lemon herb butter sauce. 27

ROASTED HALF CHICKEN

Fingerling potatoes, artichokes, roasted red peppers & herb butter. 24

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. 15

SUBSTITUTE SIRLOIN + 2.5 SHRIMP + 3 TOP W/EGG + 1

Pairs great w/Babich Sauvignon Blanc

BRISKET BOWL

Smoked brisket, edamame fried rice, crispy onions, kale slaw & gochujang BBQ. 18

VODKA PENNE

Chicken, wild mushrooms, asparagus & vodka tomato cream. 18

E7 SHRIMP RAVIOLI

Ricotta ravioli, shrimp, bacon, spinach, roasted tomatoes & garlic cream. 23

SIDES

PREMIUM

3 w/purchase of a dinner entrée

CAESAR SALAD

GF Minus Croutons

GARDEN SALAD

GF Minus Croutons

ANCIENT GRAINS

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

HAND BATTERED ONION RINGS

SWEET POTATO WEDGES ©

Served w/cinnamon honey butter.

LOADED BAKED POTATO ©

TRUFFLE FRIES

WHITE CHEDDAR MAC & CHEESE

Cup (or Bowl 8)

CRISPY BRUSSELS

ASPARAGUS

WHIPPED POTATOES

SIGNATURE

SEA SALT CRUSTED BAKED POTATO ©

WHIPPED SWEET POTATOES ©

Whipped & sweetened w/cinnamon honey butter.

67 FRIES ©

BROCCOLI ©

HOUSE KETTLE CHIPS

VINEGAR & OIL COLESLAW ©

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

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

ADD CHICKEN + 4 STEAK + 7 SALMON + 8

E7 MICHIGAN APPLE ©

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

E7 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

E7 ANCIENT GRAINS

Kale color crunch topped w/red quinoa, brown & red rice, black barley, roasted yellow tomatoes, cranberry, walnut, pickled cabbage & fresh avocado. 13

CHOPPED SALAD ©

Chopped bacon, tomatoes, cheddar & cheesy garlic croutons atop crisp greens. Served w/choice of dressing. 11
GF Minus Croutons

WHITE CHICKEN CHILI W/BEANS ©

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

TOMATO BISQUE ©

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

SEASONAL SOUP OF THE DAY

C 5 | B 7

SOUPS & GREENS



CHECK US OUT ON INSTAGRAM!

WEEKLY SPECIALS

Mon: Burger/beer for 11
Tues: Steak & Bake 11
Wed: All You Can Eat Ribs 20
Thurs: 1 Wings & 3 Long Islands
Fri: Mombos 1 off
Sat: Patron Margarita 1 off
Sun: 1.5 Mimosas

PRESS

#1 Sandwich in American 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 - CSR

CATERING

Always available to cater your next event.
Call us any time.
616.272.3778
kitchen67.com/catering

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.