

KITCHEN 67

A MICHIGAN BISTRO

Ask for our famous yeast rolls & honey cinnamon butter. Take some to go!

SPLIT & SHARE

STEAK & BACON BITES

Tender sirloin hand sliced w/ melted bleu cheese sauce & applewood smoked bacon. 17

FRESH OYSTERS

6 oysters on the half shell, Mignonette, Bistro sauce, cocktail sauce, fresh lemon. 21

SMOKED BRISKET BBQ DEVEILED EGGS

Chopped smoked brisket w/ crispy fried onions drizzle of sweet & spicy BBQ sauce & chopped chives. 12

CRISPY BRUSSELS

Crispy flash fried brussel sprouts, tossed in choice of sesame garlic or dirty ranch sauce. 13

SHRIMP COCKTAIL

Lemon oil, chili, herbs, bistro & cocktail sauce. 18

BAVARIAN PRETZELS

Sea salted, chewy jumbo pretzel sticks served w/ Michigan cheese dip. 12

SOUTHWEST QUESADILLA

Spicy beer-braised natural chicken, smoked bacon, cheddar jack cheese & fire roasted salsa in a flour tortilla. Topped w/ natural avocado & drizzled w/ chili sour cream. 16

HANDHELDS

 **USDA choice burger infused w/ mi beers & premium filet mignon, top sirloin & ribeye trimmings.**

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

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. 16

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

FISH TACOS

Reds Rye beer-battered cod, sriracha tartar sauce, sour cream & pickled cabbage. 16

Add a third taco + 3 Chef recommends truffle fries.

BEER CITY FISH & CHIPS

Reds Ryes Beer battered cod. Served w/ fries & tartar sauce. 20

PRIME RIB DIP

Sliced-to-order prime rib soaked in MI stout & au jus, topped w/ Swiss & sautéed onions on a buttery brioche bun. 17

Chef recommends onion rings.

CHERRY CHUTNEY CHICK

Grilled natural chicken, MI cherry chutney, applewood smoked bacon, aged Swiss, avocado, pesto aioli. Served on a brioche bun. 16 *Chef recommends sweet potato fries.*

LOADED SPUDS

Baked & flash fried potatoes, Wisconsin cheddar, sour cream, hickory smoked bacon & scallions. 15 • *Add fried egg + 1*

BASIL PESTO CHICKEN FLATBREAD

Founders All Day IPA marinated chicken, house-made basil pesto, roasted red tomatoes & melted mozzarella. 14

MI QUESO DIP

A creamy house-made gouda infused w/ MI brew. Served w/ made-to-order tortilla chips. 12

FRESH GUACAMOLE

House-made guacamole, infused w/ MI tequila, pico de gallo & lime. Served w/ house-made tortilla chips. 12

HAND BATTERED PICKLE PLANKS

Kosher dill pickle planks dipped in house made beer batter. 12

TRADITIONAL OR BONELESS WINGS

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 14 | 12 WINGS 19

Add Bleu Cheese or Ranch + .50

BUFFALO • DIRTY RANCH (buffalo & ranch)

DIRTY BLEU (buffalo & bleu) • **WHISKEY BBQ**

NINJA (BBQ & sesame garlic) • **SWEET CHILI** • **CAJUN HEAT** (dry)

 **INFUSED W/ LOCAL PRODUCT**  **GLUTEN-FREE**  **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 for + 4 each w/ purchase of a dinner entree
served w/ our famous yeast rolls & honey cinnamon butter

SIZZLING SIRLOIN STEAK Over 30 Million Sold

Served w/ 2 signature sides.
6 oz. 18 | 8 oz. 21 | 11 oz. 26
Add mushrooms, onion or flavors +2 Add 3 shrimp +7

FAROE ISLAND SALMON

Seared Atlantic salmon w/ roasted garlic butter, crispy Brussels sprouts, whipped sweet potatoes & fresh lemon. Mixologist recommends Sauvignon Blanc. 26

VODKA PENNE

Natural chicken, wild mushrooms, broccoli & vodka tomato cream. 19
Mixologist recommends Pinot Noir.

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 18 | 2LB 26

BISTRO TENDERLOIN

Bacon wrapped 5 oz. filet, balsamic caramelized onions, bleu cheese, whipped potatoes & crispy brussels. 32
Mixologist recommends Pinot Grigio.

BRISKET BOWL - Smoked brisket, edamame fried rice, crispy onions, kale slaw & gochujang BBQ. 22
Mixologist recommends Mitten Manhattan.

THE SIZZLE BOWL - Pan fried noodles, grilled chicken, fresh peppers (red & green), portobello mushrooms, garnished w/ chopped scallions, & black & white sesame seeds. Served w/ a spicy sesame garlic sauce. 20
Substitute sirloin + 4 5 jumbo shrimp + 5 Top w/ Egg + 1
Mixologist recommends Sauvignon Blanc

PALE ALE CHICKEN - Natural chicken marinated in Founders All Day IPA, drizzled w/ our house made chipotle BBQ sauce, applewood smoked bacon, MI American cheese, & aged Swiss. Served w/ crispy Brussels sprouts & whipped sweet potatoes. 26
Mixologist recommends Founders Pale Ale

WOOD FIRED MAC & CHEESE
White cheddar mac w/ smoked bacon, slow roasted red tomatoes & parmesan. 19
Add grilled or fried chicken + 2.5 | Add buffalo grilled chicken + 3.5
Mixologist recommends Perrin Gold

SOUPS & GREENS

all of our salads are served w/ our famous yeast rolls & honey cinnamon butter.
add chicken + 4 steak + 7 salmon + 8

SEASONAL SOUP

Ask a team member for today's selection.
C 6 | B 8

TOMATO BISQUE

67's comforting tomato soup.
C 6 | B 8

WHITE CHICKEN CHILI W/ BEANS

Fresh chicken chili.
C 6 | B 8

AVOCADO SALAD

Fresh greens, avocados, fresh cucumbers, roasted red tomatoes, cranberries, parmesan & homemade cheesy garlic croutons.
Served w/ choice of dressing. 15
GF Minus Croutons

ANCIENT GRAINS

Mixed greens topped w/ red quinoa, brown & red rice, black barley, roasted red tomatoes, cranberry, walnut, pickled cabbage & fresh avocado. 17

MICHIGAN APPLE

Fresh greens, diced Fuji apples, walnuts, cranberries & bleu cheese crumbles.
Served w/ Fuji apple dressing. 15

CITRUS PISTACHIO WATERCRESS

Fresh greens, grapefruit, orange, fennel, pistachios shaved parmesan, white balsamic. 15

LARDON

Organic greens, poached egg, thick cut smoked bacon w/ honey bourbon glaze, house made croutons & champagne house vinaigrette. 15

dressings: ranch, bleu cheese, caesar, fuji apple, french, balsamic vinaigrette, raspberry vinaigrette, champagne house vinaigrette

PREMIUM SIDES

w/ purchase of a dinner entrée + 4 each

CHOPPED BLEU SALAD

Mixed greens, bleu cheese crumbles, tomatoes, walnuts & balsamic vinaigrette dressing

CAESAR SALAD GF Minus Croutons

GARDEN SALAD GF Minus Croutons

ANCIENT GRAINS

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

SWEET POTATO WEDGES

Served w/ cinnamon honey butter.

HAND BATTERED ONION RINGS

LOADED BAKED POTATO

TRUFFLE FRIES

WHITE CHEDDAR MAC & CHEESE

Cup (or Bowl 8)

CRISPY BRUSSELS

WHIPPED POTATOES

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



CHECK US OUT ON INSTAGRAM!

WEEKLY SPECIALS

Mon: Burger/beer for 12
Tues: Steak & Bake 13
Wed: All You Can Eat Ribs 21
Thurs: 1.67 Wings & 4 Long Islands
Fri: Mombos 1 off
Sat: Patron Margarita 1 off
Sun: 2.50 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
Top 8 restaurants in the country without a Michelin star - San Francisco Examiner & Forbes.

CATERING

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

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