



BEVERAGES (NON - ALCOHOL)

Hot Coffee	\$3	{add flavor syrup \$.50}
Hot Tea	\$2	
Iced Tea housemade	\$4	
Lemonade housemade	\$3.50	{add flavor syrup \$.50}
Fountain Soda	\$3	
Nikki's Ginger Tea bottled	\$6	Made in Detroit
Orange Juice	\$3	
Assorted bottled & canned selection ~ ask about the latest!		

BAR

- **Draft beer and cider, plus seasonal canned selection**
- **House Wine by the glass and Seasonal Sangria**
- **Mimosa** bubbly w/ orange, grapefruit, or pineapple \$12
- **Bloody Mary** house made mix + vodka \$11
*Sidecar of Beer \$2 *Add Bacon \$1 * Sub Tequila \$1
- **Margarita** fresh squeezed lime, agave, blanco tequila \$14
- **Revolver** bourbon, coffee liquor, orange bitters \$13
- **Full Bar with Seasonal Cocktail Features**
- **Ask about the latest offerings!**

WINE SHOP

Select any bottle in the shop:

Dine-in (add \$10 corking fee)

Carry out (no additional cost)

KIDDOS

FOR THE LITTLES 8 & UNDER ONLY

Kid's Choice Sandwich or Salad -- choice of protein, cheese, condiment or dressing, on sliced bread or greens -- \$5

Grilled Cheese -- any cheese, any sliced bread -- \$5

Peanut Butter Sandwich on sliced wheat bread -- \$5
Add triple berry jam -- \$6

DESSERTS

Bread Pudding -- \$10
house made bread pudding topped with vanilla ice cream & caramel sauce

Dutch Apple Pie 'a la mode -- \$5.50
warm slice of pie topped with vanilla ice cream

Sundae -- \$5.50
vanilla ice cream topped with your choice of caramel sauce or chocolate sauce with whipped cream and walnuts



STARTERS & SIDES

soup -- cup \$6 | bowl \$8

Housemade weekly varieties.

quart of pickles **V+** -- \$8

enjoy them here, and easy to go

potato chips

Ask for available flavors

• Better Made -- \$2

• Dirty Deli Kettle Style -- \$3

potato salad **V** -- \$6.25

redskin potato, bell pepper, apple, celery, beer mustard

macaroni salad **V** -- \$6.25

basil, baby spinach, egg, carrot, bell pepper, dried cranberries

broccoli salad **V+** -- \$5.75

carrot, sunflower seeds, dried berries, red onion, light dressing

coleslaw **V+** -- \$6.25

cabbage, bell peppers, parsley, house made slaw dressing

CHICKEN fajita salad -- \$11

diced chicken, peppers, onions, dressed in fajita spiced mayo, served with torilla chips

CHICKPEA fajita salad **V+** -- \$9

chickpeas, peppers, onions, fajita spiced vegan mayo, served with torilla chips

spinach spread **V+** -- \$10.75

baby spinach, garlic, artichokes, vegan mayo, red onion, sunflower seeds. Served with tortilla chips.

pub cheese **V** -- \$7

house made pimento pub cheese served with Better Made Butter Braid pretzel sticks

dill pickle hummus **V+** -- \$9.25

served with flatbread

gluten free grilled bread

substitute with any above item -- \$1

SALADS

Caesar -- shredded Parmesan cheese and romaine lettuce tossed with Caesar dressing and house made croutons - \$13.50

(Contains Anchovies)

Add chicken -- \$5.25

Vegan Honey Bee **V+** -- fajita spiced chickpea salad, vegan cheese, avocado, tomato, onion, & Aunt Nee's tortilla chips served with a side of salsa and vegan ranch -- \$16.50

Maurice -- turkey, ham, Swiss, hard boiled egg, banana peppers, tomato, sweet gerkin pickles, house-made croutons, on greens served with Maurice dressing -- \$17

Side salad **V+** -- mixed greens, cucumber, tomato, red onion, sunflower seeds, croutons, choice of dressing -- \$6.50

Klebs Club -- house roasted turkey breast, smoked bacon, dried cranberries, sunflower seeds, sharp Cheddar cheese, tomato, onion and house-made croutons, on romaine lettuce with herb butter-milk dressing -- \$18

Honey Bee -- mixed greens, fajita spiced chicken salad, smoked sharp cheddar, onion, tomato, avocado, topped with Aunt Nee's tortilla chips, and served with a side of buttermilk dressing and salsa -- \$17

HOUSEMADE DRESSINGS

- Balsamic Vinaigrette **V+**
- Raspberry Vinaigrette **V+**
- Agave Mustard **V+**
- 1000 Island **V+**
- Vegan Ranch **V+**
- Buttermilk Ranch
- Caesar
- Maurice

Extra Side Dressing \$.75

SIGNATURE SANDWICHES



MULTI MEAT

Mudgie -- roast beef brisket, roasted turkey breast, vegetable cream cheese, lettuce, red onion, Honeycup cream mustard on an onion roll, served warm -- \$15.50

Mayor -- turkey breast, salami, lettuce, banana peppers, smoked sharp cheddar cheese, chipotle mayo, on grilled rye, served warm -- \$14.75

Chicken Bacon Ranch Joint -- roasted chicken breast, applewood smoked bacon, smoked sharp cheddar, lettuce, tomato, house made buttermilk ranch, wrapped in flatbread -- \$16.50 *Add Buffalo seasoning -- \$.50

Brooklyn -- roast beef brisket, applewood smoked bacon, beer cheese, caramelized onion on a grilled brioche bun, served warm -- \$17.50

*** Staff suggestion *** add a side of horseradish sauce, \$.50

Lockwood -- ham, hard salami, turkey breast, cheddar cheese, romaine lettuce, tomato, red onion on a brioche roll, served cold with a side of balsamic vinaigrette -- \$16.50

Gutty -- corned beef, house smoked roast beef brisket, house smoked pastrami, salami, applewood smoked bacon, smoked sharp cheddar cheese, lettuce, garlic mayo, on a grilled brioche bun, served warm -- \$16.25

Madill -- roasted turkey breast, applewood smoked bacon, lettuce, tomato, avocado, melted pepper jack cheese, garlic mayo on 8" hoagie bun, served warm -- \$17.25

Sho' Nuff -- roasted turkey breast, applewood smoked bacon, strawberry cream cheese, triple berry jam, baby spinach, on multi-grain wheat bread, served warm -- \$16.50

PORK

Leggo -- hard salami, provolone cheese, banana peppers, pickled red onion, olives, lettuce, tomato, mayo on hoagie bun, served warm -- \$16.75

Stinson -- ham, applewood smoked bacon, caramelized onions, chipotle mayo, served on a grilled brioche bun -- \$18

BEEF

And the Horseradish You Rode In On -- roast beef brisket, smoked sharp cheddar cheese, mixed greens, tomato, horseradish cream sauce on a grilled brioche bun -- \$15.75

Barrett -- corned beef, 1000 Island dressing, Swiss cheese, creamy coleslaw, on onion roll -- \$16.50 ***Try it with house smoked pastrami instead***

O'Leary -- house smoked pastrami, lettuce, tomato, pickled red onion, creamy horseradish sauce, Swiss cheese, brioche bun, served warm -- \$16.25

That's Jared -- corned beef, lettuce, tomato, Swiss cheese, grain mustard, potato salad on a grilled brioche bun, served warm -- \$15.50

FISH

Sorry Charlie -- tuna salad, lettuce, tomato, cucumber, provolone, agave honey mustard served on grilled rye -- \$15.50

substitute
**GLUTEN FREE
BREAD**
on any sandwich
\$1.50

POULTRY

Southwest Side Story -- fajita-spiced chicken salad, lettuce, tomato, avocado, smoked sharp cheddar, house made salsa rolled in a flour tortilla, served cold -- \$14.50

Pressley -- roasted turkey, 1000 Island dressing, Swiss cheese, coleslaw, on rye, served cold -- \$15.25

Jerk -- house roasted chicken breast, jerk spiced mayo, pepper jack cheese, onion, lettuce, tomato, on an onion roll, served warm -- \$14.50

Toney's Caesar Wrap -- roasted chicken breast, Parmesan, romaine lettuce, tomato, croutons, caesar dressing, rolled in flour tortilla, served cold -- \$16.75

Turkey Trot -- roasted turkey, smoked sharp cheddar cheese, Michigan dried cranberries, fresh apple, walnuts, Honeycup cream mustard, lettuce, rolled in flour tortilla, served cold -- \$15.50

VEGETARIAN & VEGAN

Ivey V -- spinach spread, dill Havarti cheese, avocado, lettuce, tomato, cucumber, on grilled multi-grain bread -- \$14.25

McNabb V+ -- tempeh, lettuce, pickled red onion, walnuts, cucumber, avocado, vegan cheese, served in a spinach tortilla wrap with a side of agave honey mustard -- \$17.25

Hippie Dippie V+ -- avocado, mixed greens, walnuts, Michigan dried cranberries, fresh apple, cucumber, rolled in flour tortilla, with a side of raspberry vinaigrette -- \$14.25

Vegan Southwest Side Story V+ -- fajita-spiced chickpea salad, lettuce, tomato, avocado, vegan cheese, house made salsa rolled in a flour tortilla, served cold -- \$14

CLASSIC SANDWICHES



Classic Corned Beef -- \$12.50
corned beef, Swiss cheese, mustard, grilled rye

Classic Turkey -- \$13.50
roasted turkey breast, sharp cheddar, lettuce, tomato, mayo, wheat bread

Classic Ham and Cheese -- \$13
ham, choice of cheese, yellow mustard, rye bread

Tuna Melt -- \$14.50
tuna salad, red onion, dill Havarti cheese on grilled rye, warm

Grilled Cheese -- \$7
smoked cheddar cheese melted on grilled rye bread

B.L.T -- \$13.50
applewood smoked bacon, lettuce, tomato on grilled wheat bread

T.L.T V+-- \$12
house roasted tofu, lettuce, tomato, vegan mayo, grilled rye -- \$12

Reubens -- Swiss cheese, sauerkraut, and Thousand Island dressing on grilled sourdough rye, with choice of meat:

- Corned Beef \$16
- Pastrami \$16
- Turkey \$15.25

Vegan Reubens V+ -- vegan cheese, sauerkraut, and vegan Thousand Island dressing on grilled sourdough rye, with choice of plant-based protein

- Vegan Corned Beef \$18.25
- Vegan Turkey \$18.25
- Tempeh \$16.50