

PORTAGE

7842 Portage Rd. Portage, MI 49002

OSHTEMO

6101 West Main St. Kalamazoo, MI 49009



Brewery - Distillery - Kitchen

L42° LOCAL COMMITMENT

We are proud to support local farms, families and businesses by sourcing and utilizing local, farm-fresh MICHIGAN produce and products throughout our menu.

STARTERS

BURRATA CAPRESE CROSTINI

Mixed greens, pesto, garlic infused olive oil, balsamic glaze, burrata, grape tomatoes, lemon zest, basil, pink Himalayan sea salt, crostini | 14.5

HARVEST BREAD

Demi-baguette, goat cheese, Michigan apples, fig jam, bacon, basil, balsamic glaze | 13.5

BANGKOK SHRIMP

Torpedo coconut shrimp, egg fried rice, bell pepper, sweet corn, onion, garlic, edamame, soy sauce, wonton strips, sesame seeds, scallion, lime, Mae Ploy sweet chili sauce | 14

CARAMELIZED ONION DIP

Black pepper sea salt kettle chips, sour cream, cream cheese, caramelized onion, garlic, parsley | 8.5

MOROCCAN CRAB CAKES

Lump Blue Crab cakes, Harissa-panko, grape tomatoes, romaine, cucumber, red onion, goat cheese, Kalamata olives, almonds, Za'atar vinaigrette, L42° sauce, lemon, parsley | 16.5

FRIED PICKLES

Deep-fried kosher dill pickles, parsley, L42° sauce | 10.5

PRETZELS & BEER CHEESE

Bavarian pretzel rods, sea salt, garlic & herb olive oil, L42° beer cheese, parsley, Parmesan | 11.5

TRUFFLE FRIES

Crispy black pepper-sea salt fries, white truffle olive oil, parsley, Parmesan, roasted garlic aioli | 9

HAYSTACKS

Crispy onion strings served with our L42° sauce | 9.5

HANDHELDS

Our sandwiches are served with black pepper-sea salt kettle chips and L42° caramelized onion dip.

DIABLO CHICKEN

Chipotle braised chicken, haystack onions, roasted red bell pepper, fried jalapeños, Swiss, ancho sauce, Ace Bakery brioche | 14.5

TZATZIKI CHICKEN SALAD

Chopped chicken thighs, Greek yogurt, sour cream, onion, dill, lemon, grape tomato, lettuce, cucumber, almonds, Swiss, parsley, Ace Bakery brioche | 15.5

GREAT LAKES DIP

Ada Valley braised beef, haystack onions, Gouda, L42° sauce, Demi-Baguette, au jus | 16

Upgrade your side: Crispy black pepper-sea salt fries (+1)

Gluten free & vegan bun (+2) | Sweet potato fries (+2) | Truffle fries (+2)

Farm-fresh vegetable (+2) | Fresh fruit (+2) | Side garden salad (+2.5)

Mac & cheese (+3.5) | Borsin mashed potatoes (+3.5)

ENTRÉES

KOREAN BBQ SALMON

Sustainably sourced salmon, egg-fried rice, bell pepper, red onion, corn, fried egg, Korean BBQ glaze, scallion, sesame seeds, lime | 29.5

MEDITERRANEAN BOWL

Chilled pesto shrimp OR chilled pesto chicken breast, couscous, grape tomato, Kalamata olives, roasted garlic, goat cheese, cucumber, romaine, Za'atar dressing, red onion, almond, parsley, lemon | 23.5

CRÉOLE WAGYU STEAK OSCAR

8oz Wagyu top sirloin, Cajun cream, lump Blue Crab cake, Borsin mashed potato, farm-fresh vegetables, lemon, parsley | 36.5

COCONUT SHRIMP

Torpedo coconut shrimp (8), crispy black pepper sea salt fries, creamy slaw, Mae Ploy sweet chili sauce, lemon, parsley | 18

BUTTERMILK FRIED CHICKEN

Buttermilk-brined fried chicken, mac & cheese, farm-fresh vegetable, breadcrumbs, Parmesan, parsley | 21.5

Your choice of 3-piece bone in OR 4 tenderloins

WAGYU & FRITES

8oz Wagyu top sirloin, caramelized onion, truffle fries, mixed greens, grape tomato, red onion, shaved Parmesan, lemon vinaigrette, parsley | 31.5

HULI HULI TUNA

8oz blackened seared tuna steak served mid-rare, hoisin, ancient grain blend rice, scallion, sesame seeds, grilled pineapple pico, pickled ginger, spicy mayo, wonton strips, broccoli, bell pepper, red onion | 27.5

DRUNKEN CHICKEN PARMESAN

Crispy chicken tenderloins, cavatappi, vodka cream sauce, grape tomato, Parmesan, basil, garlic bread | 20.5

THE MEAT & POTATOES

Ada Valley braised beef, roasted mushrooms, farm-fresh vegetable, reduced balsamic, Borsin mashed potato, haystacks, parsley | 23.5

STREET CORN CHICKEN PASTA

Grilled chicken, sweet corn, creamy Tajin sauce, 4-cheese blend, lime roasted red bell pepper, ancho sauce, fried jalapeño, scallion | 20.5

HOT HONEY MAC & CHEESE

Crispy chicken tenderloins, cavatappi, cheddar, Gouda, hot honey, breadcrumbs, shaved Parmesan, parsley, garlic bread | 20.5

MAC & CHEESE

Cavatappi pasta, cheddar, Gouda, breadcrumbs, shaved Parmesan, parsley, garlic bread | 16.5

BUILD YOUR OWN MAC & CHEESE

Roasted mushrooms (+2) | Caramelized onions (+2) | Thick cut bacon (+2)

Chipotle braised chicken (5oz) (+4.5) | Grilled chicken (5oz) (+5.5)

Braised beef (5oz) (+5.5) | Fried chicken tenderloins (2) (+5.5)

L42° Impossible (6oz) (+6) | Blackened shrimp (5oz) (+6)

Coconut shrimp (4) (+6.5)

BURRITO BOWL

Cilantro rice, black beans, roasted red bell pepper, shredded lettuce, four-cheese blend, tomato, chipotle crema, haystack onion, parsley, lime. Served with tortilla chips and roasted tomato salsa | 16.5

Burrito bowl choice of (1) protein: Chipotle chicken, Braised beef, Fajita veggie

Blackened shrimp (5oz) (+2.5) | Coconut shrimp (4) (+3)

L42° Impossible (6oz) (+3) | Fried chicken tenderloins (2) (+3)

SALADS AND SOUP

BREWHOUSE CAESAR SALAD

Romaine, shaved Parmesan, black pepper, garlic rye chips, roasted red bell pepper, Caesar dressing | 8 / 14

GARDEN SALAD

Mixed greens, carrot, cucumber, tomato, red onion, roasted red bell pepper, mozzarella, crouton | 8 / 14

ZA'ATAR SALAD

Romaine, grape tomatoes, red onion, cucumber, Kalamata olives, Za'atar vinaigrette, goat cheese, almonds, lemon, parsley | 8.5 / 14.5

APPLE-CRANBERRY & WALNUT SALAD

Mixed greens, goat cheese, cranberries, Michigan apples, red onion, cranberry Dijon vinaigrette | 8.5 / 14.5

Grilled chicken (5oz) (+5.5) | Fried chicken tenderloins (2) (+5.5)

Chilled pesto shrimp (+6) | L42° Impossible (6oz) (+6)

Coconut shrimp (4) (+6.5) | Sustainably sourced salmon (7oz) (+9)

Available dressings: Balsamic vinaigrette, Bleu cheese, Buttermilk ranch, Caesar, Honey-mustard, Za'atar vinaigrette, pineapple-Dijon vinaigrette

SOUP OF THE DAY

Rotating selection of unique and delicious concoctions | Cup 6.5 Bowl 8

STEAK BURGERS

Our custom ground L42° steak burger is cooked **MEDIUM** and piled high with farm-fresh produce on an ACE Bakery brioche bun. Black pepper-sea salt kettle chips and L42° caramelized onion dip are served on the side along with a kosher dill spear.

Burgers available

UMAMI

Thick cut bacon, Swiss, sunny-side-up egg, garlic aioli, lettuce, red onion, tomato, Ace Bakery brioche | 16

MUSTANG

Thick cut bacon, cheddar, haystack onions, sweet & spicy BBQ, lettuce, tomato, Ace Bakery brioche | 15.5

BLEU CHIP

Thick cut bacon, bleu cheese, haystack onions, ancho sauce, lettuce, tomato, Ace Bakery brioche | 15.5

JAMMIN' OUT

Thick cut bacon, goat cheese, fig jam, caramelized onion, lettuce, tomato, Ace Bakery brioche | 16.5

CLASSIC CHEESEBURGER

Lettuce, tomato, red onion, choice of cheese, Ace Bakery brioche | 14.5

THE 42° DOUBLE

Two 8oz patties, cheddar, Swiss, L42° sauce, caramelized onions, shredded lettuce, tomato, Ace Bakery brioche | 20.5

IMPOSSIBLE L42° BURGER

Impossible protein infused with red & brown rice, quinoa, black beans, amaranth, roasted vegetables, lettuce, tomato, red onion, Ace Bakery brioche | 15.5

Upgrade your side: Crispy black pepper-sea salt fries (+1) | Fresh fruit (+2)

Sweet potato fries (+2) | Truffle fries (+2) | Farm-fresh vegetable (+2)

Side garden salad (+2.5) | Mac & cheese (+3.5)

Borsin mashed potatoes (+3.5)

Burger additions: Cheddar, Swiss, Beer cheese, Gouda (+1.5)

Haystack onions (+1.5) | Gluten free & vegan bun (+2) | Olive spread (+2)

Vegan mozzarella (+2) | Roasted mushrooms (+2) | Thick cut bacon (+2)

Caramelized onions (+2)



SOMETHIN' SWEET

SALTED CARAMEL BROWNIE

Ghirardelli triple chocolate fudge brownie, Vanilla Plainwell Ice Cream, ganache, sea-salt caramel, confectioners' sugar | 9.5

GERMAN CHOCOLATE BROWNIE

Ghirardelli triple chocolate fudge brownie, Chocolate Plainwell Ice Cream, ganache, coconut-pecan frosting, coconut, cocoa nibs | 9.5

FLUFFERNUTTER BROWNIE

Ghirardelli triple fudge brownie, vanilla Plainwell Ice Cream, chocolate sauce, marshmallow, peanut butter chips, confectioners' sugar | 9.5

OREO CHEESECAKE

Grand Traverse Pie Co. whipped cheesecake, Oreo crumbles, vanilla sauce, ganache, mint and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 10.5

TURTLE CHEESECAKE

Grand Traverse Pie Co. whipped cheesecake, walnuts, ganache, caramel and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 10.5

SALTED CARAMEL APPLE CHEESECAKE

Grand Traverse Pie Co. whipped cheesecake, vanilla sauce, fire roasted apples, salted caramel sauce, cinnamon-sugar, mint (Add a scoop of Plainwell Ice Cream +2) | 10.5

PEACHES & CREAM CRÈME BRÛLÉE CHEESECAKE

Grand Traverse Pie Co. whipped cheesecake, peach puree, shaved almonds, vanilla sauce, confectioners' sugar, mint (Add a scoop of Plainwell Ice Cream +2) | 10.5

CARROT CAKE

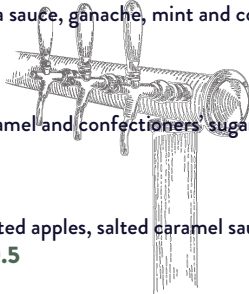
Shredded carrots, pecans, crushed pineapple, cream cheese icing, vanilla sauce, vanilla Plainwell Ice Cream, confectioners' sugar | 11.5

BLOOD ORANGE-RASPBERRY SORBET

Blood orange sorbet, raspberry coulis, mint | 8.5

DIRT CUP

Chocolate Plainwell Ice Cream, Oreos, ganache, organic gummy worms | 8.5



MADE IN MICHIGAN



BEVERAGES

BRIX Soda Company | 3.5 • L42° Traverse City Cherry Lemonade | 3.5 • BRIX Root Beer Float | 6.5
Fresh Brewed Organic Iced Tea | 3.5 • Organic Fair Trade Ron's Beans Coffee | 3.5

TAKEOUT SPIRITS - BEER - WINE

Four Pack

I.P.E.H! | 9
Michigan Honey Amber | 9
Seasonal | 10
Party at the Moontower | 10
\$50 case of beer

64 oz

Growler (< 7% ABV) | 18
Growler Refill (< 7% ABV) | 12
Premium Growler (> 7% or specialties) | 22
Premium Refill (> 7% ABV or specialties) | 16
Cider Growler | 25
Cider Refill | 20

Distilled Spirits

Vodka (1L) | 29
Gin (1L) | 29
Silver Rum (1L) | 29
Bourbon (750ml) | 39

L42° Adult Juice Box

Mix and Match
6-pack | 25 or 2 for 42

\$2 off any Signature Libation or glass of wine when taking it to-go

*All prices subject to change • *Specialty beers may be extra

*Almost all of our brews are offered in 1/6 BBL and 1/2 BBL with 48 hour notice, please inquire with your server or at the host stand.



Visit our newest concept located at 8211 Portage Rd. in Portage, MI.

Fast - FRESH - Food

Blue Kitchella, an innovative Fast-FRESH-Food company that specializes in delicious gourmet offerings for breakfast, lunch, and dinner, along with inspired artisan donuts.

We're family founded by foodies that have true a passion for handcrafted, high-quality ingredients paired with excellent customer service. Slow roasted meats, premium aged cheese, farm-fresh produce and freshly baked breads are at the foundation of our menu. With plenty of healthy options in mind, we have delicious culinary forward offerings for vegan, vegetarian and gluten-free guests.

Blue Kitchella brings chef inspired offerings to a QSR model and a "food for all" concept. We offer high-quality healthy kids meals and carefully craft them with select ingredients. The only thing fast about the food at Blue Kitchella is the way we serve it to our guests.

We are proud to cook our fresh & locally sourced food to order. Our average tickets may take 20-30 minutes to complete. Thank you for being understanding!

For those with dietary restrictions many of our menu items can be customized to be: Vegan Gluten Free Vegetarian Dairy Free
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. 20% gratuity added for parties of 8 or more.