

SOCIAL APPS

- **Wood Grilled Veg Platter** \$14
Bagna Cauda
- Tex Mex Nachos** \$14
Choose Steak or Chicken
- Chips & Salsa Trio** \$12
Salsa, Chile Con Queso, Guacamole
- Crispy Chicken Tenders** \$12
Optionally Available Nashville Hot
- The Big Pretzel** \$10
Trio of Dipping Sauces
- Spinach Artichoke Dip** \$12
With Chips... Add Chicken \$5... Add Shrimp \$8
- **Wood Grilled Shrimp** \$16
Bagna Cauda

Flatbreads \$14

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| <ul style="list-style-type: none"> ● FIG . BRIE . ARUGULA PROSCIUTTO TOMATO . FRESH MOZZ BALSAMIC DRIZZ | <ul style="list-style-type: none"> SHRIMP . PESTO ARTICHOKE . PARM GRILLED PORTABELLA BRUSSELS SPROUTS PARMESAN |
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SOUP & SALAD

ADD CHICKEN \$5 // SHRIMP {OR} SALMON \$8

- **French Onion Soup** \$8
- Caesar Salad** \$9
Fresh Cut Romaine, Fresh Baked Croûtons, Caesar Dressing
- Traverse City Salad** \$9
Romaine & Iceberg Lettuce, Dried Cherries, Bleu Cheese, Toasted Pecans, Red Onion, Roma Tomatoes, Honey Dijon Vinaigrette
- Larry Salad** \$14
Romaine & Iceberg Lettuce, Roma Tomato, Red Onion, Hard Boiled Egg, Fried Chicken Tenders, Chopped Bacon, Bleu Cheese Crumbles, Choice of Dressing
- **Hullabaloo Salad** \$14
Heart of Palm, Avocado, Ruby Red Grapefruit Segments, Cilantro, Red Onion, Roma Tomato, Candied Pecans, Black Beans, Toasted Cumin-Lime Vinaigrette

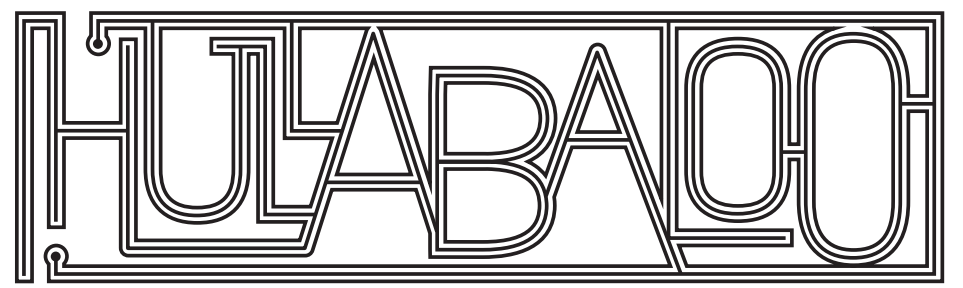
HANDHOLDERS

- HUBurger** \$12
American Cheese, Lettuce, Tomato, Onion, Hub Sauce, Skinny Fries {Add Bacon \$2}
- Chicken Sandwich** \$12
Choose Fried or Wood Grilled, Lettuce, Tomato, Onion, Hub Sauce, Skinny Fries
- **(5) Lettuce Wraps** \$13
Choose Shrimp, Chicken or Grilled Portabella
- Veggie Burger** \$13
House-Made, Sweet Soy Glaze, Melted Jack, Skinny Fries
- **(3) Tacolalos** \$13
*Choose Steak or Chicken
Grilled Tacos, White Corn Tortilla, Jalapeño, Cheese, Chipotle Crema*
- (2) Fish Tacos** \$13
Grilled Haddock or Fried Haddock, Mexican Slaw, Chipotle Crema, Avocado

SERIOUS. PIE.

12 INCH (6 SLICE) \$12 // ● 18 INCH (8 SLICE) \$24

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| <ul style="list-style-type: none"> FRESH MOZZ . MUSHROOM BRUSSELS SPROUTS MARGHERITA PEPPERONI ● SAUSAGE . PEPPERS MUSHROOM PROSCIUTTO . ARUGULA | <ul style="list-style-type: none"> MEAT LOVERS HAWAIIAN BLT EL DIABLO (PEPPERONI . SAUSAGE . JALAPEÑO) ● WOOD GRILLED VEGGIE |
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WHERE FINE FOOD & FUN INTERSECT

PLAYMAKER PLATES

ADD A HOUSE {OR} CAESAR SALAD \$3

- Cajun Alfredo Penne Pasta** \$14
Garlic Bread, {Add Chicken \$5 or Shrimp \$8}
- Proper Fish & Chips** \$16
Hand Cut Fries, Cole Slaw, Tartar Sauce
- Chicken Durango** \$18
Marinated and Grilled Chicken Breast Topped with Jack Cheese, Bacon, Sautéed Mushrooms, Tomatoes, Green Onions, Honey-Mustard Dipping Sauce, Baked Potato, Green Beans
- **Nashville Hot Chicken {Or Southern Fried}** \$18
4 Pieces, Pickles, Mashed Potatoes, Green Beans, Cole Slaw
- Sizzlin' Fajitas al Carbon** \$20
Steak, Chicken, Portabella or Combo of Two, Mexican Rice, Refried Beans, Flour Tortillas {Add shrimp \$8}
- Uncle Bubba's Baby Back Ribs** \$24
Baked Potato, Cole Slaw
- 12 oz Skirt Steak Argentine** \$24
Chimichurri, Mexican Rice, Refried Beans
- **Prime 8 oz. Filet of Ribeye** \$32
Baked Potato, Green Beans
- Lumberjack Porterhouse 21 oz** \$39
Certified Angus Beef Aged to Perfection Baked Potato, Green Beans

A Ruckus of Shrimp \$24

Pick Any Two Trios. Served with Baked Potato, Cole Slaw

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| <ul style="list-style-type: none"> ● (3) Shrimp Brochette
<i>Stuffed with Cheese & Jalapeño, Bacon-Wrapped, Wood-Grilled</i> (3) Shrimp Alambre
<i>Garlic Butter-Basted, Skewered, Wood Grilled</i> | <ul style="list-style-type: none"> (3) Pepper Shrimp
<i>Broiled In Shell with Garlic Butter & Black Pepper</i> (3) Fried Shrimp
<i>Butterflied, Breaded.</i> |
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Wood Grilled Bay of Fundy Salmon \$26

Mashed Potatoes, Asparagus

● Grilled Butterflied Rainbow Trout \$24

Mashed Potatoes, Asparagus

SIDES

\$5 EACH // 3 FOR \$12

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| <ul style="list-style-type: none"> BAKED POTATO (+\$2) MEXICAN RICE HAND CUT FRIES MASHED POTATOES ASPARAGUS | <ul style="list-style-type: none"> GREEN BEANS COLE SLAW REFRIED BEANS SKINNY FRIES |
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THE KICKER

- Cake & Ice Cream** \$9
Chocolate, Coconut, Caramel, Carrot
- Pie & Ice Cream** \$8
Apple, Cherry, Blueberry, Pecan
- Fresh Baked Cookies & Vanilla Bean Infused Milk** \$8
6 Chocolate Chip Cookies with or without Pecans

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.

HLO0031518

● **Hullabaloo Signature Items**

REDS

19 Crimes			G	B
Cabernet Sauvignon.....	South Australia	8	29	
Gentlemen's Collection				
Cabernet Sauvignon.....	California	12	44	
If You See Kay				
Cabernet Sauvignon.....	Lazio, Italy	14	58	
Decoy				
Cabernet Sauvignon,	Sonoma Valley, CA	~	45	
Textbook				
Cabernet Sauvignon.....	Napa Valley, CA	~	75	
Molly Dooker 'Giggle Pot'				
Cabernet Sauvignon.....	McLaren Vale, Australia	~	90	
The Show				
Malbec	Mendoza, Argentina	9	32	
Love Noir				
Pinot Noir.....	California	9	32	
Elouan				
Pinot Noir.....	Oregon	~	51	
Conundrum				
Red Blend.....	California	9	32	
Alexander Valley Vineyard's 'Sin Zin'				
Zinfandel	Alexander Valley, CA	12	44	

WHITES (& ROSÉ)

Sea Glass				
Chardonnay.....	California	8	29	
Matchbook 'The Arsonist'				
Chardonnay.....	Dunnigan Hills, CA	14	48	
The Prisoner Wine Company 'The Snitch'				
Chardonnay.....	Napa Valley, CA	~	62	
Loveblock				
Sauvignon Blanc	Marlborough, New Zealand	16	58	
Boomtown				
Pinot Gris	Columbia Valley, WA	11	32	
Mirassou				
Moscato.....	California	7	26	
Polka Dot				
Riesling.....	Pfalz, Germany	7	26	
Ship of Fools				
Pinot Blanc & Gris/Chard/Muscat.....	OMP, MI	10	38	
Fleur de Mer				
Rosé	Provence, France	13	39	

BUBBLY

La Marca				
Prosecco (Split).....		9	~	
J. Roget				
Brut.....		~	25	
Dom Perignon				
Champagne.....		~	145	

DRAFT BEER

Miller Lite				
Light Lager.....	Milwaukee, WI	4.2%	4	
Bud Light				
Light Lager.....	St. Louis, MO	4.1%	4	
Hub's Big Axe Beer 🍷 (Brewed By Short's)				
Lager	Bellaire, MI	5.2%	6	
Blue Moon				
Belgian White.....	Denver, CO	5.4%	6	
Atwater Dirty Blonde 🍷				
Blonde	Detroit, MI	5.2%	6	
Weihenshephaner Hefeweissbier				
Hefeweissbier	Germany	5.4%	6	
Short's Soft Parade 🍷				
Fruit/Veg.....	Bellaire, MI	9.0%	6	
North Peak Hoser Red (Wings) Ale 🍷				
Red Ale	Traverse City, MI	4.5%	6	
Deschutes Fresh Squeezed IPA				
IPA.....	Bend, OR	6.4%	6	
Bell's Two Hearted 🍷				
IPA.....	Kalamazoo, MI	7.0%	6	
Founders Rubeaus 🍷				
Raspberry Ale.....	Grand Rapids, MI	5.7%	6	
Alaskan Amber				
Amber Ale	Juneau, AK	5.3%	6	
Bell's Seasonal 🍷				
Ask Your Server For Details			6	
Guinness Nitro Stout				
Stout.....	Ireland	4.2%	6	
Deschutes Black Butte Porter				
Porter.....	Bend, OR	5.2%	6	
Ace Pineapple Cider				
Cider	Sebastopol, CA	5.0%	6	

CAN BEER

Labatt Blue	4
Labatt Blue Light	4
Budweiser	4
Pabst Blue Ribbon	4
Heineken	4
Corona	4
Old Nation M13	8
Coor's Light	4
Michelob Ultra	4

BOMBOWLING

MINORS MUST BE ACCOMPANIED BY A PARENT OR LEGAL GUARDIAN.

ADVANCED RESERVATIONS

UP TO 10 PEOPLE PER LANE

SUN-THUR \$80 / HOUR
FRI & SAT \$100 / HOUR

OPEN PLAY

DEPENDENT LANE AVAILABILITY

SUN-THUR \$18 / PERSON
FRI-SAT \$25 / PERSON

AXE THROWING

MUST BE 16+ TO PLAY. MINORS MUST BE ACCOMPANIED BY A PARENT OR LEGAL GUARDIAN.

ADVANCED RESERVATIONS

UP TO 10 PEOPLE PER STALL

SUN-THUR \$80 / HOUR
FRI & SAT \$100 / HOUR

WALK-IN RATE

DEPENDENT ON COACH AVAILABILITY

EVERYDAY

\$25 / PERSON / HOUR

EAT . DRINK . PLAY . REPEAT

FREE OPEN PLAY BOMBOWLING

\$10 MINIMUM FOOD & BEVERAGE PURCHASE / COLLEGE OR BUSINESS ID

MON - FRI

11:00AM
TO 3:00PM