



SMALL PLATES

MADEIRA MUSHROOM MÉNAGE À TROIS \$7
Crimini, Portabella and Shiitake Mushrooms sautéed with Rainwater Madeira, Shallots and Herb Butter on Boursin Thyme Crostini and finished with fresh Parsley.

FETA BRUSCHETTA \$7
Split Grape Tomatoes, Feta, Fresh Basil and Garlic tossed in Olive Oil and set on Boursin Thyme Crostini. Finished with Sea Salt, Cracked Black Pepper, Balsamic Reduction and shaved Pecorino Romano.

BEET CAPRESÉ \$7
Diced Beets, Fresh Mozzarella, Basil, Garlic, Lemon and toasted Sunflower Kernels on Boursin Thyme Crostini. Finished with Balsamic Reduction and shaved Pecorino Romano.

SUNFLOWER RISOTTO CAKES \$7
Toasted Sunflower Kernels, Saffron Arborio Rice and fresh vegetable Mire Poix rolled in Panko Bread Crumbs and grilled. Finished with Roasted Garlic Aioli and fresh Parsley.

V ALL SMALL PLATES CAN BE PREPARED VEGAN ON REQUEST, ASK YOUR SERVER FOR DETAILS

SANDWICHES

Served with a side of your choice, unless otherwise noted.

SEZ CHICKEN SALAD SANDWICH (GF UPON REQUEST) \$10⁷⁵
Chef Scotty's signature take on a classic! Roasted Chicken Breast chopped and tossed with Mayo, Whole-Grain Mustard, Diced Red Onion, Celery, Sherried Walnuts and Michigan Dried Cherries with Bibb Lettuce and Tomato on toasted Sourdough.

7TH AVENUE PASTRAMI \$11
House Smoked Pastrami piled high on Grilled Marble Rye with Muenster, Chef's Signature Seasoned Pickled Red Onions and Clover-Honey Dijon Mustard. Honor your inner New Yorker and double the meat for \$4!

THE PIT BOSS - SMOKED CHICKEN BBQ \$11⁵⁰
House-Smoked Chicken Breast topped with Applewood Smoked Bacon, Fresh Sliced Green Apple, Gouda, BBQ Sauce and Roasted Garlic Aioli on Herb Grilled Sourdough. Careful - he's watching you...

CUBANO SATO \$11⁵⁰
Our signature Pulled Pork stacked with Sliced Ham, Danish Havarti and a Pickled Cucumber-Onion-Dill Slaw with Roasted Garlic Aioli and Sharp Cider Mustard on Butter grilled Cuban style bread. "Every day above Earth is a good day." - Hemingway

DOUBLE DOUBLE GRILLED CHEESE \$9²⁵
Muenster, Gouda, Mozzarella, and Boursin Cheeses with Cheddar Spread on Sourdough, Grilled to perfection with a Parmesan Crust. What could be better than more cheese? Add Bacon for \$2. Add Tomato for \$0.50.

THE CRISPY MISTER \$10
A French Classic re-imagined as a True Original – the best ham sandwich you've ever had! Bavarian Ham, Austrian Swiss and Whole-Grain German Mustard Aioli on Thick-Cut Sourdough, Butter-Grilled and Topped with a ladle of Creamy Béchamel. Knife and Fork required. \$2 for Choice of Side. Add a Fried Egg for \$1.

THE B.E.A.S.T. \$15⁵⁰
Bacon, Egg, Avocado, Spinach and Tomato stacked on a full loaf of Italian Herb Paesano with Mayo and Sriracha and grilled, served with Kettle Chips. Not just a clever name, this sandwich is monstrous! Also available as a salad, only slightly less beastly...

PESTO TURKEY MOZZARELLA \$10²⁵
Turkey Breast, Pesto, Roasted Garlic Aioli, Aged Mozzarella inside Herb Butter Grilled Sourdough. Add Tomato for \$.50

CALIFORNIA TURKEY WRAP (GF UPON REQUEST) \$10²⁵
Diced Turkey Breast, Fresh Avocado, Grape Tomatoes, Applewood Smoked Bacon, Red Onion slivers and Bibb Lettuce tossed in a Sweet Poppy Seed Dressing nestled inside a Flour Tortilla. Served with Kettle Chips.

V MEDITERRANEAN WRAP \$10²⁵
AKA Constantinople Gets The Works! Balsamic Roasted Portobello Cap, Quinoa Tabbouleh Salad, Spinach and Avocado with Herbed Tomato Reduction all wrapped in a flour tortilla and grilled. Add Fresh Mozzarella for \$1.

STARTERS

CHARRED TOMATO & BACON GOAT CHEESE DIP \$10⁵⁰
Charred Grape Tomatoes and Applewood Smoked Bacon blended with Chèvre and Cream Cheese, topped with shaved Pecorino Romano. Served with Tortilla Chips and our signature "Chicken Toast" - Italian Paesano bread grilled with Bouillon Butter and Chef's special spice blend!

LADY MARMALADE BRIE \$12
Full miniature wheel of Danish Brie warmed and topped with a Peppered Triple-Citrus Marmalade. Served with Herb-Oil Grilled Paesano Bread.

V BANH MI JACKFRUIT SLIDERS \$9⁷⁵
Pulled Jackfruit marinated in a Thai peanut sauce and served in mini-Bao Buns with a Ginger-Carrot-Jalapeno Slaw, Sweet Soy drizzle and a side of Mae Ploy Chili sauce for dipping/dressing.

V HOT BLACK BEAN HUMMUS (GF UPON REQUEST) \$9²⁵
Frijoles Negros, Lime, Garlic and Spices with Green Chilis blended smooth and served warm alongside Tortilla Chips, Grilled Flatbread, fresh Green peppers and Tomato Wedges.

CALAMARI PROVENÇAL (GF UPON REQUEST) \$13
Rings and Tentacles of Wild Caught Squid sautéed in a Savory Tomato-Moscato pan sauce with Shallots, Fennel and marinated Kalamata Olives. Served with Herb-Grilled Ciabatta.

ENTRÉES

PANCETTA "MAC" & CHEESE \$16
A combination of Aged Mozzarella, Muenster, Swiss, Feta, Romano, and Smoked Gouda with Pancetta Bacon, Shallots, Sugar Snap Peas, and Grape Tomatoes tossed with Béchamel and Cavatappi Pasta. Crowned with a Butter Pretzel Crust. Add Chicken for \$4 or Steak for \$6.

MUSSELS DE EMPRESS \$16
The return of an original SEZ favorite! A full pound of Blue Chilean Mussels sautéed in an indulgent sauce of Herbed Butter, Shallots, White wine and Gorgonzola and served with grilled Sourdough. Add Pancetta \$2.

GF THE GREENBRIER \$25
Seared Medallions of Fresh-Cut Beef Tenderloin with Brussels Sprouts, Bacon, Green Apple and Garlic-Wilted Spinach sautéed in a Balsamic Reduction. Served atop Roasted Yukon Golds and finished with crumbled Gorgonzola. A legend in its own time.

GF HOISIN BEEF HASH \$16
Gooseneck Round Beef long-braised with our house made Hoisin stock, pulled and sautéed with Yukon Golds, Mushrooms, Carrots, Shallots and Sugar Snap Peas. Topped with a Sesame Fried Egg and fresh Scallions and finished with Paprika and Sriracha Aioli.

PAELLA ROMESCO (GF UPON REQUEST) \$22
Blue Chilean Mussels, Littleneck Clams, Diver Scallops and Shrimp with Fennel, Shallots and Fresh Tomatoes simmered in a White Wine-Tomato-Almond Romesco sauce with Saffron Arborio Rice. Served with Herb-Grilled Ciabatta, a masterpiece of seafood flavor!

V FORAGER'S STIR-FRY \$14⁵⁰
Crispy Diced Tofu sautéed in a Morel Mushroom-infused Oil with Mushroom Ménage, Shallots, Sugar Snap Peas, Cauliflower, Baby Corn and Cashews all tossed with Chef's special blended Sesame-Sweet Soy Dressing.

CHEF SUPREMO PASTA \$17
Cavatappi Noodles, Onion, Mushroom, Green Pepper, Pepperoni and Capicola all sautéed with White Wine and tossed in Chef's Signature Garlic Herb Tomato Sauce. Topped with freshly grated Pecorino-Romano and served with a side of Parmesan Toast.

V GARDEN RISOTTO \$13⁵⁰
Saffron Arborio Rice sautéed in savory vegetable stock with fresh Mushrooms, Shallots, Tomatoes, Sugar Snap Peas and Cauliflower. Add Smoked Chicken Breast \$4, Sliced Tenderloin Steak \$6, Pecorino-Romano Cheese \$1

SIDES

Corn Tortilla Chips, Kettle Chips, Goldfish Crackers \$2
Deep Roasted Brussels Sprouts, Risotto Cakes, Roasted Yukon Gold Potatoes, SEZ Green Salad, Quinoa Tabbouleh Salad \$4

GF Gluten Free **V** Vegan **■** Highlighted Items Are House Specialties

Please note that our kitchen is not a naturally Vegan or Gluten-Free environment. Be sure to specify to your server any dietary needs or preferences as well as any food allergy concerns and we will take every possible precaution to ensure proper preparation. Thank you.

Ask your server about items that are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SOUPS & SALADS

CREAM OF . . . \$4 CUP \$6 BOWL

Your choice of Broccoli Cheddar, Chopped Tomato and Basil, or Madeira Mushroom *Made To Order* with sautéed Shallots in a rich White Cream.

VEGETABLE SOUP \$4 CUP \$6 BOWL

Made To Order with seasonal veggies in a savory vegetable stock.

BLT SALAD (GF UPON REQUEST) \$9⁵⁰

A classic, deconstructed. Applewood smoked Bacon and Grape Tomatoes on a bed of Bibb Lettuce and Spinach with our Cucumber Ranch Dressing and a side of Herb-Grilled Sourdough.

GF HOT BACON BRUSSELS SPROUT SALAD \$11

Spinach, Red Onion, Sherried Walnuts and Shaved Pecorino Cheese topped with a hot Bacon, Brussels Sprout and Apple Balsamic Dressing.

GF CHOPPED BEET SALAD (VEGAN UPON REQUEST) \$10⁵⁰

Diced Beets, Avocado, Sherried Walnuts, Scallions and Feta Cheese tossed in Tangerine Vinaigrette on a bed of Heritage Mixed Greens. (Vegan on request without cheese.) Add Smoked Chicken Breast \$4

GF POPPY SEED COBB-ACADO \$13

Poppy Seed Grilled Chicken, Seasoned Sliced Avocado, Feta Cheese, Red Onion, Roasted Red Peppers and Grape Tomatoes with Moscato-Lemon-Basil dressed Greens.

V QUINOA TABBOULEH SALAD (GF UPON REQUEST) \$11

Red and White Quinoa Tossed with Red Onion, Chopped Tomatoes, Parsley and Lemon-Garlic-Olive Oil dressing, served on a bed of Heritage Mixed greens with fresh Sliced Cucumber and Grilled Flatbread.

GF GORGONZOLA & PEAR SALAD \$9⁷⁵

Spinach with Pears, Grape Tomatoes, Gorgonzola and Sherried Walnuts, kissed with Moscato Lemon Basil Vinaigrette.

HOUSE-MADE DRESSINGS

Cucumber Ranch (V), Moscato-Lemon-Basil Vinaigrette (V), Balsamic Vinaigrette (V), Tangerine Vinaigrette (V), Sweet Poppyseed, Clover-Honey Mustard

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TEMPTATIONS

POOR MAN'S CARAMEL \$10

A transcendent caramel that is house made - served with Fresh Cut Apples, Pears, Cheddar Cheese and a Soft Pretzel Roll. Designed for sharing. Unique to West Michigan.

CARROT CAKE \$6

Chopped Carrot, Sherried Walnuts, Brown Sugar, Cream Cheese Icing.

GF VANILLA BEAN COFFEE CRÈME BRÛLÉE \$6

Silken Buttercup Custard laced with warm Vanilla Beans and Coffee, Caramelized with White Cane Sugar.

V APPLE CARAMEL CAKE \$6

Granny Smith Apples, Cinnamon, Caramel and Brown Sugar.

GF FLOURLESS CHOCOLATE TORTE \$6

Served with house-made Fresh Quad-Berry Sorbet.

THE SPEAKEZ BRUNCH

Served Every Saturday AND Sunday 10am-2pm

Full Service Brunch Menu- Made with Pure Awesome-
Ask Your Server for Details

WWW.SPEAKEZLOUNGE.COM

600 Monroe Ave NW | Grand Rapids, MI 49503 | 616.458.3125

Welcome

Weekly Events

WEDNESDAYS: LOCAL SPINS LIVE

Our weekly live music series is sponsored and curated by LocalSpins.com and features some of the best new and established talent from around West Michigan. From jazz to rock and folk to funk, there is always something great to be experienced Wednesday nights at SpeakEZ!

SUNDAYS: RANDISSIMO'S JAZZ JAM

Local jazz legend Randy Marsh is the host and centerpiece of what has become a great Grand Rapids tradition! Each week, Randy and his revolving House Band welcome special guests and up-and-coming young players to jam the night away, showcasing a wide range of genres and styles from across the jazz and blues spectrum!

Monthly & Ongoing Events

SCIENCE ON TAP

We are proud to partner with GVSU to bring this once-a-month special event to Grand Rapids! Each month a Grand Valley professor delivers a short presentation on a different science related topic that is affecting our community, the lecture is followed by an open forum question-and-answer session and free discussion. Raise the level of discourse while raising a pint! Check our events calendar or ask your server about upcoming dates and topics.

THE BEAUTIFUL GAME

SpeakEZ has become a premier destination in West Michigan for fans of World Football (soccer, if you must). We welcome fans for weekly showings of matches from English Premier League as well as UEFA Champions League and all major international tournaments from Euros to Gold Cup and of course World Cup! Proud to be the original founding sponsor of Grand Rapids Football Club and the official destination of American Outlaws Grand Rapids (Chapter 8) for all USA National Team matches! No, we're not a sports bar - we're a footie pub!

When the 18th Amendment became the law of the land in 1919, the drinking culture in this country was forever changed. In a wonderfully ironic twist of fate, people who were forced to abandon their legitimate establishments and go underground wound up also breaking down most of the previously held social restrictions regarding who could drink where, and with whom.

We take our cues from the spirit of those Prohibition-era watering holes where for the first time in American history, thirsty folks from across all ranges of background and social classes could mingle and share company and cocktails in neighborhood speakeasies, hiding in plain sight. That spirit of community and companionship is what continues to inspire us to offer our selection of classic and unique modern cocktails, craft beers, great wines and amazingly creative cuisine. So that's the story of SpeakEZ Lounge; *Old-School without pretense, classic yet current, just an honest place where all who appreciate good food and drink, company and conversation are welcome.* And thanks to the 21st Amendment, there's no need for passwords or secret entrances! Come as you are, and we promise to do our best to see that you leave happier than when you came.

Reservations Accepted for Parties of 8 or More | Catering Available | Age 21 and Over Only After 9:00pm