



Standard Hours of Operation:

Monday thru Friday 11:00AM to Midnight (Kitchen closes at 10PM)
Saturday 10:00AM to Midnight (Kitchen closes at 2PM and reopens from 3PM-10PM)
Sunday 10:00AM to 8:00PM (Kitchen closes at 2PM and reopens from 3PM-8PM)

(Our Award-winning Brunch service is every Saturday & Sunday from 10:00AM - 2:00PM)

Happy Hour:

Monday thru Friday 3:00PM - 6:00PM
\$2 off our "Signature Cocktails"
\$1 off Draught Beer
\$1 off Wine

Lunch Special:

Monday thru Friday 11:00AM - 3:00PM
Lunch Combo - Pick Two for \$10
Half Sandwich, Cup of Soup
Du Jour, or House Salad

Tuesday Trivia:

Every Tuesday 7:00PM & 8:00PM
Win Gift Cards

Sunday Night Jazz:

Every Sunday 6:00PM - 9:00PM
Hosted by Tommy Pancy

Local Spins Live Music:

Wednesdays & Fridays 7:30PM - 10:30PM
Schedule on our Socials and at LocalSpins.com

This menu was inspired by our love of nostalgia. It features some of SpeakeEZ's Guest Favorite menu items as well as some new offerings we're confident you'll love. You will see the year each item first made a name for itself here at SpeakeEZ Lounge. While we feel every item is exceptional, the items highlighted in red are a few can't-miss SpeakeEZ favorites from the Staff.

Proudly serving



Follow us on our social media to stay up-to-date on everything SpeakeEZ



@speakezlounge

Please help us by informing your server of any dietary preferences or allergies you may have, especially if you follow a strict Vegan or Gluten-Free diet so our kitchen staff may be sure to take extra precaution to ensure safe preparation of your meal.

SMALL PLATES

Chips & Dip (GF/VG)

Our Creamy Onion Dip, Ruffle Chips, Scallions 8

Chips & Salsa (GF/V)

Tortilla Chips with our Poblano Salsa Verde 8

Chips & Queso (GF)

Our Queso with Corn Tortilla Chips, Scallions 8

Tomato Bacon & Goat Cheese Dip *Circa 2015*

Charred Tomatoes, Bacon, Chevre, Cream Cheese, Pecorino-Romano, herb toasted Baguette 16

Gluten Free upon request (sub Tortilla Chips)

Add Extra Baguette + 3 | + 6

Hot Bacon Bruschetta *New 2026*

Sautéed Balsamic-Apple-Bacon-Brussels Sprouts and Gorgonzola served on herb toasted Baguette with Boursin Cheese 10 | 16

Add Wagyu 12

Cilantro Lime Chicken Tacos *New 2026*

Cilantro Lime Chicken, with sautéed Peppers and Onions, Chipotle Aioli, and Cilantro garnish 16

Add 4th Taco + 5

Korean Shrimp Tacos *Circa 2023*

Korean BBQ Shrimp, Kimchi, Avocado, Cilantro-Lime Crema, Scallions, Flour Tortilla 16

Add 4th Taco + 5

Feta Bruschetta *(with Prosciutto) Reimagined 2026*

Grape Tomato and Feta with Prosciutto ribbons topped with Basil, Balsamic Reduction, Pecorino-Romano and Finishing Salt on herb toasted Baguette 10 | 15

Vegetarian without Prosciutto

Dry-Aged Sliders *Circa 2023*

Dry-Aged Beef, White Cheddar, Slider Onions, Our Pickles, Black Pepper & Truffle Aioli, Buttered Brioche 18

Add 4th Slider + 5

ENTRÉES

Crispy Mister Mac & Cheese *Circa 2025*

Diced Ham, Swiss Cheese, Cavatappi, Béchamel, Mister Breadcrumbs, Pecorino-Romano 15

Add Mojo Pork and Bourbon Hot Honey + 5

Add Wagyu + 12

Shrimp & Grits *Reimagined 2026*

Smoked Cheddar Grits, with sautéed Tail-On Shrimp, Mushroom, and Shallot, deglazed with Chardonnay, dressed with our Bourbon Hot Honey BBQ 25

The Greenbrier *Circa 2012*

The Legend Returns. Wagyu Steak with Brussels Sprouts, Bacon, Yukon Golds, Apple and Garlic-Wilted Spinach sautéed in Balsamic and finished with Gorgonzola 39

Drunken Noodle Stir Fry (V) *Circa 2019*

Vegan Ground Beef, Ramen Noodles, Carrot, Mushroom, Onion, Rice Wine, Sweet and Hot Sambal-May Ploy Sauce, Scallions 19

Add Sesame Egg + 2 | Add Mojo Pork + 5 |

Add Shrimp + 7 | Add Wagyu + 12

SIDES

Great Lakes Potato Chips 2.5

Add Onion Dip + 2

House Tortilla Chips 2.5

Add Queso + 2 | Add Salsa + 2

Goldfish Crackers 2.5

Fish & Chips 4

(Goldfish Crackers & Ruffle Chips)

SALADS & SOUP

Dressings: Cucumber Ranch (V), Moscato-Lemon-Basil Vinaigrette (V), Cilantro-Lime Crema (V), Sweet Poppyseed

SEZ House (VG) *Circa 2012*

Spring Mix with Grape Tomato, Cucumber, Red Onion, Carrot, Croutons 10

Gluten Free without Croutons

Add Cilantro Lime Chicken + 5 | Add Mojo Pork + 5

Add Shrimp + 7 | Add Wagyu + 12

Hot Bacon Brussels Sprouts Salad *Circa 2014*

"The Best Salad in Grand Rapids." Spinach, Red Onion, Sherried Walnuts, Pecorino-Romano with Sautéed

Balsamic-Apple-Bacon-Brussels Sprouts 18

Add Gorgonzola + 1 | Add Wagyu + 12

BLT Salad *Circa 2012*

Spring Mix tossed in Cucumber Ranch, with Grape Tomato and Bacon. Served with Toasted Herb Sourdough 12 | 17

Gluten Free without Sourdough

Soup Du Jour

We make one of our unique and popular soups from scratch every week. Once it's gone, "No soup for you!" 7 | 10

HANDHELDS

Served with Great Lakes Kettle Chips or Tortilla Chips. Add Onion Dip, Queso, or Salsa Verde + 2

Slender James *Circa 2020*

Sliced Deli Ham, Swiss Cheese, Tomato and Pickle Aioli on a thinly pressed Ciabatta Bun 15

Cuban *Circa 2019*

Braised Mojo Pork, Sliced Deli Ham, Brown Mustard, our Pickles, and Swiss Cheese on a grill-pressed Hoagie Roll 17

The Crispy Mister *Circa 2012*

The famous Fork & Knife sandwich back! Our interpretation of a Croque Monsieur—a French classic. Sliced Deli Ham, Swiss Cheese, House Mustard, on Butter grilled Brioche and smothered with Béchamel 18

Find yourself needing a Mistress? Add an Egg + 2

Double Double Grilled Cheese (VG) *Circa 2012*

Muenster, Mozzarella, Boursin & Gouda, melted on Sourdough and grilled to perfection with a crispy Parmesan crust 15

Add Tomato + 1 | Add Bacon + 2 | Add Avocado + 3

Turkey Pesto Mozzarella *Circa 2012*

Sliced Turkey Breast, Pesto, Confit Garlic Aioli, Mozzarella, on Herb Butter grilled Sourdough 16

Add Tomato + 1 | Add Bacon + 2

Crunch Wrap (V) *Reimagined 2026*

Vegan Ground Beef, Yukons, Tomatoes, Charred Poblano and Onions, Pico Aioli, Avocado, Corn Chip Crunch, wrapped in a grilled Flour Tortilla. Served with Tortilla Chips and Salsa Verde 17

Sub Cilantro Lime Chicken + 1 | Sub Mojo Pork + 1

SWEETS

Seasonal Crisp (VG) *New 2026*

Rotating Seasonal Fruit, Old-Fashioned Oats, Served with Vanilla Ice Cream 12

Unlock a memory in every spoonful.

Brownie Cake (GF) *Circa 2025*

Molten Brownie, Vanilla Ice Cream, Guinness-Chocolate Sauce 9

Vegan without Ice Cream

Poor Man's Caramel (VG) *Circa 2012*

A Dessert Charcuterie – Condensed Milk turned into a deliciously dippable caramel sauce. Served with sliced Apple, Brownie Bites, Pretzel Bites, Sharp Cheddar Cheese Spread, Sherried Walnuts 16

A very unique dessert originating in South America.

Key: V - Vegan, VG - Vegetarian, DF - Dairy, Free, GF - Gluten Free

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.