

Ø DOUBLE STACKED QUESADILLA ★

blackened chicken, cheddar, pepper jack, black bean & corn salsa 14.59

BRUSSELS SPROUTS CABBAGE PATCH KIDS

parmesan, lemon aioli 11.99

SPINACH CON QUESO liquid gold, chardonnay, spinach, tomato, tortilla chips 12.99

FRIED PICKLES pilsner-battered spears, cilantro ranch 11.99

WINGS joe's regular, BBQ or habanero blue cheese, celery 14.99

> PEEL & EAT SHRIMP ★ chilled, old bay, crab louis, cocktail sauce 13.99

CHICKEN FINGERS

pilsner-battered, crispy fries 14.99

CHEESE BLANKET NACHOS

seasoned ground beef or chicken, corn tortilla chips, cheese for days, braised black beans, jalapeño, pico de gallo, sour cream, scallions 15.49



CROCK OF SOUP

sirloin chili | french onion | soup du jour 7.99

DUO

choice of side salad & crock of soup 13.99

TDIA

TRIO choice of side salad, crock of soup & ½ club sandwich 16.49

🕑 DOUBLE NICKEL 🖈

bacon, tomato, onion, blue cheese crumbles, house dressing 7.99

SIMPLE

carrot, cucumber, tomato, sharp cheddar, crouton, choice of dressing 7.99

CAESAR roma crunch, crouton, parmesan 7.99

NEED SOME PROTEIN?

ADD CHICKEN \$8 OR ADD SALMON \$12 TO ANY SALAD ABOVE

BLACKENED SALMON* 🖈



BAJA TACOS ★ blackened mahi, pico de gallo, cabbage, avocado lime crema, mexican street corn salad 18.99

MA, THE MEATLOAF! MA! WE WANT IT NOW! green beans, mashed potatoes, wild mushroom demi glace 17.49

NEW YORK STRIP* 🖈

seasoned fries, roasted wild mushrooms, herb butter 28.99 add a brown bag beer for \$1

3-WAY

a cincinnati classic! buttered spaghetti, sirloin chili, sharp cheddar, tomato, white onion, sour cream, scallion 16.29

SOY GLAZED SALMON* ★ sticky rice, stir-fried beans, toasted

sesame seeds 24.99

BEEF STROGANOFF pot roast, wild mushroom cream, scallions, sour cream 18.99

V FISH & CHIPS

pilsner-battered cold water haddock, seasoned fries, cole slaw, tartar 20.49

CHICKEN PARMESAN panko-crusted, tomato ragout, alfredo noodles 17.99



MARGHERITA roasted tomato, garlic, fresh mozzarella, basil 15.99

PEPPERONI & PEPPERS ezzo pepperoni and hungarian peppers, das it 16.29

VEGGIE spinach, wild mushroom, roasted tomato, peppers, onion, green olive 16.99

WILD MUSHROOM



SERVED WITH KETTLE CHIPS, COLE SLAW OR FRIES

Substitute onion rings, sweet potato fries or mac & cheese for an additional 1.99 100% whole wheat bun available upon request

🛛 BUCKET* 🖈

THE 0.G. american, mayo, sweet pickle relish, LTO, dill pickle chips 15.49

TURKEY 🖈

american cheese, mayo, pickle, LTO 15.29

THE IMPOSTER

plant based, mayo, sweet pickle relish, LTO, dill pickle chips, american cheese 15.49 make it vegan and dump the dairy (request no mayo or cheese)

🕏 BACON* 🖈

ground bacon and beef, sharp cheddar, more bacon, caramelized onion, lettuce, tomato, roasted garlic aioli 16.99

SLIDERS

caramelized onion, american cheese, pickle chips, brioche buns 15.49



SERVED WITH KETTLE CHIPS, COLE SLAW OR FRIES

Substitute onion rings, sweet potato fries or mac & cheese for an additional 1.99 100% whole wheat bun available upon request

Ø BUFFALO CHICKEN

G.O.A.T.

panko-crusted, blue cheese crumbles, lettuce, tomato, mayo 15.29

REUBEN

slow-braised corned beef brisket, swiss, thousand, kraut, artisan rye 15.69

EL CUBANO tavern ham, braised r

tavern ham, braised pork, swiss, house mustard, pickles 16.29

CHEESESTEAK

peppers, onion, mushroom, provolone, philly sauce 15.49

CLUB

turkey, cheddar, bacon, lettuce, tomato, mayo, wheat bread 14.99

FISH SANDWICH

pilsner-battered haddock, american cheese, lettuce, tomato, onion, tartar 15.49

shaved fennel and brussels sprouts, mixed greens, strawberries, avocado, goat cheese, candied pecans, honey vinaigrette 19.99

COBB 🖈

roma crunch, bacon, avocado, egg, cucumber, marinated grape tomato, blue cheese, herbed chicken, red wine vinaigrette 16.49

BBQ CHOPPED CHICKEN SALAD *

BBQ glazed chicken, greens, black bean & corn salsa, tomato, pepper jack, tortilla, cilantro ranch 15.29

GARY'S FAVORITES WITH MODIFICATIONS, THIS DISH IS AVAILABLE GLUTEN-FREE FRIENDLY.

* 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 food borne illness. ** We offer gluten-free friendly options; however, our kitchen is not completely gluten-free. THERE IS FUNGUS AMONG US

roasted garlic, shiitake, portabella, caramelized onion, spinach, truffle oil 17.29

SICILIAN

italian sausage, ezzo pepperoni, tavern ham, peppers, caramelized onion 17.49

CHEESE

provolone, whole milk mozzarella 14.29

TOPPINGS

MEAT: ezzo pepperoni, sausage, bacon, tavern ham 2.29 VEG: jalapeño, peppers, spinach, roasted tomato, onion, wild mushroom, green olive 1.99

SIDEKICKS

BROCCOLI ★ 4.99SWEET POTATO FRIES 5.99FRUIT CUP ★ 4.99MASHED POTATOES ★ 4.99ONION RINGS 5.79MAC & CHEESE 6.29COLE SLAW ★ 4.99MEXICAN STREET CORN SALAD 5.99

BEVERAGES BOOZE



NORTHVILLE MARCH 2024

DRANKS

IF YOU ARE DRINKING TO FORGET, PLEASE PAY IN ADVANCE

ADD A 1 OZ POUR FOR \$5 a little extra tito's never hurts!

DRAFT MARGARITA

el jimador, cointreau, fresh lemon and lime 10.00 add a bucket of herradura, el jimador, or grand marnier for 5

DRAFT BUCKET PUNCH

mount gay rum, pine fin, cointreau & fresh juices, dum dum 10.00

COLD BREW MARTINI wheatley vodka, house blend cold brew coffee, espresso vodka, cantera negra café 9.75

BOURBON & CHILL old forester, st. germain, chamomile simple syrup, fresh lemon, mint 11.00

SUN COMES UP IN MEXICO cazadores reposado, cointreau, orange, lime, agave nectar, house grenadine 11.00

BLUEBERRY BELLA smirnoff blueberry, muddled blueberries, simple syrup, lemon juice 9.00

PINE FIN pineapple-infused wheatley vodka, rocks, martini, or cosmo 9.50

RED SANGRIA eos cab, cointreau, lime, pom juice 7.75

BLOODY MARY pepper-soaked tito's NOT SPICY: green, red & hungarian peppers 10.00 SPICY: jalapeño & lime 10.00 STUPID SPICY: habanero, green & red peppers 10.00



MONDAY MOTIVATION \$5 wheatley vodkas all day long to get your week started right

POPPIN' BOTTLES TUESDAY 1/2 priced bottles of wine

WHISKEY WEDNESDAY woodford, old forester, jack & the others

PUNCH PERFECT THURSDAY our house bucket punch on draft by the glass or pitcher

SHAKEN NOT STIRRED FRIDAY belvedere martini, cold brew martini, pine fin cosmo, or pine fin martini

GARY'S FAMOUS MARGARITA SATURDAY share a pitcher (or drink one yourself)

BLOODY SUNDAY



WHERE THE BEER FLOWS LIKE WINE

NORTH HIGH RUSTY BUCKET **JEFFREY PILSNER**

16oz 6.99 | 20oz 7.99 | 32oz 10.99

	16oz	١	20oz	T	32oz
BUD LIGHT ST LOUIS, MO	4.99	I	5.99	1	8.99
MILLER LITE MILWAUKEE, WI	4.99	I	5.99	1	8.99
BLUE MOON GOLDEN, CO	6.79	1	7.79	1	10.79
SAM ADAMS SELECTION BOSTON, MA	6.99	1	7.99	1	10.99
OLD NATION M43 Williamston, Wi	7.99	T	8.99	1	11.99
NEW BELGIUM SELECTION FORT COLLINS, CO	6.99	1	7.99	I	10.99
EASTERN MARKET SELECTION DETROIT, MI	7.49	1	8.49	1	11.49
BELL'S SELECTION Comstock, Mi	6.99	1	7.99	-	10.99
GUINNESS DUBLIN, IRELAND	6.99	1	7.99	1	10.99
STELLA ARTOIS	6.99	I	7.99	1	10.99
PETOSKEY SELECTION Petoskey, Mi	6.99	1	7.99	1	10.99
GRAND ARMORY SELECT		1	7.99	1	10.99
BOTTLES &	C		N	02)

BROWN BAG SPECIAL MYSTERY SUDS.

HAPPY HOUR PRICING DOESN'T APPLY...NICE TRY THOUGH. 12oz 2.50

ALASKAN AMBER JUNEAU, AK

6.29

ZERO PROOF

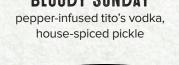
RASPBERRY ICED TEA 5.29 STRAWBERRY LEMONADE 5.29

SAN PELLEGRINO 4.49

COLD BREW COFFEE brewed in-house, proprietary blend 5.49

GREAT WUITEC

MHIIE?	6oz 9oz bottle
SEVEN DAUGHTERS	9.50 12.75 38.00
BERINGER WHITE ZINFANDEL	6.95 9.95 28.00
CHATEAU ST. MICHE RIESLING	7.50 10.25 30.00
COPPOLA "DIAMOND C PINOT GRIGIO	OLLECTION" 9.50 12.75 38.00
RUFFINO PINOT GRIGIO	7.75 10.75 31.00
TRIBUTE SAUVIGNON BLANC	10.50 14.50 42.00
KENWOOD "YULUPA"	7.75 10.75 31.00
CHATEAU SOUVERA CHARDONNAY	8.95 12.25 36.00
SONOMA CUTRER "RUSSIAN RIVER RANCHES" CHARDONNAY	12.00 16.00 48.00
HONIG Sauvignon blanc	47.00
RED RED	WINES
AGE AND GLASSES OF WINE S	SHOULD NEVER BE COUNTED 6oz 9oz bottle
HANGTIME Pinot noir	9.95 13.75 40.00
IMAGERY PINOT NOIR	12.00 16.00 48.00
SUSANA BALBO, CR	10.5 0 14.50 42.00
RED DIAMOND WIN	ERY 7.50 10.25 30.00
MENLOI	





Our very own Woodford Reserve Private Selection Gary's Blend is carefully crafted by Gary and Rusty Bucket Associates several times a year since 2011. Available only to our Rusty Bucket guests, no two barrels are alike (just like fingerprints). It's science. Once each barrel is gone, it's gone. Never to be recreated. Cheers!

BELL'S TWO HEARTED COMSTOCK, MI	6.29
BELL'S LIGHT HEARTED COMSTOCK, MI	6.29
FOUNDERS ALL DAY IPA grand rapids, mi	6.29
SHORT'S SOFT PARADE	6.29
HIGH NOON MEMPHIS, TN	6.99
TRULY BOSTON, MA	6.29
WHITE CLAW CHICAGO, IL	6.29

SPELLBOUND **CABERNET SAUVIGNON**

9.95 | 13.75 | 40.00

EOS CABERNET

CABERNET SAUVIGNON 7.75 | 10.75 | 31.00

FRANCISCAN ESTATES

CABERNET SAUVIGNON 11.75 | 15.75 | 47.00

THE FEDERALIST

RED BLEND

BUB	BLES				
B	ROS	SÉ	60z	9oz	bottle
BRUT,	ZONIN				

"SPECIAL CUVEE," PROSECCO 9.50 | 12.75 | 38.00

M. CHAPOUTIER

"BELLERUCHE," ROSÉ 9.25 | 12.50 | 37.00

NORTHVILLE MARCH 2024