

CARRY-OUT MENU

SHAREABLES

SMOKED CHEESE & JALAPEÑO DIP
Craft beer cheese, smoked gouda, fresh jalapeños, tortilla chips. **7.95**

TORTILLA CHIPS & PICO DE GALLO
4.95 Guacamole upon request for **1.50**.

SANTA FE NACHOS
Grilled all-natural chicken breast, Santa Fe Chipotle sauce, shredded cheddar and mozzarella, pico de gallo, guacamole, sour cream, cilantro, jalapeños, tortilla chips. **9.95**

BLEU BUFFALO TAVERN FRIES
Hand-Cut Fries, pico de gallo, applewood smoked bacon, bleu cheese crumbles, Buffalo Garlic sauce. **7.95**

CHEESE CURDS
Premium Wisconsin white cheddar cheese curds, beer-battered and deep fried, served with your choice of sauce. **8.50**

CHILI CHEESE FRIES
Hand-Cut Fries, chili, shredded cheddar cheese. **7.95**

GREENS

House Recipe Dressings: Buttermilk Ranch, Honey Mustard, House Caesar, Bleu Cheese, Balsamic Vinaigrette, Red Wine Vinaigrette, Railhouse Thousand Island®, Asian Sesame

HOUSE SALAD
Mixed greens, grilled all-natural chicken, pineapple, dried cherries, shaved almonds, red onions, mozzarella cheese, Red Wine Vinaigrette. **GF 10.95**

BUFFALO CHICKEN BLT SALAD
Mixed greens, grilled all-natural chicken, grape tomatoes, cheddar and bleu cheese, diced bacon, garlic croutons, Buffalo Garlic sauce and tossed in Buttermilk Ranch dressing. **10.95**

COBB SALAD
Mixed greens, grilled all-natural chicken, grape tomatoes, applewood smoked bacon, bleu cheese crumbles, hard-boiled egg, guacamole. Tossed in our Buttermilk Ranch dressing. **GF 10.95**

CHICKEN CAESAR
Chopped romaine, grilled all-natural chicken, parmesan, garlic croutons, House Caesar dressing. **10.95**

FISH & CHIPS

FISH & CHIPS
Three hand-crafted fillets of Atlantic Haddock, served with Hand-Cut Fries, coleslaw, tartar sauce and a lemon wedge. **10.95**

MAC & CHEESE

SMOKIN' HOT MAC 'N' CHEESE
Mac 'N' Cheese, applewood smoked bacon, jalapeños, pico de gallo, Santa Fe Chipotle sauce.
Side: 5.95 Entree: 9.95

CRISPY FRIED ARTICHOKEs
Hand-baked and deep fried with your choice of sauce. **8.50**

CHEDDAR BEEF SLIDERS (3)
Cheddar, Railhouse Thousand Island® sauce, pickles, tomato, grilled brioche buns. **9.95**

PRETZEL RAILS & CRAFT BEER CHEESE
Soft-baked pretzels with a warm craft beer cheese and pico de gallo. **9.50**

CHICKEN TENDERS
Homestyle breading, seasoned with white and black pepper and a touch of garlic, served with your choice of sauce. **7.95 With fries: 10.95**

ONION RINGS
Thick-cut, sweet yellow onion rings. Light, crisp and deep fried, served with your choice of sauce. **7.95**

BAGGER'S BACKYARD BBQ CHICKEN SALAD
Mixed greens, brown sugar BBQ dry rubbed all-natural chicken breast, drizzled with our sweet BBQ sauce, black bean corn salsa, grape tomatoes, cheddar. Tossed in Buttermilk Ranch dressing. **10.95**

GARDEN SIDE SALAD
Mixed greens, cucumbers, red onions, mushrooms, radishes, grape tomatoes, and your choice of dressing. **GF 4.95**

CAESAR SIDE SALAD 4.95

Substitute any salad protein with turkey, veggie patty or chicken tenders for 1.00.

CHILI

TURKEY BLACK BEAN CHILI
Fire-roasted tomatoes, green peppers, onions and jalapeños. Sour cream **50¢**, Cheese **75¢**
Cup: GF 4.95 Bowl: 6.95

TWISTED MAC 'N' CHEESE
Cavatappi noodles, cheddar, parmesan, smoked gouda, mozzarella, shaved pretzel croutons.
Side: 5.50 Entree: 8.95

LOCAL BURGERS & SANDWICHES FRESH

Burgers and sandwiches include choice of Hand-Cut Fries or coleslaw. Substitutes: Sweet Potato Fries or Onion Rings add \$1.75; Side Caesar, Garden Salad, Turkey Black Bean Chili, Twisted Mac 'N' Cheese or Smokin' Hot Mac 'N' Cheese add \$2.95.

All burgers available with no bun or as a burger bowl (bed of lettuce). **GF**

PRIME-RIB BURGERS

Made from a distinctive combination of perfectly seasoned sirloin, chuck and prime rib. Never frozen and locally sourced from 100% grain fed cattle with no fillers or preservatives.
Regular burgers are cooked pink or no pink, petite size cooked to no pink.

TRAIN WRECK BURGER®*
Cheddar, sunny side up egg, Hand-Cut Fries, caramelized onions, sautéed mushrooms, lettuce, Railhouse Thousand Island® sauce, grilled sesame brioche bun. **12.95**

BACON BBQ*
Applewood smoked bacon, cheddar, caramelized onions, lettuce, tomato, BBQ sauce, grilled brioche bun. Try it with Chipotle BBQ sauce. **11.75**

CRISPY CHEESE BACON*
Applewood smoked bacon, cheddar and parmesan cheese crisp, tomato, lettuce, mayonnaise, grilled sesame seed brioche bun. **11.75**

CHICKEN, FISH & VEGGIE

CHICKEN CAESAR CRISP
Grilled chicken breast, house made garlic aioli, Caesar dressing, parmesan cheese crisp, chopped romaine, sliced tomato on a grilled sourdough bun. **10.50**

BAGGER'S BACKYARD BBQ CHICKEN
Brown sugar BBQ dry rubbed all-natural chicken breast, sweet BBQ sauce, cheddar cheese, mayonnaise, lettuce, tomato, pickle, onion, grilled brioche bun. **10.50**

TUSCAN GRILLED CHICKEN
Grilled all-natural chicken breast, mozzarella, caramelized onions, roasted red peppers, lettuce, tomato, fresh basil, balsamic vinaigrette, naan bread. **10.50**

CHICKEN PARMESEAN
Grilled all-natural chicken breast, mozzarella, parmesan, lettuce, tomato, marinara sauce, grilled brioche bun. **10.50**

EGG, BACON AND CHEDDAR*
Two fried eggs, cheddar, applewood smoked bacon, mayonnaise, grilled sourdough bread. **8.95**

CALIFORNIA BLT
Applewood smoked bacon, guacamole, mayonnaise, lettuce, tomato, grilled sourdough bread. **9.50**

FISH SANDWICH
Atlantic Haddock, house-made Garlic Aioli, coleslaw, tomatoes, pickles, toasted brioche bun. Served with tartar sauce and a lemon wedge. **10.95**

SIDES

Fries include a choice of dipping sauce. Additional side of sauce: **50¢**.

HAND-CUT 6-STEP BELGIAN STYLE FRIES 3.75

NATURAL-CUT SWEET POTATO FRIES 3.75

CAJUN SEA SALT TORTILLA CHIPS 3.50

COLESLAW 3.75

GARDEN SIDE SALAD 4.95

THE BLUES BURGER®*
Bleu cheese crumbles, tomato, lettuce, Cajun spice, Santa Fe Chipotle sauce, grilled pretzel bun. **10.95**

GREAT AMERICAN CHEESEBURGER*
American cheese, lettuce, tomato, pickles, ketchup, mustard, mayonnaise, grilled sesame seed brioche bun. **9.95**

SAUCY SICILIAN PIZZA BURGER®*
Artisan pepperoni, mozzarella, parmesan, sautéed mushrooms, caramelized onions, fresh basil, marinara sauce, grilled pretzel bun. **10.95**

SPECIALTY BURGERS

SANTA FE CHIPOTLE TURKEY
Two all-natural turkey patties, pepper jack, coleslaw, tomato, guacamole, Santa Fe Chipotle sauce, grilled nine grain wheat bun. **11.75**

MUSHROOM & SWISS TURKEY
Swiss cheese, house-made Garlic Aioli, sautéed mushrooms and two all-natural turkey patties on a grilled brioche bun. **9.95**

FIERY BLEU BUFFALO TURKEY
Two all-natural turkey patties, bleu cheese, coleslaw, tomato, Buffalo Garlic sauce, grilled sesame seed brioche bun. **9.95**

BLACK BEAN VEGGIE
Chipotle black bean burger, lettuce, tomato, pickled tomatillos, pico de gallo, guacamole, Santa Fe Chipotle sauce, grilled nine grain bun. **10.75**

NO JIVE TURKEY BURGER
Two all-natural turkey patties, pepper jack cheese, jalapeño, applewood smoked bacon, pickled red onions, lettuce, No Jive BBQ sauce on a brioche bun. **11.75**

LIL' BAGGERS

Ages 12 and under. Ages 12 and under. All burgers and sandwiches are served on a brioche bun. All meals served with a 12 oz. soda, milk, or apple juice, and choice of Hand-Cut Fries, or applesauce. Substitutes: Sweet Potato Fries or Onion Rings add \$1.75.

All Lil' Bagger meals are \$2.95 on Wed and Sun! Dine-in only, no carry-out.

KIDS TWISTED MAC 'N' CHEESE 5.95

KIDS BUTTERED NOODLES 5.95

CHEESEBURGER SLIDERS 5.95

TURKEY BURGER WITH CHEESE 5.95

BLACK BEAN VEGGIE BURGER WITH CHEESE 5.95

GRILLED CHEESE 5.95

CHICKEN TENDERS WITH CHOICE OF DIPPING SAUCE 5.95

KIDS PIZZA 5.95
Naan bread, marinara sauce, cheese, pepperoni optional. Side items extra.

HAND-DIPPED SHAKES 3.50
Chocolate, vanilla, caramel, strawberry, Oreo®, Reese's® Peanut Butter Cup, or honey cinnamon. Malt flavor can be added to any shake upon request.

ICE CREAM SUNDAE 2.95
Mix-in options: chocolate syrup, caramel, Oreo®, Reese's® Peanut Butter Cup, or strawberries.

DESSERTS

CHOCOLATE TRAINWRECK
A giant dark moist chocolate cake stacked high, filled with layers of chocolate pudding and drenched in chocolate ganache. **5.50 a la mode 6.50**

CARAMEL APPLE GRANNY
Buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in our melt-in-the-mouth shortbread crust, drizzled in caramel and served warm with a scoop of ice cream. **5.50**

BOURBON STREET PECAN PIE
Mammoth toasted pecan halves in an intoxicating filling, laced with Kentucky bourbon. **5.50 a la mode 6.50**

NORTHWOODS SODAS

Made with real cane sugar in Traverse City, MI
All sodas are **GF**

COLA
DIET COLA
ROOT BEER
GINGER ALE
LEMONADE

ORANGE CREAM
BLACK CHERRY CREAM
LEMON LIME
MYSTERY

Flavored iced tea & lemonade also available.

HOUSE-MADE SAUCES
All sauces are GF except Korean BBQ
HONEY MUSTARD
RAILHOUSE THOUSAND ISLAND®
BUTTERMILK RANCH BLEU CHEESE
HONEY CINNAMON SALT
CHIPOTLE BBQ
SANTA FE CHIPOTLE
BUFFALO GARLIC GARLIC AIOLI
APPLE JALEPENO BBQ (NO JIVE)
KOREAN BBQ
ASIAN SESAME

FLOATS 4.50	SHAKES & MALTS 5.50
CHERRYFEST Vanilla ice cream in Black Cherry Cream Soda.	CHOCOLATE VANILLA CARAMEL STRAWBERRY OREO®
BROWN COW Vanilla ice cream in cola, chocolate syrup.	REESE'S® PEANUT BUTTER CUP HONEY CINNAMON Topped with whipped cream. Add malt flavor to any shake upon request.
ROOT BEER Vanilla ice cream in Root Beer.	
BOSTON COOLER Vanilla ice cream with our premium Ginger Ale Soda.	
ORANGE WHIP Vanilla ice cream in orange cream soda.	Made with award winning Ashby's® Sterling Ice Cream from Shelby Township, Michigan.

A Bagger Dave's® Favorite **Hot or Spicy Item** **GF Gluten Free**

Bagger Dave's will no longer be able to claim our fried menu items and our famous hand-cut fries are gluten, wheat or seafood-free as we add new long-requested tavern favorites to Bagger Dave's menu! *Cooked to order. Consuming undercooked meat or eggs may increase your risk of foodborne illness.

PARTY MENU

PERFECT FOR THE HOLIDAYS, FOOTBALL GAMES, OR ANY PARTY OR CELEBRATION

SMALL BURGERS PACK A BIG BITE
PARTY WITH OUR
ALL NEW SLIDER TRAYS

CHOOSE FROM

GREAT AMERICAN CHEESEBURGER

American cheese, tomato, pickles, on a grilled brioche bun. Ketchup, mustard and mayo served on side.

CHEDDAR BEEF

Cheddar cheese, tomato, pickles, on a grilled brioche bun. Railhouse Thousand Island dressing served on side.

8 FOR \$18.95

16 FOR \$33.95

CHILI

TURKEY BLACK BEAN CHILI
Fire-roasted tomatoes, onions, green peppers, and jalapeños. Oyster crackers included.

Serving for 10 **45.00**

Add sour cream **5.00**

Add shredded cheddar cheese **7.50**

Serving for 20 **80.00**

Add sour cream **10.00**

Add shredded cheddar cheese **15.00**

DRINKS

GROWLER

Available in any craft beer on draft. **Price Varies**

NORTHWOODS SODA

Made with real cane sugar in Traverse City, MI. Choose from Black Cherry Cream, Orange Cream, Root Beer.

Flavored iced tea & lemonade also available.

PLEASE ORDER 24 HOURS IN ADVANCE.



ALL WEEK

\$4

HAPPY HOUR

2-6PM MON-FRI
THURS UNTIL 9PM
Choose from craft draft beers, wine, select liquor, and starters. **PLUS \$4 BEER SAMPLERS**

TUESDAY

\$6.95

GAC DAY

ALL DAY TUESDAY
\$6.95 Great American Cheeseburger with Hand-Cut Fries. Add-ons extra. Dine-in only.

WEDNESDAY

\$2.50

POWER HOUR

All bottle/draft beer from 5-6pm.

WED & SUN

\$2.95

LIL' BAGGER MEALS

Dine-in only. No carryout.

MON & WED

15%

NET SALES

Host an in-store fundraiser and 15% of your group's net sales go towards your cause.

SAT & SUN

1/2 OFF

BLOODY MARY

With any burger during brunch from 11am-2pm.

OUR JOURNEY

FROM THE BEGINNING

Bagger Dave's or "Bagger's" as we call it, was created by restaurateur Michael Ansley, a 1993 University of Dayton graduate, Go Flyers! He wanted to create a celebrated "local" place that served fresh food similar to early American taverns along the stagecoach while America was settling. What could be better than craft burgers and craft beer? He and his team opened the first Bagger's location in Berkley, MI in 2008 and have since continued with successful openings through Michigan, Indiana and Ohio.

Why Dave?

Dave is in memory of Michael's father-in-law. A well-loved family man with a passion for life, business and restaurants. We honor this passion in all that we do and continue to be inspired by him every day.

What's a Bagger?

No idea. It sounded good with Dave and made for an interesting conversation. We often tell folks to look for the little guy with the baggy pants.

PRIME RIB BURGERS

After countless hours of research and numerous tastings, with the help of many inspirational chefs, we found our Prime Rib Recipe. One made from a distinctive combination of perfectly seasoned sirloin, chuck and prime rib. Our burgers are never frozen and locally sourced from 100% grain fed cattle with no fillers or preservatives.

We Do It Belgian Style

After endless hours of research and testing we settled on a 6-step process to create our meticulously sourced Belgian Style Fry. They're Hand-Cut fresh each day, have no fructose coating and are double fried to perfection each and every time.

AND THE TRAIN?

The train is a symbol of all of our hard work, travel and adventure of bringing you the best food we possibly could.



BAGGER DAVES
.COM



LOCALLY FOUNDED, SOURCED, OPERATED

MAY 2018

