

# CARRY-OUT MENU

## SHAREABLES



### 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**

### CHICKEN TENDERS

Homestyle breading, seasoned with white and black pepper and a touch of garlic, served with house-made dipping sauce. **8.25** *With fries: 10.95*

### SMOKED CHEESE & JALAPEÑO DIP

Craft beer cheese, smoked gouda, fresh jalapeños, tortilla chips. **7.95**

### CHEESE CURDS

Premium Wisconsin white cheddar cheese curds, beer-battered and deep-fried, served with house-made dipping sauce. **8.50**

## GREENS

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



### HOUSE SALAD

Mixed greens, grilled all-natural chicken, pineapple, dried cherries, shaved almonds, red onions, mozzarella cheese. Tossed in Red Wine Vinaigrette. **GF 11.50**

### 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. **11.50**

### 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 11.95**

## CHILI & SOUP



### TURKEY BLACK BEAN CHILI

Fire-roasted tomatoes, green peppers, onions and jalapeños. Sour cream **50¢**; Cheese **75¢**  
**Cup: 4.95** **Bowl: 6.95**

### SEASONAL SOUP

Ask us about our seasonal soups.  
**Cup: 3.50** **Bowl: 5.50**

## MAC & CHEESE



### SMOKIN' HOT MAC 'N' CHEESE

Mac 'N' Cheese, applewood smoked bacon, jalapeños, pico de gallo, Santa Fe Chipotle sauce.

**Side: 6.50** **Entree: 10.50**



### TWISTED MAC 'N' CHEESE

Cavatappi noodles, cheddar, parmesan, smoked gouda, mozzarella, shaved pretzel croutons.

**Side: 5.95** **Entree: 9.95**

### PRETZEL RAILS & CRAFT BEER CHEESE

Soft-baked pretzels with warm craft beer cheese and pico de gallo. **9.95**

### TORTILLA CHIPS AND DIP

Tortilla Chips made fresh daily and served with Pico de Gallo **4.25** with Guacamole **6.95**

### FRIED PICKLE "CHIPS"

Hand-breaded crinkle-cut pickle chips, served with house-made dipping sauce. **7.95**

### ONION RINGS

Thick-cut, sweet yellow onion rings. Light, crisp and deep-fried, served with house-made dipping sauce. **7.95**

### NO-JIVE FRIED CAULIFLOWER

Hand-breaded cauliflower deep-fried and then tossed in our No-Jive BBQ sauce with pineapple. **7.95**

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, Soup, 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.**

### BACON BBQ\*

Applewood smoked bacon, cheddar, caramelized onions, lettuce, tomato, BBQ sauce, grilled brioche bun. Try it with Chipotle BBQ sauce. **11.95**

### CRISPY CHEESE BACON\*

Applewood smoked bacon, cheddar and parmesan cheese crisp, tomato, lettuce, mayonnaise, grilled sesame seed brioche bun. **11.95**

### THE BLUES BURGER®\*

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

### NEW STADIUM BURGER\*

Our craft beer cheese, onion, ketchup, mustard, relish topped with crunchy tortilla strips, grilled pretzel bun. **10.95**

### NEW THE B.O.M.\*

Applewood smoked bacon, pepper jack, cheddar, tomato, onion topped with our Bacon Onion Marmalade, grilled brioche bun. **11.95**

## SPECIALTY BURGERS

### MUSHROOM & SWISS TURKEY

Two all-natural turkey patties, Swiss cheese, house-made Garlic Aioli, and sautéed mushrooms on a grilled brioche bun. **9.95**

### SANTA FE CHIPOTLE TURKEY

Two all-natural turkey patties, pepper jack, coleslaw, tomato, guacamole, Santa Fe Chipotle sauce, grilled nine grain wheat bun. **11.95**

### 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. **11.95**



### 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**

### GREAT AMERICAN CHEESEBURGER\*

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

### GRILLED PASTRAMI BURGER\*

We put a little "Deli" on this delicious prime-rib recipe burger finished off with Sy Ginsberg Pastrami sliced in house, coleslaw, Swiss cheese and House-made Railhouse Thousand Island® all on a Sesame Seed bun **12.50**

## CHICKEN, FISH & VEGGIE

### CHICKEN CAESAR CRISP

Grilled chicken breast, house made garlic aioli, Caesar dressing, parmesan cheese crisp, chopped romaine, tomato, with your choice of sourdough or marble rye bread. **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, nine grain bun. **10.50**

### CALIFORNIA BLT

Applewood smoked bacon, guacamole, mayonnaise, lettuce, tomato, with your choice of sourdough or marble rye bread. **9.50**

### BLACK BEAN VEGGIE

Chipotle black bean burger, lettuce, tomato, pickled tomatillos, pico de gallo, guacamole, Santa Fe Chipotle sauce, grilled nine grain bun. **10.50**

### FISH SANDWICH

Atlantic Haddock, house-made Garlic Aioli, coleslaw, tomatoes, pickles, toasted brioche bun. Served with tartar sauce and a lemon wedge. **11.50**



### GRILLED PASTRAMI SANDWICH

Grilled premium Sy Ginsberg Patrami sliced in-house, Railhouse Thousand Island, swiss cheese, spicy pickles, coleslaw, Garlic Aioli, grilled marble rye bread. **11.95**

## SIDES

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

**HAND-CUT 6-STEP BELGIAN STYLE FRIES 3.95**

**NATURAL-CUT SWEET POTATO FRIES 3.95**

**CAJUN CORN TORTILLA CHIPS 3.75**

**COLESLAW 3.75**

**GARDEN SIDE SALAD 4.95**

**CAESAR SIDE SALAD 4.95**



**TURKEY BLACK BEAN CHILI cup 4.95**



**TWISTED MAC 'N' CHEESE 5.95**



**SMOKIN' HOT MAC 'N' CHEESE 6.50**

**SEASONAL SOUP cup 3.50**

\*Cooked to order. Consuming undercooked meat or eggs may increase your risk of foodborne illness.

## 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.**

**KIDSTWISTED MAC 'N' CHEESE 5.95**

**KIDS BUTTERED NOODLES 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 3.50**

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*

### NEW LOADED FUNNEL CAKE FRIES

Funnel cake fries fried to a crispy outside with a warm, soft inside. Dusted with cinnamon and sugar, served with ice cream. Topped with whipped cream and your choice of Raspberry, Chocolate, Caramel or Honey Cinnamon & Sea Salt sauce. **6.95**

### PEACH COBBLER CHEESECAKE

This fruity and cinnamon cheesecake pairing is pure delight. The cinnamon graham cracker crust starts this dessert off just right, add the peach filling baked into a cinnamon cheesecake and topped with a cinnamon cobbler crumb. **6.95**

## NORTHWOODS SODAS

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

**COLA**  
**DIET COLA**  
**ROOT BEER**  
**ORANGE CREAM**  
**BLACK CHERRY CREAM**

**LEMONADE**  
**GINGERALE**  
**LEMON LIME**  
**MYSTERY**

**Flavored iced tea & lemonade also available.**

## FLOATS 4.50

### CHERRYFEST

Vanilla ice cream in Black Cherry Cream Soda.

### BROWN COW

Vanilla ice cream in cola, chocolate syrup.

### 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.

## SHAKES & MALTS 5.95

### CHOCOLATE

### VANILLA

### CARAMEL

### STRAWBERRY

### OREO®

### REESE'S® PEANUT BUTTER CUP

### HONEY CINNAMON

Topped with whipped cream. Add malt flavor to any shake upon request.

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



MON & WED

**\$6.95** ★★★

**GAC DAY**

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

TUESDAY

**\$2.95** ###

**LIL' BAGGER  
MEALS**

Dine-in only. No carryout.

WED & SUN

**15%** NET SALES

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

THURSDAY

**\$4** 

**HAPPY HOUR**

ALL DAY THURSDAY  
Choose from craft draft  
beer, wine, select liquor, and  
shareables.  
PLUS \$4 BEER SAMPLERS!

SAT & SUN

**1/2 OFF** 

**BLOODY MARY**

From 11am-2pm  
with purchase of entrée.

## 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**