

THE DUNGEON
BAR & LOUNGE

FOOD

APPETIZER

Ravioli (Veg) 10
House-made, goat cheese, caramelized onion, roasted carrot and herb puree, microgreens

Falafel (GF, Vegan) 9
House-made, toum, mint chutney

Meatballs 15
Garlic and herb, red wine demi-glace, caramelized onion, thyme

Wings (GF) 17
Smoked, tossed in Berbere, honey-fig sauce, scallions

Arancini (GF, VEG) 12
Peas, fresh mozzarella, spring onion pesto, peperonata

Bravas (GF, Vegan) 14
Fried Yukon potatoes, spicy tomato sauce, garlic aioli

Cheese Board (GFO) MK
Artisan cheeses, house-made seeded crispbread, local honey comb, chef crafted accoutrements, balsamic reduction, house-made pickles

Dolma (GF, Vegan) 9
House-made, grape leaves rice and lentil stuffing, lemon-garlic sauce, pomegranate syrup, parsley

SALAD 8
Add two shrimp OR 4oz flank steak

Tabbouleh 17
Bulgar wheat, parsley, lemon, cherry tomato, white wine vinaigrette, arugula

Caesar (GFO) 16
Romaine, hand-torn croutons, Caesar dressing, parmesan, black pepper

Weekly Salad MK
Ask your server for details

SANDWICHES

Served with Fries

Chicken Salad (GFO) 17
Smoked chicken breast, coconut-lime curry, leeks, grapes, toasted sourdough

Caprese (VEG) 16
Fresh mozzarella, heirloom tomato, spring onion pesto, basil, pomegranate balsamic reduction, toasted sourdough

Slider 5
Caramelized onion, roasted poblano, black garlic aioli, white cheddar

Grilled Cheese (VEG) 17
White cheddar, American, whipped goat cheese, spring onion pesto, peperonata, garlic brioche

French Dip 23
Smoked and shaved prime rib, caramelized onion, Swiss cheese, horseradish cream sauce, au jus, demi baguette

Meatball Sammie 19
Sliced garlic and herb meatballs, pomodoro, ricotta, parsley, toasted sourdough

MAKE A
Reservation
(616) 805-3525

CHECK OUT
Events
@the.dungeon.bar

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ENTREES

Add two shrimp OR 4oz flank steak	8
Falafel (GFO, Vegan)	24
House-made, tabbouleh, dolma, toum, Shiraz salad, pomegranate syrup	
Spaghetti and Meatballs	26
House-made garlic and herb meatballs, spaghetti, pomodoro sauce, ricotta, parmesan, micro basil	
Crab Salad (GF)	32
Chilled, heirloom tomato, confit radish, marinated shallot, watercress, charred scallion, flaxseed crackers	
Short Rib Manicotti	35
Red wine braised, fresh chevre, cherry demi-glace, roasted asparagus, micro basil	
Australian Lamb (GFO)	36
Pan-roasted, tabbouleh, pomegranate balsamic reduction, rosemary pomme maxim, brussels, parsley	
Spicy Shrimp	28
Berbere, parmesan risotto, fried Brussels sprouts, guanciale emulsification, microgreens	
Game Hen (GF, DF)	30
Smoked half bird, rosemary-garlic rubbed, creamy mushroom polenta, roasted asparagus, sage ash, aji oil	
Squash (GF, Veg)	24
Spiralized zucchini, carrot herb puree, shallot, garlic, spring onion pesto, parsley	
Pork Chop	38
Herb-crusted, mashed Yukons, black truffle, cherry demi-glace, sage ash	

DESSERTS

Mille-feuille	12
Crème patissiere, puff pastry, fresh raspberry, chocolate sauce	
Tiramisu	11
Lady fingers, mascarpone, espresso, mint	
A la Mode (GF)	9
Three scoops, rotating flavor, paired fresh fruit, mint	

DESSERT COCKTAILS & WINE

La Alma	15
all spiced infused La Nima Blanco, espresso, creme de cacao, mezcal, ancho reyes, demerara	
Gold Cadillac	12
cream de cacao, licor 43, orange juice, cream, black walnut bitters	
Sangue di giuda	12 48
"Blood of Judas", Chilled Red Blend 2022 Lombardy, Italy	
Kreusch Kabinett	11 44
2018 - Rheinhessen, German Sweet Reisling	

WE ARE
Open

Tuesday-Thursday
4:00 PM - 10:00 PM
Friday-Saturday
4:00 PM - 11:00 PM
Sunday Brunch
11:00 PM - 3:00PM

KITCHEN IS OPEN
Until

Tuesday-Thursday
9:00 PM
Friday-Saturday
10:00 PM
Sunday Brunch
2:30 PM

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