

Rockwell Republic

45 South Division Avenue 49503 · +16165513563 · Updated: Jan 14, 2026

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SHARED PLATES 12

Fried Brussels	\$8.75
bacon, toasted almonds, vietnamese style vinaigrette	
Guacamole	\$9.00
roasted tomato and jalapeno guacamole, black bean and corn salsa, blue corn tortilla chips	
Chicken Lettuce Wraps	\$10.25
asian marinated chicken, carrot, red pepper, ginger, bibb lettuce, peanut, scallion	
Crab Cake	\$12.50
asian crab cake, cilantro pesto, black bean aioli, pickled cucumber and carrot slaw, red pepper	
Beer Cheese Dip	\$9.50
cheddar, cream cheese, pepperjack, bells amber ale, roasted red pepper, scallion, beer focaccia and pretzel crostini	
Bulgogi Tacos	\$10.50
korean style beef, shredded red cabbage, pickled carrot and cucumber, queso fresco, pickled radish, charred fresno chili, lime, corn tortilla	
Chef's Board	\$14.75
michigan cheeses, chef's featured charcuterie, housemade accompaniments, beer focaccia and pretzel crostini	
Artichoke and Goat Cheese Fondue	\$10.00
roasted grapes, apple slices, beer focaccia, crostini	
Salt & Pepper Squid	\$11.00
salt and pepper fried squid, birds eye chili and peanut aioli, pepper jam	
Potstickers	\$9.25
citrus ginger braised pork, green onion, mushrooms, carrot, napa cabbage and spicy ginger soy sauce	
Miso Shrimp Rangoons	\$11.25
miso, shrimp, scallion cream cheese, thai chili sauce	
Oysters	\$2.75
fresh seasonal oysters, chef accompaniments	

SUSHI ROLLS 15

Spicy Salmon	\$9.75
salmon, avocado, cucumber, spicy aioli, wasabi sesame seeds	

TNT	\$12.00
panko crusted shrimp, ahi salad, cucumber, avocado, scallion, sambal cream cheese, spicy mayo, eel sauce, sesame seeds	
Fire Dragon	\$12.50
panko crusted shrimp, cucumber, avocado, spicy mayo, ahi, sriracha, jalapeño, eel sauce	
Dynamite	\$11.25
panko crusted shrimp, scallion, sambal cream cheese, cilantro-shrimp salad, sesame sauce	
Crispy Salmon	\$10.25
salmon, asparagus, avocado, spicy mayo, eel sauce, crispy tempura flakes	
Tarantula	\$14.00
soft shell crab, shrimp, avocado, daikon, spicy mayo, eel sauce, sriracha, sesame seeds, toasted almonds	
Steak and Asparagus	\$11.00
peppercorn grilled strip steak, scallion, enoki mushroom, asparagus, jalapeno, eel sauce, sambal cream cheese, avocado	
Tempura Avocado and Eel	\$13.00
avocado both fresh and tempura battered, eel, sriracha aioli, eel sauce	
Enchatress	\$11.00
salmon, pink soy paper, bibb lettuce, cucumber, avocado, fresno chili aioli, habanero citrus cream cheese, ebi fumi furikake	
Philadelphia	\$9.50
salmon, avocado, sambal cream cheese	
California	\$11.25
chili crab, cucumber, avocado	
Spicy California	\$11.25
chili crab, cucumber avocado, wasabi sesame seeds, sriracha	
Spicy Tuna	\$11.50
ahi tuna, sriracha mayo	
Spicy Tofu	\$8.00
spicy fried tofu, cucumber, enoki mushroom, avocado, scallion, sesame seeds, sweet and spicy mayo - gluten free available upon request	
Sashimi & Nigiri	
choose from ahi tuna or salmon (2oz portion) served w/ fresh ginger & wasabi	

SANDWICHES 8

Ciabatta Chicken	\$12.00
shredded grilled chicken, pesto, mozzarella, spinach, tomato, roasted red pepper hummus, grilled ciabatta	
Braised Brisket	\$11.00
pineapple braised beef brisket, fried plantain, pepperjack cheese, jicama poblano slaw, jalapeno cheddar bun	

Turkey Club	\$11.50
turkey breast, cheddar, swiss, bacon, lettuce, tomato, red onion, fancy sauce, nantucket sourdough	
Spicy Fried Chicken	\$10.25
buttermilk fried chicken, sriracha coleslaw, bread & butter pickle, nantucket sesame seed bun	
Fried Whitefish	\$12.50
fried whitefish, arugula, five dragon sauce, tomato, haystack onion, jalapeno cheddar bun	
BBQ Pork	\$10.75
BBQ pulled pork, cheddar, coleslaw, crispy onion, housemade BBQ sauce, nantucket jalapeno cheddar bun	
R&R Burger	\$13.50
1/2lb sobie brisket, house smoked bacon, moody blue aioli, arugula, tomato, caramelized onion, swiss, nantucket bloody mary bun, served w/ french fries and pickle	
Bond Burger	\$10.50
1/2lb sobie brisket, lettuce, tomato, onion, nantucket sesame seed bun, served w/ french fries and pickle	

GRILL | SAUTÉ 6

Scallops	\$29.00
pan seared scallops, edamame succotash, fresno chili, grilled asparagus, buerre noisette	
Perch & Chips	\$18.00
bell's two hearted battered perch, coleslaw, french fries, traditional tartar sauce	
New York Strip	\$28.00
12oz strip, parmesan herb potato gratin, grilled asparagus, moody bleu butter	
Filet Tournedos	\$36.00
8oz grilled filet, celery root wasabi croquette, roasted garlic mung bean puree, blistered tomato, crisped broccolini, chimichurri	
Curry Rubbed Otto's Chicken	\$20.00
curry rubbed otto's airline chicken breast, jasmine rice, red pepper, summer squash, zucchini, red coconut curry	
Herb Roasted Otto's Chicken	\$19.00
otto's airline chicken, roasted garlic chive mashed potatoes, grilled asparagus, miso rosemary jus	

PASTA | GRAINS 3

Cheese Tortellini	\$15.00
housemade cheese tortellini, smoked pork belly, red onion, poblano pepper, asparagus, bloody mary cream sauce	
Baked Lobster Mac	\$17.00
langostino lobster, roasted red pepper, bacon, scallion, smoked cheddar cream sauce, cavatappi, panko breadcrumb. traditional mac and cheese	
Shrimp Pad Thai	\$17.00
shrimp, spicy fried tofu, chantaboon noodle, bean threads, crushed peanut, scallion, fresno chili, shiitake mushroom, cilantro, egg, tamarind chili sauce	

GREENS | SOUPS 5

Grilled Romaine	\$9.50
candied walnuts, feta, smoky tomato-basil dressing	
Kale Power	\$10.50
lacinato kale, dried cherries, pomegranate seeds, avocado, herb goat cheese, roasted edamame, hawaiian sea salt, balsamic vinaigrette	
Volcano Shrimp	\$12.00
crispy fried shrimp, birds eye chili and peanut aioli, romaine, arugula, orange supreme, roasted red pepper, roasted edamame, almonds, vietnamese vinaigrette	
Sweet and Sour	\$10.50
shaved fennel, pickled strawberry, smoked pecans, moody bleu, spinach, lava salt, ginger mustard vinaigrette	
Soup du Jour	AVAILABLE OPTIONS
ask your server about today's features	\$4.00
	\$6.00

DESSERTS 4

Cookie Skillet	\$8.50
vanilla bean ice cream, whipped cream, chocolate sauce and cherry	
Cheesecake	\$6.00
ask your server for this month's chef's selection	
Flourless Chocolate Cake	\$7.00
salted caramel, vanilla bean ice cream, crème anglaise	
Creme Brulee	\$6.00
sous vide vanilla bean with seasonal accompaniments	

BRUNCH 12

Porkbelly Skillet	\$10.00
pineapple braised pork, sweet potato hash, roasted poblano mayo, BBQ, sunny side egg, crispy onion	
Bloody Mary Gnocchi Skillet	\$10.00
asiago gnocchi, poblano, red onion, pork belly, bloody mary cream sauce, grilled sourdough	
Biscuits and Gravy	\$9.00
house made buttermilk biscuits, chorizo gravy, sunny side up egg	
Beef Tip Tacos	AVAILABLE OPTIONS
seasoned beef tip, ghost pepper crema, shredded lettuce, pico de gallo, radish	2 For: \$8.00
	3 For: \$11.00
Chorizo Breakfast Burrito	\$9.00
chorizo, poblano, black bean corn salsa, jasmine rice, egg, roja sauce, ghost pepper crema	

Pancake Benedict	\$9.00
two pancakes, bacon, chorizo sausage, poached egg, hollandaise	
Salmon Benedict	\$11.00
brioche toast, salmon pastrami, poached egg, hollandaise	
Steak Benedict	\$11.00
brioche toast, seared peppered bistro steak, poached egg, hollandaise	
Bourbon French Toast	\$10.00
cinnamon raisin bread, maple bourbon glaze, berry compote	
Tiramisu French Toast	\$10.00
kahlua and caramel custard, chocolate mascarpone	
Chicken and Waffle	\$12.00
tempura fried waffle, spicy chicken, bourbon maple syrup	
Miso Asparagus and Egg	\$11.00
grilled asparagus, over easy egg, bacon, parmesan cheese, grilled sourdough, miso beurre monte	

LIQUID BRUNCH 5

East Meets West	\$27.00
spicy tofu & shrimp handrolls, skewered chicken yakitori and sticky chicken beside enoki mushroom & asparagus	
Americana	\$27.00
a bacon cheeseburger quartered & skewered beside a beer dip filled pretzel bun and stack of beer battered onion petals	
Chesapeake	\$29.00
a fried softshell crab blt with five dragon sauce beneath a tower of skewered spicy glazed fried shrimp	
Surf 'N' Turf	\$29.00
marinated shrimp skewers, tender chunks of new york strip & vegetable kabobs, with grilled mushrooms and asparagus	
Mimosa Tray	\$32.00
tempura battered waffles, brioche french toast sticks, bourbon maple syrup, powdered sugar, fresh blueberries and strawberries, choice of juices, bottle of bubbly	