

# APPS

## PORK SLIDERS (3 sliders).....\$10.20

Smokey pulled pork topped with mango salsa & Dr. Rolf's Coleslaw on a sweet roll.

## BRISKET SLIDERS (3 sliders) ....\$12.50

Our signature sliced brisket topped with pickled onions, muenster cheese & Dr. Rolf's Coleslaw on a sweet roll.

## CHICKEN WINGS.....

.....**6 FOR \$10.12 OR 12 FOR \$19.12**

Smoked and glazed with one of four finishes. Choose from Peach Apricot Sauce, Buffalo Sauce, Hot Mustard BBQ, or dry rubbed with Dr. Rolf's Butt Powder (also available naked). Served with celery and your choice of ranch or blue cheese dip. 🌿

## NACHOS.....\$10.20

Corn chips topped with white cheddar queso, heaped high with black beans, corn, sweet onions, red bell and poblano peppers, pickled jalapeno, avocados & topped with white queso fresco and cilantro. 🌿

- Add pulled pork \$2.50
- Add smoked sweet potatoes \$1
- Add brisket \$4
- Add sour cream or mango salsa \$0.50

## DIRTY TOTS.....\$7.20

Poblano peppers, cilantro & white cheddar queso on top of a heaping helping of tater tots. 🌿

- Add pulled pork \$2.50
- Add chili \$2.50
- Add chicken breast \$2.00
- Add sour cream .50¢

## CHICKEN THINGS.....\$10.20

Dr. Rolf's answer to chicken wings - marinated grilled chicken thighs smothered in buffalo sauce, served with blue cheese dressing & celery. (Offered naked as well.)

# SWEET ENDINGS

## STRAWBERRY CORNBREAD WAFFLE..... \$6.10

Cornbread waffle topped with fresh sliced strawberries. Served with fresh whipped cream.

## CHOCOLATE BROWNIE WAFFLE

..... \$6.10

Chocolate chunk brownie baked in a waffle iron! Topped with caramel and fudge sauce.

- Add pecans \$0.50
- Add strawberry topping \$1
- Add vanilla ice cream a la mode \$2

## VANILLA ICE CREAM..... \$3.50



## OUR HISTORY

Dr. Rolf has provided medical care to the Muskegon area for decades, practicing his passion for BBQ during his off time. After years of sharing his unique blends of flavor with friends and family, he and his wife Judy purchased a building in Muskegon's historic downtown area.

They renovated and converted the beautiful location into a restaurant and developing a diverse menu of unique and savory dishes, the doctor opened his doors and the rest is a history of great success. Now, Dr. Rolf's is bringing his unique craft BBQ and award-winning dishes to beautiful Grand Haven, in the Grand Haven Armory.

# GRAND HAVEN



**GOOD PEOPLE.  
GOOD FRIENDS.  
GREAT BBQ.**



**MONDAY - THURSDAY: 3 PM - 9 PM**

**FRIDAY + SATURDAY: 3 PM - 10 PM**

**SUNDAY: 3 PM - 7 PM**

**616-604-0288**

**CONCESSIONAIRE AT THE  
GRAND ARMORY BREWING COMPANY**

**17 S 2<sup>ND</sup> STREET, GRAND HAVEN**

**DRROLFSBBQ.COM**

# HANDHELDS

SERVED WITH CHIPS AND SWEET HEAT PICKLES  
 SUBSTITUTE DIRTY TOTS FOR \$2.00  
 ADD CHICKEN THINGS FOR \$3.50  
 ADD POTATO SALAD FOR \$3.00  
 SUBSTITUTE GLUTEN FREE BUN FOR \$1.00

**PULLED PORK** .....\$10.20  
 Smokey pulled pork & Dr. Rolf's coleslaw on a brioche bun.

**BEEF BRISKET** ..... \$13.50  
 Low & slow smoked sliced beef brisket & Dr. Rolf's coleslaw on a brioche bun.

**BBQ CHICKEN WRAP** .....\$12.25  
 Smoked chicken breast, BBQ aioli, bacon, avocado, lettuce & tomato in a flour wrap. Available on a brioche bun.

**SMOKED SWEET POTATO VEGETARIAN QUESADILLA**.....  
 .....\$12.25  
 Smoked sweet potatoes, black beans & corn salad, Mexican cheese, served with southwest ranch dressing & mango salsa.   
 • Add pulled pork \$2.50  
 • Add smoked brisket \$4


**CHICKEN THINGS WRAP** .....\$10.20  
 Buffalo chicken things, chopped celery, blue cheese, all wrapped in a flour tortilla.

# AWARD WINNING SMOKEHOUSE CHILI



SERVED WITH A CORNBREAD WAFFLE.

**CHILI CHOICES** .....  
 ..... CUP \$5.40 OR BOWL \$9.75

**White Chili** - Smoked chicken & great northern beans.  
**Green Chili** - Pulled pork & black beans.  
**Red Chili** - Smoked brisket, black beans & pinto beans. 

**CHILI FLIGHT** .....\$12.90  
 Try all three - white, green & red.

**NEW! VEGAN CHILI** .....  
 ..... CUP \$5.40 OR BOWL \$9.75  
 Smoked beyond meat, red, black & pinto beans.  

## SIDES

**DR. ROLF'S COLESLAW** ..... \$3.60  
 Southern slaw with a fresh twist.  

**POTATO SALAD** ..... \$3.60  
 Jazzed up with green olives & sweet heat pickles. 

**SWEET CORNBREAD WAFFLE** ..\$4.00  
 Served with honey butter.

# TACOS

[ANY 3 TACOS, \$10]

**BRISKET TACOS** .....\$13.25  
 3 brisket street tacos, topped with pickled onions, radishes, queso fresco cheese, cilantro, siracha sour cream, paired with a side of mango salsa and corn chips.  
 • Single Taco - \$4.50

**CHICKEN TACOS** .....\$12.25  
 3 smoked chicken street tacos, topped with sautéed onions & poblano peppers, queso fresco cheese, cilantro, southwest sauce, paired with a side of mango salsa and corn chips.  
 • Single Taco - \$4.00

**PULLED PORK TACOS** .....\$12.25  
 3 pulled pork street tacos, topped with corn and bean salad, queso fresco cheese, cilantro lime sour cream and cilantro, paired with a side of mango salsa and corn chips.  
 • Single Taco - \$4.00

# SALADS

**SOUTHWESTERN** .....\$10.40  
 Mixed greens, black beans, corn, avocado, sweet onions, red bell peppers, poblano peppers & queso fresco cheese dressed with southwest ranch dressing or habanero vinaigrette.  

- Add smoked chicken breast \$3
- Add smoked beef brisket \$5

**BEET SALAD** .....\$10.20  
 Beets & blue cheese tossed with toasted walnuts & teriyaki vinaigrette served on a bed of arugula.    
 • Add smoked chicken breast \$3  
 • Add smoked beef brisket \$5

