

IN THE HEART OF
WYOMING PARK



TWOGUYS

HONEST FOOD SINCE 2018

OPENING HOURS

3-10 PM- Mon
12-10 PM Tue - Sat
Closed Sundays

SHAREABLES

TWOGUYS FRIES	\$10
<i>hand cut daily with BC Blonde beer cheese or house boursin dip</i>	
LOADED TWOGUYS FRIES	\$16
<i>Loaded Baked Potato Seasoned Fries, Cheddar, Green Onion, Bacon, Sour Cream</i>	
ERRY DAY I'M BRUSSLIN'	\$14
<i>flash fried fresh brussels sprouts, dusted with parmesan w/Thai sweet chili or ope sauce</i>	
GOONIE DIP	\$14
<i>dippable crab rangoon with fresh wonton chips</i>	
GAS STATION NACHOS	\$16
<i>tortilla chips smothered in BC Blonde beer cheese, pulled pork, jalapeños and Bourbon BBQ sauce-(just chips, cheese & jalapeños-\$12)</i>	
BCP	\$12
<i>AKA the beer cheese plate, BC Blonde beer cheese with fresh tortilla chips and pretzel bites</i>	
FRICKLES	\$10
<i>massive basket of salty fried pickle chips with magical ranch</i>	

SIDES

Add to any entree Fries or Slaw - \$2

Fancy Fries: Garlic Herb, BBQ, Black Truffle, Sriracha, Korean BBQ, Bang Bang, Honey Habanero, Honey Garlic, Loaded, Old Bay, Nola, Ranch, Nashville Hot Salt & Malt Vinegar, Sour Cream & Onion -\$3
Drunken Shrooms, Side Salad, Brussels -\$5
Mac n Cheese -\$7

BURGERS

PIG OUT	\$17
<i>BBQ seasoned patty, bacon, pulled pork, sharp cheddar, pickled red onions and bbq sauce</i>	
ALL JACKED UP	\$17
<i>cajun seasoned patty, pepper jack, pickled red onion, fried jalapeño, hot bbq</i>	
DRUNKEN	\$16
<i>grilled with Drunken shrooms, Swiss cheese, lettuce, mayo</i>	
THE FATTY MELT	\$14
<i>double smash burger, American, Swiss, grilled onion on grilled Field & Fire approachable loaf,</i>	
DELUXE CHEESE	\$14
<i>grilled with lettuce, tomato, onion, pickle, American cheese</i>	
OLIVE	\$14
<i>grilled with olive sauce red onion and tomato</i>	
BLACK N BLEU	\$14
<i>grilled cajun seasoned patty with red onion and our house BleuMayo</i>	
TWO BY TWO	\$14
<i>split patty smash burger with grilled onion, American Cheese and house onion chip dip</i>	
PULLED PORK SAMMY	\$14
<i>House smoked pulled pork, chow chow, slaw, pickled red onions and bbq sauce</i>	
<i>Sub Beyond Burger or Salmon Burger \$2</i>	
<i>Make it a double/extra meat add - \$4</i>	
<i>Fried egg or house smoked bacon - \$2</i>	
<i>Keto/GF Smart Buns -\$2</i>	
<i>*burgers are cooked to medium, if you'd like a different temp please let your server know</i>	

WE LOVE OUR STAFF!

Please DO NOT kill their amazing spirits with the use of foul, negative, degrading or unkind words. If you choose to use words of this nature you will be removed without return. Ask About Rule no.1 with any Questions

Show the kitchen some love with a

-Beer For Kitchen -\$5-

4% service fee will be added on all non cash purchases. No fees for cash!

We are a scratch kitchen, No food is being held warm. We start cooking after you order and not before. On busy nights tickets times will be longer and we are busy for a reason, this is some of the best if not the best food and beer in West Michigan. Some days we sell out of items giving you the chance to find that new favorite. Thank you for understanding and BeKind.

SALADS OR WRAPS

AMY	\$16
<i>hard boiled egg, shredded cheese, house bacon, cukes, tomato, fried or grilled chicken choice of dressing</i>	
VERONA	\$16
<i>grilled chicken, bleu cheese, red grapes, pecans, Craisins, red onion and straw/raspberry vinnie</i>	
FALAFEL	\$16
<i>falafel squigs, romaine, feta, tomato, cukes, red onion, za'atar, sumac, tahini</i>	
THAT'S A WRAP	\$16
<i>shredded cheese, tomato, cukes, fried or grilled chicken, ranch</i>	
DINNER SALAD	\$12
<i>shredded cheese, lettuce, tomato, cukes, house crutes (add any protein \$4)</i>	
HOUSE DRESSINGS	
<i>Magical Ranch, French, Bleu Cheese</i>	
<i>Herb Vinnie, Straw/Raspberry Vinnie,</i>	
<i>Oil n Vinegar, 1000 island</i>	

BASKETS

FALAFEL	\$14
<i>eight house falafel with fries and tahini</i>	
CHICKIE TENDERS	\$14
<i>three hand dredged (reg or spicy) fresh chicken tenderloins with fries and two sauces</i>	
VELOCIRAPTOR WINGS	\$16
<i>six whole Hehlden Farms(Coopersville,MI) smoked and fried chicken wings with fries and two sauces(Just wings and sauce \$3ea)</i>	

SAUCES

*Pig Sweats (House BBQ): Mild, Hot, Death, BamaQ, Thick n Sticky, Bourbon. Carolina Gold, Magical Ranch, Honey Mustard, Honey, Buffalo, Hot Buffalo, Angry Honey Garlic, OPE Carolina Reaper, Sesame Garlic, Garlic Aioli Garlic Parm, Spicy Korean, Teriyaki, Thai Peanut Curry, Thai Sweet Chili, Bleu Cheese Dressing, Herb Vinnie, Tahini, Jamaican Jerk (*HOT!), Boursin, Beer Cheese, Olive Sauce, Sour Cream, Salsa, Blue Plate Mayo (extra sauces small \$1- large\$1.50)*

CHICKEN

<i>Fried (reg or spicy) or Grilled on brioche or as a wrap. rice bowl-\$3</i>	
CLASSIC	\$14
<i>lettuce, tomato, pickle, mayo</i>	
SOUTHERN	\$14
<i>pickle, lettuce and ope</i>	
KOREAN	\$14
<i>Korean sauce, kimchi, kimchi mayo, pickled carrot daikon, cukes, cilantro</i>	
THAI	\$14
<i>peanut curry sauce, pickled carrot daikon, cukes, cilantro, peanuts</i>	
NASHVILLE HOT (SPICY)	\$14
<i>creamy slaw, chow chow, Nashville hot sauce</i>	
JAMAICAN JERK *HOT*	\$14
<i>jerk sauce, creamy slaw, pickle, tomato</i>	
BUFFALO	\$14
<i>bleu mayo, buffalo sauce</i>	
DRUNKEN	\$15
<i>Drunken shrooms, Swiss, lettuce, mayo</i>	
JOIN THE CLUB	\$16
<i>House bacon, lettuce, tomato, Swiss cheese, honey mustard, mayo</i>	

THE MAC'S

CLASSIC MAC N CHEESE	\$13
<i>Locally made air dried artisan pasta tossed in our house four cheese mac sauce with green onion and toasted cheesy panko cvrums</i>	
PIG OUT MAC	\$16
<i>Classic Mac topped with house smoked pulled pork, sauce of choice, green onion and cheesy toasted panko crumbs</i>	
BUFFALO CHICKEN MAC	\$16
<i>Classic Mac topped with Fried Chicken, bleu cheese crumbles, buffalo sauce, green onion and cheesy toasted panko crumbs</i>	

FOR OUR LITTLE'S -6

for our guests 10 and under only

TENDIES

BURGER-CHEESEBURGER

GRILLED CHEESE

SALAD-MAC N CHEESE

Sides:

fries, tortilla chips, fruit cup, creamy slaw, small salad

Drinks: \$1.50

Pop, Iced Tea, Milk Chocolate Milk

Most days we tend to be extremely busy, please limit your time to 90 minutes and understand if we ask you to wrap up table time. We need that table for other guests

2356 Porter St. Sw
Wyoming, MI 49519
616-552-9690
www.twoguys-brewing.com

Do you love what we do and want to use the same locally made products and produce we use in our kitchen? Check out FarmLink.com we could not do what we do without FarmLink and the entire FarmLink Family of Growers/Producers. -TPayne