



Nola Cafe

January 6 (Kings Day) - March 4 (Mardi Gras)
Laissez Les Bon Temps Rouler

STARTERS

Crawfish Debris Fries -19

Fries Topped With Melted Cheese, Crawfish Etouffee, Fried Crawfish and Green Onion

Crawfish Corn Bread -12

Fresh Cornbread Sm othered with Crawfish Etouffee.

Chargrilled Oysters -32

Grilled Wild Caught Oysters topped with Cajun Cream Sauce, Banana Peppers and Toasted French Roll (1 Dozen)

Crab Beignets -18

Fried Pillows of Lump Crab, Mascarpone Cheese and Green Onion on Remoulade

Boiled Shrimp -18

Full Pound of Hot Boiled Shell ON Shrimp with Lemon, Butter and Cocktail Sauce

Nola BBQ Shrimp - 18

1/2 Doz Sautéed Shell ON Gulf Shrimp in our House Burre Noir with Fresh Bread

Flambeaux Shrimp - 16

Flash Fried Gulf Shrimp, Tossed in House Hot Honey over Creamy Slaw

Kale Yeah -18

Hot Dip of Kale, Garlic, Crawfish, Crab, Artichokes and Cream Cheese with Tortilla Chips

Boudin Ballz -12

Deep Fried House Made Boudin with Remoulade.

PO BOYS

Served Fully Dressed with Mayo, Tomato, Pickle and Lettuce in and Amoroso French Roll

Fried Shrimp -19

BBQ Fried Shrimp -19

Blackened Shrimp -19

Fried Oyster -21

Fried Crawfish -24

Fried Catfish -19

Blackened Catfish -19

House Sausage -16

Roast Beef Debris -16

Smoked Ham -16

Smoked Turkey -16

Fried Chicken -16

WhoDAT! -21

Sautéed Shrimp, Ham, Turkey, Drunken Shrooms, Tomato, American and Swiss Cheese, Remoulade

Muffuletta -18

Imported Ham, Mortadella and Salami, Provolone Cheese, Olive Salad on Gambino's Muffuletta Bread

BASKETS

Served with Fries, Slaw, Lemon and Remoulade or Cocktail Sauce (GF Fish Fry)

Captains Platter - 32

Oysters, Shrimp, Catfish, Crawfish

Shrimp -19

Oyster -21

Catfish -19

Livers -16

GUMBO

Bowl of Dark Roux Soup with Steamed Rice

Chicken & Sausage -12

Shrimp & Crawfish-16

Combo -16

JAMBALAYA

Creole Style Rice with Bell Pepper, Celery, Onion and Tomato

Chicken & Sausage -18

Shrimp & Crawfish-21

Combo -21

ENTREES

Steak Boudreaux -32

Grilled 14oz NY Strip, Crawfish Cream Sauce, Cajun Cottage Fries, Corn Maque Choux

Irish Channel - 21

Pan Fried Fresh Wild Caught Catfish, Cajun Colcannon, Crawfish Cream Sauce

Mid City Catfish Dinner -21

Cajun Cottage Fries, Corn Maque Choux, Fried Wild Caught Catfish topped with Crawfish Etouffee

Garden District Catfish -21

Blackened Wild Caught Catfish on Dirty Rice topped with Shrimp Couvillion

French Quarter Couvillion -24

Hearty Shrimp and Tomato Stew with Steamed Rice

Monday's in Treme -16

Slow Cooked Camellia Red Beans, House Berkshire Ham Hocks, Steamed Rice
Add House Andouille -4

Bayou Laffite Livers n' Grits -16

Fried Hehlden Farms Rabbit Livers Finished in Dark Roux Chicken Gravy & Onions over Cheesy Grits

Vieux Carre Shrimp -24

10 pcs NOLA BBQ Shell ON Shrimp over Cheesy Grits with French Bread

Cajun Mac -24

Sautéed Shrimp, House Andouille Sausage & Banana Peppers and Roasted Cherry Tomatoes In Cajun Cream Sauce

CBD Crawfish Etouffee -19

Nola Crawfish Gravy over Rice or Cheesy Grits

Bywater Brinner -19

Cajun Cottage Fries, Corn Maque Choux, House Andouille, Sauteed Shrimp topped with Fried Eggs

Jackson Square Jazzy Burger -16

Twin Smash Burger, Imported Ham, Provolone Cheese and Olive Salad on Grilled Brioche

Chickory Coffee -5

Beignets - 3 for 6

King Cake - 6

Whole King Cakes - 25(24 hour notice)

DESSERTS

Cafe AuLait -5

Bread Pudding - 6

Check out or ToGeaux Cooler up front for
Mardi Party Items to Take Home

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>	
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 topped with Thai sweet Chili sauce 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 & pretzel bites</i>	
FRICKLES	
<i>massive basket of salty fried pickle chips with magical ranch</i>	
CHIPS N SALSA	\$6
<i>Massive basket of fresh fried tortilla chips with our fire roasted salsa</i>	

SIDES

Add to any entree Fries or Slaw - \$2

Fancy Fries: Garlic Herb, BBQ, Black Truffle, Sriracha, Korean BBQ, Bang Bang, Chili Lime, Honey Habanero, Honey Garlic, Loaded, Old Bay, Nola, Ranch, Nashville Hot Salt & Malt Vinegar, Sour Cream & Onion -\$3
Drunken Shrooms, Side Salad, Brussels, Baked Beans Or RedSkin Potato Salad -\$5

Mac n Cheese -\$7

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

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

Show the kitchen some love with a
-Beer For Kitchen -\$5-

we realize our portions are large and don't care to change that, we will have a \$2 split charge for shared entrees

SAMMICHES

DELUXE CHEESE BURGER	\$14
<i>grilled with lettuce, tomato, onion, pickle, American cheese</i>	
TWO BY TWO BURGER	\$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>	
BRISKET SAMMY	\$16
<i>Smoked beef brisket smothered in sauce of your choice on a grilled brioche</i>	
Sub Beyond Burger or Salmon Burger \$2	
Make it a double/extra meat add - \$4	
Fried egg or house smoked bacon - \$2	
Keto/GF Smart Buns -\$2	
*burgers are cooked to medium, if you'd like a different temp please let your server know	

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 crumbs</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>	

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.

IN THE HEART OF
WYOMING PARK



TWOGUYS

HONEST FOOD SINCE 2018

OPENING HOURS

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

SALADS OR WRAPS

AMY \$16
hard boiled egg, shredded cheese, house
bacon, cukes, tomato, fried or grilled chicken
choice of dressing

VERONA \$16
grilled chicken, bleu cheese, red grapes, pecans,
Craisins, red onion and straw/raspberry vinnie

FALAFEL \$16
falafel squigs, romaine, feta, tomato, cukes,
red onion, za'atar, sumac, tahini

THATS A WRAP \$16
shredded cheese, tomato, cukes, fried or
grilled chicken, ranch

DINNER SALAD \$12
shredded cheese, lettuce, tomato, cukes, house
crutes (add any protein \$4)

HOUSE DRESSINGS

Magical Ranch, French, Bleu Cheese
Herb Vinnie, Raspberry Vinnie,
Oil n Vinegar, 1000 island

FOR OUR LITTLE'S

for our guests 10 and under only

TENDIES-8

CATFISH-8

BURGER-CHEESEBURGER-8

GRILLED CHEESE-6

SALAD-MAC N CHEESE-6

ADD MEAT-2

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

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

2356 Porter St. Sw
Wyoming, MI 49519
616-552-9690

www.twoguys-brewing.com

BASKETS

FALAFEL \$14
eight house falafel with fries and tahini

CHICKIE TENDERS \$14
three hand dredged (reg or spicy) fresh
chicken tenderloins with fries and two sauces
add more tendies \$4 each

SAUCES

Pig Sweats (House BBQ): Mild, Hot, Death,
BamaQ, Thick n Sticky, Bourbon.
Raspberry Chipotle, Carolina Gold

Magical Ranch, Honey Mustard, Honey,
Buffalo, Hot Buffalo, Angry Honey Garlic,
OPE, Sesame Garlic, Garlic Parm,
Spicy Korean, Teriyaki,
Thai Peanut Curry, Thai Sweet Chili,
Bleu Cheese Dressing, Herb Vinnie, Tahini,
Jamaican Jerk (*HOT!), Boursin, Beer Cheese,
Sour Cream, Salsa, Blue Plate Mayo
(extra sauces small \$1- large \$1.50)