



CHEETAH TREATS

WEALTHY ST. USA



SNACKS

Enhanced Pickle Tickle 9F

A leaf of fresh romaine, layered gently with a dill pickle spear, sharp cheddar cheese, luscious bacon and velvety lemon-garlic mayo. Just try one and you'll want to give someone you know a lil' pickle tickle too ;) \$5

Ditch Pickle

A leaf of fresh romaine, layered gently with a fried dill pickle spear, white cheddar cheese, luscious bacon, topped with chili buttermilk dressing. \$5

HOT GOAT BLAST V *9F

Goat cheese dip, garlic-grilled Roma's, baked in a cast iron pan, topped with chive oil, toasted garlic bits, & grilled baguette. \$14

Magic garlic Ride V

White Cheddar & Garlic cheese curds OR White cheddar & Ghost Pepper cheese curds. Served with a choice of sauce to smother them in. \$13

Hand Cut Fries *9F V

Choose Russets, sweet potatoes, or a combination of both. Served with ketchup and your choice of ONE sauce: Buttermilk, Lemon-Garlic, Charred Poblano, Vegan Truffle, Vegan Garlic, Charred Chili, Honey, & Chili-Buttermilk aioli. \$5
Add a 5 sauce caddy and increase your dipping pleasure-additional \$3

THE MUSCLES FROM BRUSSELS *9F V

Roasted Brussel sprouts, sliced ham, sliced green apples, cashews & tossed in Maple-Dijon vinaigrette & topped with Queso Fresco. \$15

Southern Raw Fries *9F V P

Thin sliced Michigan potatoes, fried so that they are kind of crispy & kind of floppy. Topped with a smidge of kosher salt & drizzled with white balsamic vinegar. \$10

SOUPS N' COMBOS

\$6 for one ladle / \$8 for two ladles

Combinations: Pick 2- \$16 Pick 3 - \$19 Pick 4 - \$22

* Items must be from different categories *

Available Salad choices: Caesar, Jive Turkey, Thai Town or Jawbreaker
Available Sandwiches: Grilled cheese, Club, Reuben
Available Soups: Any one of our 3 daily soups
Available Side Choice: Hand-cut russet fries, Sweet potato fries, Combo fries, small house macaroni, or chips.

GREEN CUISINE

Add any of the following to complete your dish!
Grilled Chicken \$6 Salmon \$11 Grilled Spiced Tofu \$7
Roasted Turkey \$5 Bacon \$5 Fried Chicken \$10

UNCLE CHEETAH'S caesar *9F

Fresh romaine, house-made Caesar dressing, char-grilled baguette, fresh grated Parmesan, char-grilled lemon & topped with breadcrumbs. \$15

THAI TOWN 9F P

Napa Cabbage, carrot ribbons, grilled scallions, fresh cilantro, peanuts & black sesame seeds. Tossed in orange-soy-peanut-ginger-chili dressing. \$14

Jive Turkey *9F *V

House-brined, slow-roasted turkey breast, red grapes, orange & cinnamon quinoa, fresh spinach, toasted pinenuts, & tossed in sherry vinaigrette. Topped with haystack onions & crumbled Gorgonzola. \$18

Jawbreaker V *9F

Shaved brussels sprouts, Napa Cabbage, pickled red onion, sliced green apples, Gorgonzola crumbles, & fried sweet potato cubes. The "goods" are then tossed in a house-made Maple-Dijon vinaigrette. \$17

AFTER HOURS ENTRANCE V *P 9F

Fresh spinach & Napa cabbage, orange & cinnamon quinoa, orange segments, toasted almonds, dried cranberries, Michigan Gala apples, & sliced red onion. Tossed in our house-made sweet onion vinaigrette & topped with goat cheese crumbles. \$16

WHERE'S WALDORF? V 9F

Michigan Gala apples, roasted sweet potato cubes, house-made honey aioli, dried cranberries, celery, & candied pecans. Served on romaine. \$16

DINNERS

I WOULD DO ANYTHING FOR LOAF

Our house-made Lamb & beef meatloaf, whipped potatoes & sauteed brussels. Topped with haystack onions & chipotle ketchup. \$ 23

VEG HEAD P V

House-made vegan meatloaf with sautéed brussels, & fresh whipped potatoes. Topped with caramelized onions & chipotle ketchup. \$23

FOGHORN LEGHORN

House-made, french-cut, fried chicken, fresh whipped potatoes, sauteed broccolini. Oh! Don't forget the small side of mac to make it complete. \$21

THE HEALTH HUTT 9F

Warm orange & cinnamon quinoa with lentils, wilted spinach, fresh garlic, cumin, shaved carrots & cilantro salad with Dijon vinaigrette and char-grilled salmon. \$22

BETWIXT BREAD

Sub hand-cut russets, sweets or combo fries for \$3 ADD a 5-sauce caddy for your dipping pleasure for \$3

CHEETAH GRILLED CHEESE V *GF

A classic Electric Cheetah staple. Sliced Provolone, cheddar, goat mousse, sliced tomatoes, caramelized red onion on grilled sourdough that has been smothered with Asiago cheese butter and fresh rosemary. \$14

REGULAR A\$\$ KAZ *GF

House seasoned all beef 1/2lb. butter burger, American cheese, lettuce, tomato, onion, & garlic aioli. Served on a Nantucket challah roll with fries. \$16

GRILLED CHEESE SMASH BURGER *GF

1/2 lb. smash burger, luscious bacon, pickles, caramelized onions and house made buttermilk dressing nestled in between a rosemary-Asiago buttered grilled cheese, with cheddar and Provolone. SMASH! \$20

TEGAN THE SKANKY VEGAN *P

House-made black bean & apple vegan burger, with pickled red onions, tomatoes, lettuce & topped with vegan garlic mayo on a Nantucket pretzel bun. \$17

THE FAMOUS REUBEN GONZALEZ

Slow-roasted corned beef, caramelized onions, dill Havarti cheese, spicy red cabbage & dill slaw, house-made thousand island dressing on grilled Nantucket Telera bread. \$19

I'M NOT MY BROTHER'S SANDWICH *GF

Grilled chicken, luscious bacon, Provolone cheese, House-made Thousand Island dressing, & grilled tomatoes. Served on Asiago buttered sourdough bread and a side of ketchup for your dipping pleasure. \$17

CLUB TICKLE *GF

Applewood-smoked bacon, roasted turkey, ham, cheddar cheese, fresh tomato, romaine lettuce & charred poblano aioli. Served on grilled Naan bread. \$18

YAHTZEE! SANDWICH *GF*P

Get a Yahtzee! in 3 rolls or less and your sandwich is on us, BUT you must yell "Yahtzee!" REAL LOUD to redeem your prize. House-made lamb & beef meatloaf with Brussel sprouts, dill Havarti, chipotle ketchup & haystack onions, on grilled sourdough. \$19
Sub Vegan Meatloaf \$2

STICKY BANDIT

HOT or NOT ! Fried chicken, with or without heat sauce, spicy house made slaw, pickle chips, Chili-buttermilk, OR regular buttermilk & garlic cheese curds on an Asiago buttered Challah roll. \$20

HE STOLE MY MOJO *GF

Smoke & braised pulled pork, Tasso ham, Swiss cheese, pickle slices, pickled red onions, Dijon mustard & Lemon-Garlic Aioli, on a pretzel hoagie. Served with Mojo Jus for your dipping pleasure. \$19

SHOTGUN WEDDING *GF

House smoked Tasso ham & pulled pork, tossed in poblano-pineapple BBQ sauce, melted white cheddar, spicy red cabbage slaw, dill pickle chips, topped with house-made buttermilk. Served on a Challah roll. \$20

MACARONI

Add any of the following to complete your dish!
Grilled Chicken \$6 Salmon \$11 Grilled Spiced Tofu \$7
Roasted Turkey \$5 Bacon \$5 Fried Chicken \$10

HOUSE MAC

Our house-made seven-cheese blend mac sauce & cavatappi noodles, smothered in cheddar and breadcrumbs! \$8/\$15

IT'S NOT MY BROTHERS MAC

Our house-made seven-cheese blend mac sauce, with garlic grilled Romas & luscious bacon. Baked with provolone and topped with chargrilled chicken, buttermilk-garlic-herb dressing, & topped with chives. \$19 sub fried chicken for \$5

CUCUMBER EYES V

House-made seven-cheese blend mac sauce, dill pickles, chips, sweet hottie pickle chips & dill Havarti cheese. Topped with a fried pickle spear, garlic-cheddar cheese curds, chli-buttermilk dressing & fresh dill. \$19

BUFF CHICK

Our house-made seven-cheese blend mac sauce, infused with some "cheetah" heat, fried chicken with some MORE "cheetah" heat, luscious bacon, pickled jalapenos, & melted bleu cheese crumbles. Drizzled with house-made buttermilk & topped with a celery stick...or two. \$23

RUSTY'S BOOTS

Our house-made, seven-cheese blend mac sauce, smoked pork & pickled jalapenos. Topped with fried haystack onions & charred-poblano-pineapple BBQ sauce. \$ 20

PENNY LOAF-ERS *P

Our house-made, seven-cheese blend mac sauce, pieces of our house-made beef & lamb meatloaf, haystack onions, brussels, & topped with chipotle gravy. \$22
Sub Vegan Meatloaf \$2.

FOR THE

MODERN CHILD

* Children 10 & under

ALL kids meals come with a drink and choice of fruit cup, fries, or chips.

GRILLED CHEESE *GF V

Basic grilled cheese \$7

CHEESEBURGER *GF

1/4 lb. chargrilled burger with cheese. \$7

NOODLES & BUTTER *V

Simple buttered cavatappi pasta, topped with fresh grated Parmesan & a baguette. \$7

CHICKEN FINGERS

House breaded & fried, french cut chicken fingers. \$7

MAC N' CHEESE V

House-made seven-cheese blend mac sauce with cavatappi pasta. \$7

Visit The Whole Family

THE OLD GOAT - 2434 EASTERN AVE SE GRAND RAPIDS
TESTA ROSSA PIZZERIA - 1017 WEALTHY ST SE GRAND RAPIDS
UNCLE CHEETAH'S SOUP SHOP - 1133 WEALTHY ST SE GRAND RAPIDS
UNCLE CHEETAH'S SOUP SHOP AND BAKERY - 850 FOREST HILLS AVE. SE GRAND RAPIDS

V=Vegetarian
GF=Gluten-free
GF*=Gluten-free option available.
Substitute gluten-free bread for \$1.50.
P=Plant Based Vegan
K=Substitute low-carb bread for \$3

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions