

FALL MENU 2023

HOT DOGS

Hot Dog 2.95

Michigan-made dogs, steamed and delicious!

Coney Dog 3.95

Coney sauce, yellow mustard, and onions

Chicago Dog 3.95

Pickle, tomato, onions, sport pepper, relish, mustard, and celery salt on a poppy seed bun

Battle Creek Dog 4.25

Two slices applewood-smoked bacon, cheese, and caramelized onions on a grilled bun

Slaw Dog 3.25

Special sauce and homemade creamy coleslaw

Kraut Dog 3.25

Michigan-made sauerkraut and special mustard

Corn Dog 3.50

Hand dipped with our homemade batter. Try them with our 66 sauce! (Creamy, with a little heat.)

Grilled Cheese Dog 3.25

Buttery grilled bun and melted cheese

Bratwurst 5.50

Michigan-made brats with sauerkraut and special mustard -on- with grilled peppers and onions

NACHOS

Cheese Nachos 5.25

Meat & Cheese Nachos 7.50

Veggie Nachos Supreme 6.75

Tomatoes, lettuce, onions, sour cream, jalapeños, and real cheese sauce with Michigan-made chips

Meat & Cheese Nachos Supreme 8.50

The Veggie Nachos with our ground beef topping

NEW! Pulled Pork Nachos 7.95

Homemade pulled pork, hot cheese sauce, chips, and our Barbecue -or- Alabama sauce.

NEW! Pulled Pork Nachos Supreme 9.45

Our pulled pork nachos with tomatoes, lettuce, onions, & jalapeños,

BURGERS

Stationburger 10.25

Custom blend of three premium cuts of fresh Certified Angus Beef ™ served on a special toasted bun*

Roadster Burger 6.50

The perfect size to go! 4 oz custom blend of premium cuts of Certified Angus Beef ™ served on a special toasted bun*

4 oz 7 oz

Patty Melt 8.00 12.00

Our Stationburger served on toasted sourdough with our homemade 1000 island dressing, mayonnaise, grilled onions, and two slices of cheese*

Olive Burger 7.79 11.75

With our signature olive relish and cheese

Road Runner Burger 7.25 11.00

Cheddar cheese, diced onions, chopped lettuce, pickles, and our homemade dressing on our special toasted bun*

BURGER EXTRAS

Make it a Basket!

3.00

Make any burger a basket with a **full order** of our fabulous french fries! Just say, "Make it a basket!"

Bacon! 1.50

Everything is better with bacon! Add two slices of applewood-smoked bacon—the very best we can get!

Cheese (or extra cheese!) 0.75

Add a slice (or extra slice!) of cheese to any burger—your choice of cheddar, American, or pepper jack!

FRIES & SIDES

Curt's Classic Cole Slaw 2.00

Homemade and deliciously creamy!

Chips .75

Fabulous French Fries 3.50

Ketchup on the side or our outstanding homemade ranch

With cheese 4.75

With cheese and ground beef topping 6.50

www.Station66BC.com
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FALL MENU 2023

SIGNATURE SANDWICHES & SOUP

Mama Tramel's Sloppy Joe

6.25

Mom's original recipe!

Battle Creek Reuben HALF 6.25 11.50

Made with Detroit's finest corned beef, special kraut, homemade dressing, and cheese on rye

Grilled Cheese

Extra cheesy goodness with two kinds of cheese!

Grilled Ham and Cheese

6.95

We use Michigan-made smoked ham!

Vegetable & Cheese Sandwich

5.95

Three cheeses, veggies, and mayo on a sub bun

Chicken Salad Sandwich

7.95

Our famous recipe on a toasted bun with lettuce

Pulled Pork Slider

Our own recipe, slow-cooked overnight and served with your choice of sauce on a special grilled bun!

Try it with one of our homemade sauces on the side barbecue sauce (sweet and tangy) or our Alabama white sauce (creamy, tangy, and rich with a touch of heat). Add slaw on top for just 25¢ more!

Pulled Pork Slider Basket

Two pulled pork sliders served with our fabulous french fries! Add slaw on top for just 50¢ more!

Soup-of-the-Day

CUP 5.25 BOWL 7.50

Always homemade from scratch

SANDWICHES COMBOS

One-half sandwich, with a cup of soup

Grilled Cheese

7.50

Grilled Ham and Cheese

8.75 11.25

Battle Creek Reuben

ICE CREAM

1 SCOOP

2 SCOOPS

3 SCOOPS

Cup or Regular Cone

2.50

4.50

6.25

Waffle Cone

3.75

5.50

6.75

Dipped Cone

Try our chocolate-dipped waffle cone! Just an additional

1.00

With toppings

1.50

Take-home PINT QUART

6.50

10.75

Ice Cream Sampler

8.50

Choices are hard! Can't decide? Choose any four flavors!

ICE CREAM DRINKS

Did'ja know we make our own waffle cones?

Root Beer Float

5.75

Route 66 root beer, premium vanilla ice cream

Cherry Bomb

5.75

Cheerwine soda, premium vanilla ice cream, and a cherry

Purple Cow

5.75

Grape Nehi, premium vanilla ice cream

Boston Cooler

Vernors, premium vanilla ice cream

Dew Drop

5.75

Mountain Dew, blue moon ice cream

Shakes

5.75

Any flavor ice cream

5.75

Any flavor ice cream



FALL MENU 2023

SUNDAES

1 SCOOP 2 SCOOPS

Station Sundae

4.50 5.95

- 1 Choose your ice cream flavor
- 2 Pick your topping: hot fudge, hot caramel, butterscotch, Hershey's syrup, marshmallow, strawberry, pineapple -OR- peanut butter topping
- 3 Add free extras: whipped cream, peanuts, and a cherry

Michigan Pothole Sundae 4.50 5.95 Vanilla and Michigan Pothole ice cream, hot fudge, Oreo crumbles (asphalt), whipped cream, and a mini donut (spare tire)

Diggin' in the Dirt 4.50 5.95 Ice cream of your choice, hot fudge, Oreo chunks, and gummy worms

Turtle 4.75 6.35

Ice cream of your choice, hot fudge, caramel,
whipped cream, and butter toasted pecan pieces

Donut Sundae 4.75 6.35

Donut, ice cream of your choice, caramel or hot fudge, and whipped cream

Tin Lizzy 4.50 5.95
Ice cream of your choice, Hershey's syrup,
and Spanish peanuts

Studebaker 4.75 3.35 Vanilla ice cream, peanut butter, Hershey's syrup, peanut butter cups, whipped cream, & a cherry

"Hannah" Banana Split** 3 scoops 8.28 Chocolate, strawberry and vanilla ice cream, banana, strawberry, pineapple and chocolate toppings, whipped cream, peanuts, and a cherry

BAKED GOODS

Donuts (each) .90

Dozen Donuts 9.75

Fry Pies 2.75 Homemade with local fruit and glazed

SEASONAL DESSERTS

Available when fresh, local fruit is in season

À LA MODE

Apple Crisp 5.25 7.75

Seasonal Fry Pies 2.75

Apple, pumpkin, pumpkin cheesecake

1 SCOOPS 2 SCOOPS

Caramel Apple Sundae 4.75 5.95

DRINKS

Apple Cider (when available) 2.00

Old-Fashioned

Bottled Soda 2.75
We like sodas made with real sugar—
no high-fructose corn syrup!

Bottled Iced Tea 2.00

Bottled Water 1.00

Locally-roasted Coffee 2.00

Check out our large selection of Michigan-made groceries and gift items. We work with over 50 Michigan companies. Let us be your one-stop Michigan shop!

[&]quot;Named after our first employee!



FALL MENU 2023

HISTORY of STATION 66

Welcome to Station 66—a place with an amazing family history, stretching back five generations!

In the 1930s, Claud and Celia Adams, Curt's great-great grandparents, built and opened it as a gas station. A few years later, they began offering hardware, cookware, and other sundries. His grandmother, Martha Adams, worked there as a young woman, which is where she met her future husband, Calvin Tramel—while he was pumping gas! In the 1940s during the War, the gas station became something of a community center when Claud decided to show movies on the side of the building. The store thrived for many years until 1959, when it was forced to shut down as M-66 was built and M-78 closed. The building stood vacant for almost 50 years.

Even as a boy, Curt would sometimes wander around the empty store, thinking it should be reopened in some form, dreaming of opening his **own** store. But by the early 2000s, the structure had fallen into disrepair. In 2004, his father was faced with the difficult decision: make improvements or tear it down—it was no longer insurable.

He thought about razing the building, but reconsidered. Besides, Curt told him, he might want to do something with it someday. A few years later, Curt began talking to his family and friends about re-opening the old station. More than a few people were skeptical that an ice cream shop on a minor state highway could succeed—plus there was no indoor plumbing and the whole building would need to be rewired.

But in 2009, Curt stepped away from his job as an electrician and focused on bringing the station back to life. The original plan was to have an ice cream parlor, local produce, and Michigan-made grocery items. And more than anything, they wanted a place where the community could gather. Renovations began. By June 2010, they were ready to open their doors. In July, they added hot dogs to the menu and then in 2011 (after much trial and error) fresh doughnuts. That year, they held their first free outdoor concert—drawing over 400 people—and first car show, featuring 80 classic cars from the Battle Creek area.

As the store's popularity grew, Curt realized he couldn't continue alone. So his wife, Janette, who had been working in the summer already, resigned from her teaching job and came to work full time at Station 66 in 2012. With Janette now managing staff and bringing new ideas, things really began to take off. They began to expand their food offerings with one simple rule: make the best food with the best locally-sourced ingredients they can.

In 2016, they added a diner-style bar featuring salvaged (and restored) vintage stools from a 1930s dime store in northern Michigan and, much to the delight of many, a 1952 Seeburg Select-O-Matic jukebox. By then, they had added several new food items that were proving as popular as the ice cream and doughnuts. With demand for hot food and more bakery items growing, they added an auxiliary building (in the same style as the original) in 2017, giving the kitchen staff some much-needed space!

Today, the station provides so much more than 64,619 ice cream cones a year to the community—families make memories here. Their car shows feature over 200 classic cars from owners all around West Michigan and their free concerts have drawn up to 1,000 people per show. Since 2013, children look forward to enjoying Friendly Forest Hayrides every fall. Their ever-expanding food menu brings people from miles around for quality cooking, made the way they remember when they were growing up.

Perhaps more than anything—more than the awards and more than the success of the store—Curt and Janette love that they have done what they had hoped for: they have created a place for the community to gather.