



PLACE

## Drinks

### DOMESTIC BEERS

Bud  
Bud Light  
Busch Light

Miller Light  
Coors Light  
Michelob Ultra

Pabst Blue Ribbon  
Blue Moon

### IMPORTED BEERS

Corona  
Guinness  
Modelo

Heineken  
Labatt Blue  
Labatt Blue Light

### MICHIGAN CRAFT BEERS

#### Atwater Brewery, Detroit

Vanilla Java Porter (5.0%)  
Dirty Blonde (4.5%)

#### Right Brain Brewery, Traverse City

CEO Stout (5.5%)  
31 North Juicy Pale Ale (4.7%)

#### Beards Brewery, Petoskey

Deez Nuts American Brown Ale (5.2%)  
Green Hundo IPA (7.0%)

#### Griffin Claw Brewing Company, Birmingham

Norm's Raggedy Ass IPA (7.2%)

### MICHIGAN CIDERS

#### Blake's Hard Cider, Armada

Blue Raspberry (6.5%),  
El Chavo (6.5%)  
American Apple (8.0%)

#### Pux Cider, Grand Rapids

Blubarb (4.0%)

#### Tandem Ciders, Suttons Bay

The Greenman (5.0%)

### NON-ALCOHOLIC

#### Heineken, 0.0

Run Wild IPA, Athletic Brewing Co.

New School Sour, Go Brewing

### SELTZERS & CANNED COCKTAILS

#### Carbliss

Black Raspberry, Cranberry, Lemon Lime, Pineapple

#### High Noon

Black Cherry, Grapefruit, Pineapple, Watermelon

#### Long Drink

Citrus, Citrus Zero Sugar, Cranberry, Peach

#### White Claw

Black Cherry, Lime, Mango, Grapefruit



## PLACE

### Drinks

#### BREAKFAST FROM THE BAR

##### Classic Mimosa

6 oz Prosecco, Choice of Orange, Grapefruit, Pineapple or Cranberry Juice

\$11.00

##### Fuzzy Mimosa

6 oz Prosecco, Peach Schnapps, Orange Juice

\$12.00

##### Michigan Sunrise Mimosa

6 oz Prosecco, Long Road Michigan Cherry Liqueur, Orange Juice

\$13.00

##### Classic Bloody Mary

House-made Bloody Mary Mix, well vodka, served in a glass rimmed with celery salt and garnished with a dill pickle spear, green olive and celery.

\$10.00

##### Garden Salad Bloody Mary

Upgrade the Classic Bloody Mary with our house-infused vodka and garnished with a skewer of salami, pepperoni, cheese curds and pickled goodness.

\$16.00

#### SIGNATURE COCKTAILS

##### Michigan Tom Collins

Choose between Gypsy Spirits lavender vapor infused Petoskey Stone Gin or Mammoth Distilling Lavender Vodka, mixed with lemon juice and simple syrup, topped with soda water, garnished with a candied lemon slice.

\$12.00

##### Zin and Zen Summer Spritzer

A light, refreshing blend of White Zinfandel, Long Road Michigan, fresh strawberries, lemon simple syrup and topped with a splash of lemonade.

\$13.00

##### Iced Espresso Cocktails

Choose between a Vanilla or Hazelnut iced espresso cocktail. Each contains 2 oz of blended liqueurs with espresso cocktail mixer, served over ice and garnished with a dollop of whip cream.

\$12.00

Try a unique Michigan Upgrade that blends Long Road Nocino, a green walnut liqueur with nutmeg, clove, allspice, and cinnamon, with the hazelnut flavor of Frangelico and the creamy goodness of Bailey's Irish Cream.

\$15.00

##### Michigan Old Fashioned

Enjoy a classic Old Fashion with these delightful Michigan twists. Choose between the perfectly blended spiced New Holland Clockwork Orange liqueur or Long Road Michigan Cherry for those who prefer things on the sweeter side.

\$10.00

Enjoy an additional Michigan Upgrade with Traverse City Cherry Whiskey **\$14** or Iron Fish Four Cask Bourbon **\$16**.

#### WINES

##### House Wines

Merlot, Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Rose

##### Premium Wines

Joel Gott Cabernet, 14 Hands Merlot, Chateau Ste Michelle Chardonnay