


Breakfast

Yogurt Parfait | Banana, Blueberry, Strawberry, Granola, Honey, Ginger | 8 GF/V

Oatmeal | Walnuts, Dried Fruit, Brown Sugar, Cream | 6 V

Two Eggs | Any Way, Toast | 6 GF/V

Buttermilk Pancakes | Butter, Michigan  Maple Syrup | 9 V Add: Blueberries | 4 Banana | 3 Chocolate | 4

Cinnamon French Toast | Michigan  Maple Syrup | 9 GF/V

Buttermilk Biscuits | Sausage Gravy | 6


Veggie Omelet | Spinach, Mushrooms, Tomato, Swiss Cheese, Toast | 11 GF/V

Eggs Benedict | English Muffin, Ham, Poached Eggs, Hollandaise | 11 GF/V

Brisket & Potato Hash | Onion, Peppers, Potatoes, Poached Eggs, Hollandaise, Toast | 10 GF

Campfire Skillet | Ham, Bacon, Sausage, Peppers, Onions, Two Eggs Scrambled, Potatoes, Cheddar, Toast | 11 GF

Frittatas | Build your own, Toast | 6 GF/V
(Prices of add-ons vary)

Ham, Michigan  Bacon, Sausage, Brisket, Pulled Pork, Onions, Peppers, Mushrooms, Tomatoes, Spinach, Avocado Cheddar, Swiss, American, Provolone, Pepper-jack

Sides

Fruit | 5 GF/V

Smoothie | 7 GF/V

Toast | White, Wheat, or Rye | 3 GF/V

English Muffin | 4 V

Home Fries | 3 V

Michigan  Bacon or Sausage | 4 GF

Sandwiches Choose: Chips French Fries | 3 Sweet Potato Fries | 4

Black Bean Quesadilla | Tomato, Onion, Pepper-Jack, Provolone, Salsa Verde, Cilantro-Lime Sour Cream | 9 GF/V

Add: Smoked Chicken | 4 Smoked Pork | 5 Brisket, Steak | 9

Michigan  Beer Battered Whitefish | Tomato, Slaw, Lemon-Garlic Aioli, Pickle Chips, Sandwich Roll | 13 GF

Smoked Chicken Salad Wrap | Smoked Chicken, Grapes, Walnuts, Spring Mix, Naan | 14 GF/V

Barrel-Back "Cuban" | Pepper-Jack, Swiss, Michigan Herb Cured Ham, Smoked Pork, Cherry Peppers, Pickle Chips, Dijon Aioli, Sandwich Roll | 14 GF/V

BBQ Pork Sliders | Mango Slaw, Pretzel Bun | 10 GF

Brisket Melt | Caramelized Onions, Rye, Swiss, Horseradish Sauce | 14 GF

Steak Sandwich | Roasted Red Onion, Cherry Peppers, Provolone, Sriracha Aioli, Naan Bread | 13 GF/V

8oz Angus Burger | Iceberg, Tomato, Sweet Onion, Pickle Chips, Sandwich Roll | 12 GF/V

(Build your own burger from any listed menu ingredient)

Please notify your server of any allergies, or dietary restrictions!

GF/V: This item can be prepared with alternate gluten free or vegetarian products. Request gluten free, or vegetarian with your server.

Lunch Available after 11am

Appetizers

Buttermilk Battered Chicken Skins | Honey Sriracha, Thyme, Cajun Aioli | 8

Tomato Bruschetta | Boursin Roasted Garlic, Parmesan, Fustini's 18yr Balsamic, Olive Oil | 11 GF/V

Hummus & Quinoa Tabbouleh | Grilled Naan, Bell Pepper, Carrots, Fennel, Celery, Extra Virgin Olive Oil | 11 GF/V

Brie Flatbread | Michigan  Apples, Walnuts, Ginger, Fustini's 18yr Balsamic | 12 V

Grilled Summer Vegetable | Zucchini, Yellow Squash, Red Onion, Asparagus, Red Pepper, Basil, Feta, Fustini's 18yr Balsamic | 10 GF/V

Jambalaya | Pulled Pork, Andouille, Scallion | 7 GF

Black Bean Nachos | Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour Cream, Avocado | 14 Half order | 8 GF/V Add: Chicken | 5 Pork | 5 Brisket | 6


Buffalo Chicken Dip | Tortilla Chips, Celery, Crumbled Bleu Cheese, Scallions | 9 GF

House Smoked Salmon & Whitefish Dip | Capers, Fresh Dill, Sweet Onion, Olive Oil, Bagel Crisps | 14 GF/V

Smoked Chicken Wings | Celery & Bleu Cheese | 18 GF (half order | 10)
Choose: Buffalo, Chipotle BBQ, Bourbon BBQ

Soup | Today's Selection | 5

Salads Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 5 Steak | 9

Chopped | Broccoli, Radish, Cucumber, Romaine, Carrots Quinoa, Cheddar, Michigan  Apple, Sherry Vinaigrette | 12 GF/V

Summertime Salad | Spring Mix, Strawberries, Blueberries, Mango, Toasted Coconut, Mango vinaigrette | 14 GF/V

Caesar | Romaine, Parmesan, Crouton, Lemon-Garlic Aioli, White Anchovy | 11 GF/V

Grilled Romaine | Tomato, Hard Cooked Egg, Bacon, Bleu Cheese, Horseradish Vinaigrette | 14 GF/V

Greek Salad | Romaine, Tomato, Cucumber, Radish, Olives, Feta, Scallion, Toasted Flatbread Croutons, Za'atar Vinaigrette | 14 V

Pizzas (Build your own pizza from any listed menu ingredient)

Classic Pepperoni | Mozzarella, Tomato Sauce | 13 GF

Hawaiian Pizza | Mozzarella, Tomato Sauce, Rosemary Ham, Pineapple, Banana Peppers | 16 GF

Mediterranean Pizza | Pesto, Tomato, Banana Peppers, Greek Olives, Feta, Fustini's 18yr Balsamic | 16 GF/V

Slow Roasted Smoked Pork | Roasted Red Onion, Balsamic, Mango Slaw, Pepper-Jack, BBQ Sauce | 16 GF

Italian Sausage | Roasted Portobello, Mozzarella, Tomato Sauce | 16 GF

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Petoskey Brewing | Petoskey

Horny Monk | 6.50 (ABV 6.9%)

A deep reddish, malty, and complex Belgian style ale.

Barrel Back IPA | 5.75 (ABV 3.3%)

Easy drinking American Session IPA

Arbor Brewing | Ann Arbor

Strawberry Blonde | 6.50 (ABV 7.7 %)

Rich and flavorful medium bodied beer with a fresh, floral strawberry aroma

Short's Brewing | Bellaire

Bellaire Brown | 5.75 (ABV 7 %)

Nutty roasted malt flavor with a slightly sweet finish

Starcut Ciders Octorok | 5.75 (ABV 6.3%)

Semi dry, light bodied cider. (Gluten Free)

Austin Brother's Brewing | Alpena

Blonde | 5.75 (ABV 5.1 %)

American style blonde. Light hops, easy drinking

Roak Brewing | Royal Oak

Devil Dog | 6.50 (ABV 8.5%)

An Oatmeal Stout with hints of chocolate, coffee and hints of sweetness

Alaskan Brewing | Juneau

Amber | 6.50 (ABV 5.3%)

Medium roast malt sweetness with just enough hop backing. A very well balanced "alt" beer!


Stella Artois | Leuven

| 5.75 (ABV 5.0%)

Guinness Irish Stout | Dublin

Nitro | 5.75 (ABV 4.2%)

Specialty Drinks

Lavender Martini | Lavender Hill Farm Infused Simple Syrup, Absolut Citron, Lemon Juice | 11 

Ancho Business | Strawberry Infused Ancho Reyes, Orange Juice, Bitters | 13

Doctor Feelgood | Malibu, Mount Gay, Mango, Lime, Bitters | 13

Hendrick's Strawberry Jive | Hendricks Gin, Muddled Mint & Basil, Lemon Juice, Orange Juice, Simple Syrup | 12

Black Water Bloody Mary | Jalapeño & Black Peppercorn Infused Vodka, Bloody Mary Mix, Celery Stalk, Pickle Spear, Cheese Stuffed Olive, Pepper Seasoned Rim served with a Sidecar: Barrel-Back IPA | 10 GF

Mahogany Mimosa | M. Lawrence "Sex", Orange Juice, Dash of Grand Marnier | 11

Barrel Back Lemonade | Finlandia Grapefruit, Minute Made Lemonade, Cranberry | 9

Keweenaw Brewing | Houghton

Widow Maker Black Ale | 5.75 (ABV 5.2%)

Clean, smooth, light bodied ale. Easy on the hops and on the palate

Perrin Brewing | Comstock Park

Perrin Grapefruit IPA | 6.50 (ABV 4.7%)

Big grapefruit taste in a clean, incredibly refreshing, easy drinking IPA

98 Problems (Cause a Hop Ain't One) IPA | 6.50 (ABV 6.5%) Now with Michigan Cascade Hops!

Barrel Back Bourbon Aged Dark Ale | 8 (ABV 8%)

Smooth Dark Ale Aged in Bourbon Barrels.

Perrin No Rules | 14 (ABV 15%)

Imperial Porter aged in oak bourbon barrels. This special release is very rare and very good!

Bell's Brewing | Kalamazoo

Two Hearted IPA | 5.75 (ABV 7.0%)

Big floral smell, citrus taste and a nice mixture of pine and hop bitterness

Oberon American Pale Wheat Ale | 6.50 (ABV 5.0%)

Classic Summer Beer with mildly fruity aromas

Tripelroot | Zeeland

Eighteen99 Hefeweizen | 6.50 (ABV 5.0%)

Banana, clove on the nose, light body very true to style.

Cheboygan Brewing | Cheboygan

Blood Orange Honey | 6.50 (ABV 5.7%)

Wheat beer with fresh local honey and blood orange zest and puree.

Sparkling Wine On Tap | Leelanau

M. Lawrence "Sex" Rose | 10

Domestic On Tap

PBR | 2 (ABV 5.0%)

Labatt | 3.75 (ABV 5.0%)

Miller Lite | 3.75 (ABV 4.2%)

Bud Light | 3.75 (ABV 4.0%)

Bottled Beer

Bard's Tale Gluten-Free | 4.5

Budweiser | 3.5

Coors Light | 3.5

Corona | 4.5

Heineken | 5

Michelob Ultra | 3.5

Kalibur Non-Alcoholic | 3.5

Summer Shandy (Can) | 4

Soft Beverages

Flavored Lemonade -Lavender, Blueberry, Raspberry | 5 (All Syrups made by Barrel Back) (no refills)

Coke, Diet Coke, Mello Yello, Ginger Ale

Cherry Coke, Sprite, Lemonade, Iced Tea | 2.50(refills)

Red Bull | 4

Iron Horse Root Beer Bottle | 3 (no refills)

S. Pellegrino Sparkling Mineral Water | 3.5 (no refills)

Juices-Cranberry, Grapefruit, Orange, V-8,

Pineapple | 3.5

Coffee (regular or decaf) | 2.75

Hot Tea | 2.75