

## Appetizers

**Tomato Bruschetta** | Boursin, Roasted Garlic, Basil, Parmesan, Fustini's 18yr Balsamic | 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, Cinnamon & Sugar, Fustini's 18yr Balsamic | 12 V

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

**Root Vegetable Medley** | Carrots, Parsnips, Brussel Sprouts, Sweet Potatoes, Goat Cheese, Apple Cider Reduction | 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 or Bourbon BBQ

## Salads

Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 5 Steak | 9 (All Salads GF/V Upon Request)

**Chopped** | Broccoli, Radish, Cucumber, Romaine,

Carrots, Quinoa, Cheddar,  Apple, Sherry Vinaigrette | 12

**Waldorf Salad** | Spinach, Apples, Red Onion, Radish, Goat Cheese, Peppered Pecans, Dried Cherries, Apple Cider Rosemary Vinaigrette | 14 GF/V

**Caesar** | Romaine, Parmesan, Crouton, Lemon-Garlic Aioli, White Anchovy | 11

**Grilled Romaine** | Tomato, Hard Cooked Egg, Bacon, Bleu Cheese, Horseradish Vinaigrette | 14

**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, Mozzarella, Greek Olives, Feta, Fustini's 18yr Balsamic | 16 GF/V

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

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

## Pastas

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

**Angel Hair** | Tomato, Basil, Crushed Red Pepper, Goat Cheese, Toasted Walnuts | 15 GF/V

**Fettuccine** | Traditional Alfredo Sauce (Heavy Cream, Garlic, Egg Yolk & Parmigiano Reggiano) Chive | 13 GF/V

**Rigatoni** | Italian Sausage, Sautéed Mushrooms, Roasted Tomato, Almond Pesto, Parmigiano Reggiano | 16 GF/V

**Orecchiette Pasta** | Smoked Brisket, Taleggio Cream, Cipollini Onions, Smoked Jalapenos, Roasted Tomatoes, Spinach, Parmigiano Reggiano | 18 GF/V

## Principal Dishes

**Red Wine Braised Lamb Shank** | Garlic Mashed Potatoes, Roasted Root Vegetables, Natural Jus | 33 GF

**Marinated Grilled Shrimp** | Roasted Tomato, Avocado, Cilantro, Lime, Scallion Vinaigrette, Corn Tortilla Strips | 18 GF

**Grilled Salmon** | Parmesan Risotto, Zucchini, Yellow Squash, Asparagus, Heirloom Tomato Relish | 29 GF/V

**Grilled Beef Shish Kabob** | Sirloin, Peppers, Cipollini Onions, Mushrooms, Roasted Corn & Pepper-Jack Spoonbread, Bourbon BBQ | 28 GF

**Wood Fire Braised St. Louis Ribs**  | Slaw, Cheadle's Loaded Baked Beans, Chipotle BBQ Half Rack | 19 Full Rack | 29

**Maple Smoked Beef Brisket** | Broccoli, Roasted Cipollini Onions, Dauphinoise Potato, Honey Bourbon Glaze | 26 GF

**Grilled Filet Mignon** | 2-4oz Medallions, Secret Spice Rub, Garlic Mashed Potatoes, Grilled Asparagus, Blue Cheese Compound Butter & Red Wine Sauce | 38 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 | 14 GF

**Crispy Cajun Chicken** | Buttermilk Cajun Batter, Dill Pickles, Cajun Aioli, Sandwich Roll | 13

**Barrel-Back "Cuban"** | Pepper-Jack, Swiss, Rosemary Ham, Smoked Pork, Cherry Peppers, Pickle Chips, Dijon Aioli, Sandwich Roll | 14 GF

**BBQ Pork Sliders** | Mango Slaw, Pretzel Bun | 12 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

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

(Build your own burger from any listed menu ingredient)

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.

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

### Petoskey Brewing | Petoskey

**Barrel Back IPA** | 5.75 (ABV 3.3%)

Easy drinking American Session IPA

**Horny Monk** | 6.50 (ABV 6.9%)

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

### Blake's Cider Mill | Armada

**The Tonic** | 8.00 (ABV 6.5%)

Freshly picked ginger root and cool cucumber combined together to create this crisp, light cider

### Keweenaw Brewing | Houghton

**Widowmaker Black Ale** | 5.75 (ABV 5.2%)

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

### Stroh's Brewing Co. | Detroit

**Stroh's** | 6.50 (ABV 5.5%) The bohemian style pilsner brewed in Detroit

### Atwater Brewery | Detroit

**Bavarian Cream Vanilla Java Porter** | 6.50 (ABV 5.0%)

A porter that tastes as good as it sounds!

### Cheboygan Brewing | Cheboygan

**Blood Orange Honey** | 6.50 (ABV 5.7%)

American-style wheat beer, fresh local wildflower honey with blood orange zest and puree

### Stella Artois | Leuven

| 5.75 (ABV 5.0%)

### Guinness Irish Stout | Dublin

Nitro | 5.75 (ABV 4.2%)

### Sparkling Wine On Tap | Leelanau

**M. Lawrence "Sex" Rose** | 10

## Specialty Drinks

**Cran-Raspberry Mule** | Raspberry Vodka, Cranberry Juice, Ginger Beer, Fresh Cranberries | 10

**Blackberry Mojito** | Bacardi Rum, Mint, Lime, Housemade Blackberry Syrup, Soda | 11

**M-75 Martini** | Gypsy Vodka, Lemon Juice, Simple Syrup, Topped off with M. Lawrence "Sex" Rose | 11

**Foxy Lady** | M. Lawrence "Sex", Chambord, Pineapple Juice | 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

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

### Perrin Brewing | Comstock Park

**Barrel Back Reserve** | 8 (ABV 6.7%)

Smooth Brown Ale Aged in Bourbon Barrels.

**"Tommy's" Red Pale Ale** | 5.75 (ABV 4.8%)

Smooth drinking red session pale ale infused with red wine during the brewing process

**Caramel Nitro** | 6.50 (ABV 4.6%)

Honey malt and caramel were added to the boil. Battered with Nugget and Mt. Hood hops to round out this full bodied beer, finishing with a sweet malty mouth feel

### Saugatuck Brewing | Douglas

**Backyard IPA** | 5.75 (ABV 4.5%)

An enjoyable hop-forward American session IPA with a citrus aroma and flavor.

### Austin Brother's Brewing | Alpena

**Paralyzer** | 8.00 (ABV 9.7%)

Unfiltered double IPA. Passion fruit & pine on the nose with grapefruit & juicy hop flavors

### Tripelroot | Zeeland

**Eighteen99 Hefeweizen** | 6.50 (ABV 5.0%)

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

### Midland Brewing Co. | Midland

**Jenny's Nut Brown** | 5.75 (ABV 5.2%)

American brown ale. Full flavor but light in body. Hints of toasted nuts with a light hop finish

**Dublin Street Stout** | 6.50 (5.6% ABV)

Cold-Brewed coffee stout infused with local Heirloom Coffee for a creamy, coffee forward flavor

### Founders Brewing Co | Grand Rapids

**Solid Gold** | 5.75 (ABV 4.4%)

A great easy drinking lager with a light hop profile and a crisp finish.

### Bell's Brewing | Kalamazoo

**Oberon** | 6.50 (ABV 5.8%)

The sweet taste of summer! Citrus, wheat and a touch of hops.

## Domestic On Tap

**PBR** | 2 (ABV 5.0%)

**Labatt** | 3.75(ABV 5.0%)

**Bud Light** | 3.75 (ABV 4.0%)

**Miller Lite** | 3.75 (ABV 4.2%)

## Bottled Beer

**Red Bridge Gluten-Free** | 4

**Short's Space Rock Gluten-Removed** | 8

**Dragonmead Erik the Red** | 7

**Budweiser** | 3.5

**Coors Light** | 3.5

**Corona** | 4.5

**Heineken** | 5

**Michelob Ultra** | 3.5

**Kalibur Non-Alcoholic** | 3.5

## Soft Beverages

**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