

APPETIZERS AND SMALL PLATES

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

Hummus & Quinoa Tabbouleh | Grilled Naan, Broccoli, Cucumber, Cherry Pepper, Red Peppers, Celery, Extra Virgin Olive Oil | 11 GF/V

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

Summer Vegetable Medley | Red Bell Pepper, Zucchini, Squash, Asparagus, Red Onions, Heirloom Tomato, Goat Cheese, Fustini's 18yr Balsamic, Basil | 12 GF/V

Jambalaya | Pulled Pork, Andouille, Scallion | 8 GF

Black Bean Nachos | Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour Cream, Avocado | 14 **Half order** | 9 GF/V Add: Chicken | 6 Pork | 6 Brisket | 7

Pesto Smoked Chicken Dip | Smoked Chicken, Basil Pesto, Feta, Roasted Tomato, Scallions, Crostini, Celery | 13 GF

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

Smoked Chicken Wings | Celery & Bleu Cheese | 18 (half order) | 12 GF

Choose: Buffalo, Chipotle BBQ, Bourbon BBQ

SOUPS

Barrel Back Brisket Chili | 12

Whitefish Chowder | 9

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 | Mango, Strawberries, Blueberries, Toasted Coconut, Mango Vinaigrette, Spring mix | 13 GF/V

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

Grilled Romaine | Tomato, Hard Cooked Egg, Bacon, Horseradish Vinaigrette | 14 GF

Cobb Salad | Romaine, Pesto Marinated Chicken Breast, Grape Tomatoes, Avocado, Blue Cheese, Bacon, Hard Boiled Egg, Red Onion, Champaign Vinaigrette | 16 GF

PIZZAS

Barbequed Chicken | Smoked Chicken, Balsamic Roasted Red Onion, Bacon, Pepper-Jack, Citrus Chipotle BBQ Marinara | 14 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 | Balsamic Roasted Red Onion, Mango Slaw, Pepper-Jack, BBQ Sauce | 16 GF

Smokehouse | Smoked Brisket, Pulled Pork, Bacon, Mozzarella, Pepper-Jack, Marinara, Haystack Onions | 17 GF

(Build your own pizza 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.

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.

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

Smoked Chicken Salad | Grapes, Walnuts, Iceberg Lettuce, Rosemary Focaccia | 13

Buttermilk Battered Chicken Skins Po'boy | Cajun Aioli, Lettuce, Tomato, Sandwich Bun | 11

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

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

(Build your own burger from any listed menu items)

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

Baguette, Corn Bread, Plugra butter included

Fire Grilled Spicy Octopus | Fingerling Potatoes, Green Beans, Salsa Verde, Romesco | 26 GF

Grilled Scottish Salmon | Grilled Summer Vegetables, Fingerling Potatoes, Goat Cheese, Romesco | 33 GF/V

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

22 oz. Tomahawk Rib Eye | Roasted Garlic Mashed Redskins, Grilled Asparagus, Bleu Cheese Butter, Haystack Onions | 59 GF

Maple Smoked Beef Brisket | Smoked Potato Salad, French Green Beans, Honey Bourbon Glaze, Pearl Onions, Smoked Salt | 28 GF

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

12 oz. Creekstone Strip Steak | Roasted Garlic Mashed Redskins, Grilled Asparagus, Bleu Cheese Butter, Haystack Onions | 38 GF

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

Oskar Blues Brewery | Colorado

Dale's Pale Ale | 6.50 (ABV 6.5%)

Sweet clean hops citrus character with juicy grapefruit and orange complexities.

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

Dragonmead Brewery | Warren

Erik the Red | 6.50 (ABV 5.0%)

Irish style red (Amber) using a true Irish yeast strain in fermentation. Light finish but bold taste.

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

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

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

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

Gypsy Mule | Gypsy Vodka, Lime Juice, Ginger Beer | 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

Grapefruit IPA | 6.50 (ABV 5.0%)

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

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

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.

Two Hearted IPA | 5.75 (ABV 7.0%)

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

Right Brain Brewery | Traverse City

Cake Walk Vanilla Cream Ale | Nitro | 6.50 (ABV 4.5%)

An extremely light and approachable cream ale brewed with real Madagascar vanilla beans.

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

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