

## 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

**Fall Vegetable Medley** | Parsnips, Brussel Sprouts, Sweet Potatoes, Carrots, Apple Cider Reduction, Goat Cheese | 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, Fresh Jalapeno, Scallions, Tortilla Chips, Celery | 13 GF

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

Choose: Buffalo, Chipotle BBQ, Bourbon BBQ

## SOUPS

**Today's Soups** | 7 GF

## SALADS

Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 6 Steak | 9

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

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

**Roasted Vegetable Salad** | Mixed Lettuce Greens, Fried Goat Cheese Croquettes, Parsnip, Brussel Sprout, Sweet Potato Served with Warm Bacon Vinaigrette | 15 | V

## PIZZAS

**Barbequed Chicken** | Smoked Chicken, Balsamic Roasted Red Onion, Bacon, Pepper-Jack, Mozzarella, Citrus Chipotle BBQ Marinara | 14 GF

**Formaggio Pizza** | Chicken, Broccoli, Boursin Spread, Mozzarella, Provolone, Goat Cheese, Parmesan, Garlic Butter | 15 | 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

**Steak Pizza** | Grilled Steak, Roasted Red Onions, Black Garlic Zip Aioli, Arugula | 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 Steak Fries | 4 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

**Grilled Chicken Sandwich** | Lettuce, Tomato, Bacon Aioli | 12 | GF

**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 | 14 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 | 6 Steak | 9

**Tomato Basil Pasta** | Tomato, Butter, White Wine, Basil, Pepper Flakes, Walnuts, Goat Cheese | 17 | GF/V

**Pappardelle Alfredo** | Traditional Sauce (Heavy Cream, Egg Yolk & Parmigiano Reggiano) Chives | 13 | GF/V

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

**Brisket & Taleggio Cream** | Smoked Jalapenos, Pearl Onions, Roasted Tomato, Brisket, Arugula, Parmesan | 19 | GF


## PRINCIPLE DISHES

*Baguette, Corn Bread, Plugra butter included*

**House Made Sausage Trio** | Cajun Mustard and Caramelized Onion, Mango Slaw | 16 | GF

**Blackened Massive Shrimp** | Plath's Cajun Sausage Polenta, Charred Tomato Vinaigrette | 31 | GF

**Wood Fire Salmon** | Fall Vegetables, Wholegrain Spätzle, Arugula, Brown Butter Sage | 33 | 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** | 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** | Secret Spice Rub, Garlic Mashed Potatoes, Grilled Asparagus, Blue Cheese Compound Butter & Red Wine Sauce | 38 GF

## Petoskey Brewing | Petoskey

**Barrel Back IPA** | 6.50 (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

**Flannel Mouth** | 8.00 (ABV 6.5%)

Made with 100% Michigan late season table and dessert apples giving a sweet flavor that finishes incredibly smooth

## 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

**Mariann's Honey Brown** | 8.00 (ABV 5.5%)

Dark in color but light in taste. Semi-sweet chocolate and honey take center stage!

## Dark Horse Brewing | Marshall

**Crooked Tree IPA** | 5.75 (ABV 6.5%) American style medium bodied IPA. Slightly herbal & spicy with a bit of citrus rind.

**Boffo Brown Ale** | 5.75 (ABV 7%) Flavors begin with malt, caramel, toffee and finish with a nutty earthiness

## 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 

**Hot Whiskey Pie** | Crown Apple, Jack Fire, Hot Apple Cider, Caramel Sauce | 12

**Apple Cider Margarita** | Hussong's Tequila, Agave Nectar, Lime Juice, Apple Cider, Cinnamon/Sugar/Salt Rim | 14

**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

**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

**Rubaeus (Nitro) Fruit Beer** | 8 (ABV 5.7%) Tart and refreshing raspberry flavor softened up with the infusion of nitro. Brewed with pale wheat malt and crystal hops

## Keweenaw Brewing | Houghton

**Widowmaker Black Ale** | 5.75 (ABV 5.1%)

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

**Red Jacket Amber** American Amber | 5.75 (ABV 5.2%)

Medium bodied and lightly hopped. Oktoberfest style ale brewed in tribute to the Red Jacket Mine and to the glory days of the copper industry in the Keweenaw Peninsula

## Atwater Brewery | Detroit

**Atwater's Lager** | 5.75 (ABV 4.9%) A great easy drinking lager with a light hop profile and a crisp finish

## Bell's Brewing | Kalamazoo

**Two Hearted IPA** | 6.50 (ABV 7.0%)

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

## 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

**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** | 3 (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