

Slabz Breakfast

Available 7am-11am

SUNRISE SAMPLER | 15

2 Eggs Any Style, Nueske's Bacon Or Case Country Sausage, Home Fries
Choice Of Toast

LAMB HASH | 17

House Braised Lamb Shoulder, Home Fries, Green Onions, Red Peppers, Spinach, Tomato
Hollandaise, 2 Poached Eggs, Choice Of Toast

STUFFED CROISSANT FRENCH TOAST | 14

Butter Croissant Stuffed With Fresh Strawberries, White Chocolate & Amaretto Cream
Honey, Powdered Sugar, Local Rock River Maple Syrup

SLABZ HASH | 16

Case Country Sausage, Nueske's Bacon, Home Fries, Onions, Peppers, 2 Eggs Any Style
Choice Of Toast

CLASSIC BENEDICT | 15

Grilled Applewood Smoked Ham, BIG English Muffin, 2 Eggs Any Style, Hollandaise
Baby Frisée, Home Fries

SOFT SHELL CRAB BENEDICT | 19

Corn Flake Crusted Soft Shell Crab, BIG English Muffin, 2 Eggs Any Style, Tomato
Hollandaise, Baby Frisée, Home Fries

MUSHROOM OMELET | 15

Locally Grown Mushrooms, French Brie, Spinach, Balsamic, Onions
Choice Of Toast

BUTTERMILK PANCAKES | 14

3 Pancakes, Choice Of Case Country Sausage Or Nueske's Bacon & Local Rock River
Maple Syrup

AVOCADO TOAST | 9

Fresh Avocado, Cherry Tomatoes, Pickled Onions, Everything Seasoning, Baguette

STEEL CUT OATS | 8

Butter, Cinnamon, Maple Walnuts, Dried Michigan Cherries

SIDES

NUESKE'S BACON | 7
TOAST | 4

**CASE COUNTRY
SAUSAGE | 7**
1 EGG | 3

HOME FRIES | 5
1 PANCAKE | 5

GREAT BEGINNINGS

Gf ISLAND CREEK OYSTERS | 18

6 East Coast Oysters With Tabasco & Lemon
additional oysters +2.75

OYSTER CASINO | 21

6 Casino Oysters Broiled With Peppadew, Nueske's Bacon & Herbs

CHEESESTEAK EGG ROLL | 8

Shaved Beef, American Cheese House Ranch

Gf LAMB STREET TACOS (4) | 17

Cotija, Hungarian Peppers, Salsa Verde, Cilantro

CRISPY WINGS 10 | QTY 6

Dry Brined With Our Special Rub. Served Plain, Original Buffalo Or Camp Michigamme (Black Marble Stout BBQ & Buffalo Sauce). Served With Ranch & Celery

CUDIGHI SAUSAGE IN A BLANKET | 12

Special Recipe Cudighi Baked In Flaky Pastry Crust Served With Coney Island Mustard

Gf PENALTY BOX NACHOS | 14

Fresh Cut Tortilla Chips, Cheddar Queso, Salsa, Sour Cream, Green Chicken Chili, Lettuce, Scallions Black Olives & Jalapeño

SAGANAKI | 11

Old World Cheese Flamed With Brandy, Lemon & Grilled Baguette

BUFFALO SHRIMP | 14

1 Dozen Dredged & Fried Shrimp Tossed In Our Original Sauce Finished With Blue Cheese Crumbles, Ranch & Celery

MEZZE BOARD | 19

Hummus, Toum, Feta Salad Marinated Olives, Goat Horn Peppers, Persian Pickles, Tzatziki Grilled Cudighi Sausage, Flat Bread

Gf MUSSEL & TRUFFLE FRITES | 16

Mussels, Shallots, Garlic, Pecorino Romano, Truffle Frites

TROUT BITES | 15

Ore Dock Amber Ale Battered With Malt Vinegar Tartar & Lemon

BURRATA | 15

Roasted Red Peppers, Red Onion Fresh Basil, Confit Tomato, "Birchy Glaze," EVOO, Grilled Crostini white anchovies available

SHAREABLE SIDES | 8

CRAB MAC & CHEESE | 15

Old World Truffles, Pecorino Snow

Gf WHIPPED GARLIC POTATO

Fine Chives

Gf BLUE CHEESE HASHBROWN

Point Reyes Blue Cheese

Gf JUMBO ASPARAGUS

"Birchy Glaze," Shaved Parmesan

CRISPY POTATO SALAD

Homestyle Fried Potatoes Tossed In Mayo, Relish, Chili Crisp, Tarragon

Slabz

For The Table

Shared for the table (Serves 2-5)

Gf WILD LAKE TROUT | 44

One Whole Butterflied 3lb Superior Trout With Dill, Lemon, Garlic & Buttered Black Beauty Glaze

THE ORE DOCK BROIL | 42

18oz Flank Steak Marinated For 36hrs In Soy, Mirin & Mustard. Served With A Trio Of Dipping Sauces Old Forester Zip Sauce Cowboy Butter & Chimichurri



CHICKEN SHAWARMA | 37

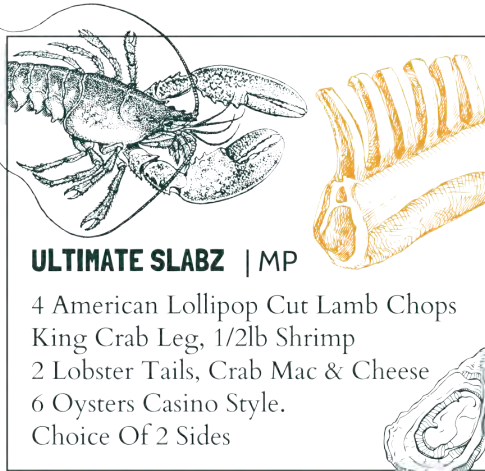
Build Your Own With Nine Spiced Marinated Chicken, Feta Salad Hummus, Toum, Fries, Pickles Ninety-Second Flat Bread (5)

SLOW ROASTED LAMB GYRO | 45

Build Your Own With White Wine Braised Lamb Shoulder, Tzatziki Pickled Onions, Tomatoes, Fries Ninety-Second Flat Bread (5)

OYSTER CASINO | 42

Thirteen Casino Oysters Broiled With Peppadew, Nueske's Bacon & Herbs



ULTIMATE SLABZ | MP

4 American Lollipop Cut Lamb Chops King Crab Leg, 1/2lb Shrimp 2 Lobster Tails, Crab Mac & Cheese 6 Oysters Casino Style. Choice Of 2 Sides

SLABZ SALAD BOWL

SLABZ SALAD BOWL | 18

Enough for the whole table with Cherry Tomatoes, Cucumber, Red Onion, Pecorino Romano, Black Olives, Croutons, House Vinaigrette

Gf BRUSSELS SPROUTS

Nueske's Bacon Relish

Gf FRANGELICO CARROTS

Frangelico Brown Butter, Parsley

Gf SAUTÉED MUSHROOMS

Portobello, Oyster, Garlic, Sherry Pecorino

Gf PECORINO TRUFFLE FRIES

Roasted Garlic Aioli

SLABZ SPECIALTIES

Available after 4pm

BRAD'S BEST FISH & CHIPS | 23

Wild Caught Lake Trout Battered With Ore Dock Amber Ale, Malt Vinegar Tartar, Coleslaw, Fries

BUCATINI CARBONARA | 27

Fresh Bucatini, Jowl Bacon, Brûléed Shallots, Egg Yolk, Double Cream Pecorino
Shrimp 7 | Chicken 6

SMOKED WHITEFISH RAVIOLI | 29

Mixture Of Italian Cheese Herbs, Smoked Whitefish Maple Carrot Cream Brown Butter Crumb



WILDCAT WHITEFISH CHOWDER | 21

Smoked Whitefish, Shrimp, Mussels Tomato Broth, Cognac, Roasted Potatoes, House Made Focaccia

LION'S MANE MUSHROOM PASTA | 25

Mafaldine Pasta, Trenary Grown Lion's Mane & Chestnut Mushrooms Paint River Vodka Sauce Stracciatella, Confit Cherry Tomatoes, Roasted Red Peppers Spinach, Fresh Basil, Calabrian Chili Cudighi Sausage + 7

LOLLIPOP LAMB CHOPS | 47

Smoked Gouda Potatoes, Baby Carrots, Asparagus, Old Forester Zip Sauce

Gf TOMAHAWK PORK CHOP | 32

14oz Heritage Berkshire Breed Sweet Chili Crispy Potato Salad Bacon Brussels, Pistachio Mole "Birchy Glaze"

STEAKS & CHOPS

Available after 4pm

Served with Choice Of 1 Side

Gf FILET MIGNON | 45

6oz, Black Angus, 30-Day Aged

Gf NEW YORK STRIP | 42

14oz, Black Angus, 30-Day Aged

Gf RIB CAP | 58

8oz of the Ribeye Spinalis, Tastiest Cut Of The Beef. Period.

COMPLEMENTS | 4

OLD FORESTER ZIP SAUCE

Green Peppercorns

COWBOY BUTTER

Dijon & Smoked Paprika

CHIMICHURRI

Fresh Cilantro & Jalapeño

POINT REYES BLUE CHEESE | 5

ADDITIONS

Gf 1LB KING CRAB LEG | MP

Gf 6OZ LOBSTER TAIL | MP

ENTRÉE SALADS

CHICKEN 6 **SHRIMP 7**
FLANK STEAK 9 **TROUT 10**

Gf AGATE KALE & ROTISSERIE CHICKEN SALAD | 19

Kale, White Cheddar
 Fuji Apple, Golden Raisins
 Cashews, Nueske's Bacon
 Baby Frisée, Cider Dressing



CAESAR SALAD | 13

Romaine Hearts, Chopped Kale
 Grande Cheese & Focaccia Croutons
white anchovies available

Gf SKIP A BEET | 16

Arugula, Roasted Michigan Beets
 Maple Walnuts, Point Reyes Blue
 Cheese, Cherries, Herb Vinaigrette

Gf WEDGE | 16

Baby Iceberg, Nueske's Bacon
 Cherry Tomatoes, Shallot Brûlée
 Blue Cheese, Tarragon

SLABZ HOUSE | 9

Cherry Tomatoes, Cucumber, Red
 Onion, Pecorino Romano, Black
 Olives, Croutons, House Vinaigrette

SOUP

BAKED FRENCH ONION | 9

Swiss, Provolone, Crostini

RUSTIC ITALIAN TORTELLINI | C 5 | B 7

Sundried Tomatoes, Vegetables
 Cheese Tortellini

Gf GREEN CHICKEN CHILI | C 5 | B 7

Just The Right Amount Of Spice
 With Beans, Green Chiles & Sour
 Cream

Bottomless

SOUP, SALAD & FOCACCIA | 12

Available before 4pm

SLABZ HOUSE SALAD

Roma Tomato, Cucumber, Red Onion
 Parmesan, Black Olives, Croutons
 House Vinaigrette

CHOICE OF SCRATCH SOUP

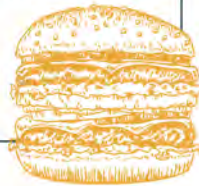
ALL YOU CAN EAT FOCACCIA

BURGERS

Served with chips. Upgrade to fries +2

ROYALE WITH CHEESE...BURGER | 12

2 Farmers Market Smash Patties From
 Case Country Farm, Coppers Sharp
 American, Thick-Cut Claussen
 Pickles, Slap Happy Sauce, Butter
 Toasted Sesame Bun.
 Royalty On A Bun!
LTO available upon request



CHEF NEWHOUSE BURGER | 17

Case Country Farm Beef, Nueske's
 Bacon, Pinconning Cheese, Arugula
 Fried Pickled Onions, Smoked
 Tomato Aioli, Toasted Bun

BETTER MADE BURGER | 17

CC Beef, Muenster Cheese, Smashed
 Avocado, Mateo's Style Salsa, Potato
 Chips, Fried Egg, Sweet Chili Mayo
 Toasted Bun

TRUFF BURGER | 19

CC Beef, Sherried Mushrooms
 Imported Swiss, Black Truffle Sauce
 Umami Mayo, Toasted Bun, Old
 Forester Zip Sauce Side Car



KABOT RANCH BISON BURGER | 18

Upper Peninsula's Circle K Ranch
 Grass Fed Bison, Pinconning Cheese
 Traverse City Cherry Mustard, Garlic
 Aioli, Arugula, Toasted Bun
recommended medium rare

SAWCHUK BURGER | 18

CK Bison, Blackened, Blue Cheese
 Nueske's Bacon, Half Baked
 Tomatoes, Roasted Jalapeños, Lettuce
 Chipotle Mayo, Toasted Bun
recommended medium rare

JUNIOR LEAGUE

12 & under

CHICKEN STRIPS & FRIES | 6

SMASHBURGER & FRIES | 6

MAC 'N CHEESE | 6

A BETTER SANDWICH

Served with chips. Upgrade to fries +2

TWO CHEESE & ASPARAGUS | 16

Stracciatella, Pecorino Romano
 Asparagus, Roasted Red Peppers
 Sundried Tomato Mayo, Walnut
 Pesto, Balsamic Glaze, Baguette
White Anchovies Available

BACON. LETTUCE. CRAB. | 19

Corn Flake Crusted Soft Shell Crab
 Nueske's Bacon, Iceberg Lettuce
 Remoulade, Pickled
 Pepper Relish, Toasted
 BIG English Muffin.



OTTO'S CHICKEN CHEESESTEAK | 15

Grilled Shawarma Marinated
 Chicken, American Cheese, Garlic
 Sauce, Red Cabbage, Diced Tomato
 Persian Pickles, Baguette

WASHINGTON ST. FLANK STEAK | 18

Melted Smoked Gouda, Thinly
 Sliced Steak, Mushrooms, Arugula
 Chimichurri, Old Forester Zip Sauce
 Baguette

FACCIA LUNA CLUB | 15

Shaved Applewood Ham, Turkey
 Breast, Nueske's Bacon, Melted
 Swiss, Lettuce, Tomato, Onion
 Chipotle Mayo, House Made
 Focaccia

CHICKEN SALAD CROISSANT | 14

Rotisserie Chicken, Almonds, Dried
 Cherries, Celery, Fuji Apple, Butter
 Croissant

G-PA SMASHED CUDIGHI MEATBALL | 14

Case Country Cudighi Sausage
 Marinara, Provolone, Walnut Pesto
 Baguette

DRUNKENED FRIED CHICKEN SANDWICH | 13

Chicken Breast Beer Battered In Ore
 Dock Amber Ale, Slaw, Tomato, Black
 Marble Stout BBQ, Swiss Cheese
 Brioche Bun



Sweet Endings

CHOCOLATE POT DE CRÈME | 12

Equatoriale Chocolate & GCCo
 Espresso Mousse, Fresh Raspberries
 Pistachio Absinthe Biscotti
 Disaronno Caramel

SELECTION OF GELATO | 7

Assorted Rotating Selection

MAPLE BLONDIE | 12

Valrhona White Chocolate, Rock
 River Maple Cream, Salted Caramel
 Gelato, Walnuts

Late Night SNACKS

Available Friday/Saturday 9pm-Midnight

ISLAND CREEK OYSTERS | 18

6 East Coast Oysters With
Tabasco & Lemon
additional oysters +2.75

OYSTER CASINO | 21

6 Casino Oysters Broiled
With Peppadew, Nueske's
Bacon & Herbs

CHEESESTEAK EGG ROLL | 8

Shaved Beef, American Cheese, House Ranch

Gf LAMB STREET TACOS (4) | 17

Cotija, Hungarian Peppers, Salsa Verde, Cilantro

CRISPY WINGS 10 | QTY 6 18 | QTY 12

Dry Brined With Our Special Rub, Served Plain, Original
Buffalo Or Camp Michigamme (Black Marble Stout BBQ
Buffalo Sauce) Served With Ranch & Celery

CUDIGHI SAUSAGE IN A BLANKET | 12

Special Recipe Cudighi Baked In Flaky Pastry Crust Served
With Coney Island Mustard

Gf PENALTY BOX NACHOS | 14

Fresh Cut Tortilla Chips, Cheddar Queso, Salsa, Sour Cream
Green Chicken Chili, Lettuce, Scallions, Black Olives & Jalapeño

BUFFALO SHRIMP | 14

1 Dozen Dredged & Fried Shrimp Tossed In Our Original
Sauce, Finished With Blue Cheese Crumbles, Ranch & Celery

TROUT BITES | 15

Ore Dock Amber Ale Battered With Malt Vinegar
Tartar & Lemon

PECORINO TRUFFLE FRIES | 8

Roasted Garlic Aioli

BURRATA | 15

Roasted Red Peppers, Red Onion, Fresh Basil, Confit
Tomato, "Birchy Glaze," EVOO, Grilled Crostini
White Anchovies Available

ROYALE WITH CHEESE...BURGER | 12

2 Farmers Market Smash Patties From Case Country Farm
Coopers Sharp American, Thick-Cut Claussen Pickles, Slap
Happy Sauce, Butter Toasted Sesame Bun. Royalty On A Bun!
LTO available upon request

BACON. LETTUCE. CRAB. | 19

Corn Flake Crusted Soft Shell Crab, Nueske's Bacon
Iceberg Lettuce, Remoulade, Pickled Pepper Relish, Toasted
BIG English Muffin

DRUNKENED FRIED CHICKEN SANDWICH | 13

Chicken Breast Beer Battered In Ore Dock Amber Ale, Slaw
Tomato, Black Marble Stout BBQ, Swiss Cheese, Brioche Bun

CHICKEN SALAD CROISSANT | 14

Rotisserie Chicken, Almonds, Dried Cherries, Celery, Fuji
Apple, Butter Croissant

** 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.

We reserve the right to add 20% gratuity to parties of 6 or more.
3% transaction fee applied to cards.

Signature COCKTAILS

KISS MY IRISH MULE | 13

Ha'Penny Rhubarb Gin, Lime Juice, Ginger Beer

CAT SCRATCH SPICY MARGARITA | 14

Dulce Vida Grapefruit Tequila, Grand Marnier, Lime, Jalapeño

CHOCOLATE LOVE AFFAIR MARTINI | 14

Stoli Vanilla, Mozart Chocolate Liqueur, Milk, Strawberry Purée
Chocolate Rimmed Glass

GCCO. ESPRESSO MARTINI | 14

Gypsy Vodka, Grind Espresso, Baileys, Mozart Chocolate, Vanilla Bean
Cold Brew

Make It A Tower - serves 6-12

DINAH'S DISARONNO | 15

Disaronno, Traverse City Cherry Whiskey, Muddled Sugar Cubes
Egg White, Lemon Juice

50% of sales donated to Team Trail Mix dog sled team

HONORABLE GIN FIZZ | 13

The Honorable Distillery Nordic Gin, Lime Juice, Simple Syrup
Egg White, Vernors

THE VERDUN | 13

St. Germain, THD Gin, Lime Juice, Prosecco, Raspberry Liqueur

APRÈS SKI APEROL SPRITZ | 12

Aperol, Prosecco, Club Soda, Orange

NORTHERN SKY COSMO | 12

Wheatley Vodka, Triple Sec, Cranberry Juice, Lime Juice

SLABZ WHISKEY SOUR | 15

Iron Fish Maple Bourbon, Lemon Juice, Sugar Cube, Egg White
(also served N/A upon request)

OYSTER & A SHOT | 16

Stoli Elit Vodka, Green Chartreuse, Champagne, Lemon
Vinegar De Jerez

BILLIONAIRE MARGARITA | 57

Komos Añejo Reserva, Grand Marnier Cuvée du Centenaire
Fresh Squeezed Lime Juice, Agave Nectar, Black Salt Rim

Notorious B.L.G'S

20oz to freedom in these Big Local Goblets

KENDRA'S BOUJEE BAJA | 12

Citrus Vodka, Coconut Rum, Tequila, Melon Liqueur, Orange Liqueur
Blue Hawaiian Liqueur, Apple Liqueur, Sour Mix, Soda Water

GITCHY GOOMY | 12

Vodka, Rum, Tequila, Orange Liqueur, Blue Curaçao, Blue Hawaiian
Liqueur, OJ, Cranberry, Pineapple, Grenadine

ROAM RUNNER | 12

Bourbon, Citrus Rum, Peach Liqueur, Orange Liqueur, OJ, Pineapple
Grenadine

THE MIGHTY MAC | 12

Tequila, Peach Schnapps, Blue Curaçao, Grapefruit Juice, Sprite

Wine Flights

Taste a curated selection of wines from our bottle list!

RED FLIGHT | 15

Zlatan Otok Little Blue Plavac
Lo Duca Wicker Basket Chianti
Mary Taylor Jean Marc Barthez
Rouge Bordeaux

*Quinta Monteiro de Matos
Reserva do Paul Cabernet

WHITE FLIGHT | 15

Le Coeur De La Reine Sauvignon
Cousiño-Macul Unoaked Chardonnay

*Averaen Chardonnay
*Matic Pinot Gris

MIXED FLIGHT | 15

Freixenet Brut Cava
*Included on mixed flight

Wine By The Glass

WHITE WINE

KUTJEVO GRAŠEVINA | 11

Slavonia, Croatia

BOVIN ANA MARIJA ROSÉ | 12

Tikveš, Macedonia

DR. FRANK KONSTANTIN SEMI-DRY RIESLING | 12 (ORGANIC)

Finger Lakes, New York

FREIXENET PINOT GRIGIO | 10

Garda, Italy

CROSSINGS SAUVIGNON BLAC | 10 (SUSTAINABLE)

Marlborough, New Zealand

GEORGES DUBOEUF CHARDONNAY | 10

Pays d'Oc, France

RED WINE

ANTIGAL UNO MALBEC | 10

Mendoza, Argentina

EDNA VALLEY MERLOT | 9

Central Coast, California

TIKVEŠ VRANEC | 9

Tikveš, Macedonia

J. LOHR FALCON'S PERCH PINOT NOIR | 11

Monterey County, California

DINGAČ PELJEŠAC PLAVAC MALI | 10

Dalmatia, Croatia

PAVETTE CABERNET SAUVIGNON | 9

Lodi, California

SPARKLING WINE

VEUVE DU VERNAY ICE ROSÉ | 10

France

VEUVE DU VERNAY ICE DEMI-SEC | 10

France

LO DUCA PROSECCO | 11

Soave, Veneto, Italy

Beer IMPORTS

ZLATEN DAB

Lager - Macedonia

HEINEKEN

Lager - Netherlands

FRÜH KÖLSCH

Blonde Ale - Germany

AYINGER CELEBRATOR

Doppelbock - Germany

SULLIVAN'S BLACK MARBLE STOUT

Dry Stout - Ireland

RED STRIPE

Lager - Jamaica

CHOUFFE CHERRY

Fruit Ale - Belgium

DUVEL

Pale Ale - Belgium

HOEGAARDEN

Wheat Beer - Belgium

FRULI STRAWBERRY

Fruit Beer - Belgium

LABATT BLUE

Pilsner - Canada

LABATT BLUE LIGHT

Light Pilsner - Canada

CORONA

Pale Lager - Mexico

ASAHI SUPER DRY

Rice Lager - Japan

CRAFT

BYGEORGE WALKING WITH GIANTS

Apricot Blonde Ale - Munising, MI

BYGEORGE ELEPHANT DISCO

IPA - Munising, MI

BLACKROCKS GRAND RABBITS

Cream Ale - Marquette, MI

ORE DOCK BRAD'S BEST

Amber Ale - Marquette, MI

ORE DOCK BRAMBLE ON ROSE

Belgian Ale - Marquette, MI

BARREL + BEAM MONARCH LAGER

Lager - Marquette, MI

BARREL + BEAM BLUEBERRY RUSTIC

Farmhouse Ale - Marquette, MI

KBC WIDOW MAKER

Black Ale - Houghton, MI

KBC RED JACKET

Amber Ale - Houghton, MI

KBC PICK AXE BLONDE

Blonde Ale - Houghton, MI

BELLS OBERON

Wheat Ale - Kalamazoo, MI

BELLS TWO HAERTED

IPA - Kalamazoo, MI

JOLLY PUMPKIN BAM BIÈRE

Farmhouse Ale - Dexter, MI

PIGEON HILL SALTED CARAMEL PORTER

Porter - Muskegon, MI

DRAGON'S MILK RESERVE OATMEAL COOKIE

Barrel Aged Stout - Holland, MI

HINTERLAND NITRO IPA

IPA - Ashwaubenon, WI

NEW BELGIUM VOO DOO RANGER IPA

IPA - Fort Collins, CO

SHINER BOCK

Amber Lager - Shiner, TX

BYGEORGE SLABZ ORIGINAL BEER S.O.B

English Style Ale - Munising, MI

\$3 pours everyday from 2-5pm

MORE

MEAD

St. Ambrose X.R. Cyser Mead

St. Ambrose Razzputin Mead

CIDER

Vandermill Totally Roasted

Cider

SELTZER

High Noon Iced Tea

Ore Dock Breakwater

Carbliss

NON-ALCOHOLIC

Guinness 0.0 N/A

Athletic Run Wild

Athletic Upside Down

Vodka

Absolu Peppar
Chopin Potato
Clix
Grand Traverse
Grand Traverse Cherry
Grey Goose
Gypsy
Ketel One Citroen
Stoli Elit
Tito's
Wheatley

Gin

Beefeater London Dry
Bombay Sapphire
Eastern Kille Barrel Finish
Gypsy Petoskey Stone Botanical
Lavender
Ha'Penny Rhubarb
Hendrick's
Highclere Castle
The Honorable Distillery Nordic

Tequila

Astral Reposado
Butterfly Cannon Blue
Cincoro Añejo
Corazon
Don Julio Blanco
Jose Cuervo Especial Blue
Jose Cuervo Especial Silver
Komos Añejo Reserva
Komos Reposado Rosa
Patrón Silver
Siete Leguas Añejo
1800 Blanco

Mezcal

Casamigos Mezcal Joven
Montelobos Mezcal Joven

Rum

Bacardi
Bumbu Rum
Malibu
Kraken Black
Kirk and Sweeny Reserva
Myers's Dark
Sailor Jerry

Scotch

Aberlour 18 Year
Chivas Regal 12 Year
Dalmore Single Malt
Dewar's White Label
Johnnie Walker Black Label
Johnnie Walker Blue Label
Monkey Shoulder Blended
The Glenlivet
Tullibardine Highland Single Malt 12yr

Whiskey

Adictivo
Crown Royal
Crown Royal Apple
Jack Daniel's
Jameson
Jameson Orange
Kaiyo Signature
Mars Iwai 45
Nikka Coffey Grain
Sazerac Rye
Skrewball Peanut Butter
The Honorable Distillery Maple Pecan
Traverse City Cherry
Whistlepig Old World 12 Year

Bourbon

Basil Hayden Dark Rye
Blanton's
Buffalo Trace
Bulleit
Bowman Brothers
Eagle Rare 10 Year
Evan Willams Bottled In Bond
Iron Fish Maple
Jim Beam
Knob Creek 9yr
Maker's Mark
Michter's
Woodford Reserve
Woodford Reserve Double Oak
1792 Small Batch

Brandy/Cognac/Liqueurs

Baileys Irish Cream
Buffalo Trace Bourbon Cream
Chartreuse Green
Chartreuse Yellow
Chambord
Cointreau
Drambuie
Disaronno
Frangelico
Grand Marnier
Grand Marnier Cuvée du Centenaire
Goldschläger
Hartley VSOP
Hennessy VS
Herring Cherry
Jägermeister
Korbel
Paul Masson VSOP
Remy Martin VSOP
St. Germain Elderflower
The Honorable Distillery Opal Absinthe
Tia Maria Cold Brew
Tuaca
Vecchio Amaro Del Capo

*Liquor
List*

Pavette Cabernet Sauvignon • Lodi, CA	9 • 34
leathery, blackberry, herbaceous	
Pavette Pinot Noir • Sonoma Coast, CA	29
vibrant red berries, hibiscus, touch of caramel	
The Calling Alexander Valley Cabernet Sauvignon • Sonoma, CA	76
cocoa powder, ripe dark cherries, eucalyptus	
Silverado Napa Cabernet Sauvignon • Napa Valley, CA	104
muscular, bold red fruit, subtle baked spice finish	
Moss Roxx Zinfandel • Lodi, CA	44
jammy raspberry, chocolate, mocha spice	

Chile

Cousiño-Macul Antiguas Reservas Cabernet Sauvignon • Maipo Valley, Chile	45
black currant, plum, cedar, baking spices	
Primus Carmenere • Colchagua Valley, Chile	48
stewed cherries, charred green pepper // <i>organic, sustainable</i>	

France

Mary Taylor Jean Marc Barthez Rouge Bordeaux • Bordeaux, France	35
black cherry, dried figs, vanilla <i>staff pick</i>	
La Coeur de la Reine Gamay • Touraine Loire, France	34
polished, ripe strawberry, hint of spice	

Georgia

Veluri Pirosmeni • Kakheti, Georgia	40
blackberry bramble, subtle earthiness, sweet tobacco <i>staff pick</i>	

Italy

Tenuta Rocca barbera d'Alba • Piedmont, Italy	57
smooth, plump black fruit, nutmeg // <i>organic</i> <i>staff pick</i>	
Lo Duca Wicker Basket Chianti D.O.C.G • Toscana, Italy	41
tart cherry, dried herbs, sweet spice	
Lo Duca Nero d'Avola • Sicily, Italy	38
robust, dense blackberries, milk chocolate	

Portugal

Quinta Monteiro de Matos Reserva do Paul Cabernet • Tejo, Portugal	41
structured, baked blueberry, spice	

Spain

Hacienda Lopez de Crianza Rioja • La Rioja, Spain	38
woody, mixed berry compote, touch of dill	

Washington

Requiem Cabernet Sauvignon • Columbia Valley, WA	48
supple, boysenberry, anise <i>staff pick</i>	

Our wine list has been thoughtfully curated to take you on a journey through flavor profiles and cultures across the globe. Bespoke to complement our menu, it offers a blend of classic favorites and hidden gems.

From bold reds in the Balkans, to crisp whites in Chile, each bottle tells a story, connecting you to the traditions and people behind the grape varieties. We know, because we tasted and hand selected every one of them. *Cheers!*

SPARKLING

France

Veuve du Vernay Ice Demi-Sec • France	10 • 38
decadent, key lime, gardenia // <i>sustainable</i>	
Veuve du Vernay Ice Rosé • France	10 • 38
flamboyant, framboise, juicy // <i>sustainable</i>	

Gosset Grande Réserve Brut • Champagne, France	375ML 95 • 750ML 155
elegance, lemon pith, brioche // <i>sustainable</i>	

Italy

Lo Duca Prosecco • Soave, Veneto, Italy	11 • 42
bright, tropical citrus, apple blossom	

Freixenet Asti • Piedmont, Italy	45
playful peach, lemon blossom and honeycomb // <i>sustainable</i>	

Lo Duca Lambrusco • Emilia-Romagna, Italy	31
light-hearted, june strawberries, soft bubbles	

California

Schramsberg Blanc de Blancs • Sonoma, CA	375ML 54 • 750ML 92
polished, golden apple, lemon zest, hint of amaretto // <i>organic, sustainable</i>	

Roederer Estate Special Brut Cuvée • Anderson Valley, CA	76
versatile, crab apples, hazelnut	

Spain

Freixenet Brut Cava • Penedès, Catalonia, Spain	34
racy, crisp pears, citrus	

WHITE WINE

Macedonia

Bovin Ana Marija Rosé • Tikveš, Macedonia	12 • 46
wild strawberry, pomegranate, touch of rose	

Tikveš Alexandria Cuvée White • Tikveš, Macedonia	47
crisp pear, peach, lemon blossom	

Croatia

Kutjevo Graševina • Slavonia, Croatia 11 • 42
ruby red grapefruit, nectarine, zestful yet balanced

France

Georges Duboeuf Chardonnay • Pays d'Oc, France 10 • 38
white peach, pear, toasted hazelnut

☛ **Domaine Laroche Saint Martin Chablis • Bourgogne, France** 86
crisp, chalky, lemon peel, no butter *staff pick*

Le Coeur De La Reine Sauvignon Blanc • Loire Valley, France 35
bright citrus, grapefruit, pear

Pierre Sparr Pinot Gris • Alsace, France 49
juicy peach, honeysuckle, baked bread // *organic*

Italy

Freixenet Pinot Grigio • Garda, Italy 10 • 38
balanced, green apple, pear

Michigan

Bowers Harbor Pinot Grigio • Old Mission Peninsula, MI 36
pineapple, grapefruit, citrus

New York

Dr Frank Konstantin Semi Dry Riesling • Finger Lakes, NY 12 • 46
green apple, apricot, lemon zest // *organic*

New Zealand

Crossings Sauvignon Blanc • Marlborough, New Zealand 10 • 38
grapefruit, melon, ocean breeze // *sustainable*

Dashwood Sauvignon Blanc • Marlborough, New Zealand 51
guava, zesty lime, jasmine

Kumeu River Village Chardonnay • Kumeu, New Zealand 54
fleshy, twist of lemon, dash of sugar cookie

Chile

Cousiño-Macul Unoaked Chardonnay • Maipo Valley, Chile 32
bright, honeydew, citrus finish // *sustainable*

California

Merryvale Starmont Sauvignon Blanc • Napa Valley, CA 45
key lime, kiwi, citrus blossom // *sustainable*

The Calling Dutton Ranch Chardonnay • Russian River Valley, CA 70
baked apple, honeysuckle, lemon bar

Oregon

Averæn Chardonnay • Willamette Valley, OR 51
silky, golden apples, and fresh croissant // *organic, biodynamic*

Slovenia

☛ **Matic Pinot Gris Light Skin Contact • Stajerska, Slovenia** 45
lush, white cherry, watermelon // *organic, biodynamic* *staff pick*

South Africa

Fleur du Cap Chenin Blanc • Stellenbosch, South Africa 32
complex, peaches and cream, citrus finish

Spain

☛ **Torres Pazo Das Bruxas Albariño • Rías Baixas, Spain** 54
grapefruit, lemon zest, oyster shells // *small scale farming, sustainable* *staff pick*

RED WINE

Argentina

Antigal Uno Malbec • Mendoza, Argentina 10 • 38
wild berries preserve, smoke, coffee // *organic, sustainable*

Catena Vista Flores Malbec • Mendoza, Argentina 38
spicy, supple, dark stewed fruit // *sustainable*

Catena San Carlos Cabernet Franc • Mendoza, Argentina 57
herbaceous, ripe plum, cracked black pepper // *sustainable*

Macedonia

Tikveš Vranec • Tikveš, Macedonia 9 • 34
ripe black cherry, fig, caramel

Chateau Kamnik Pinot Noir • North Macedonia 70
polished, dark cherry, velvety smoke

Croatia

☛ **Dingač Pelješac, Plavac Mali • Dalmatia, Croatia** 10 • 38
balanced, ripe plum, black cherry, sea breeze *staff pick*

Zlatan Otok Little Blue Plavac • Dalmatian Coast, Croatia 57
red raspberry, berry bramble, hints of smoke and spice // *organic*

California

J. Lohr Falcon's Perch Pinot Noir • Monterey County, CA 11 • 42
bing cherries, raspberry, clove // *sustainable*

Edna Valley Merlot • Central Coast, CA 9 • 34
velvety, black currant, dark chocolate