

Slabz Breakfast

STARTERS

AVOCADO TOAST | HALF 9 | FULL 13

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

STEEL CUT OATS | 8

Butter, Cinnamon, Maple Walnuts, Dried Michigan
Cherries

SWEET

STUFFED CROISSANT FRENCH TOAST | 17

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

BUTTERMILK PANCAKES | 14

3 Pancakes & Local Rock River Maple Syrup
Chocolate Chip Or Blueberry +2

CLASSICS

SUNRISE SAMPLER | 15

Two Labar Farm Eggs Any Style, Jones Dairy Farm
Bacon Or Case Country Sausage, Home Fries
Choice Of Toast

CLASSIC BENEDICT | 17

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

BREAKFAST SANDWICH | 16

Choice of Applewood Ham or Cudighi Sausage
Buttered Croissant, Over Medium Labar Farm Eggs
Cooper Sharp American Cheese, Slap Happy Sauce
Home Fries

SLABZ HASH | 16

Case Country Sausage, Jones Dairy Farm Bacon, Home
Fries, Onions, Peppers, Two Labar Farm Eggs Any
Style

SIDES

JONES DAIRY FARM BACON | 7

CASE COUNTRY SAUSAGE | 7

1 EGG | 3

1 PANCAKE | 5

HOME FRIES | 5

TOAST | 4

SLABZ SPECIALTIES

LAMB HASH | 18

House Braised Lamb Shoulder, Home Fries, Green
Onions, Red Peppers, Spinach, Tomato, Hollandaise
Two Poached Labar Farm Eggs

MUSHROOM OMELET | 17

Locally Grown Mushrooms, Feta, Spinach, Balsamic
Onions, Home Fries

CUDIGHI HASH | 18

Local Case Country Cudighi, Home Fries, Pinconning
Cheese, Maple Brussel Sprouts, Goat Horn Peppers, Aji
Verde, 2 Labar Farm Eggs Any Style

SCONES & BISON GRAVY | 16

Scratch Made Cheddar Chive Scones

Circle K Ranch Bison Gravy, Home Fries



BENEDICT DU JOUR* | MP

Chef's Impulse, Hollandaise, Home Fries

BREAKFAST COCKTAILS

ESPRESSO MARTINI | 15

Gypsy Vodka, Grind Espresso, Ryan's Irish Cream
Mozart Chocolate, Gallery Coffee Co Cold Brew

SPANISH COFFEE | 15

151 Rum, Grand Marnier, Cointreau, Tia Maria,
Gallery Coffee, Cold Foam

ROAST MASTER OLD FASHIONED | 15

Gallery Cold Brew, Woodford Reserve, Butterscotch
Schnapsp, Amaro Del Capo, Balsamic, Maple Syrup
Orange Bitters

SHAMROCK JOE | 12

Jameson, Ryan's Irish Cream, Gallery Coffee, Maple
Syrup

MIMOSA | 7 | LARGE 12

Wycliff Brut American Champagne Made With Orange
Juice, Pineapple Juice, or Cranberry Juice

BLOODY MARY | 14

House Made Bloody Mix

SUN JAM | 12

Jameson Orange, Simple Syrup, Lemon Juice, Orange
Juice

WHITE SANGRIA | 12

Crossings Sauvignon Blanc, Peach Schnapps, Orange
Juice, Pineapple Juice, Sprite

RED SANGRIA | 12

Edna Valley Merlot, Peach Schnapps, Cranberry Juice
Grenadine, Pineapple Juice, Sprite

GREAT BEGINNINGS

Gf ISLAND CREEK OYSTERS | 21
6 East Coast Oysters With Tabasco
& Lemon
additional oysters +3

OYSTER CASINO | 24
6 Casino Oysters Broiled With
Peppadew, Jones Dairy Farm Bacon
& Herbs

CUDIGHI EGG ROLLS (2) | 12
Case Country Cudighi, American
Cheese, Peppers, Onions, House
Ranch

LAMB STREET TACOS (3) | 19
Pecorino, Hungarian Peppers, Salsa
Verde, Cilantro

CRISPY WINGS 12 | QTY 6
Dry Brined With Our 18 | QTY 12
Special Rub. Served Plain, Original
Buffalo, BBQ, Or Scorchin' Orchard—
Chef Parker's Cherry Apple Habanero
Sauce. Served With Ranch & Celery

PENALTY BOX NACHOS | 18
Fresh Cut Tortilla Chips, Cheddar
Queso, Salsa, Sour Cream, Green
Chicken Chili, Lettuce, Scallions
Black Olives & Jalapeño

SAGANAKI | 16
Old World Cheese Flamed
With Brandy, Lemon
& Grilled Baguette



BUFFALO SHRIMP | 17
1 Dozen Dredged & Fried Shrimp
Tossed In Our Original Sauce Or
Scorchin' Orchard. Finished With
Blue Cheese Crumbles & Celery

MEZZE BOARD | 24
Hummus, Toum, Feta Salad
Marinated Olives, Goat Horn
Peppers, Persian Pickles, Tzatziki
Grilled Cudighi Sausage, Flat Bread

TROUT BITES | 17
Ore Dock Amber Ale Battered With
Malt Vinegar Tartar & Lemon

BURRATA | 17
Charred Sweet Peppers, "Birchy
Glaze," Fresh Basil, EVOO, Grilled
Focaccia
white anchovies available

SHAREABLE SIDES | 10

CRAB MAC & CHEESE | 18
Old World Truffles, Pecorino Snow

BUTTERNUT SQUASH RISOTTO | 15
Sage, Pecorino, Olive-Caper
Gremolata

Gf WHIPPED GARLIC POTATO
Fine Chives

JUMBO ASPARAGUS
"Birchy Glaze," Grated Pecorino

SlabZ
For The Table

Shared for the table (Serves 2-4)

THE ORE DOCK BROIL & TRUFFLE FRIES | 58
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 | 42
Build Your Own With Nine Spiced
Marinated Chicken, Feta Salad
Hummus, Toum, Fries, Pickles
Ninety-Second Flat Bread (4)



ULTIMATE SLABZ | MP
18oz Flank Steak, Fried Lake Trout
1/2lb Shrimp, 2 Lobster Tails, Crab
Mac & Cheese, 6 Oysters Casino
Style, Choice Of 2 Sides



SLOW ROASTED LAMB GYRO | 48
Build Your Own With White Wine
Braised Lamb Shoulder, Tzatziki
Pickled Onions, Tomatoes, Fries
Ninety-Second Flat Bread (4)

FISH & CHIPS

Available All Day

BRAD'S BEST | 25
Wild Caught Lake Trout
Battered With Ore Dock
Amber Ale, Malt Vinegar
Tartar, Coleslaw, Fries



BRUSSELS SPROUTS
Jones Dairy Farm Bacon Relish
Gf SAUTÉED MUSHROOMS
Local Mushroom Mix, Garlic, Sherry
Pecorino

PECORINO TRUFFLE FRIES
Roasted Garlic Aioli

SLABZ SIDE SALAD
A Smaller Version Of Our House
Salad

SLABZ SPECIALTIES

Available after 4pm

RÖSTI CRUSTED WHITEFISH | 37
Pan Seared, Potato Encrusted
Whitefish, Kasserli, Capers, Roasted
Garlic, Akvavit Lemon Dill Cream

CRABBY CHOPS | 38
Two Oversized Crispy Crab Cakes
Cajun Cream, Louisiana Mustard
Grilled Sweet Corn Relish

BEEF TIP "STROGANOFF" | 39
Slappin' Paccheri Pasta, Portobello
Caps, Asparagus, Sundried Tomatoes
Spinach, Blue Cheese, Chimichurri
Old Forester Bourbon Zip Sauce
Sour Cream, Lemon Zest

SMOKED WHITEFISH RAVIOLO | 36
Mixture Of Italian Cheese
Herbs, Smoked Whitefish
Maple Carrot Cream
Brown Butter Crumb



LION'S MANE MUSHROOM PASTA | 34
Mafaldine Pasta, Trenary Grown
Lion's Mane, Paint River Vodka
Sauce, Stracciatella, Confit Cherry
Tomatoes, Roasted Red Peppers
Spinach, Fresh Basil, Calabrian Chili
Cudighi Sausage + 7

BUCATINI CARBONARA | 31
Fresh Bucatini, Jowl Bacon, Brûléed
Shallots, Egg Yolk, Double Cream
Pecorino
Shrimp 8 | Chicken 7

PORK OSSO BUCCO | 36
Graševina Braised, Roasted Butternut
Squash Risotto, Smoked Gouda
Olive-Caper Gremolata

STEAKS

Available after 4pm
Served with Choice Of 1 Side

Gf FILET MIGNON | 45
7oz, Black Angus, 30-Day Aged

WAGYU FLAT IRON | 52
10oz, Imperial Farms, 30-Day Aged

COMPLEMENTS | 4

OLD CHARTER ZIP SAUCE
Green Peppercorns

Gf COWBOY BUTTER
Dijon & Smoked Paprika

Gf CHIMICHURRI
Fresh Cilantro & Jalapeño

Gf BLUE CHEESE | 5
Wisconsin Cave Aged

ADDITIONS

Gf 6OZ LOBSTER TAIL | MP

CRAB CHOP | 18

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ENTRÉE SALADS

CHICKEN 7 **SHRIMP 8**
FLANK STEAK 10 **TROUT 10**

EL JEFE FLANK STEAK | 22

Grilled Flank, Gourmet Greens
Avocado, Roasted Beets, Apple
Cherry Tomato, Grilled Sweet
Corn, Queso Fresco, Potato
Chip Crumb, Chipotle
Dressing



CAESAR | 16

Romaine Hearts, Grande Cheese &
Focaccia Croutons
white anchovies available

Gf SKIP A BEET | 19

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

SLABZ HOUSE | 15

Cherry Tomatoes, Cucumber, Red
Onion, Pecorino Romano, Black
Olives, Croutons, House Vinaigrette
For The Table | 21

SOUP

BAKED FRENCH ONION | 12

Swiss, Provolone, Crostini

RUSTIC ITALIAN TORTELLINI | C 6 | B 8

Sundried Tomatoes, Vegetables
Cheese Tortellini

GREEN CHICKEN CHILI | C 6 | B 8

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

Bottomless

SOUP, SALAD & FOCACCIA | 13

Available Monday-Friday 11am-4pm

SLABZ HOUSE SALAD

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

CHOICE OF SCRATCH SOUP

ALL YOU CAN EAT FOCACCIA



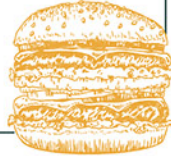
BURGERS

Served with chips. Upgrade to fries +2

ROYALE WITH CHEESE...BURGER | 19

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

LTO available upon request



CHEF NEWHOUSE BURGER | 20

Case Country Farm Beef, Jones
Dairy Farm Bacon, Pinconning
Cheese, Arugula, Fried Pickled
Onions, Smoked Tomato Aioli
Toasted Bun

BETTER MADE BURGER | 20

CC Beef, Muenster Cheese, Smashed
Avocado, Pico De Gallo, Potato
Chips, Fried Egg, Sweet Chili Mayo
Toasted Bun

TRUFF BURGER | 22

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



KABOT RANCH BISON BURGER | 21

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

SAVCHUK BURGER | 22

CK Bison, Blackened, Blue Cheese
Jones Dairy Farm Bacon, Half Baked
Tomatoes, Roasted Jalapeños, Lettuce
Chipotle Mayo, Toasted Bun
recommended medium rare

SLABZ BURGER | 19

6oz Chargrilled CC Beef, Lettuce
Tomato, Onion, Pickles, Choice of
White American, Yellow American
Pinconning, Smoked Gouda, Swiss
Muenster or Blue Cheese

Lunch Special

Available Monday-Friday 11am-4pm

LUNCH SPECIAL | 13

Burger With Fries & One Slabz
Original Beer Draft Or Soda

LTO | 1.50 Cheese | 1.50
free refills on soda (dine-in only)



A BETTER SANDWICH

Served with chips. Upgrade to fries +2

PORTOBELLO MELT | 19

Balsamic Marinated Caps, Roasted
Red Peppers, Stracciatella, Smoked
Gouda, LTO, Sundried Tomato
Aioli, "Birchy Glaze," House Made
Focaccia

LUXE LOBSTER ROLL | 22

Shrimp & Lobster Salad
Truffle Oil, Old Bayoli
Split Top Brioche, Lemon



OTTO'S CHICKEN CHEESESTEAK | 19

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

WASHINGTON ST. FLANK STEAK | 21

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

FACCIA LUNA CLUB | 20

Shaved Applewood Ham, Turkey
Breast, Jones Dairy Farm Bacon
Melted Swiss, Lettuce, Tomato
Onion, Chipotle Mayo, House Made
Focaccia

ROYALE WHITE FILET-O-FISH | 21

Double Decker, Panko Fried
Vanlandschoot & Sons Whitefish
Government Issued Cheese, Claussen
Pickles, Tartar Sauce, Slap Happy Sauce
Butter Toasted Brioche Bun



DRUNKEN BBQ FRIED CHICKEN SANDWICH | 19

Chicken Breast Beer Battered in Ore
Dock Amber Ale, Slaw, Tomato
Drunken BBQ or Scorchin' Orchard
Habanero, Swiss Cheese, Brioche
Bun

JUNIOR LEAGUE

12 & under

CHICKEN STRIPS & FRIES | 9

SMASHBURGER & FRIES | 9

MAC 'N CHEESE | 9

CHOCOLATE POT DE CREME "S'MORES EDITION" | 12

Chocolate & GCCo Espresso
Mousse, Table Torched
Marshmallow, Graham Cracker
Crumb

Sweet Endings

SELECTION OF GELATO | 9

Assorted Rotating Selection

MAPLE BLONDIE | 12

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

Flights

Taste wine from our bottle list!

Ask about our Wine Passport Program

RED WINE FLIGHT | 15

Ask your server for the selection

WHITE WINE FLIGHT | 15

Ask your server for the selection

MIXED WINE FLIGHT | 15

Ask your server for the selection

Wine By The Glass

WHITE WINE

KUTJEVO GRAŠEVINA | 12

Slavonia, Croatia

BOVIN ANA MARIJA ROSÉ | 12

Tikveš, Macedonia

DR. FRANK KONSTANTIN SEMI-DRY RIESLING | 13 (ORGANIC)

Finger Lakes, New York

FREIXENET PINOT GRIGIO | 11

Garda, Italy

CROSSINGS SAUVIGNON BLAC | 10 (SUSTAINABLE)

Marlborough, New Zealand

GEORGES DUBOEUF CHARDONNAY | 11

Pays d'Oc, France

RED WINE

ANTIGAL UNO MALBEC | 11

Mendoza, Argentina

EDNA VALLEY MERLOT | 9

Central Coast, California

TIKVEŠ VRANEC | 9

Tikveš, Macedonia

J. LOHR FALCON'S PERCH PINOT NOIR | 12

Monterey County, California

DINGAČ PELJEŠAC PLAVAC MALI | 11

Dalmatia, Croatia

PAVETTE CABERNET SAUVIGNON | 9

Lodi, California

SPARKLING WINE

VEUVE DU VERNAY ICE ROSÉ | 11

France

VEUVE DU VERNAY ICE DEMI-SEC | 11

France

LO DUCA PROSECCO | 12

Soave, Veneto, Italy

TEQUILA FLIGHT | 25

Rotating selection - Ask your server

4 3/4oz Pours. Served With

Salt Rim & Lime

WHISKEY FLIGHT | 25

Rotating Selection - Ask your server

4 3/4oz Pours. Served Neat.

Beer

IMPORTS

ZLATEN DAB

Lager - Macedonia

HEINEKEN

Lager - Netherlands

FRÜH KÖLSCH

Blonde Ale - Germany

GUINNESS

Irish Stout - Ireland

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

FRÜLI STRAWBERRY

Fruit Beer - Belgium

STELLA ARTOIS

Lager - Belgium

LABATT BLUE

Pilsner - Canada

LABATT BLUE LIGHT

Light Pilsner - Canada

CORONA

Pale Lager - Mexico

ASAHI SUPER DRY

Rice Lager - Japan

FULLER'S LONDON PRIDE

Amber Ale - United Kingdom

CRAFT

BYGEORGE WALKING WITH GIANTS

Apricot Blonde Ale - Munising, MI

BYGEORGE ELEPHANT DISCO

IPA - Munising, MI

BLACKROCKS GRAND RABBITS

Cream Ale - Marquette, MI

BLACKROCKS

Seasonal - Marquette, MI

ORE DOCK BRAD'S BEST

Amber Ale - Marquette, MI

ORE DOCK BRAMBLE ON ROSE

Belgian Ale - Marquette, MI

ORE DOCK BERSERKER

Hazy IPA - 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 HEARTED

IPA - Kalamazoo, MI

JOLLY PUMPKIN BAM BIÈRE

Farmhouse Ale - Dexter, MI

PIGEON HILL SALTED CARAMEL PORTER

Porter - Muskegon, MI

DRAGON'S MILK COFFEE CHOCOLATE

Barrel Aged Stout - Holland, MI

SHINER BOCK

Amber Lager - Shiner, TX

ON
TAP!

BYGEORGE SLABZ ORIGINAL BEER S.O.B
English Style Ale - Munising, MI

MORE

MEAD

St. Ambrose X.R. Cyser Mead

St. Ambrose Razzputin Mead

CIDER

Tandem Cider Green Man

Tandem Cider Smackintosh

SELTZER

High Noon Iced Tea

High Noon Seltzer

Ore Dock Breakwater

Carbliss

NON-ALCOHOLIC

Guinness 0.0 N/A

Athletic Run Wild

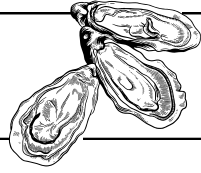
Athletic Upside Down

Late Night MENU

Available Friday & Saturday 9pm-Midnight

ISLAND CREEK OYSTERS | 21

6 East Coast Oysters With Tabasco & Lemon
additional oysters +3



CUDIGHI EGG ROLLS (2) | 12

Cudighi, American Cheese, Peppers, Onions, House Ranch

CRISPY WINGS 12 | QTY 6 18 | QTY 12

Dry Brined With Our Special Rub, Served Plain, Original Buffalo, BBQ, Or Scorchin' Orchard Sauce. Served With Ranch & Celery

PENALTY BOX NACHOS | 18

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

BUFFALO SHRIMP | 17

1 Dozen Dredged & Fried Shrimp Tossed In Our Original Buffalo Sauce or Scorchin Orchard Finished With Blue Cheese Crumbles & Celery

TROUT BITES | 17

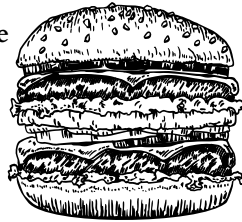
Ore Dock Amber Ale Battered With Malt Vinegar Tartar & Lemon

PECORINO TRUFFLE FRIES | 10

Roasted Garlic Aioli

ROYALE WITH CHEESE...BURGER | 19

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



DRUNKEN BBQ FRIED CHICKEN SANDWICH | 19

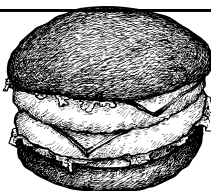
Chicken Breast Beer Battered In Ore Dock Amber Ale, Slaw Tomato, Drunken BBQ, Or Scorchin' Orchard Habanero Swiss Cheese, Brioche Bun

LUXE LOBSTER ROLL | 22

Shrimp & Lobster Salad, Truffle Oil, Old Bayoli, Split Top Brioche, Lemon

ROYALE WHITE FILET-O-FISH | 21

Double Decker, Panko Fried Vanlandschoot & Sons Whitefish, Government Issued Cheese Claussen Pickles, Tartar Sauce, Slap Happy Sauce, Butter Toasted Brioche Bun



Signature CRAFT COCKTAILS

SLABZ MULE | 13

Gypsy Vodka, Ginger Beer, Lime Juice
Add Flavor \$1 | Strawberry, Raspberry, Cherry, Peach, Mango

CAT SCRATCH SPICY MARGARITA | 14

Jalapeño Infused Tequila, Triple Sec, Lime, Simple

GCCO. ESPRESSO MARTINI | 15

Gallery Coffee Infused Vodka, Ryan's Irish Cream, Mozart Chocolate
Gallery Coffee Co Vanilla Bean Cold Brew
Make It A Tower - serves 6-12

SLABZ CHERRY SOUR | 15

House Infused Cherry Whiskey, Lemon Juice, Sugar Cube
Egg White

CUCUMBER BASIL SMASH | 15

Cucumber Infused Vodka, Muddled Basil Leaves, Lime, Simple

NORTHERN SKY COSMO | 14

Wheatley Vodka, Triple Sec, Cranberry Juice, Lime Juice

BLUEBERRY PINEAPPLE MARGARITA | 14

Corazon Blanco Tequila, Triple Sec, Blueberry Infused Simple Syrup
Pineapple Juice, Lime Juice

CRANBERRY ORANGE SPRITZ | 14

House Infused Cranberry Orange Gin, Prosecco

CHUNKY MONKEY | 15

Skrewball Peanut Butter Whiskey, Binyamina Banana Liqueur, Mozart Chocolate, Cold Foam

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 | 13

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

GITCHY GOOMY | 13

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

BAHAMA MAMA | 13

White Rum, Coconut Rum, Banana Liqueur, Pineapple Juice, Orange Juice, Grenadine

WHITE SANGRIA | 13

Crossings Sauvignon Blanc, Peach Schnapps, Orange Juice, Pineapple Juice, Sprite

RED SANGRIA | 13

Edna Valley Merlot, Peach Schnapps, Cranberry Juice, Grenadine
Pineapple Juice, Sprite

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3% transaction fee applied to cards.

Wine & Liquor List

Brandy/Cognac/Liqueurs

Baileys Irish Cream
Buffalo T*ace Bourbon Cream
Chartreuse Green
Chartreuse Yello/
Chambord
Cointreau
Drambuie
Disar'&&'
F*angelic'
Grand Marnier
Grand Marnier C- ée du Centenaire
Grind Espresso Liqueur
Goldschläger
Hartley VSOP
Hennessy VS
Herring Cherr1
Jägermeister
Kahlúa
Korbel
Paul Masson VSOP
Remy Martin VSOP
Stella R' sa Hazelnut Cream Liqueur
St. Germain Elderflo/ er
The Honorable Distillery Opal Absinthe
Tia Maria Cold Bre/
Tuaca
Vecchio Amaro Del Capo

Vodka

Absolut Peppar
Chopin P', at'
Clix
Grand T*averse Cherr1
Grey Goose
Gyp+1
Ke,el One
Ke,el One Citroen
Stoli Elit
Tit'C+
Wheatle1

Gin

Beefeater London Dr1
Bombay Sapphire
Eastern Kille Barrel Finish
Gypsy Pe, ' +#ey Stone Botanical
Lavender
Ha'Penny Rhubarb
Hendrick'+
Highclere Castle
The Botanist
The Honorable Distillery Nordic
Ungava

Tequila

Astral Reposado
Butterfly Cannon Blue
Cinc'* o Añejo
Coraz'&
Don Julio Blanc'
Don Julio 1942
Jose Cuer. o Especial Blue
Jose Cuer. o Especial Silver
K'% ' s Añejo Reser. a
K'% ' s Reposado R' sa
Patrón Silver
Sie,e Leguas Añejo
T*omba Añejo
1800 Blanc'

Mezcal

Casamig' s Mezcal Jo. en
Montelobos Mezcal Jo. en

Scotch

Aberlour 18 Year
Chivas Regal 12 Year
Dalmore Single Malt
De/ ar's White Label
Johnnie Walker Black Label
Johnnie Walker Blue Label

Monkey Shoulder Blended
The Glenlive,
Tullibardine Highland Single Malt 12yr

Whiskey

Adictiv'
Buffalo T*ace F*ench Oak
Buffalo T*ace T*aveler Whiske1
Cr' wn R' 1al
Cr' wn R' 1al Apple
Jack Daniel'+
Jameson
Jameson Orange
Kaivy'
Kaiyo Signature
Mars Iwai 45
Nikka Co8ey Grain
Sazerac Rye
Skrewball Peanut Butter
The Honorable Distillery Maple Pecan
T*averse City Cherr1
Whistlepig Old World 12 Year

Bourbon

Basil Hayden Dark Rye
Blant'&C+
Buffalo T*ace
Bulleit
Bowman Brother+
Eagle Rare 10 Year
E.H. Taylor, JrA
Evan Willams Bottled In Bond
Iron Fish Maple
Jim Beam
Knob Creek 9yr
Maker's Mark
Michter'+
Woodf'* d Reser. e
Woodf'* d Reser. e Double Oak
1792 Small Batch

Rum

Bacardi
Bumbu Rum
Malibu
Kraken Black
Kirk and Sweeny Reser. a
Myer+© Dark
Sailor Jerr1

Pavette Cabernet Sauvignon • Lodi, CA	9 • 36
leathery, blackberry, herbaceous	
Pavette Pinot Noir • Sonoma Coast, CA	36
vibrant red berries, hibiscus, touch of caramel	
The Calling Alexander Valley Cabernet Sauvignon • Sonoma, CA	98
cocoa powder, ripe dark cherries, eucalyptus	
Silverado Napa Cabernet Sauvignon • Napa Valley, CA	148
muscular, bold red fruit, subtle baked spice finish	
Moss Roxx Zinfandel • Lodi, CA	54
jammy raspberry, chocolate, mocha spice	

Chile

Cousiño-Macul Antiguas Reservas Cabernet Sauvignon • Maipo Valley, Chile	52
black currant, plum, cedar, baking spices	
Primus Carmenere • Colchagua Valley, Chile	63
stewed cherries, charred green pepper <i>// organic, sustainable</i>	

France

☛ Mary Taylor Jean Marc Barthez Rouge Bordeaux • Bordeaux, France	42
black cherry, dried figs, vanilla <i>staff pick</i>	
La Coeur de la Reine Gamay • Touraine Loire, France	43
polished, ripe strawberry, hint of spice	

Georgia

☛ Veluri Pirosmeni • Kakheti, Georgia	48
blackberry bramble, subtle earthiness, sweet tobacco <i>staff pick</i>	

Italy

☛ Tenuta Rocca barbera d'Alba • Piedmont, Italy	72
smooth, plump black fruit, nutmeg <i>// organic staff pick</i>	
Lo Duca Wicker Basket Chianti D.O.C.G • Toscana, Italy	52
tart cherry, dried herbs, sweet spice	
Lo Duca Nero d'Avola • Sicily, Italy	44
robust, dense blackberries, milk chocolate	

Portugal

Quinta Monteiro de Matos Reserva do Paul Cabernet • Tejo, Portugal	55
structured, baked blueberry, spice	

Spain

Hacienda Lopez de Crianza Rioja • La Rioja, Spain	44
woody, mixed berry compote, touch of dill	

Washington

☛ Requiem Cabernet Sauvignon • Columbia Valley, WA	58
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 varietals. We know, because we tasted and hand selected every one of them.

Ask your server about our Wine Passport Loyalty Program!

SPARKLING

France

Veuve du Vernay Ice Demi-Sec • France	11 • 44
decadent, key lime, gardenia <i>// sustainable</i>	
Veuve du Vernay Ice Rosé • France	11 • 44
flamboyant, framboise, juicy <i>// sustainable</i>	
Gosset Grande Réserve Brut • Champagne, France	375ML 120 • 750ML 196
elegance, lemon pith, brioche <i>// sustainable</i>	

Italy

Lo Duca Prosecco • Soave, Veneto, Italy	12 • 48
bright, tropical citrus, apple blossom	
Freixenet Asti • Piedmont, Italy	56
playful peach, lemon blossom and honeycomb <i>// sustainable</i>	
Lo Duca Lambrusco • Emilia-Romagna, Italy	34
light-hearted, june strawberries, soft bubbles	

California

Schramsberg Blanc de Blancs • Sonoma, CA	375ML 68 • 750ML 120
polished, golden apple, lemon zest, hint of amaretto <i>// organic, sustainable</i>	
Roederer Estate Special Brut Cuvée • Anderson Valley, CA	96
versatile, crab apples, hazelnut	

Spain

Freixenet Brut Cava • Penedès, Catalonia, Spain	42
racy, crisp pears, citrus	

WHITE WINE

Macedonia

Bovin Ana Marija Rosé • Tikveš, Macedonia	12 • 48
wild strawberry, pomegranate, touch of rose	
Tikveš Alexandria Cuvée White • Tikveš, Macedonia	57
crisp pear, peach, lemon blossom	

Croatia

Kutjevo Graševina • Slavonia, Croatia	12 • 48
ruby red grapefruit, nectarine, zestful yet balanced	

France

Georges Duboeuf Chardonnay • Pays d'Oc, France	11 • 44
white peach, pear, toasted hazelnut	
 Domaine Laroche Saint Martin Chablis • Bourgogne, France	86
crisp, chalky, lemon peel, no butter <i>staff pick</i>	
Le Coeur De La Reine Sauvignon Blanc • Loire Valley, France	43
bright citrus, grapefruit, pear	
Pierre Sparr Pinot Gris • Alsace, France	60
juicy peach, honeysuckle, baked bread // <i>organic</i>	

Italy

Freixenet Pinot Grigio • Garda, Italy	11 • 44
balanced, green apple, pear	

Michigan

Bowers Harbor Pinot Grigio • Old Mission Peninsula, MI	45
pineapple, grapefruit, citrus	

New York

Dr Frank Konstantin Semi Dry Riesling • Finger Lakes, NY	13 • 52
green apple, apricot, lemon zest // <i>organic</i>	

New Zealand

Crossings Sauvignon Blanc • Marlborough, New Zealand	10 • 40
grapefruit, melon, ocean breeze // <i>sustainable</i>	
Dashwood Sauvignon Blanc • Marlborough, New Zealand	43
guava, zesty lime, jasmine	
Kumeu River Village Chardonnay • Kumeu, New Zealand	72
fleshy, twist of lemon, dash of sugar cookie	

Chile

Cousiño-Macul Unoaked Chardonnay • Maipo Valley, Chile	36
bright, honeydew, citrus finish // <i>sustainable</i>	

California

Merryvale Starmont Sauvignon Blanc • Napa Valley, CA	56
key lime, kiwi, citrus blossom // <i>sustainable</i>	
The Calling Dutton Ranch Chardonnay • Russian River Valley, CA	88
baked apple, honeysuckle, lemon bar	

Oregon

Averæn Chardonnay • Willamette Valley, OR	64
silky, golden apples, and fresh croissant // <i>organic, biodynamic</i>	

Slovenia

 Matic Pinot Gris Light Skin Contact • Stajerska, Slovenia	56
lush, white cherry, watermelon // <i>organic, biodynamic</i> <i>staff pick</i>	

South Africa

Fleur du Cap Chenin Blanc • Stellenbosch, South Africa	44
complex, peaches and cream, citrus finish	

Spain

 Torres Pazo Das Bruxas Albariño • Rías Baixas, Spain	69
grapefruit, lemon zest, oyster shells // <i>small scale farming, sustainable</i> <i>staff pick</i>	

RED WINE

Argentina

Antigal Uno Malbec • Mendoza, Argentina	11 • 44
wild berries preserve, smoke, coffee // <i>organic, sustainable</i>	
Catena Vista Flores Malbec • Mendoza, Argentina	44
spicy, supple, dark stewed fruit // <i>sustainable</i>	
Catena San Carlos Cabernet Franc • Mendoza, Argentina	72
herbaceous, ripe plum, cracked black pepper // <i>sustainable</i>	

Macedonia

Tikveš Vranec • Tikveš, Macedonia	9 • 36
ripe black cherry, fig, caramel	
Chateau Kamnik Pinot Noir • North Macedonia	88
polished, dark cherry, velvety smoke	

Croatia

 Dingač Pelješac, Plavac Mali • Dalmatia, Croatia	11 • 44
balanced, ripe plum, black cherry, sea breeze <i>staff pick</i>	
Zlatan Otok Little Blue Plavac • Dalmatian Coast, Croatia	72
red raspberry, berry bramble, hints of smoke and spice // <i>organic</i>	

California

J. Lohr Falcon's Perch Pinot Noir • Monterey County, CA	12 • 48
bing cherries, raspberry, clove // <i>sustainable</i>	
Edna Valley Merlot • Central Coast, CA	9 • 36
velvety, black currant, dark chocolate	