

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

YOGURT PARFAIT | 10

Strawberries, Blueberries, Granola Crunch, Honey
Drizzle

CLASSICS

BUTTERMILK PANCAKES | 14

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

SUNRISE SAMPLER | 16

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, English Muffin, Two
Labar Farm Eggs Any Style, Hollandaise, 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 | 17

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

BISCUITS & GRAVY | 16

Buttermilk Biscuits, Cudighi Sausage Gravy, Home
Fries

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 | 19

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
Chimichurri, Two Labar Farm Eggs Any Style

STUFFED CROISSANT FRENCH TOAST | 17

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

STEAK & EGGS | 20

Marinated Flank Steak, Two Labar Farm Eggs Any
Style, Home Fries, Choice Of Toast

"BAT" BENEDICT | 19

JDF Bacon, Avocado, Tomato, English Muffin, Two
Labar Farm Eggs Any Style, 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

ROASTMASTER OLD FASHIONED | 15

Gallery Cold Brew, Woodford Reserve, Butterscotch
Schnapps, 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 | 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

GREAT BEGINNINGS

Half Off OYSTERS

on Tuesdays & Thursdays

GF ISLAND CREEK OYSTERS | 21

6 East Coast Oysters With Tabasco & Lemon

Additional Oysters +3



OYSTER CASINO | 24

6 Casino Oysters Broiled With Peppers, 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

CRISPY WINGS

12 | QTY 6

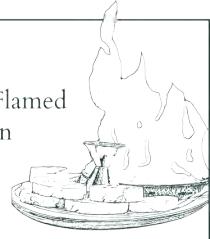
Dry Brined With Our 18 | QTY 12
Special Rub. Served Plain, Original Buffalo, BBQ, Michigamme Or Scorchin' Orchard—Chef Parker's Cherry Apple Habanero Sauce. Served With Ranch & Celery

PENALTY BOX NACHOS | 18

Fresh Cut Tortilla Chips, Cheddar Queso, Salsa, Sour Cream, Green Chicken Chili, Lettuce, 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 Buffalo Sauce Or Scorchin' Orchard. Finished With Bleu 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

Wild Caught Vanlandschoot & Son's Lake Trout. Ore Dock Amber Ale Battered With Malt Vinegar Tartar & Lemon

SHAREABLE SIDES | 10

CRAB MAC & CHEESE | 18

Brown Butter Crumbs, Pecorino Snow

GF WHIPPED GARLIC POTATO

Smoked Gouda, Fine Chives

JUMBO ASPARAGUS

"Birchy Glaze," Grated Pecorino

Slabz

For The Table

Shared for the table (Serves 2-4)

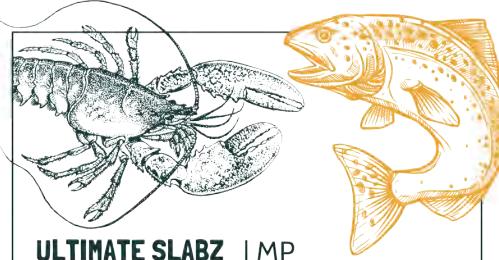
THE ORE DOCK BROIL & TRUFFLE FRIES | 58

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



CHICKEN SHAWARMA | 42

Build Your Own With Nine Spiced Marinated Chicken, Tomato Cucumber Salad, Hummus, Toum Fries, Pickles, Ninety-Second Flat Bread (4)



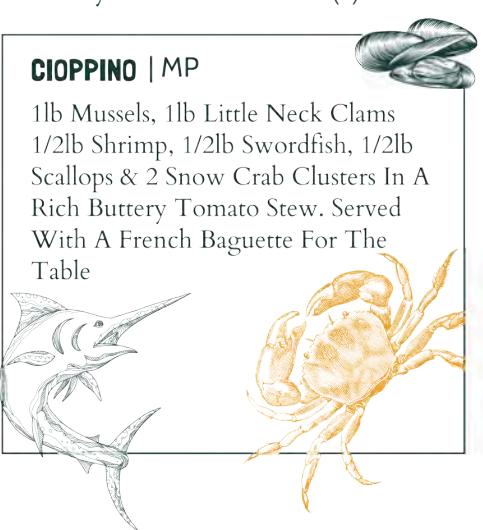
ULTIMATE SLABZ | MP

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



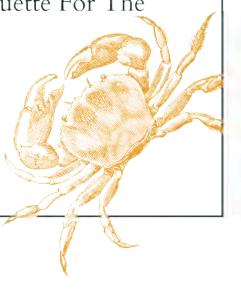
SLOW ROASTED LAMB GYROS | 48

Build Your Own With White Wine Braised Lamb Shoulder, Tzatziki Pickled Onions, Tomatoes, Fries Ninety-Second Flat Bread (4)



CIOPPINNO | MP

1lb Mussels, 1lb Little Neck Clams 1/2lb Shrimp, 1/2lb Swordfish, 1/2lb Scallops & 2 Snow Crab Clusters In A Rich Buttery Tomato Stew. Served With A French Baguette For The Table



SLABZ SPECIALTIES

AGHIOTTA SWORDFISH | 35

Chargrilled, Stewed Cherry Tomatoes Green Olives, Onions, Peppers, Caper & Raisin Gremolata, Pine Nuts, EVOO

CHICKEN SCHNITZEL | 32

Plate Sized Corn Flake Encrusted Chicken Cutlet, Arugula & Cherry Tomato Salad, Mushroom Rahm Sauce Lemon

BRAD'S BEST FISH & CHIPS | 28

Wild Caught Vanlandschoot & Son's Lake Trout Battered With Ore Dock Amber Ale, Tartar, Coleslaw Fries

CRABBY CHOPS | 38

Two Oversized Crispy Crab Cakes Cajun Cream, Louisiana Mustard, Pico De Gallo

BEEF TIP "STROGANOFF" | 39

Slappin' Paccheri Pasta, Locally Grown Mushrooms, Asparagus, Sundried Tomatoes, Spinach, Bleu Cheese Chimichurri, Bourbon Zip Sauce, Sour Cream, Lemon Zest

SMOKED WHITEFISH RAVIOLI | 36

Mixture Of Italian Herbs Cheese & Smoked Whitefish. Topped With Maple Carrot Cream & Brown Butter Crumb



LION'S MANE MUSHROOM PASTA | 34

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

BUCATINI CARBONARA | 31

Bucatini, Bacon, Brûléed Shallots, Egg Yolk, Double Cream, Pecorino Shrimp 8 | Chicken 7

STEAKS

Served with Choice Of 1 Side

GF FILET MIGNON | 45

7oz, Black Angus, 30-Day Aged

GF WAGYU FLAT IRON | 52

10oz, Imperial Farms, 30-Day Aged

COMPLEMENTS | 4

BOURBON ZIP SAUCE

Green Peppercorns

GF COWBOY BUTTER

Dijon & Smoked Paprika

GF CHIMICHURRI

Fresh Cilantro & Jalapeño

GF BLEU CHEESE | 5

Wisconsin Cave Aged

GF MUSHROOMS & ONIONS

Au Jus Deglazed

ADDITIONS

GF GOZ LOBSTER TAIL | MP

CRAB CHOP | 18

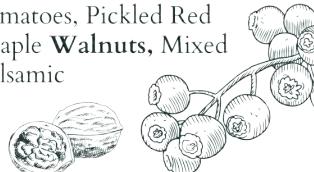
ENTRÉE SALADS

CHICKEN 7
FLANK STEAK 10

SHRIMP 8
TROUT 10

WALK THE FLANK SALAD | 20

Grilled Flank, Blueberries, Burrata
Cherry Tomatoes, Pickled Red
Onions, Maple Walnuts, Mixed
Greens, Balsamic



CAESAR | 16

Romaine Hearts, Pecorino Snow
& Focaccia Croutons
white anchovies available

Gf SKIP A BEET | 19

Arugula, Roasted Michigan Beets
Maple Walnuts, Bleu 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

Lunch Specials

7 Days A Week
Noon-4pm
Dine-In Only

BURGER SPECIAL | 15

Burger With Fries & One Slabz
Original Beer Draft Or Soda
LTO | 1.50 Cheese | 1.50
free refills on soda



Bottomless SOUP, SALAD & FOCACCIA | 15

SLABZ HOUSE SALAD

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

CHOICE OF SCRATCH SOUP

ALL YOU CAN EAT FOCACCIA



CHOCOLATE POT DE CREME "TORTUGA EDITION" | 12

Milk Chocolate Mousse, Bourbon
Salted Caramel, Spicy Guajillo & Bacon
Infused Pecans, Cookie Crunch, Whip
Cream

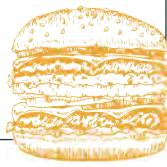
BURGERS

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 Hand-Cut
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

Case Country Farm Beef, Muenster
Cheese, Smashed Avocado, Pico De
Gallo, Potato Chips, Fried Egg, Sweet
Chili Mayo, Toasted Brioche Bun



KABOT RANCH BISON BURGER | 21

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

SAWCHUK BURGER | 22

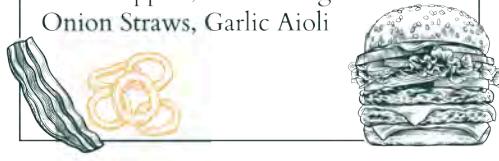
Circle K Ranch Bison, Blackened Bleu
Cheese, Jones Dairy Farm Bacon
Confit Tomatoes, Roasted Jalapeños
Lettuce, Chipotle Mayo, Toasted
Brioche Bun
recommended medium rare

SLABZ BURGER | 19

6oz Chargrilled Case Country Farm
Beef, Lettuce, Tomato, Onion, Pickles
Choice of White American, Yellow
American, Pinconning, Smoked Gouda
Swiss, Muenster or Bleu Cheese

DRUNKEN BACONATOR | 20

2 Farmers Market Smash Patties From
Case Country Farm, Jones Dairy
Farm Bacon, Drunken BBQ, Goat
Horn Peppers, Pinconning Cheese
Onion Straws, Garlic Aioli



A BETTER SANDWICH

Served with chips. Upgrade to fries +2

PORTOBELLO MELT | 19

Balsamic Marinated Caps, Roasted Red
Peppers, Stracciatella, Smoked Gouda
Lettuce, Tomato, Onion, 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
White American Cheese, Garlic Sauce
Red Cabbage, Diced Tomato, Persian
Pickles, Toasted Golden Ale Roll

WASHINGTON ST. FLANK STEAK | 21

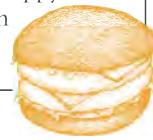
Melted Smoked Gouda, Thinly Sliced
Steak, Mushrooms, Arugula
Chimichurri, Bourbon Zip Sauce
Toasted Golden Ale Roll

FACCIA LUNA CLUB | 20

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

ROYALE FILET-O-FISH | 21

Double Decker, Panko Fried
Vanlandschoot & Sons Lake Trout
Government Issued Cheese, Hand Cut
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, Toasted
Brioche Bun

JUNIOR LEAGUE

12 & under

CHICKEN STRIPS & FRIES | 9

SMASHBURGER & FRIES | 9

MAC 'N CHEESE | 9

Sweet Endings

SELECTION OF GELATO | 9

Assorted Rotating Selection

GOLD LEAF DUBAI BROWNIE | 15

Pistachio Cream, Kadayif, Gold Leaf

N/A
CAN BE MADE N/A
Little Saints | Ritual

THE CLASSICS

SLABZ MULE

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

LONG ISLAND

Vodka, Rum, Gin, Tequila, Triple Sec, Simple Syrup, Lime Juice, Lemon Juice

TOM COLLINS

Gin, Lemon Juice, Simple Syrup, Soda Water

FRENCH 75

Gin, Lime Juice, Simple Syrup
Prosecco

GIN FIZZ

Gin, Lime Juice, Simple Syrup, Egg White, Ginger Ale

DAIQUIRI

Rum, Lime Juice, Simple Syrup
Add Flavor \$1 | Strawberry, Raspberry, Cherry, Peach, Mango | Make It Diabolical With Trader Vic's 151 Rum

OLD FASHIONED

Bourbon, Bitters, Muddled Orange and Cherry

MOJITO

Rum, Lime Juice, Simple Syrup, Mint

MARGARITAS

SLABZ MARGARITA

Tequila, Triple Sec, Simple Syrup
Lime Juice
Add Flavor \$1 | Strawberry, Raspberry, Cherry, Peach, Mango

CAT SCRATCH SPICY MARGARITA

Jalapeño Infused Tequila, Triple Sec
Lime Juice, Simple Syrup
*infused liquor cannot be upgraded

BLUEBERRY PINEAPPLE MARGARITA

Tequila, Triple Sec, Blueberry Simple Syrup, Pineapple Juice, Lime Juice

BILLIONAIRE MARGARITA

Kmos Anejo Reserva, Grand Marnier
Cuvee du Centenaire, Fresh Squeezed Lime Juice, Agave Nectar, Black Salt Rim

SOURS

SLABZ SIGNATURE SOUR

Whiskey, Lemon Juice, Sugar Cube
Egg White

SLABZ CHERRY SOUR

House Infused Cherry Whiskey
Lemon Juice, Sugar Cube, Egg White
*infused liquor cannot be upgraded

SLABZ AMARETTO SOUR

Amaretto, Lemon Juice, Sugar Cube
Egg White

SPRITZ

CRANBERRY ORANGE SPRITZ

House Infused Cranberry Orange
Gin, Prosecco, Soda Water
*infused liquor cannot be upgraded

APEROL SPRITZ

Aperol, Prosecco, Soda Water

CUCUMBER BASIL SMASH

Cucumber Infused Vodka, Muddled Basil Leaves, Lime, Simple Syrup
*infused liquor cannot be upgraded

Slabz

Notorious B.L.G'S

20oz to freedom in these Big Local Goblets

KENDRA'S BOJEE BAJA

Citrus Vodka, Coconut Rum, Tequila
Melon Liqueur, Sour Mix, Soda Water

GITCHY GOOMY

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

BAHAMA MAMA

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

WHITE SANGRIA

Sauvignon Blanc, Peach Schnapps, OJ
Pineapple Juice, Sprite

RED SANGRIA

Merlot, Peach Schnapps, OJ
Pineapple Juice, Cranberry
Juice, Sprite, Grenadine



MARTINI

GCCO. ESPRESSO MARTINI

House Infused Coffee Vodka, Grind Espresso Liqueur, Ryan's Irish Cream
Mozart Chocolate Liqueur, House Made Cold Brew

*infused liquor cannot be upgraded

CHOCOLATE MARTINI

Vodka, Ryan's Irish Cream, Mozart Chocolate Liqueur

CHUNKY MONKEY

Peanut Butter Whiskey, Banana Rum
Mozart Chocolate Liqueur, Cold Foam

NORTHERN SKY COSMO

Vodka, Triple Sec, Simple Syrup
Cranberry Juice, Lime Juice

PREMIUM

VODKA

Chopin | Clix | Grand Traverse Cherry | Grey Goose | Gypsy | Ketel One | Platinum 7x | Stoli Elit | Tito's | Wheatley

GIN

Beefeater London Dry | Bombay Sapphire | Roku | Eastern Kille Barrel Finish | Gypsy Petoskey Stone | Ha'Penny Rhubarb | Hendrick's | Highclere Castle | The Botanist | THD Nordic | Tanqueray | Ungava

TEQUILA & MEZCAL

Butterfly Cannon Blue | Cincoro Añejo | Corazon Blanco | Corazon Reposado | Don Julio Blanco | Don Julio 1942 | G4 Blanco | G4 Reposado | Komos Añejo Reserva | Komos Reposado Rosa | Patrón Silver | Siete Leguas Añejo | Tromba Añejo | 1800 Blanco | Casamigos Mezcal Joven | Montelobos Mezcal Joven

WHISKEY

Adictivo | Crown Royal | Crown Royal Apple | Jack Daniel's | Weller | Traveller | Jameson | Jameson Orange | Kaiyo | Kaiyo 5 Wood | Mars Iwai 45 | Nikka Coffey Grain | Fireball | Sazerac Rye | Skrewball Peanut Butter | THD Maple Pecan | Traverse City Cherry | Whistle Pig Old World 12 Year | Weller 107

BOURBON

Basil Hayden Dark Rye | Willet | Blanton's | Buffalo Trace | Bulleit Rye | Bowman Brothers Eagle Rare 10 Year | Colonel E.H. Taylor, Jr. | Iron Fish Maple | Jim Beam | Knob Creek 9yr | Maker's Mark | Woodford Reserve | Woodford Reserve Double Oak | 1792 Small Batch

RUM

Bacardi | Bumbu Rum | Malibu | Kraken Black | Kirk & Sweeny Reserva | Myer's Dark | Captain Morgan | Trader Vic's 151

CRAFT

BY GEORGE BREWING CO.

Walking With Giants
Elephant Disco
Munising, MI

BLACKROCKS BREWERY

Grand Rabbits
Seasonal
Marquette, MI

BARREL & BEAM

Cranberry Mead
Blanc Du Nord Witbier
Marquette, MI

ORE DOCK BREWING CO.

Brad's Best
Bramble On Rose
Berserker
Marquette, MI

KEEWEAN BREWING CO.

Widow Maker
Pick Axe Blonde
Houghton, MI

BELLS

Oberon Seasonal
Two Hearted
Kalamazoo, MI

JOLLY PUMPKIN BAM BIÈRE

Dexter, MI

PIGEON HILL SALTED CARAMEL

PORTER

Muskegon, MI

DRAGON'S MILK OATMEAL COOKIE

Barrel Aged Stout
Holland, MI

SHINER BOCK

Shiner, TX

NEW BELGIUM VOO DOO RANGER

Imperial IPA
Asheville, NC

IMPORTS

ZLATEN DAB

Lager - Macedonia

HEINEKEN

Lager - Netherlands

GUINNESS

Irish Stout - Ireland

RED STRIPE

Lager - Jamaica

STELLA ARTOIS

Lager - Belgium

DUVEL

Pale Ale - Belgium

HOEGAARDEN

Wheat Beer - Belgium

FRUH KÖLSCH

Blonde Ale - Germany

LABATT BLUE

Pilsner - Canada

LABATT BLUE LIGHT

Light Pilsner - Canada

CORONA

Pale Lager - Mexico

ASAHI SUPER DRY

Rice Lager - Japan

CIDER & MORE

TANDEM CIDER SMACKINTOSH

TANDEM GREEN MAN CIDER

HIGH NOON SELTZER

HIGH NOON ICED TEA

CARBLISS

ORE DOCK BLUEBERRY BREAKWATER

GUINNESS 0.0 N/A

ATHLETIC RUN WILD N/A

ATHLETIC GOLDEN DAWN N/A

LATE NIGHT

Menu

Available Friday & Saturday
9pm-Midnight

CRISPY WINGS | 12 | QTY 6 | 18 | QTY 12

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

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

PENALTY BOX NACHOS | 18

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

BUFFALO SHRIMP | 17

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

TROUT BITES | 17

Wild Caught Vanlandschoot & Son's Lake Trout. Ore Dock Amber Ale Battered With Malt Vinegar, Tartar & Lemon

PECORINO TRUFFLE FRIES | 10

Roasted Garlic Aioli

LUXE LOBSTER ROLL | 22

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



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, Toasted Brioche Bun

Royale FAVORITE'S

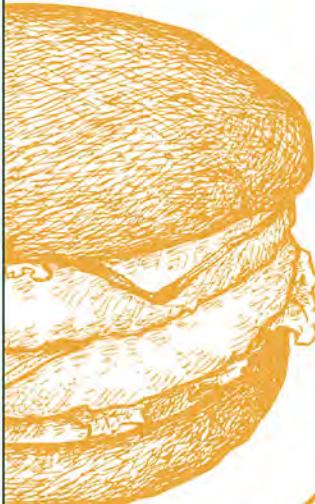
ROYALE WITH CHEESE...BURGER | 19

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



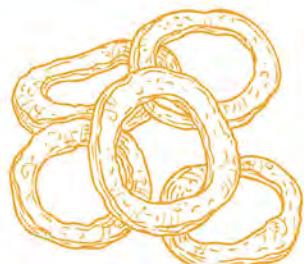
ROYALE WHITE FILET-O-FISH | 21

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



DRUNKEN BACONATOR | 20

2 Farmers Market Smash Patties From Case Country Farm, Jones Dairy Farm Bacon, Drunken BBQ, Goat Horn Peppers Pinconning Cheese, Onion Straws, Garlic Aioli



RED WINE

ANTIGAL UNO MALBEC · MENDOZA, ARGENTINA	11 • 40
wild berries preserve, smoke, coffee	
BOVIN VRANEC SWEET RED · TIKVEŠ, MACEDONIA	12 • 44
sweet cherry, raspberry jam, fig staff pick	
DINGAČ PELJEŠAC, PLAVAC MALI · DALMATIA, CROATIA	11 • 40
balanced, ripe plum, black cherry staff pick	
EDNA VALLEY MERLOT · CENTRAL COAST, CA	9 • 32
velvety, black currant, dark chocolate	
LA CASTILLONNE BORDEAUX · BORDEAUX, FRANCE	8 • 27
bold, dark fruit, spice staff pick	
NOAH RIVER PINOT NOIR · SONOMA COUNTY, CA	12 • 44
juicy, black cherry, bakers spice	
PAVETTE CABERNET SAUVIGNON · LODI, CA	9 • 32
leathery, blackberry, herbaceous	
VELURI PIROSMANI · KAKHETI, GEORGIA	12 • 44
blackberry bramble, subtle earthiness, sweet tobacco staff pick	
CHATEAU KAMNIK PINOT NOIR · NORTH MACEDONIA	69
polished, dark cherry, velvety smoke	
COUSIÑO-MACUL ANTIGUAS RESERVAS CABERNET SAUVIGNON · MAIPO VALLEY, CHILE	52
black currant, plum, cedar, baking spices	
DONNA LAURA ALI ROSSO · TOSCANA, ITALY	44
medium-bodied, black cherry, balanced	
HACIENDA LOPEZ DE CRIANZA RIOJA · LA RIOJA, SPAIN	44
woody, mixed berry compote, dill	
HONORO VERA GARNACHA · CALATAYUD, SPAIN	36
full-bodied, complex, dark red fruits	
LA COEUR DE LA REINE GAMAY · TOURNAINE LOIRE, FRANCE	43
polished, ripe strawberry, hint of spice	
LES TERRES VIERGES CÔTES DU RHÔNE · RHÔNE VALLEY, FRANCE	43
robust, mixed berry, long finish	
LO DUCA WICKER BASKET CHIANTI · TOSCANA, ITALY	52
tart cherry, dried herbs, sweet spice	
LUCA BOSIO SWEET RED · PIEDMONT, ITALY	42
red fruits, jolly rancher, some bubbles	
NOAH RIVER NAPA VALLEY CABERNET SAUVIGNON · NAPA, CA	60
velvety blackberry, currant, vanilla spice	
PAVETTE PINOT NOIR · SONOMA COAST, CA	36
vibrant red berries, hibiscus, caramel	
PREDATOR ZINFANDEL · LODI, CA	42
jammy, black cherry, some spice	
SAN CASSIANO VALPOLICELLA RIPASSO · VALPOLICELLA, SPAIN	48
rich baked cherry, plum, leather	
SILVERADO NAPA CABERNET SAUVIGNON · NAPA VALLEY, CA	108
muscular, bold red fruit, subtle baked spice	
TERRAPURA CARMÉNÈRE · COLCHAGUA VALLEY, CHILE	48
dark red fruits, green pepper, oak	
THE CALLING ALEXANDER VALLEY CABERNET SAUVIGNON · SONOMA, CA	72
cocoa powder, ripe dark cherries, eucalyptus	
TIKVEŠ VRANEC · TIKVEŠ, MACEDONIA	36
ripe black cherry, fig, caramel	
TRULLI NEGROAMARO · PUGLIA, ITALY	44
fruity, wild strawberries, dry finish	

Slabz

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.

SPARKLING WINE

FREIXENET BRUT CAVA · PENEDES, CATALONIA, SPAIN	12 • 44
racy, crisp pears, citrus staff pick	
KERMIT LYNCH MOSCATO D'ASTI · PIEDMONT, ITALY	12 • 44
lively, juicy peach, orange blossom staff pick	
LO DUCA PROSECCO · SOAVE, VENETO, ITALY	12 • 44
bright, tropical citrus, apple blossom	
BIG LITTLE TIRE SWING BRUT · SPARKLING · LEELANAU PENINSULA, MI	60
green apple, citrus, crisp acidity staff pick	
GOSSET GRANDE · 375ml 120 • 750ml 196	
RÉSERVE BRUT · CHAMPAGNE, FRANCE	
elegance, lemon pith, brioche // sustainable	
LO DUCA LAMBRUSCO · EMILIA-ROMAGNA, ITALY	34
light-hearted, june strawberries, soft bubbles	
ROEDERER ESTATE SPECIAL BRUT · CUVÉE · ANDERSON VALLEY, CA	96
versatile, crab apples, hazelnut	
SCHRAMSBERG · 375ml 68 • 750ml 120	
BLANC DE BLANCS · SONOMA, CA	
polished, golden apple, lemon zest, hint of amaretto // organic, sustainable	
WYCLIFF BRUT · MODESTO, CALIFORNIA	28
pear, apple, and subtle citrus	



WINE FLIGHTS

Ask your server for the selection

RED WINE FLIGHT	15
WHITE WINE FLIGHT	15
MIXED WINE FLIGHT	15
WHISKEY FLIGHT	25
4 3/4oz pours. Served Neat.	
TEQUILA FLIGHT	25
4 3/4oz pours. Severed With Salt Rim & Lime	

WHITE WINE

BIG LITTLE MIXTAPE WHITE BLEND · LEELANAU PENINSULA, MI	14 • 52
crispy, pink grapefruit, refreshing	
BOVIN ANA MARIJA ROSÉ · TIKVEŠ, MACEDONIA	12 • 44
wild strawberry, pomegranate, rose	
CROSSINGS SAUVIGNON BLANC · MARLBOROUGH, NEW ZEALAND	10 • 36
grapefruit, melon, ocean breeze // sustainable	
DR FRANK KONSTANTIN SEMI DRY RIESLING · FINGER LAKES, NY	13 • 48
green apple, apricot, lemon zest // organic	
FREIXENET PINOT GRIGIO · GARDÀ, ITALY	11 • 40
balanced, green apple, pear	
GEORGES DUBOEUF CHARDONNAY · PAYS D'OC, FRANCE	11 • 40
white peach, pear, toasted hazelnut	
MATIC PINOT GRIS · STAVERSKA, SLOVENIA	13 • 48
lush, white cherry, citrus // organic, biodynamic staff pick	
TOI TOI SAUVIGNON BLANC · MARLBOROUGH, NEW ZEALAND	13 • 48
tangy, tropical fruit, lime zest // sustainable, staff pick	
BLUE QUAIL SAUVIGNON BLANC · POTTER VALLEY, CA	48
orange blossom, jasmine, honeydew melon	
CHATEAU DUCASSE BORDEAUX BLANC · BORDEAUX, FRANCE	44
citrus, stones, and spring flowers	
COUSIÑO-MACUL UNOAKED CHARDONNAY · MAIPO VALLEY, CHILE	36
bright, honeydew, citrus finish // sustainable	
DUE TORRI PINOT GRIGIO · VENICE, ITALY	42
green apple, juicy pear, citrus	
KUNDE CHARDONNAY · SONOMA, CA	64
buttercream, lemon meringue, white pepper	
KUTJEVO GRASEVINA · SLAVONIA, CROATIA	48
ruby red grapefruit, nectarine, zestful yet balanced	
LAS LILAS VINHO VERDE · PONTE DE BARCA, PORTUGAL	37
peach, citrus, white pepper	
LE COEUR DE LA REINE SAUVIGNON BLANC · LOIRE VALLEY, FRANCE	43
bright citrus, grapefruit, pear	
LUBANZI CHENIN BLANC · SWARTLAND, SOUTH AFRICA	49
peaches, lemon zest, green melon	
MOILLARD CHABLIS · BURGUNDY, FRANCE	86
lemon, green apple, white fruit	
NÉBOA ALBARIÑO · RÍAS BAIXAS, SPAIN	52
strong mineral, lemon, white peach	
PIERRE SPARR PINOT GRIS · ALSACE, FRANCE	60
juicy peach, honeysuckle, baked bread // organic	
SKYFALL CHARDONNAY · COLUMBIA VALLEY, WA	39
full-bodied, creamy, nutty flavors	
THE CALLING DUTTON RANCH CHARDONNAY · RUSSIAN RIVER VALLEY, CA	69
baked apple, honeysuckle, lemon bar	

