

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

ROAST MASTER 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

SAGANAKI | 16

Old World Cheese Flamed
With Brandy, Lemon
& Grilled Baguette



PENALTY BOX NACHOS | 18

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

CRISPY WINGS 12 | QTY 6

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

LAMB STREET TACOS (3) | 19

Pecorino, Hungarian Peppers, Salsa
Verde



TROUT BITES | 17

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

Slabz

For The Table

Shared for the table (Serves 2-4)

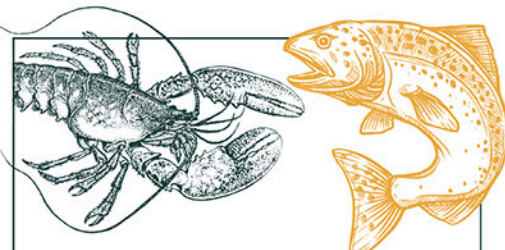
THE ORE DOCK BROIL & TRUFFLE FRIES | 58

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

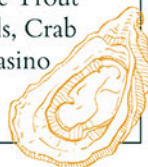
Build Your Own With Nine Spiced
Marinated Chicken, Tomato
Cucumber Salad, Hummus, Toun
Fries, Pickles, Ninety-Second Flat
Bread (4)



Ultimate Slabz

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)

SLABZ SPECIALTIES

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



BEEF TIP "STROGANOFF" | 39

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

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

SHAREABLE SIDES | 10

BRUSSELS SPROUTS

Blue Cheese, Cherries, Maple Walnuts

CRAB MAC & CHEESE | 18

Brown Butter Crumbs, Pecorino Snow

PECORINO TRUFFLE FRIES

Roasted Garlic Aioli

Gf WHIPPED GARLIC POTATO

Smoked Gouda, Fine Chives

JUMBO ASPARAGUS

"Birchy Glaze," Grated Pecorino

SLABZ SIDE SALAD

A Smaller Version Of Our House Salad

CAESAR SIDE SALAD

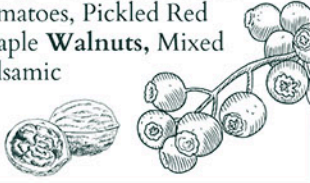
A Smaller Version Of Our Caesar Salad

ENTRÉE SALADS

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



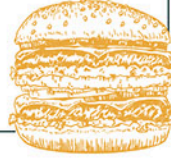
BURGERS

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



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

CHOCOLATE POT DE CREME "TORTUGA EDITION" | 12

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

SELECTION OF GELATO | 9

Assorted Rotating Selection

GOLD LEAF DUBAI BROWNIE | 15

Pistachio Cream, Kadayif, Gold Leaf

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

THE CLASSICS

- SLABZ MULE** 12
Vodka, Ginger Beer, Lime Juice
Add Flavor \$1 | Strawberry, Raspberry, Cherry
Peach, Mango
- LONG ISLAND** 15
Vodka, Rum, Gin, Tequila, Triple
Sec, Simple Syrup, Lime Juice, Lemon
Juice
- TOM COLLINS** 11
Gin, Lemon Juice, Simple Syrup, Soda
Water
- FRENCH 75** 12
Gin, Lime Juice, Simple Syrup
Prosecco
- GIN FIZZ** 12
Gin, Lime Juice, Simple Syrup, Egg
White, Ginger Ale
- DAIQUIRI** 12
Rum, Lime Juice, Simple Syrup
Add Flavor \$1 | Strawberry, Raspberry, Cherry
Peach, Mango *Make It Diabolical With
Trader Vic's 151 Rum
- OLD FASHIONED** 13
Bourbon, Bitters, Muddled Orange
and Cherry
- MOJITO** 12
Rum, Lime Juice, Simple Syrup, Mint

MARGARITAS

- SLABZ MARGARITA** 12
Tequila, Triple Sec, Simple Syrup
Lime Juice
Add Flavor | \$1 Strawberry, Raspberry, Cherry
Peach, Mango
- CAT SCRATCH SPICY MARGARITA** 14
Jalapeño Infused Tequila, Triple Sec
Lime Juice, Simple Syrup
*infused liquor cannot be upgraded
- BLUEBERRY PINEAPPLE** 13
MARGARITA
Tequila, Triple Sec, Blueberry Simple
Syrup, Pineapple Juice, Lime Juice
- BILLIONAIRE MARGARITA** 57
Komos Anejo Reserva, Grand Marnier
Cuvee du Centenaire, Fresh Squeezed
Lime Juice, Agave Nectar, Black Salt
Rim

SOURS

- SLABZ SIGNATURE SOUR** 13
Whiskey, Lemon Juice, Sugar Cube
Egg White
- SLABZ CHERRY SOUR** 14
House Infused Cherry Whiskey
Lemon Juice, Sugar Cube, Egg White
*infused liquor cannot be upgraded
- SLABZ AMARETTO SOUR** 13
Amaretto, Lemon Juice, Sugar Cube
Egg White

SPRITZ

- CRANBERRY ORANGE SPRITZ** 14
House Infused Cranberry Orange
Gin, Prosecco, Soda Water
*infused liquor cannot be upgraded
- APEROL SPRITZ** 13
Aperol, Prosecco, Soda Water
- CUCUMBER BASIL SMASH** 14
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 BOUJEE BAJA	13
Citrus Vodka, Coconut Rum, Tequila Melon Liqueur, Sour Mix, Soda Water	
GITCHY GOOMY	13
Vodka, Rum, Tequila, Orange Liqueur Blue Curacao, Blue Hawaiian Liqueur OJ, Cranberry, Pineapple, Grenadine	
BAHAMA MAMA	13
White Rum, Coconut Rum, Banana Rum, Pineapple Juice, Grenadine	
WHITE SANGRIA	13
Sauvignon Blanc, Peach Schnapps, OJ Pineapple Juice, Sprite	
RED SANGRIA	13
Merlot, Peach Schnapps, OJ Pineapple Juice, Cranberry Juice, Sprite, Grenadine	



MARTINI

- GCCO. ESPRESSO MARTINI** 14
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** 14
Vodka, Ryan's Irish Cream, Mozart
Chocolate Liqueur
- CHUNKY MONKEY** 15
Peanut Butter Whiskey, Banana Rum
Mozart Chocolate Liqueur, Cold
Foam
- NORTHERN SKY COSMO** 12
Vodka, Triple Sec, Simple Syrup
Cranberry Juice, Lime Juice

PREMIUM

- VODKA**
Chopin | Clix | Grand Traverse Cherry | Grey
Goose | Gypsy | Ketel One | Platinum 7x | Stol
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
Musising, 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

KEWEENAW 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

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

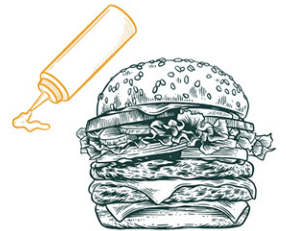


ROYALE WHITE FILET-O-FISH | 21

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



Sushi

SHRIMP TEMPURA ROLL | 18

Tempura Shrimp, Pineapple, Cream Cheese, Avocado Fresno, Crispy Garlic Tempura Flakes, Eel Sauce, Spicy Mayo

SPICY LOBSTER ROLL | 21

Bang Bang Sauce, Teriyaki, Jalapeño, Wasabi, Ginger

GF FLAMIN' HOT TUNA ROLL | 16

Coated With Flamin' Hot Cheetos, Tuna, Avocado Cucumber, Bang Bang Sauce

MASU | 5

BBQ Lake Trout Served "Ugnagi" Style Warm

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, 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.

**While Supplies Last

**Sushi Selection Rotates Weekly

RED WINE

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

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



Wine Passport

REWARDS PROGRAM

EARN POINTS ON EVERY BOTTLE YOU PURCHASE!

SAVE UP TO 20% OFF BOTTLES

Ask your server for more information and how to join!



WINE FLIGHTS

Ask your server for the selection

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

WHITE WINE

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

