

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

## THE CLASSICS

N/A ask **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

N/A ask **TOM COLLINS** 11  
Gin, Lemon Juice, Simple Syrup, Soda  
Water

**FRENCH 75** 12  
Gin, Lime Juice, Simple Syrup  
Prosecco

N/A ask **GIN FIZZ** 12  
Gin, Lime Juice, Simple Syrup, Egg  
White, Ginger Ale

N/A ask **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

N/A ask **MOJITO** 12  
Rum, Lime Juice, Simple Syrup, Mint

## MARGARITAS

N/A ask **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

N/A ask **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

N/A ask **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

N/A ask **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 SHACKINTOSH**

**TANDEM GREEN MAN CIDER**

**HIGH NOON SELTZER**

**HIGH NOON ICED TEA**

**CARBLISS**

**ORE DOCK BLUEBERRY BREAKWATER**

**GUINNESS O.O 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

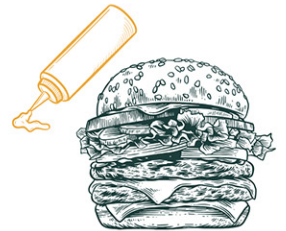


## ROYALE WHITE FILET-O-FISH | 21

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