

# 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, Nueske's Bacon Or Case  
Country Sausage, Home Fries Or Hashbrowns, Choice Of  
Toast

### CLASSIC BENEDICT | 17

Grilled Applewood Smoked Ham, English Muffin, Two  
Labar Farm Eggs Any Style, Hollandaise, Home Fries Or  
Hashbrowns

### 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 Or  
Hashbrowns

### SLABZ HASH | 17

Case Country Sausage, Nueske's Bacon, Home Fries  
Onions, Peppers, Two Labar Farm Eggs Any Style

### BISCUITS & GRAVY | 16

Buttermilk Biscuits, Cudighi Sausage Gravy, Home Fries  
Or Hashbrowns

## SIDES

### NUESKE'S BACON | 7

### CASE COUNTRY SAUSAGE | 7

### 1 EGG | 3

### 1 PANCAKE | 5

### HASHBROWNS | 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 Or Hashbrowns

### CUDIGHI HASH | 18

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

### BANANA BREAD FRENCH TOAST | 17

Lightly Brûléed Banana Bread With Fresh Strawberries  
White Chocolate Amaretto Cream, Powdered Sugar, And  
Local Rock River Maple Syrup

### STEAK & EGGS | 20

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

### "BAT" BENEDICT | 19

Nueske's Bacon, Avocado, Tomato, English Muffin, Two  
Labar Farm Eggs Any Style, Hollandaise, Home Fries Or  
Hashbrowns

## 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 Sushi

on Mondays & Wednesdays  
\*while supplies last

#### CALIFORNIA ROLL | 16

Crab, Avocado, Cucumber, Honey Wasabi, Tuxedo Sesame  
\*made spicy upon request

#### SHRIMP TEMPURA ROLL | 18

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



#### LAMB STREET TACOS (3) | 19

Pecorino, Hungarian Peppers, Salsa Verde

#### HUMMUS | 15

Tahini Hummus, Tomato Cucumber Salad, Feta, Flat Bread

#### 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, Gochujang Michigamme Or Scorchin' Orchard—Chef Parker's Cherry Apple Habanero Sauce. Served With Ranch & Celery

#### TROUT BITES | 17

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

#### FRIED PICKLES | 13

Hand-Battered Dill Pickles Spear & House Ranch

#### FRIED MUSHROOMS | 13

Hand-Battered Balsamic Marinated Portobello Mushrooms & House Ranch

#### OYSTER CASINO | 27

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

### Half Off Oysters

on Tuesdays & Thursdays

#### Gf ISLAND CREEK OYSTERS | 24

6 East Coast Oysters With Tabasco & Lemon  
Additional Oysters +4



# 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, Tourn 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 Red Wine Braised Lamb Shoulder, Tzatziki Pickled Onions, Tomatoes, Fries Ninety-Second Flat Bread (4)

## STEAKS

Served with Choice Of 1 Side

#### Gf FILET MIGNON | 45

7oz, Black Angus, 30-Day Aged

#### WAGYU SIRLOIN | 36

10oz, 30-Day Aged, Center Cut

## ADDITIONS

#### Gf 6OZ LOBSTER TAIL | MP

## 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



#### RÖSTI CRUSTED WHITEFISH | 37

Pan Seared, Potato Encrusted Whitefish, Kasserli, Capers, Roasted Garlic, Akvavit Lemon Dill Cream Asparagus

#### TUNA STEAK | 34

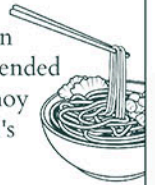
Miso Glazed, Mango Salsa, Baby Bok Choy, Toasted Sesame

#### BEEF TIP "STROGANOFF" | 39

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

#### LAMB YAKISOBA | 35

Brothless, Stir-Fried Ramen Soy-Based Sauce, Local Blended Mushrooms, Baby Bok Choy Carrots, Ginger, Mama Lil's Peppers, Scallions



#### BEEF FILET RAMEN | 30

Aromatic Beef Broth With Mushroom Soy, Seared Filet Tips, Caramelized Onions, Bok Choy, Sherried Mushrooms, Marinated Egg, Nori

#### 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

## 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

## SHAREABLE SIDES | 10

#### BRUSSELS SPROUTS

Bleu Cheese, Cherries, Maple Walnuts

#### CRAB MAC & CHEESE | 18

Brown Butter Crumbs, Pecorino Snow

#### SAUTÉED BABY BOK CHOY

Garlic, Ginger, Soy, Sesame, Chili Crisp

#### 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

\*\*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 credit cards.

## ENTRÉE SALADS

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

### OOOODLES OF NOODLES SALAD | 19

Chilled Ramen Noodles, Mango  
 Avocado, Peanuts, Basil, Mint  
 Cilantro, Chili Crisp  
 Truffled Soy Vin



### WALK THE FLANK SALAD | 22

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 From 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



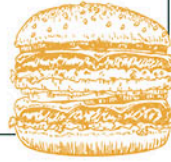
## BURGERS

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, Nueske's  
 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, Nueske's 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, or Bleu Cheese

### DRUNKEN BACONATOR | 20

2 Farmers Market Smash Patties From  
 Case Country Farm, Nueske's  
 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

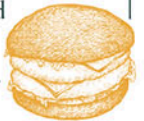
Melted Smoked Gouda, Thinly Sliced  
 Steak, Mushrooms, Arugula  
 Chimichurri, Bourbon Zip Sauce  
 Toasted Golden Ale Roll

### FACCIA LUNA CLUB | 20

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

### ROYALE FILET-O-FISH | 21

Double Decker, Panko Fried  
 Vanlandschoot & Sons Lake Trout Or  
 Whitefish, 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

### GREEN TEA PANNA COTTA | 12

Macerated Blueberries, Pistachio Dust  
 Honey Whiskey Drizzle

### SELECTION OF GELATO | 9

Assorted Rotating Selection

### MAPLE BLONDIE | 12

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

# LATE NIGHT Menu

Available Friday & Saturday  
10pm-Midnight

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

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

## ISLAND CREEK OYSTERS | 24

6 East Coast Oysters With Tabasco & Lemon  
additional oysters +4



## 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

## FRIED PICKLES | 13

Hand-Battered Dill Pickle Spears & House Ranch

## FRIED MUSHROOMS | 13

Hand-Battered Balsamic Marinated Portobello Mushrooms & House Ranch

## 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

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# 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



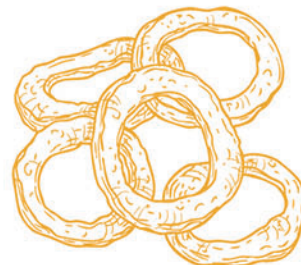
## ROYALE FILET-O-FISH | 21

Double Decker, Panko Fried  
Vanlandschoot & Sons Trout  
Or Whitefish, 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  
Nueske's Bacon, Drunken BBQ  
Goat Horn Peppers Pinconning  
Cheese, Onion Straws, Garlic  
Aioli



\*infused liquor cannot be upgraded

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

## THE CLASSICS

- N/A ask** **MOJITO** 12  
Lime & Mint Infused Rum, Simple Syrup, Soda Water, Lime Caviar
- N/A ask** **GIN FIZZ** 12  
Gin, Lime Juice, Simple Syrup, Egg White, Ginger Ale
- FRENCH 75** 12  
Gin, Lime Juice, Simple Syrup, Prosecco
- N/A ask** **SLABZ MULE** 12  
Vodka, Ginger Beer, Lime Juice  
Add Flavor \$1 | Strawberry, Raspberry, Cherry, Peach, Mango
- 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
- SMOKE 'N ROSES OLD FASHIONED** 14  
Bourbon, Bitters, Muddled Orange and Cherry, Smoked

## 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
- N/A ask** **BLUEBERRY PINEAPPLE MARGARITA** 13  
Tequila, Triple Sec, Blueberry Simple Syrup, Pineapple Juice, Lime Juice
- N/A ask** **PEACH RING MARGARITA** 13  
Tequila, Triple Sec, Lime Juice, Peach Puree, Grenadine, Sugar Rim
- BILLIONAIRE MARGARITA** 57  
Komos Añejo Reserva, Grand Marnier Cuvée 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
- SLABZ AMARETTO SOUR** 13  
Amaretto, Lemon Juice, Sugar Cube, Egg White

## SPRITZ

- CUCUMBER BASIL SMASH** 14  
Cucumber Infused Vodka, Muddled Basil Leaves, Lime, Simple Syrup
- CRANBERRY ORANGE SPRITZ** 14  
House Infused Cranberry Orange Gin, Prosecco, Soda Water
- LEMON SPRITZ** 14  
Lemon Infused Vodka, Lemon Juice, Prosecco, Soda Water
- APEROL SPRITZ** 13  
Aperol, Prosecco, Soda Water

# Slabz

## Notorious B.L.G'S

20oz to freedom in these Big Local Goblets

- LONG ISLAND** 13  
Vodka, Rum, Gin, Tequila, Triple Sec, Simple, Lime Juice, Lemon Juice
- BLUE HAWAIIAN LONG ISLAND** 13  
Vodka, Rum, Gin, Tequila, Blue Curaçao, Pineapple Juice, Simple Syrup, Lemon Juice, Lime Juice
- 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
- S'MORES MARTINI** 15  
Vodka, Chocolate Liqueur, Honey, Toasted Cold Foam, Graham Cracker, Crumb Rim
- 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 | Stolichnitski | Tito's | Wheatley | Boyd and Blair
- 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 | Sheepdog Peanut Butter | 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 | Early Times | Bulleit
- RUM**  
Bacardi | Bumbu Rum | Malibu | Kirk & Sweeny Reserva | Myer's Dark | Captain Morgan | Trader Vic's 151
- SCOTCH**  
Aberlour 18yr | Chivas Regal | Dalmore 12yr | Dewars | Glenlivet 12 yr | Johnny Walker Black | Johnny Walker Blue | Tullibardine 12 yr

## 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

**PIGEON HILL SALTED CARAMEL**

**PORTER**  
Muskegon, MI

**DRAGON'S MILK OATMEAL COOKIE**

Barrel Aged Stout  
Holland, MI

**SHINER BOCK**

Shiner, TX

## 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**

**SMOOJ SPIKED SMOOTHIE**

**GUINNESS 0.0 N/A**

**ATHLETIC RUN WILD N/A**

**ATHLETIC GOLDEN DAWN N/A**

## 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 CARMÈNÈRE · 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 · PENEDÈS, 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



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**REWARDS PROGRAM**

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*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

