

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 OYSTERS

on Tuesdays & Thursdays

Gf ISLAND CREEK OYSTERS | 24

6 East Coast Oysters With
Tabasco & Lemon
Additional Oysters +3



OYSTER CASINO | 27

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

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 18 | QTY 12
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

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 | 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



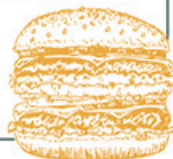
BURGERS

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

SAVCHUK 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



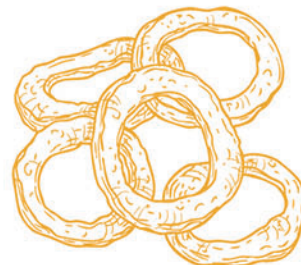
ROYALE FILET-O-FISH | 21

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 SHACKINTOSH

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 · 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, zesty 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

