

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, 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

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 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, Kasser, 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

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



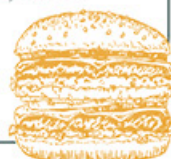
BURGERS

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

SAATCHUK 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 Menu NIGHT



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

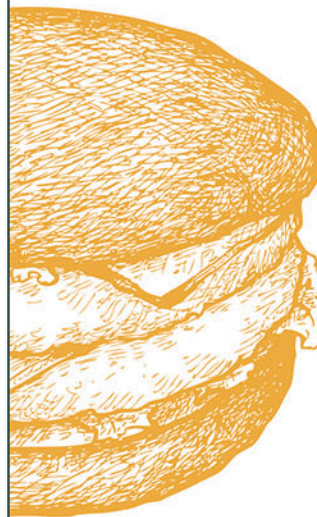
Chicken Breast Beer Battered In Ore Dock Amber Ale, Slaw Tomato, Drunken BBQ, Or Scorchin' Orchard Habanero Swiss Cheese, Toasted Brioche Bun

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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

Lime & Mint Infused Rum, Simple Syrup, Soda Water, Lime Caviar

N/A
ask

GIN FIZZ

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

FRENCH 75

Gin, Lime Juice, Simple Syrup
Prosecco

N/A
ask

SLABZ MULE

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

N/A
ask

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

SMOKE 'N ROSES OLD FASHIONED

Bourbon, Bitters, Muddled Orange
and Cherry, Smoked

MARGARITAS

N/A
ask

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

N/A
ask

BLUEBERRY PINEAPPLE MARGARITA

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

N/A
ask

PEACH RING MARGARITA

Tequila, Triple Sec, Lime Juice, Peach
Puree, Grenadine, Sugar Rim

BILLIONAIRE MARGARITA

Komos Añejo Reserva, Grand Marnier
Cuvée du Centenaire, Fresh Squeezed
Lime Juice, Agave Nectar, Black Salt
Rim

SOURS

N/A
ask

SLABZ SIGNATURE SOUR

Whiskey, Lemon Juice, Sugar Cube
Egg White

SLABZ CHERRY SOUR

House Infused Cherry Whiskey
Lemon Juice, Sugar Cube, Egg White

SLABZ AMARETTO SOUR

Amaretto, Lemon Juice, Sugar Cube
Egg White

SPRITZ

CUCUMBER BASIL SMASH

Cucumber Infused Vodka, Muddled
Basil Leaves, Lime, Simple Syrup

CRANBERRY ORANGE SPRITZ

House Infused Cranberry Orange
Gin, Prosecco, Soda Water

LEMON SPRITZ

Lemon Infused Vodka, Lemon Juice
Prosecco, Soda Water

APEROL SPRITZ

Aperol, Prosecco, Soda Water

SlabZ

Notorious B.L.G'S

20oz to freedom in these Big Local Goblets

LONG ISLAND

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

BLUE HAWAIIAN LONG ISLAND

Vodka, Rum, Gin, Tequila, Blue
Curaçao, Pineapple Juice, Simple Syrup
Lemon Juice, Lime Juice

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

S'MORES MARTINI

Vodka, Chocolate Liqueur, Honey
Toasted Cold Foam, Graham Cracker
Crumb Rim

CHUNKY MONKEY

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

N/A
ask

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 | 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
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

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	11 • 40
wild berries preserve, smoke, coffee	
🍷 BOVIN VRANEC SWEET RED • TIKVEŠ, MACEDONIA	12 • 44
sweet cherry, raspberry jam, fig <i>staff pick</i>	
🍷 DINGAČ PELJEŠAC, PLAVAC MALI • DALMATIA, CROATIA	11 • 40
balanced, ripe plum, black cherry <i>staff pick</i>	
🍷 EDNA VALLEY MERLOT • CENTRAL COAST, CA	9 • 32
velvety, black currant, dark chocolate	
🍷 LA CASTILLONNE BORDEAUX • BORDEAUX, FRANCE	8 • 27
bold, dark fruit, spice <i>staff pick</i>	
🍷 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 <i>staff pick</i>	
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 • TOURAINE LOIRE, FRANCE	43
polished, ripe strawberry, hint of spice	
LES TERRES VIERGES CÔTES DU RHÔNE • RHONE 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 CARMÈNÈRE • 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 <i>staff pick</i>	
🍷 KERMIT LYNCH MOSCATO D'ASTI • PIEDMONT, ITALY	12 • 44
lively, juicy peach, orange blossom <i>staff pick</i>	
🍷 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 <i>staff pick</i>	
GOSSET GRANDE RÉSERVE BRUT • CHAMPAGNE, FRANCE	375ml 120 • 750ml 196
elegance, lemon pith, brioche // <i>sustainable</i>	
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 BLANC DE BLANCS • SONOMA, CA	375ml 68 • 750ml 120
polished, golden apple, lemon zest, hint of amaretto // <i>organic, sustainable</i>	
WYCLIFF BRUT • MODESTO, CALIFORNIA	28
pear, apple, and subtle citrus	



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	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 // <i>sustainable</i>	
🍷 DR FRANK KONSTANTIN SEMI DRY RIESLING • FINGER LAKES, NY	13 • 48
green apple, apricot, lemon zest // <i>organic</i>	
🍷 FREIXENET PINOT GRIGIO • GARDA, ITALY	11 • 40
balanced, green apple, pear	
🍷 GEORGES DUBOEUF CHARDONNAY • PAYS D'OC, FRANCE	11 • 40
white peach, pear, toasted hazelnut	
🍷 MATIC PINOT GRIS • STAJERSKA, SLOVENIA	13 • 48
lush, white cherry, citrus // <i>organic, biodynamic staff pick</i>	
🍷 TOI TOI SAUVIGNON BLANC • MARLBOROUGH, NEW ZEALAND	13 • 48
tangy, tropical fruit, lime zest // <i>sustainable, staff pick</i>	
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 // <i>sustainable</i>	
DUE TORRI PINOT GRIGIO • VENICE, ITALY	42
green apple, juicy pear, citrus	
KUNDE CHARDONNAY • SONOMA, CA	64
buttercream, lemon meringue, white pepper	
KUTJEVO GRAŠEVINA • 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 // <i>organic</i>	
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	

