

GREAT BEGINNINGS

Half Off OYSTERS

on Tuesdays & Thursdays

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 (4) | 20

Pecorino, Pickled Fresnos, Salsa Verde

BURRATA | 14

Burrata, Red Onion, Roasted Red
Peppers, Confit Cherry Tomatoes
Fresh Basil, Focaccia, "Birchy Glaze"
EVOO

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

BACONATOR FRIES | 14

Half Pound Shoestring Fries
House-Made Cheese Sauce, Nueske's
Bacon Bits, Sour Cream, Chive

KASSERI CHEESE CURDS | 12

Hand Beer-Battered Kasser, Honey
Drizzle, Fuji Apple, Ranch

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)

MEZZE BOARD | 33

Hummus, Tzatziki, Toun, Tomato
Cucumber Salad, Pickled Fresnos
Pickled Red Onion, Marinated Olives
Persian Pickles, Case Country Farm
Cudighi, Ninety-Second Flat Bread

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
Lobster 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)

ADDITIONS

GOZ LOBSTER TAIL | MP

GRILLED CHIMICHURRI SHRIMP | 12

SLABZ SPECIALTIES

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

BEEF FILET RAMEN | 30

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

LAMB YAKISOBA | 35

Brothless, Stir-Fried Ramen
Soy-Based Sauce, Local Blended
Mushrooms, Menma, Carrots
Ginger, Pickled Fresnos
Scallions



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, Pickled
Fresnos
Cudighi Sausage + 7

STEAKS

Served with Choice Of 1 Side

FILET MIGNON | 52

8oz, Hand-Cut, 30-Day Aged
Black Angus

WAGYU SIRLOIN | 40

8oz, 30-Day Aged, Center-Cut

NEW YORK STRIP | 45

12oz, Hand-Cut, 30-Day Aged

COMPLEMENTS | 4

BOURBON ZIP SAUCE

COWBOY BUTTER

CHIMICHURRI

CARAMELIZED ONIONS

NUESKE'S BACON RELISH

SAUTÉED MUSHROOMS

DRAWN BUTTER

SHAREABLE SIDES | 10

BRUSSELS SPROUTS

Bacon Relish Or Sweet Chili Glazed

MAC & CHEESE

Brown Butter Crumbs, Pecorino Snow
Nueske's Bacon +4 Butter Poached Lobster +8

FRANGELICO CARROTS

Brown Butter, Frangelico, Parsley

PECORINO TRUFFLE FRIES

Roasted Garlic Aioli

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 | 23
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

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 11am-4pm
Dine-In Only



BURGER SPECIAL | 17
Burger With Choice Of Cheese
Fries & One Slabz Original Beer
Draft Or Soda
LTO | 1.50 free refills on soda

Bottomless SOUP, SALAD & FOCACCIA | 17

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



SUNBELT ROYALE | 20

2 Farmers Market Smash Patties From
Case Country Farm, Pimento Cheese
Caramelized Onions, Roasted Garlic
Aioli, Brioche Bun

CHEF NEWHOUSE BURGER | 22

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 | 24

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 | 22

2 Farmers Market Smash Patties From
Case Country Farm, Nueske's
Bacon, Drunken BBQ, Pickled
Fresnos, Pinconning Cheese, Onion
Straws, Garlic Aioli



A BETTER SANDWICH

Served with chips. Upgrade to fries +2

PROVO-LOCO SANDWICH | 21

Beer-Battered Fried Provolone Cheese
Chimichurri, Stracciatella, Roasted Red
Peppers, Pickled Red Onions, Chipotle
Mayo, 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
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 & CHEESE | 9



SWEET ENDINGS

MAPLE CRÈME BRÛLÉE | 12
Rock River Maple Syrup-Infused
Vanilla Whip Cream, Maple Sugar
Sprinkle

SELECTION OF GELATO | 9
Assorted Rotating Selection

SCOOKIE'S & MILK | 10
Warm House-Made Chocolate Chip
Scookies, Chilled Glass Of Milk

LATE Menu NIGHT

Available Friday & Saturday
9pm-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

KASSERI CHEESE CURDS | 12

Hand Beer-Battered Kasseri, Honey Drizzle, Fuji Apple, Ranch

LUXE LOBSTER ROLL | 22

Shrimp & Lobster Salad, Truffle Oil
Old Bayoli, Split Top Brioche
& Lemon



DRUNKEN BBO 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

****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 credit cards.

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



SUNBELT ROYALE | 20

2 Farmers Market Smash Patties
From Case Country Farm
Pimento Cheese, Caramelized
Onions, Roasted Garlic Aioli
Brioche Bun



ROYALE 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

BACONATOR FRIES | 14

Half Pound Shoestring Fries
House-Made Cheese Sauce
Nueske's Bacon Bits, Sour Cream
Chives



DRUNKEN BACONATOR | 22

2 Farmers Market Smash Patties
From Case Country Farm
Nueske's Bacon, Drunken BBQ
Pickled Fresnos, Pinconning Cheese
Onion Straws, Garlic Aioli



THE CLASSICS

- SLABZ MULE** 12
Vodka, Ginger Beer, Lime Juice
Add Flavor S1 | 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 S1 | Strawberry, Raspberry, Cherry
Peach, Mango *Make it Diabolical With
Trader Vic's 151 Rum
- OLD FASHIONED** 13
Bourbon, Bitters, Muddled Orange
and Cherry
- HOJITO** 12
Rum, Lime Juice, Simple Syrup, Mint

MARGARITAS

- SLABZ MARGARITA** 12
Tequila, Triple Sec, Simple Syrup
Lime Juice
Add Flavor S1 | 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 | Stoli
Elit | Tito's | Wheatley
- GIN**
Beefeater London Dry | Bombay Sapphire |
Roku | Eastern Kille Barrel Finish | Gypsy
Petoskey Stone | Ha Penny Rhubarb |
Hendricks | 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 & Sweeney Reserva | Myer's Dark | Captain
Morgan | Trader Vic's 151

CRAFT

BY GEORGE BREWING CO.

Walking With Giants
Elephant Disco
Manising, 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 Heated
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

TANDEN CIDER SHACKINTOSH

TANDEN 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

RED WINE

ANTIGAL UNO MALBEC - MENDOZA, ARGENTINA	11	40
wild berries preserve, smoke, coffee		
BOVIN VRANEC SWEET RED - TIKVES, 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 - TOURNAI 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 CARMÉNÈRE - 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		
TIKVES VRANEC - TIKVES, 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 around 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 RESERVE BRUT - CHAMPAGNE, FRANCE	375ml 120 • 750ml 196	
elegance, lemon pich, 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. Served With Salt Rim & Lime	

WHITE WINE

BIG LITTLE MIXTAPE WHITE BLEND - LEELANAU PENINSULA, MI	14	52
crispy, pink grapefruit, refreshing		
BOVIN ANA MARIJA ROSÉ - TIKVES, 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, roasted 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 - SHARTLAND, SOUTH AFRICA	49	
peaches, lemon zest, green melon		
MOILLARD CHABLIS - BURGUNDY, FRANCE	86	
lemon, green apple, white fruit		
NEBOA ALBARINO - 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		

