

# WINE LIST

## WHITE

	gls	btl
<b>MOSCATO</b>   Salt of the Earth   Madera, California grassy fruity aromas of dried kumquat and straw	7	25
<b>RIESLING</b>   Fenn Valley   Fennville, Michigan semi dry, aromas of apple and peach blossoms	7	
<b>PINOT GRIGIO</b>   Noble Vines   Monterey County juicy nectarine, lemon curd, hint of mineral	7	25
<b>SAUVIGNON BLANC</b>   Starborough Marlborough, New Zealand flavors of passion fruit, kiwi, guava, and citrus	9	
<b>CHARDONNAY</b>   Santa Rita 120 Central Valley, Chile peach and melon with hints of vanilla and oak	6	22
<b>CHARDONNAY</b>   Hahn   Monterey County peach, pineapple, and lemon, subtle apple & oak	9	
<b>CHARDONNAY</b>   Black Stallion Napa Valley, California citrus, chamomile, orange blossom, and brown butter	11	39
<b>ROSE</b>   Noble Vines   Central Coast, California grapefruit, strawberry, and cherry, with a creamy finish	8	28

## RED

<b>MERLOT</b>   Santa Rita 120   Central Valley, Chile currant, black cherry, plum, oak, and smoke	6	22
<b>MALBEC</b>   Altos   Mendoza, Argentina fresh plums, cherries, and white pepper	7	
<b>PINOT NOIR</b>   Hahn   Monterey, California tangy cherry, hints of oak and spice	9	
<b>CABERNET</b>   Santa Rita 120   Central Valley, Chile berries, clove, vanilla	6	22
<b>CABERNET</b>   Louis Martini Centric Napa Valley, California ripe plum, black currant, dark fruit	8	
<b>CABERNET</b>   Black Stallion   Napa Valley, California bold, velvety cassis, plum, blackberry, and dried apple	13	49

## BUBBLES

<b>PROSECCO</b>   Lunetta   187ml   Veneto, Italy	9	
<b>BRUT</b>   Castalino   187ml   Spain	8	
<b>BRUT</b>   Jaume Serra Cristalino   750ml Veneto, Italy		25

# CRAFT COCKTAILS

**HONEY PEAR MARGARIT**  
resposado tequila, gran gala, honey-cinnamon cimply syrup and pear juice 9.50

**THE FRENCHMEN**  
iron fish woodland gin, elderflower liquor, fresh grapefruit juice, tonic 8.5

**APPLE-CINNAMON MULE**  
tito's vodka, house apple-cinnamon simple syrup, ginger beer 8

**MAPLE BACON SMASH**  
buffalo trace bourbon, maple syrpu, lemon juice 8.50

**HOUSE MANHATTAN**  
buffalo trace bourbon, cocchi sweet vermouth, cider vermouth, house bitters, orange twist 9

**HOUSE OLD FASHIONED**  
eagle rare whiskey, house bitters, sugar cube, luxardo cherry, orange slice 9

**THE OLD TIMER**  
buffalo trace bourbon, simple syrup lemon twist, served over a large ice cube 7.5

**NEW YORK SOUR**  
rittenhouse rye, house sour mix, malbec, large idce cube 10

# DESSERTS

**FLOURLESS SWEET + SALTY CHOCOLATE TORTE**  
flourless chocolate torte with rich chocolate ganache infused with fresh vanilla bean and sprinkled with maldon sea salt 6.95 GF

**DARK CHOCOLATE TURTLE CHEESECAKE**  
mascarpone cheese, cream cheese infused with vanilla, dark chocolate, crisp graham cracker crust 5.95

**SALTED CARAMEL BREAD PUDDING**  
sweet + salty = happy 5.95

# DOMESTICS

<b>B. NEKTAR</b>   ZOMBIE KILLER   HARD CIDER	16
<b>BELL'S</b>   AMBER ALE   AMBER	4
<b>BELL'S</b>   TWO HEARTED   AMERICAN IPA	5
<b>BLAKE'S</b>   EL CHAVO   MANGO HABANERO CIDER	5
<b>BREW DOG</b>   ELVIS JUICE   GRAPEFRUIT IPA	5
<b>BREWERY VIVANT</b>   FARMHAND   FARMHOUSE ALE	6.5
<b>CIGAR CITY</b>   JAI ALAI   AMERICAN IPA	5
<b>DOGFISH</b>   90 MINUTE   IMPERIAL IPA	5
<b>FOUNDERS</b>   BREAKFAST STOUT   AMERICAN STOUT	5
<b>FOUNDERS</b>   RUBAEUS   FRUIT ALE	4.5
<b>FOUNDERS</b>   SOLID GOLD   AMERICAN LAGER	3.5
<b>GREAT LAKES</b>   EDMOND FITZGERALD   AMERICAN PORTER	4
<b>JOLLY PUMPKIN</b>   CALABLAZA BLANCA   SOUR	11
<b>LEFT HAND</b>   NITRO MILK STOUT   SWEET STOUT	5
<b>NEW BELGIUM</b>   FAT TIRE   AMBER ALE	5
<b>NEW CASTLE</b>   BROWN ALE   ENGLAND	5.5
<b>NEW HOLLAND</b>   DRAGON'S MILK   B.B.A. STOUT	9
<b>OLD NATION</b>   M-43   NEW ENGLAND IPA	7.5
<b>SAUGATUCK</b>   OVAL BEACH BLONDE   BLONDE ALE	4.5
<b>SHORT'S</b>   BELLAIRE BROWN   AMERICAN BROWN	4
<b>SHORT'S</b>   SOFT PARADE   FRUIT ALE	5
<b>VANDERMILL</b>   BLUE GOLD   BLUEBERRY CIDER	6.5

# IMPORTS

<b>ABBAYE DE LEFFE</b>   LEFFE BLONDE   BELGIUM	4.5
<b>AMSTEL LIGHT</b>   LAGER   NETHERLANDS	4
<b>CORONA</b>   EXTRA   MEXICO	4
<b>DELIRIUM</b>   TREMENS   BELGIUM	11
<b>DUVEL</b>   GOLDEN ALE   BELGIUM	9
<b>ERDINGER</b>   WEISSBIER   GERMANY	5
<b>GROLSCH</b>   LAGER   NETHERLANDS	5
<b>KALIBER</b>   NON-ALCOHOLIC   IRELAND	4
<b>LABATT BLUE</b>   LAGER   CANADA	3.5
<b>LINDEMAN'S</b>   FRAMBOISE   BELGIUM	12
<b>PILSNER URQUELL</b>   PILSNER   CZECH REPUBLIC	4.5
<b>STRONGBOW</b>   GOLDEN APPLE   ENGLAND	5

# MACROS

<b>BUDWEISER</b>	3.5
<b>BUD LIGHT</b>	3.5
<b>COORS LIGHT</b>	3.5
<b>MILLER LITE</b>	3.5
<b>MICHELOB ULTRA</b>	3.5

# HARD SODAS

<b>BRAVAZZI</b>	
<b>CLEMENTINE</b>	4
<b>GRAPEFRUIT</b>	4
<b>TRULY</b>	
<b>LIME</b>	4
<b>WILD BERRY</b>	4

# EVERY DAY HAPPY HOURS

4pm-6pm \$2 off drafts, bites, and wings  
(except PBR - it's always happy)



## MONDAY

**Millennium Monday**  
30% off food for you and a guest  
(may not be used on holidays)

## TUESDAY

**Twin Taco Tuesday**  
2 Mahi, pork, or jack fruit tacos  
with tortilla chips \$6.95 'til 5pm

## WEDNESDAY

**Whiskey Wednesday**  
30% off whisk(e)ys, bourbons, & scotches

## THURSDAY

**Weekend Wine'd Up**  
\$2 off wine by the glass

## FRIDAY

**Welcome to the Weekend!**

\$2 off bites and drafts 4pm-6pm  
**Low Country Shrimp Boil**  
\$16.99 (1/2 LB.) OR \$24.99 (FULL LB.)

with sausage, corn & potato - after 4pm

## SATURDAY

**Two Hearted Drafts**

\$2.50 Bell's Two Hearted drafts 'til 4pm

**Prime Rib Night**

\$18.99 (12 oz. cut) OR \$24.99 (16 oz. cut) with green beans and mashed potato -after 4pm

## SUNDAY

**Ultimate Bloody Marys & Brunch**  
11:00am 'til 3 pm

WEEKLY SPECIALS