

BOATHOUSE
RESTAURANT

WINE BY THE GLASS

- BUBBLES -

- Zonin Prosecco** :: Italy 187ml - \$10
- Chandon Brut Rose** :: Califorina 187 ml - \$14
- Moet & Chandon Brut Imperial** :: France 187 ml - \$25

- WHITE WINES -

- Late Harvest Riesling** :: Bowers Harbor Vineyard O.m.p 2023 - \$11g / \$45
- Pinot Grigio** :: Bowers Harbor Vineyards O.m.p 2024 - \$10g / \$42
- Chenin Blanc** :: Dry Creek Vineyard Sonoma County 2023 - \$12g / \$49
- Sancerre** :: Chateau de Sancerre France 2023 - \$19g / \$85
- Chardonnay** :: Mer Soleil Reserve Monterey County 2022 - \$12g / \$49
- Chardonnay** :: Bezel by The Cakebread Family San Luis Obispo Coast 2023 - \$18g / \$75
- Rose** :: Brys Estate Vineyard Reserve Rose Cabernet Franc/ Merlot O.m.p 2022 - \$12g / \$49

- RED WINES -

- Pinot Noir** :: Browne Family Vineyards Willamette Valley 2023 - \$14g / \$58
- Gamay Noir** :: Black Star Farms Michigan 2023- \$10g / \$42
- Malbec** :: Mendel Mendoza Argentina 2022 - \$13g / \$55
- Merlot** :: Plumpjack Winery Napa Valley 2022 - \$20 / \$95
- Cabernet Sauvignon** :: Chateau Ste Michelle Cold Creek Vineyard Washington 2020 - \$14g / \$58
- Cabernet Sauvignon** :: Caymus Napa Valley 2023 1 Liter - \$25g / \$125
- Bordeaux** :: Chateau du Parc Saint- Emillion Grand Cru 2016 - \$25g/ \$125

- full wine list available -

BEER

- DRAFT -

Bells Two Hearted :: Shorts Locals Light :: Seasonal Draft

- BOTTLES -

- : Old Nation M-43 IPA :
- : Shorts Huma-Lupa IPA :
- : Yuengling :
- : Right Brain Ceo Stout :
- : Model Especial :
- : Bud Light :
- : Heineken :
- : Heineken Zero :
- : Athletic Brewing Hazy IPA NA :
- : Stella Artois :
- : Michelob Ultra :
- : Miller Lite :
- : Coors Light :

*Cooked to order. Consumption of certain under cooked proteins may increase your risk of food borne illness.

www.boathouseonwestbay.com | 14039 Peninsula Drive | Traverse City MI. 49686

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COCKTAILS

Handcrafted Drinks By: Mallory Kosch & Frank Dituri

"I Certainly Don't Drink All The Time, I Have To Sleep You Know" - W.C. Fields

- Power Island Punch** :: Pilar Blonde Rum, Disaronno, Pineapple, Guava, Lime, Pilar Dark Rum Float, Shaved Nutmeg - \$16
- Ginger Manhattan** :: George Dickel Rye, Lemon, Ginger Liqueur, Bitters, Cherry, Up - \$16
- The Boathouse Blonde** :: Housemade Infused Grapefruit Vodka, Lillet, St. Germaine, Lemon, Cranberry - \$15
- Spice Up Your Life** :: 21 Seeds Cucumber Jalapeno Tequila, Cointreau, Lemon, Lime, Basil Syrup, Salt Rim - \$16
- Mezcal Old Fashioned** :: Mezcal, El Mayor Reposado, Agave Nectar, Bitters, Orange, Cherry - \$16
- Paper Boat** :: Woodford Reserve Bourbon, Amaro Nonino, Aperol, Lemon, Big Cube - \$18
- Old Mission Mule** :: Michigan Made Vodka, Fresh Lime, Cherry Syrup, Ginger Beer - \$12
- M-75 Spritz** :: Magellan Gin, Rosemary Simple, Lemon, Prosecco, Soda, Lemon Twist - \$16
- TC Smoke** :: TC Whiskey Barrel Proof, Spiced Honey Brandy, Lemon, Cherry Bitters, Big Cube, Cherry Wood Smoke - \$24

- ZERO PROOF -

- Yuzu No Boozy** :: Tropical Green Tea Blend, Yuzu Juice, Lime, Agave - \$12
- Sexy Liar** :: Lyres Italian Spritz, Mawby Safe Sex, Soda, Orange Peel - \$13
- Espresso No-tini** :: Espresso, Chai tea, Cream, Vanilla Simple Syrup, Cinnamon Rim, Up - \$12

BAR MENU

- APPETIZERS -

- Venezuelan Empanada** :: adobo cabra, salsa verde, pineapple slaw - \$10 gf
- Smoked Salmon Pate** :: Capers, pickled red onions, gougeres, herb oil - \$9
- Wagyu Meatballs** :: heirloom tomato sauce, parmesan, arugula, pickled fennel - \$16

- SALADS -

- Boathouse Cobb** :: Egg, bacon, tomato, avocado, romaine, ranch - \$14 gf
- Greek** :: Organic field greens, bulgarian feta, pickled vegetables, grape tomato, oregano red wine vinaigrette, crimson lentils - \$12 gf

- ENTRÉES -

- Fish N Chips** :: seasonal fresh fish, french fries, remoulade, lemon - \$22
- Boathouse Burger** :: house ground wagyu blend, english cheddar, lettuce, tomato, onion, pickle, french fries - \$22
- Steak Frites** :: marinated bistro steak, french fries, asparagus, blue cheese butter - \$34
- Boathouse Carbonara** :: tagliolini, 24mo aged parmesan, king trumpet, pancetta, black pepper, miner's lettuce \$26

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