

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 2023 - \$10g / \$42
- Sauvignon Blanc** :: Ferrari-Carano Fume Blanc Sonoma County 2023 - \$10g / \$42
- Sancerre** :: Chateau de Sancerre France 2022 - \$18g / \$75
- Chardonnay** :: Daou Vineyards Paso Robles 2021 - \$12g / \$49
- Chardonnay** :: Jordan Vineyards Russian River Valley 2022 - \$18g / \$75
- Rose** :: Villa Wolf Pfalz Germany 2023 - \$10g / \$42

- RED WINES -

- Pinot Noir** :: Browne Family Vineyards Willamette Valley 2022 - \$14g / \$58
- Amarone** :: Luigi Righetti Marano Di Valpolicella Italy 2020 - \$20g / \$95
- Gamay Noir** :: Black Star Farms Michigan 2022 - \$10g / \$42
- Cabernet Sauvignon** :: Broadside Paso Robles 2022 - \$10g / \$42
- Cabernet Sauvignon** :: Duckhorn "Canvasback" Red Mountain Washington 2021 - \$14g / \$58
- Cabernet Sauvignon** :: Caymus Napa Valley 2022 1 Liter - \$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 :
- : Right Brain Hawk Owl :
- : 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

- Noisette** :: Pilar Rum, Disaronno, Lime, Coconut, Candied Hazelnuts - \$15
- Ginger Manhattan** :: George Dickel Rye, Fresh Lemon, Ginger Liqueur, Bitters, Lemon Twist, Up - \$15
- Vanilla Lemon Drop** :: Housemade Limoncello, Vanilla Vodka, Vanilla Simple Syrup, Lemon Juice, Sugar Rim - \$14
- Margarita Manzana** :: Apple Infused Tequila, Cider Reduction, Lime, Agave, Cinnamon Rim - \$14
- Mezcal Old Fashioned** :: Mezcal, Herradura Reposado, Agave Nectar, Bitters, Orange, Cherry - \$16
- Paper Boat** :: Woodford Reserve Bourbon, Amaro Nonino, Aperol, Lemon, Big Cube - \$16
- Old Mission Mule** :: Michigan Made Vodka, Fresh Lime, Cherry Syrup, Ginger Beer - \$12
- Corpse Reviver #37** :: Chamomile Infuse Gin, Grand Marnier, Genepy, Lillet, Lemon, Big Cube - \$14
- Siren** :: Liberator Gin, House Made Quince Puree, Chateau d'Orgniac, Lemon, Egg White - \$16
- Flying Dutchman** :: YellowStone Bourbon, Orange, Cherry, Bitters, Agave, Hickory Smoked, Bourbon Soaked Cherry, B Cube - \$24

- ZERO PROOF -

- Yuzu No Booze** :: Tropical Green Tea Blend, Yuzu Juice, Lime, Agave - \$11
- Cherry Blossom** :: Black Star Farms Cherry Verjus, Grapefruit, Soda, Orange Twist - \$10
- Espresso No-tini** :: Espresso, Chai tea, Cream, Vanilla Simple Syrup - \$11

BAR MENU

- APPETIZERS -

- Venezuelan Empanada** :: Braised adobo pork, salsa verde, pineapple slaw - \$10 gf
- Wagyu Meatballs** :: Heirloom tomato, arugula, pickled fennel - \$12
- Smoked Salmon Pate** :: Capers, pickled red onions, house made crackers - \$9

- SALADS -

- Duck Ham Caesar** :: Garlic-basil crouton, ceasar dressing, parmesan, romaine - \$10 gfo
- Boathouse Cobb** :: Egg, bacon, tomato, avocado, romaine, ranch - \$12 gf
- Greek** :: Organic field greens, bulgarian feta, pickled vegetables, grape tomato, oregano red wine vinaigrette, crimson lentils - \$9 gf

- ENTRÉES -

- Fish N Chips** :: seasonal fresh fish, french fries, remoulade, lemon - \$19
- Boathouse Burger** :: house ground wagyu blend, english cheddar, lettuce, tomato, onion, pickle, french fries - \$22
- Pork Schnitzel** :: green peppercorn gravy, grilled lemon, brussels sprouts, pommes puree - \$26
- Steak Frites** :: 6oz wagyu steak, bleu cheese butter, french fries - \$32 gf

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