

# Wine by the Glass

- **BUBBLES** -

**Zonin Prosecco** :: Italy 187ml - \$10

**Chandon Brut Rose** :: California 187ml - \$14

**Moet & Chandon Brut Imperial** :: France 187ml - \$25

- **WHITE WINES** -

**Late Harvest Riesling** :: Bowers Harbor Vineyard O.m.p 2022 - \$11g/\$45

**Pinot Grigio** :: Bowers Harbor Vineyards O.m.p 2022 - \$10g/\$42

**Sauvignon Blanc** :: Ferrari-Carano Fume Blanc Sonoma County 2020 - \$10g/\$42

**Sancerre** :: Chateau de Sancerre France 2022 - \$18g/\$75

**Kerner** :: Left Foot Charley O.m.p 2021 - \$12g/\$49

**Chardonnay** :: Mer Soleil Santa Lucia Highlands Monterey County 2021 - \$12g/\$49

**Chardonnay** :: Jordan Vineyards Russian River Valley 2021 - \$16g/\$65

**Rose** :: Villa Wolf Pfalz Germany 2022 - \$10g/\$42

- **RED WINES** -

**Pinot Noir** :: Soter "Planet Oregon" Willamette Valley 2021 - \$14g/\$58

**Malbec** :: Red Schooner Caymus Vineyards Rutherford 2021 - \$16g/\$65

**Gamay Noir** :: Black Star Farms Michigan 2021 - \$12g/\$49

**Cabernet Sauvignon** :: Broadside Paso Robles 2021 - \$10g/\$42

**Cabernet Sauvignon** :: Duckhorn "Canvasback" Red Mountain Washington 2020 - \$14g/\$58

**Cabernet Sauvignon** :: Caymus Napa Valley 2021 1 Liter - \$25g/\$125

- full wine list available -

# Beer

- **DRAFT** -

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

- **BOTTLES** -

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



# Cocktails

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

- Noisette** :: Papa's Pilar Aged Rum, Disaronno Amaretto, Lime, Coconut, Toasted Hazelnut Garnish - \$15
- Ginger Manhattan** :: George Dickel Rye, Fresh Lemon, Ginger Liqueur, Bitters, Lemon Twist, Up - \$14
- Vanilla Lemon Drop** :: Housemade Limoncello, Vanilla Vodka, Vanilla Simple Syrup, Lemon Juice, Sugar Rim - \$14
- Traverse City Sour** :: TC Whiskey Bourbon, Fresh Lemon, Agave Nectar, Egg White, Red Wine Float - \$14
- Mezcal Old Fashioned** :: Mezcal, Herradura Reposado, Agave Nectar, Bitters, Orange, Cherry - \$15
- Paper Boat** :: Woodford Reserve Bourbon, Amaro Nonino, Aperol, Lemon, Big Cube - \$15
- Old Mission Mule** :: Michigan Made Vodka, Fresh Lime, Cherry Syrup, Ginger Beer - \$12
- M-75** :: Magellan Gin, Lemon Juice, Rosemary Simple Syrup, Prosecco, Lemon Twist - \$14
- Siren** :: Valentine Liberator gin, House made quince puree, Chateau Orgniac, Lemon, Egg White - \$15
- 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 - \$9
- Placebo** :: Grapefruit, Pineapple, Lime, Cherry, Coconut - \$11



# Bar Menu

- Caesar Salad** :: Double L Farms chicken breast, romaine, parmesan, white anchovy crouton - \$18
- Fish N Chips** :: seasonal fresh fish, french fries, remoulade, lemon - \$19
- Chef's Kurabota Pork Chop** :: creamy polenta, anchovy-butter brussels sprouts, peach mustard- \$32 gf
- Wagyu Meatballs** :: wagyu tenderloin, pork, Shaver beef demi-glace, mushrooms, pomme puree, lemon-grilled broccolini- \$24
- Boathouse Burger** :: house ground wagyu blend, english cheddar, lettuce, tomato, onion, pickle, french fries - \$20

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

