

Wine by the Glass

- **BUBBLES** -

Zonin Prosecco :: Italy 187 ml - \$10

Chandon Brut Rose :: California 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

Sauvignon Blanc :: Brys Estate Vineyard O.m.p 2022 - \$12g/\$49

Chardonnay :: Starmont Vineyards Monterey County 2022 - \$12g/\$49

Chardonnay :: Jordan Vineyards Russian River Valley 2022 - \$16g/\$65

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 - \$12g/\$49

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 :

: Stella Artois :

: Michelob Ultra :

: Miller Lite :

: Coors Light :

: Model Especial :

: Bud Light :

: Heineken :

: 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** :: 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 Boozu** :: 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

- 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
- Beef Bourguignon** :: wagyu beef tenderloin, forest mushroom, pearl onions, bacon, pommes puree - \$26
- Steak Frites** :: 6oz wagyu steak, bleu cheese butter, french fries - \$32

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

