

## STARTERS

<b>Tomato Bruschetta</b> 	17
Garlic & Herb Spread, Roasted Garlic, Fresh Mozzarella, Basil, Balsamic Reduction	
<b>Hummus</b>  	15
Naan, Cucumber, Tomato, Feta, Kalamata Olives	
<b>Smoked Chicken Wings</b>	19   33
Celery & Blue Cheese, Buffalo or BBQ	
<b>Buffalo Chicken Dip</b> 	15
Bleu Cheese Crumbles, Scallions, Tortilla Chips	
<b>Nachos</b>  	19
add: chicken   9 Pork   10 Brisket   12 Pepperjack Cheese, Corn & Black Bean Salsa, Cilantro Lime Crème, Grilled Lime, & Fire Roasted Salsa	
<b>Chips &amp; Hatch Queso</b>	16
Tortilla Chips & Hatch Green Chile Queso	
<b>Smoked Whitefish Dip</b> 	21
Crackers, Capers, Dill, Pickled Red Onion	
<b>Jumbo Soft Pretzel</b>	16
Hatch Green Chile Queso & Honey Mustard	

## ENTRÉES

gluten-free noodles | 2

<b>Fettuccine</b> 	18
add: smoked chicken 9   steak 15   shrimp 15   salmon 17 Traditional Alfredo Sauce (Heavy Cream, Egg Yolk, Shaved Parmesan) Scallion	
<b>Pasta Walloon</b> 	18
add: smoked chicken 9   steak 15   shrimp 15   salmon 17 Cavatappi Pasta, Butter and White Wine Sauce, Marinated Tomato, Shallot, Garlic, Spinach, Parmesan Cheese	
<b>Ribs</b>	29
House Smoked Half Rack, Chipotle BBQ, Baked Beans, Coleslaw, Cornbread	
<b>Brisket</b> 	32
Green Beans, Mashed Redskin Potatoes, Apple Bourbon Glaze	
<b>Steak Frites</b> 	37
House Cut New York Strip, Steak Fries, Whiskey Peppercorn Sauce.	
<b>Blackened Salmon</b> 	37
Andouille Sausage, Bell Pepper, Rice, Scallions, Tomato	
<b>Whitefish Almondine</b> 	39
Green Beans, Roasted Potato, Almonds, Butter, Lemon Juice, Parsley	
<b>Shrimp &amp; Grits</b>	29
Blackened, Smoked Andouille Sausage, Piquillo Pepper Gravy, Cheesy McEwen Grits, Scallion	







## WOOD FIRED PIZZAS

gluten-free crust | 3

<b>BBQ Chicken</b>  	20
Smoked Chicken, Bacon, Red Onion, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara	
<b>Saltimbocca</b> 	20
Chicken, Prosciutto, Garlic Butter, Spinach, Mozzarella, Red Onion, Capers, Lemon Juice	
<b>Margherita</b>  	22
Roasted Tomato, Basil, Marinara, Fresh Mozzarella, Balsamic Reduction	
<b>Bee Sting</b> 	21
Soppressata, Mike's Hot Honey, Tomato Sauce, Fresh Mozzarella and Basil	

## SOUPS & SALADS

add: smoked chicken 9 | steak 15 | shrimp 15 | salmon 17

<b>Chopped</b>  	8   15
Romaine, Broccoli, Granny Smith Apple, Radish, Cucumber, Carrot, White Cheddar, Sherry Vinaigrette	
<b>Grilled Romaine</b>  	9   17
Tomato, Hard-Boiled Egg, Blue Cheese Crumbles, Bacon, Horseradish Vinaigrette	
<b>Summer Solstice</b>  	8   15
Spinach, Spiced Pecans, Strawberries, Feta, Red Onion, Sugarcane Vinaigrette	
<b>Elote Street Corn Soup</b>	Cup 5   Bowl 10
Cotija Cheese, Lime, Tajin	
<b>House Made Soup</b>	Cup 5   Bowl 10
Rotating Daily	

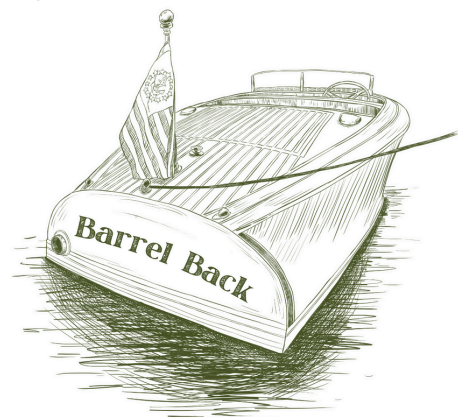
## FIRE GRILLED HANDHELDS

served with chips & pickles gluten-free bun/bread | 2  
upgrade: french fries 5 | sweet potato fries 6 | cajun steak fries 6

<b>Beer Battered Whitefish</b> 	19
Tomato, Coleslaw, Sweet Hottie Pickle, Lemon-Garlic Aioli, Brioche Bun	
<b>BBQ Pork Sliders</b> 	17
Coleslaw, Pretzel Buns (3)	
<b>Cuban</b> 	18
Ham, Smoked Pork, Cherry Pepper, Dill Pickle, Swiss, Pepper-Jack, , Honey Mustard, Brioche Bun	
<b>Olive Burger</b> 	16
Green Olive, Lemon Garlic-Aioli, Brioche Bun	
<b>Village Burger</b>  	19
Lettuce, Tomato, Caramelized Onion, Bacon, Gruyere	
<b>Brisket Melt</b> 	17
House Smoked Brisket, Swiss, Caramelized Onion, Horseradish Sauce, Rye	

## DESSERT



<b>Carrot Cake</b> 	11
<b>Brownie S'mores</b> 	10
<b>Blackberry Cobbler</b>	10
<b>Ice Cream</b> 	3   per scoop
Michigan Pothole, Vanilla	



\*Please notify your server of any allergies or dietary restrictions. This establishment uses shellfish. Ask your server about menu items that are cooked to order or served raw. Consuming raw undercooked meats, poultry seafood, shellfish, or eggs can increase your risk of a foodborne illness.

 can be prepared vegetarian  can be prepared gluten-free

## DRAFTS

<b>Petoskey Brewing   Petoskey</b>	
<u>Barrel Back IPA   ABV 3.3%</u>	7
<u>Horny Monk   ABV 6.9%</u>	7
<b>Starcut Ciders   Bellaire</b> 	
<u>Pulsar   ABV 6.4%</u>	8
<b>Keewanaw Brewing   Houghton</b>	
<u>Widow Maker   ABV 5.1%</u>	7
<u>Red Jacket   ABV 5.2%</u>	7
<b>Bière De Mac   Mackinaw City</b>	
<u>Blueberry Wheat   ABV 5.4%</u>	7
<b>Upper Hand Brewery   Escanaba</b>	
<u>UPA   ABV 5.5%</u>	7
<b>Brew Detroit   Detroit</b>	
<u>Honcho   ABV 4.2%</u>	7
<b>Short's Brewing   Bellaire</b>	
<u>Local's Light   ABV 6.2%</u>	7
<u>Bellaire Brown   ABV 7%</u>	7
<b>Bell's Brewery   Kalamazoo</b>	
<u>Two Hearted   ABV 7.0%</u>	7
<u>Oberon   ABV 5.8%</u>	7
<b>Blakes Hard Cider Co.   Armada</b> 	
<u>Triple Jam   ABV 7.0%</u>	8
<b>Cheboygan Brewing   Cheboygan</b>	
<u>Blood Orange Honey   ABV 6.2%</u>	7
<b>Founder's Brewing Co.   Grand Rapids</b>	
<u>Rubaeus Raspberry Ale   ABV 5.7%</u>	8
<b>Frankenmuth Brewery   Frankenmuth</b>	
<u>The Hef   ABV 5.2%</u>	7
<b>Sam Adams</b>	
<u>Octoberfest   ABV 5.3%</u>	7

## SEASONAL COCKTAILS

<b>Grapefruit Hibiscus Margarita</b>	14
21 Seeds Grapefruit & Hibiscus Tequila, Triple Sec Sour Mix, Lime Juice, cranberry, Sugar Rim	
<b>Lavender Martini</b>	15
Ketel One Citroen, Lavender Hill Farm Infused Simple Syrup, Lemon Juice	
<b>Hendrick's Strawberry Jive</b>	14
Hendrick's Gin, Muddled Strawberry, Mint & Basil, OJ, Simple Syrup, Lemon Juice	
<b>Bright &amp; Sunny Mule</b>	13
Malibu Rum, Ginger Beer, Lime Juice, Pineapple Juice	
<b>Barrel Back Lemonade</b>	11
Finlandia Grapefruit Vodka, Lemonade, Cranberry	
<b>Black Water Bloody</b>	13
Jalapeño & Peppercorn Infused Vodka, Celery, Pickle, Bleu Cheese Olive, Spiced Rim, Served with a Sidecar of PBR	

## ON TAP

Guinness [4.2%]   Dublin	6
Stella Artois [5%]   Leuven	6
Modelo [4.4%]   Mexico City	6
PBR [5%]	2
Bud Light [4%]	4
Labatt [5%]	4
Miller Lite [4.21%]	4

## BOTTLED BEERS

Red Bridge 	4.5
Budweiser	4
Coors Light	4
Corona	5
Heineken	5
Michelob Ultra	4
Labatt Light	4
Heineken 0 [N/A]	5
Athletic Brewing Hazy IPA [N/A]	5

## DESSERT WINE

<b>Graham's Six Grapes Port</b>	7
Full bodied seductively rich Earthy Aromas with a dark fruit finish	

## DESSERT DRINKS

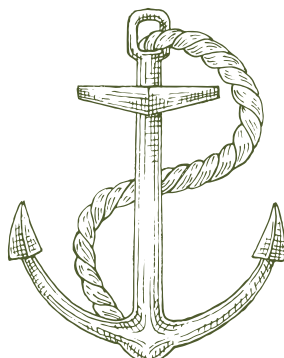
<b>Chocolate Martini</b>	12
Vanilla Vodka, Godiva Chocolate, Bailey's Irish Cream, Heavy Cream, Chocolate Drizzled Glass	
<b>Caramel Iced Coffee Martini</b>	12
Gypsy Vodka, Kahlua, Half-n-Half, Coffee, Caramel Sauce, Whipped Cream	

## SOFT DRINKS

Coke Products	3
Lemonade	3
Iced Tea	3
Root Beer	3
Pellegrino Mineral Water	3.5
Coffee, Decaf Available	2.75
Assorted Hot Tea	2.75

## JUICES

Cranberry, Apple, Grapefruit, Pineapple, OJ, V-8, [No Refills]	3.5
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 can be prepared vegetarian