

STARTERS

- Tomato Bruschetta**   14
Garlic, Shallot, Capers, Basil, Extra Virgin Olive Oil, Balsamic, Baguette Toast
- Bam Bam Shrimp** 15
Tempura Shrimp, Sambal Aioli, Scallion, Cilantro
- Smoked Chicken Wings**  half | 18 full | 28
Celery, Blue Cheese, Buffalo or BBQ boneless | 19
- Smoked Buffalo Chicken Dip**  15
Crumbled Blue Cheese, Scallion, Tortilla Chips
- Nachos**   19
add: smoked chicken | 9 pork | 10 brisket | 12
Tortilla Chips, Pepper-Jack Cheese, Black Bean & Corn Salsa, Salsa Rojo, Grilled Lime, Cilantro-Lime Crema
- Bavarian Soft Pretzel**  16
Hatch Green Chile Queso & Honey Mustard
- Smoked Pork Belly**   17
Lime-Jalapeño Slaw, Black Bean Puree, Chile Gastrique

SOUP & SALAD

add: grilled chicken | 7 steak | 15 shrimp | 15 salmon | 17

- Caesar**  15
Romaine, Parmesan, Garlic Herb Crouton, Caesar Dressing
- Antipasto**  18
Romaine, Arugula, Calabrese Salami, Marinated Olives, Artichoke, Roasted Red Pepper, Asiago, Shaved Parmesan, Pepperoncini, Sweet Drop Peppers, Red Wine Vinaigrette
- Winter Solstice**   13
Roasted Red Beet, Arugula, Shaved Fennel, Manchego, Mandarin Orange, Orange-Balsamic Vinaigrette
- Smoked Brisket Chili**  10
Ancho & Guajillo Chile, Crispy Tajin Tortilla Strip, Cilantro-Lime Crema
- Featured Soup** 9
Rotating Daily, Baguette

SANDWICHES

chips & pickle gluten-free bun/bread | 2
sub: french fries | 5 sweet potato fries | 6

- Beer Battered Whitefish**  19
Cole Slaw, Tomato, Sweet-Hot Pickle Chip, Aioli, Sandwich Roll
- Crispy Chicken Breast**  18
Lettuce, Tomato, Mab's Atomic Mustard Remoulade, Sandwich Roll
- Cuban**  18
Mojo Marinated Smoked Pork, Leoncini Ham, Swiss, Yellow Mustard, Dill Pickle Chip, Baguette
- Leelanau Raclette**   21
Salami, Cornichon, Whole Seed Mustard, Baguette
- Wood Grilled Piedmontese Burger**   19
Romaine Lettuce, Tomato, Red Onion, Dill Pickle Chip, Sandwich Roll
- Brisket Melt**  17
Swiss, Sautéed Onion, Horseradish Sauce, Grilled Rye

BRICK OVEN PIZZA

gluten-free crust | 3

- Margherita**   22
Tomato Sauce, Roasted Tomato, Fresh Mozzarella, Basil, Balsamic Glaze
- Pesto**   21
Fresh Mozzarella, Artichoke, Roasted Red Pepper, Fennel, Red Onion, Sweet Drop Peppers, Arugula
- Smoked BBQ Chicken**   20
BBQ Sauce, Mozzarella, Pepper-Jack, Red Onion, Bacon
- Pepperoni**   16
Tomato Sauce, Mozzarella, Cup n' Crisp Pepperoni
- Italian Sausage**   19
Tomato Sauce, Mozzarella, Mushrooms, Pepperoncini, Parmesan

PASTA


gluten-free noodles | 2
add: grilled chicken | 7 steak | 15 shrimp | 15 salmon | 17

- Roasted Tomato Cascatelli**   19
Shallot, Garlic, Wilted Spinach, White Wine, Butter. Marinated Tomato, Parmesan Cheese
- Mushroom Mafaldine**   24
Roasted Cremini, Oyster & Portobello Mushroom, Parmesan Cream, Fresh Herbs, Truffle Oil

ENTRÉES

- Pan-Seared Atlantic Salmon** 37
Fennel, Artichoke, Olive, Capers, Farro, Tomato Sauce "Puttanesca"
- Smoked St Louis Cut Ribs**  29
Coleslaw, French Fries, Cornbread, Lillie's Q Carolina Style BBQ Sauce
- Smoked Carved Brisket**  32
Broccoli, Garlic Herb Mashed Potatoes, Apple Bourbon Glaze
- 12oz Piedmontese NY Strip**  53
Baby Carrots, Garlic Herb Mashed Potatoes, Mushroom Demi



DESSERT

- Carrot Cake**  11
Crystalized Ginger, Candied Walnut, Caramel, Cream Cheese Icing
- Brownie S'mores**  10
Hot Fudge, Toasted Marshmallow, Graham Cracker Toffee, Vanilla Ice Cream
- Apple Bread Pudding** 10
Bailey's Crème Anglaise

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

Our in-house smoked meats are smoked with locally sourced cherrywood.

CRAFT ON TAP

Petoskey Brewing Petoskey	
<u>Barrel Back IPA ABV 3.3%</u>	7
<u>Horny Monk ABV 6.9%</u>	7
Starcut Ciders Bellaire 	
<u>Pulsar ABV 6.4%</u>	8
Keewanaw Brewing Houghton	
<u>Widow Maker ABV 5.1%</u>	7
<u>Red Jacket ABV 5.2%</u>	7
Bière De Mac Mackinaw City	
<u>Blueberry Wheat ABV 5.4%</u>	7
Saugatuck Brewing Co. Douglas	
<u>Peanut Butter Porter ABV 5.7%</u>	7
M-43 New England IPA, Old Nation Brewing Co. Williamston	
<u>Hazy IPA ABV 6.8%</u>	8
Short's Brewing Bellaire	
<u>Local's Light ABV 6.2%</u>	7
<u>Bellaire Brown ABV 7%</u>	7
Bell's Brewery Kalamazoo	
<u>Two Hearted ABV 7.0%</u>	7
<u>Oberon Eclipse ABV 6.3%</u>	7
Blakes Hard Cider Co. Armada 	
<u>Triple Jam ABV 7.0%</u>	8
Cheboygan Brewing Cheboygan	
<u>Blood Orange Honey ABV 6.2%</u>	7
Founder's Brewing Co. Grand Rapids	
<u>Rubaeus Raspberry Ale ABV 5.7%</u>	8
Frankenmuth Brewery Frankenmuth	
<u>The Hef ABV 5.2%</u>	7
Upper Hand Brewery	
<u>Upper Peninsula Ale ABV 5.5%</u>	7

SEASONAL COCKTAILS

Hot Buttered Rum	15
Butter Batter, Hot Apple Cider, Captain Morgan	
Maple Old Fashion	18
Bulliet Bourbon 10 Year, Angostura Bitters, Orange Bitters, Brown Sugar & Maple Simple	
Blueberry Gin Fizz	14
Empress Gin, Ginger Beer, Lemon Juice, Blueberry Simple	
Barrel Back Lemonade	11
Finlandia Grapefruit Vodka, Lemonade, Cranberry	
Black Water Bloody	13
Jalapeño & Peppercorn Infused Vodka, Celery, Pickle, Bleu Cheese Olive, Spiced Rim, Served with a Sidecar of PBR	

IMPORT & DOMESTIC 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 & CANNED

Red Bridge 	4.5
Budweiser	4
Coors Light	4
Corona	5
Heineken	5
Michelob Ultra	4
Labatt Light	4
Heineken 0 [N/A]	5
High Noon	7
Athletic Brewing Hazy IPA [N/A]	5

DESSERT WINE

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

DESSERT DRINKS

Chocolate Martini	12
Vanilla Vodka, Bailey's Chocolate, Bailey's Irish Cream, Heavy Cream, Chocolate Drizzled Glass	
Caramel Iced Coffee Martini	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 gluten-free
-  can be prepared vegetarian