

STARTERS

Tomato Bruschetta

Garlic & Herb Spread, Roasted Garlic, Fresh Mozzarella, Basil, Balsamic Reduction

Bam Bam Shrimp

Tempura Shrimp, Scallion, Cilantro, Sambal Aioli

Smoked Chicken Wings

Celery & Blue Cheese, Buffalo or BBQ

Buffalo Chicken Dip

Bleu Cheese Crumbles, Scallions, Tortilla Chips

Nachos

add: chicken | 9 pork | 10 brisket | 12
Pepperjack Cheese, Corn & Black Bean Salsa, Cilantro Lime Crème, Grilled Lime, & Fire Roasted Salsa

Smoked Whitefish Dip

Crackers, Capers, Dill, Pickled Red Onion

Wood Fired Pretzel

Hatch Green Chile Queso & Honey Mustard

ENTRÉES

gluten-free noodles | 2

Wild Mushroom Fettucine Alfredo

add: smoked chicken | 9 steak | 15 shrimp | 15 salmon | 17
Wild Mushrooms, Truffle Oil, Fresh Herbs

Pasta Walloon

add: smoked chicken | 9 steak | 15 shrimp | 15 salmon | 17
Cavatappi Pasta, Butter and White Wine Sauce, Marinated Tomato, Shallot, Garlic, Spinach, Parmesan Cheese

Half Rack Baby Back Ribs

Dry Rubbed, Cherrywood Smoked, Lillie's Q Carolina BBQ Sauce, Coleslaw, French Fries, House Made GF Cornbread

Brisket

Broccoli, Garlic Herb Mashed Potatoes, Apple Bourbon Glaze

New York Strip

10 oz. House Cut New York Strip, Mushroom Demi, Garlic Herb Mashed Potatoes, Baby Carrots

Salmon Puttanesca

Pan Seared Salmon, Fennel, Kalamata Olives, Artichoke, Capers, Farro

Shrimp & Grits

Blackened, Smoked Andouille Sausage, Piquillo Pepper Gravy, Cheesy McEwen Grits, Scallion

WOOD FIRED PIZZAS

gluten-free crust | 3

BBQ Chicken

Smoked Chicken, Bacon, Red Onion, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara

Buckalus

Pepperoni, Salami, Bacon, Chorizo, Mozzarella, Jalapeno, Blueberry Bourbon Glaze

Margherita

Roasted Tomato, Basil, Marinara, Fresh Mozzarella, Balsamic Reduction

SOUPS & SALADS

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

Chopped

Romaine, Broccoli, Granny Smith Apple, Radish, Cucumber, Carrot, White Cheddar, Sherry Vinaigrette

Grilled Romaine

Tomato, Hard-Boiled Egg, Blue Cheese Crumbles, Bacon, Horseradish Vinaigrette

Winter Solstice

Arugula, Roasted Beets, Fennel, Manchego, Orange Supreme, Orange Balsamic Vinaigrette

Brisket Chili

Brisket, Cotija, Tajin Strips, Cilantro Lime Drizzle

House Made Soup

Rotating Daily, Served with a Baguette

FIRE GRILLED HANDHELDS

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

Beer Battered Whitefish

Tomato, Coleslaw, Sweet Hottie Pickle, Lemon-Garlic Aioli, Brioche Bun

Piedmontese Burger

Grass fed Piedmontese Beef, Lettuce, Tomato, Red Onion, and Pickle

BBQ Pork Sandwich

Pork, Coleslaw, Pretzel Bun

Cuban

Ham, Smoked Pork, Cherry Pepper, Dill Pickle, Swiss, Pepper-Jack, Honey Mustard, Brioche Bun

Brisket Melt

House Smoked Brisket, Swiss, Caramelized Onion, Horseradish Sauce, Rye

DESSERT

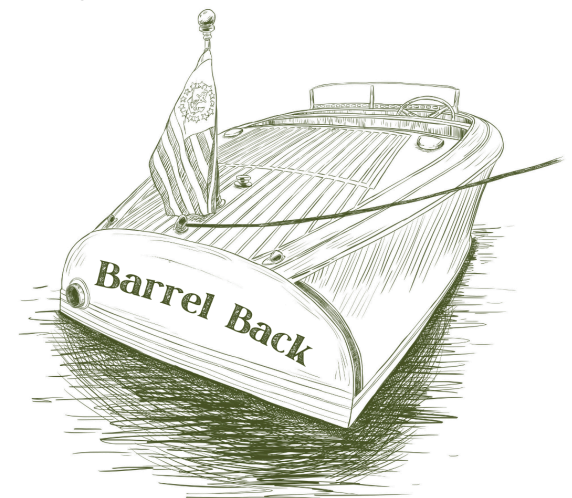
Carrot Cake

Brownie S'mores

Apple Pie Bread Pudding

Ice Cream

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 gluten-free

 can be prepared vegetarian

CRAFT ON TAP

Petoskey Brewing | Petoskey

Barrel Back IPA | ABV 3.3%

Horny Monk | ABV 6.9%

Starcut Ciders | Bellaire

Pulsar | ABV 6.4%

Keewanaw Brewing | Houghton

Widow Maker | ABV 5.1%

Red Jacket | ABV 5.2%

Bière De Mac | Mackinaw City

Blueberry Wheat | ABV 5.4%

Great Lakes Brewing Co. | Cleveland, OH

Great Lakes Christmas Ale | ABV 7.5%

M-43 New England IPA, Old Nation

Brewing Co. | Williamston

Hazy IPA | ABV 6.8%

Short's Brewing | Bellaire

Local's Light | ABV 6.2%

Bellaire Brown | ABV 7%

Bell's Brewery | Kalamazoo

Two Hearted | ABV 7.0%

Oberon Eclipse | ABV 6.3%

Blakes Hard Cider Co. | Armada

Triple Jam | ABV 7.0%

Cheboygan Brewing | Cheboygan

Blood Orange Honey | ABV 6.2%

Founder's Brewing Co. | Grand Rapids

Rubaeus Raspberry Ale | ABV 5.7%

Frankenmuth Brewery | Frankenmuth

The Hef | ABV 5.2%

Upper Hand Brewery

Upper Peninsula Ale | ABV 5.5%

SEASONAL COCKTAILS

Hot Buttered Rum

Butter Batter, Hot Apple Cider, Captain Morgan

Maple Old Fashion

Bulliet Bourbon 10 Year, Angostura Bitters, Orange Bitters, Brown Sugar & Maple Simple

Fiery Paloma

Fiero Habanero Tequila, Lime Juice, Soda, Grapefruit Juice, Lime Zested Salt Rim

Blueberry Gin Fizz

Empress Gin, Ginger Beer, Lemon Juice, Blueberry Simple

Barrel Back Lemonade

Finlandia Grapefruit Vodka, Lemonade, Cranberry

Black Water Bloody

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

Stella Artois [5%] | Leuven

Modelo [4.4%] | Mexico City

PBR [5%]

Bud Light [4%]

Labatt [5%]

Miller Lite [4.21%]

BOTTLED & CANNED

Red Bridge 

Budweiser

Coors Light

Corona

Heineken

Michelob Ultra

Labatt Light

Heineken 0 [N/A]

High Noon

Athletic Brewing Hazy IPA [N/A]

DESSERT WINE

Graham's Six Grapes Port

Full bodied seductively rich Earthy Aromas with a dark fruit finish

DESSERT DRINKS

Chocolate Martini

Vanilla Vodka, Bailey's Chocolate, Bailey's Irish Cream, Heavy Cream, Chocolate Drizzled Glass

Caramel Iced Coffee Martini

Gypsy Vodka, Kahlua, Half-n-Half, Coffee, Caramel Sauce, Whipped Cream

SOFT DRINKS

Coke Products

Lemonade

Iced Tea

Root Beer

Pellegrino Mineral Water

Coffee, Decaf Available

Assorted Hot Tea

JUICES

Cranberry, Apple, Grapefruit, Pineapple, OJ, V-8, [No Refills]

 can be prepared gluten-free

 can be prepared vegetarian

NIGHTLY FEATURES & ENTERTAINMENT

Monday

Mac & Cheese Monday

Live Music by Sean Bielby

Tuesday

Taco Tuesday

Live Music by Lara Fulford

Wednesday

Burger & A Pint

Live Music by Pete Kehoe

Thursday

Throwback Thursday
Homestyle Comfort Food Classics

Trivia Night with Holly Keller

Friday

Smoked Prime Rib