

Craft Cocktail Features

Pomegranate Martini 12

Tito's handcrafted vodka, Pama liqueur, triple sec and fresh squeezed sour mix

Gin Box 12

Tanqueray gin, rosemary simple syrup, fresh squeezed lime, ginger beer

Paloma 10

Jose Cuervo, blood orange San Pellegrino, fresh lime juice and salt

Magellan Navigator Martini 12

Magellan gin and a touch of dry Vermouth served up, with blue cheese stuffed olives

Negroni 9

Hendricks Gin, Campari and sweet vermouth

Bourbon Smash 12

New Holland Spirits Beer Barrel Bourbon, Cointreau, orange, topped with gingerale

Blue Fish 10

Absolut Citron, Blue Curacao, lemonade, topped with our fresh house made sour

Michigan Mule 10

New Holland Life Lake vodka, Ginger beer, and fresh squeezed lime juice your choice of Regular, Raspberry, Blueberry, or Strawberry

Cucumber Martini 10

Effen cucumber vodka, dry Vermouth, fresh mint and cucumber

Strawberry Crush 10

Gin, strawberries, lemon and fresh basil topped with soda

Manisteeni 10

Hypnotiq liqueur, Blueberry Stoli, lemonade

The Old Fashioned Forest Festival 14

Makers Mark complemented by rosemary simple syrup, cherry, orange, a dash of bitters, finished with a splash of soda and smoked rosemary

Mezcalita 12

Mezcal, fresh squeezed lime juice, triple sec with a tajin rim

Beverages

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Club Soda, Root Beer, Ginger Ale, Dr. Pepper 3.49

Tea – Republic of Tea -Mango Ceylon, Cardamon

Cinnamon, Blackberry Sage, Double Red Rooibos, Earl Grey, Green, Orange Blossom, 2.50

San Pellergrino Limonata and Aranciata 3.50

Fruit Juices- Orange, Cranberry, Pineapple, Grapefruit 3

Coffee and Espresso from Owl Eye Coffee Roasters
Fair Trade Organic French Roast or Decaf 2.50

Espresso shot, Latte, Mocha and Cappuccino \$4.50

Wines by the glass

Reds

Meoimi Pinot Noir 10

Waterbrook Merlot 8

Cline Zinfandel 9

Cycles Gladiator,

Cabernet Sauvignon 7

J. Lohr, Cabernet

Sauvignon 9

Conundrum, red blend 10

Bogle, Essential Red 7

Dessert Wines &

Appertifs

Frost Bitten, Ice Riesling 5

St. Julien, Solera Port 5

Round Barn, Devine Black

Walnut Cream 8

Whites

Dark Harvest,

Chardonnay 7

Duck Horn,

Chardonnay 14

Ava Grace, Pinot

Grigio 7

Matua, Sauvignon

Blanc 9

Grand Traverse, late

harvest Riesling 9

Montevina, White

Zinfandel 6

Cloud Chaser, Rose 11

Sparkling Wine &

Champagne

Chandon, sparkling

wine 9

Riondo, Prosecco, split

7

Juame Serra

Cristalino, brut 5

Draft Beer

***Ask your server about our 8
seasonal taps***

Bottled Beer, Cider and Seltzer

Amstel Light	
Bud Light	3.50
Budweiser	3.50
Coors Light	3.50
Corona	4.00
Corona Light	4.00
Fat Tire	4.50
Guinness Stout	4.50
St. Pauli Girl (NA)	4.00
Heineken	4.50
Labatt Blue	3.50
Michelob Ultra	3.50
Miller Lite	3.50
Stella Artois	4.50
Truly Hard Seltzer	5.00
Not Your Father's Root Beer	5.00