



WINE LIST

ELEVATED COCKTAILS

- Fall Spritz.....\$16**
Spiced Pear, Elderflower Liqueur, Lemon Juice,
Honey Ginger, Prosecco
- Mary-Rosa.....\$17**
Tequila Rosa, Rosso Vermouth, Lemon, Bitters,
Roasted Rosemary Cinnamon Syrup
- More, Peas.....\$17**
Grey Whale Gin, Peas, Black Pepper, Mint,
Cocchi, Lemon Juice, Egg White
- Rum & Coke.....\$17**
Cuban Rum, Villon, Vanilla Syrup, Orange Bitters,
Topped with Coke Foam
- Lavendar Violet Fizz.....\$16**
Illusionist Gin, Violet Liqueur, Cocchi Americano,
Lavendar Syrup, Lemon Juice, Egg White
- South Side Oaxaca.....\$15**
Raicilla, Chili Infused Sake, Kona Blend Coffee
Syrup, Smoked Chili Bitters,
- Knoop Old Fashioned.....\$16**
Maker's Mark, Rittenhouse Rye, Spiced Rum, Villon,
Brown Sugar, Apple Blossom Bitters, Bitters
- FLIGHT 101.....\$16**
Wild Turkey 101, Aperol, Lemon Juice, Blueberry
Liqueur, Amaro

PATIO CLASSICS

- WHITE LADY.....\$14**
Tanqueray, Orange Liqueur, Lemon Juice Egg White
- BETWEEN THE SHEETS.....\$14**
Plantation 3 Star, Cognac, Triple Sec, Lemon Juice
- LAST WORD.....\$14**
Bombay Sapphire, Ugly Dog L'Excuse, Luxardo Maraschino,
Lime Juice
- PALOMA.....\$14**
Mi Campo Tequila, Lime Juice, Grapefruit Soda, Salt

* All parties of 6 or more will be subject to an automatic 20% gratuity

REDS

- Bread & Butter Pinot Noir.....\$12/\$48
- Bousquet Malbe.....\$12 / \$52
- Bousquet Cabernet.....\$13 / \$52
- Bianchi Cabernet.....\$15/ \$60

WHITES

- Chardonnay\$12 / \$40
- Pinot Grigio.....\$12 / \$48
- Vinho Verde.....\$10 / \$32
- Arca Nova Rose.....\$10 / \$32

BUBBLES

- Bread & Butter Prosecco\$12 / \$42
- Gambino Sparkling Wine.....\$8 / \$30
- Villa Wolf Sparkling Brut Rose.....\$13 / \$52

\$8 HAPPY HOUR WINES

Cabernet, Malbec, Vihno Verde, Rose, Brut

DRAFT BEER

- 3 Floyds Gumballhead, Wheat Pale Ale, ABV 5.6%....\$8
- Cedar Springs Hefeweizen , ABV 5.6%..... \$7
- Shorts Soft Parade Shandy, ABV4.2%..... \$8
- Metazoa Hoppopotamus, IPA, ABV 7%..... \$8
- Cigar City Jai Alai, IPA, ABV 7.5%..... \$8
- Brewery Vivant Straw Barb Sour, ABV 5.6%.....\$9.5
- Blakes Cider Mill Donut, ABV 6.5%.....\$8
- Thornapples, Amber Waves Lager, ABV 5.5%.....\$8
- Third Nature, Canopy IPA, ABV 6%.....\$8
- Founders MI Pilsner, ABV 5%..... \$8
- Petoskey Horny Monk, ABV 6.9%.....\$9
- Saugatuck Bonfire Brown, ABV 5.5% \$8
- Hoegaarden, Belgian Wheat, ABV 4.9%.....\$9
- Elysian Night Owl, Pumpin Ale, ABV 6.7%..... \$8
- Draft Cocktail.....\$14

HAPPY HOUR DRAFT BEER

\$2 off Select Draft Beer

BOTTLES & CANS

- Bud Light.....\$6
- Miller Lite.....\$6
- Coors Light.....\$6
- Modelo.....\$7
- Stella.....\$7
- Bells Two Hearted.....\$7
- Long Drink.....\$7
- White Claw.....\$7
- High Noon.....\$7

HAPPY HOUR BOTTLES AND CANS

\$4 Select Bottles and Cans

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PLATES

KITCHEN HOURS
Monday - Saturday 4PM - 10PM
Sunday 4PM-8PM

APPETIZERS

- Bitterballen**..... \$15
Beef and Gravy Croquettes, Stone Ground Mustard,
Gherkins, Whipped Butter, Torn Dark Rye Bread
- Hummus**..... \$14
Roasted Beet Hummus, Toasted Pita Points, Za'atar,
Toasted Pine Nuts, Herbs, Olive Oil
- Gehaktballen**..... \$18
(3) Spiced Pork and Beef Meatballs, Curly Endive and
Bacon Mashed Potatoes, Grilled Onions, Pan Gravy,
Herbs

SHAREABLES

- Garlic Knots**..... \$13
House-made, Shaved Manchego, Roasted Garlic Butter,
Herbs (V)
- Mosselen**..... \$18
1 lb. Steamed Mussels, White Wine Sauce, Onion,
Shaved Fennel, Torn Sourdough, Whipped Butter
- Saté Babi**..... \$16
Marinated Pork Shoulder, Skewered, Peanut Sauce,
Herbs
- Charcuterie**..... \$26
Specialty Meats, Artisan Cheeses, House Mustard, Fig
Jam, Crisp Breads, Olives, House-made Pickles
- Kibbeling**..... \$16
Battered Cod, Roasted Garlic Aioli, Fried Capers,
Herbs

SALADS

- Winter Veg**..... \$15
Roasted Sweet Potato, Pearl Couscous, Arugula,
Pepitas, Candied Walnuts, Crispy Sage, Sherry
Vinaigrette
- Winter Caesar**..... \$14
Romaine, Parmesan, Dark Rye Croutons, Black
Pepper, Roasted Parsnip Caesar Dressing

SANDWICHES

Add a half Caesar: \$7
Add a half Winter Veg: \$8
Add a side of fries: \$4

- Uitsmijter**..... \$15
Open Face, Seared Ham, Blistered Cherry Tomatoes,
Saffron Pickled Pearl Onion, Two Fried Eggs, Dark
Rye Bread, Aged Beemster Gouda
- Grilled Cheese**..... \$17
Sharp White Cheddar, Raclette, Goat Cheese,
Tomato, Caramelized Onions, Sourdough
- Gehaktballen**..... \$16
Sliced Dutch Meatballs, Grilled Onions, Shaved
Fennel, Pan Gravy, Dark Rye Bread
- Smash Burger**..... \$20
Two Smash Patties, Lettuce, Tomato, Haystack
Onions, Bacon-Fig Jam, Raclette, Toasted Kaiser Roll

ENTREES

- Lamb Chops**..... \$35
(3) Lamb Chops, Chimichurri Marinade, Saffron Pickled
Pearl Onions, Pearl Couscous, Romesco, Herbs
- Scallops**..... \$32
(3) U10 Scallops, Roasted Sweet Potato Coins, Red Pear
Cream, Scallion Curls
- Roast Chicken Maafe**..... \$28
Rubbed and Roasted Chicken Thigh, West African Peanut
Stew, Shaved Kale, Crushed Peanut, Herbs
- Steak**..... \$39
Beef Tenderloin Au Poivre, Curly Endive and Bacon
Mashed Potatoes, Garlic Broccolini, Garlic Knot, Herbs

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