



HOTEL LOCATION | 8TH Floor
KITCHEN HOURS | Monday - Sunday 3PM - 11PM
Room Service available during restaurant hours

SHAREABLES

Marcona Almonds.....\$7

Sea Salt Almonds, Sunflower Oil

Marinated Olives.....\$7

Castelvetrano and Nicoise Olives

Pimento Cheese.....\$8

Cheddar Cheese, Calabrian Chilis, Scallions, and crackers

Truffle Fries.....\$13

Beer City Fries, Roasted Garlic Mayo, Parmesan, Truffle Oil,
Chopped Parsley

Deviled Eggs\$10

Bacon Jam, Chili Crisp, Everything Seasoning

Cheese Plate.....\$MP

2 Rotating Cheeses, Jam, Crackers, Honey

Meat Plate\$MP

2 Rotating Sliced Meats, Mustard, Pickles, Crackers

Garlic Knots.....\$13

House-made Knots, Garlic Butter, Parsley, Maldon Salt,
Grated Gouda

Brussel Sprouts.....\$12

Chili Crisp Butter, Gouda Cheese, Bacon, Maple Syrup

SALADS

Add Grilled or Crispy Chicken | \$5

Kale Caesar.....\$7|\$14

Baby Kale, Roasted Cashew Caesar Dressing,
Parmesan, House Croutons

Apple Salad.....\$7.5|\$15

Arugala, Gouda cheese, Michigan Apples, Candied Pecans,
Apple Cider Vinaigrette.

House Salad.....\$5|\$10

Revolution Farms Lettuce, Cucumber, Radish, Cherry
Tomato, House Croutons, Champagne Vinaigrette

SANDWICHES

Served with chips

French Fries |\$2.5 Sweet Potato Fries |\$3.5 Side Salad | \$3.5

Steak Sandwich.....\$18

Shaved Beef, Pickled Red Onion, Arugala, White
Cheddar, Horseradish Mayo, Nantucket Ciabatta

Grilled Cheese.....\$14

Brie, white cheddar, and mozzarella cheese. Caramelized
onions, and apple butter. On Nantucket sourdough

Hot Chicken\$17

Buttermilk Marinated Chicken, Nashville hot sauce,
romaine lettuce, Ranch, dill pickles, all on a Nantucket
burger bun

Wagyu Burger.....\$18

Two Michigan Wagyu beef patties, American cheese,
pickle, Romain Lettuce, Burger Sauce, all on Nantucket
bun

ENTREES

Pork Belly Mac n Cheese....\$22

Crispy Pork Belly, Cavatappi Pasta, Three Cheese Mornay,
Chopped Chives with Pumpernickle breadcrumbs.

Hanger Steak.....\$41

8oz Hanger Steak, Butternut Squash puree, chili crisp butter,
fried brussel sprouts, and fried potatoes

Loch Duart Salmon.....\$32

Loch Duart Salmon, Kale, Charred Onions, Pumpkin seed
pesto, Shaoxing Glaze, Butternut Squash

20% service charge on all room service orders

Parties of 6 or more will be subject to an automatic 20% Gratuity.

Ask your server about menu items that are cooked to order or served raw. Consuming raw
or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness.

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ELEVATED COCKTAILS

The Buzz Above	\$16
Black Tea Infused Lady of the House Gin, Cocchi Americano, Honey Ginger Syrup, Genepe, Lemon	
Kiwi Cosmo	\$17
Kiwi infused Detroit City Vodka, Triple-Sec, Pomegranate, Simple Syrup	
Knoop Old Fashioned	\$17
Woodinville Bourbon, Smoked Cherry Syrup, Smoked Cherry Maple Bitters	
Fall Spritz	\$16
Marie Brazard Spiced Pear Liquor, Apple Cider Shrub, finished with Prosecco.	
Mango Margarita	\$18
Palomo Mezcal, Mango Liquor, House made Honey Jalapeno Syrup, Fresh Lime Juice.	
Back In Black	\$18
Black Truffle Rye, Detroit City Rye, Bacon Fat Washed Amaro, Angostura Bitters	
Cucumber Gimlet	\$16
Gin, Cucumber infused Sake, Yellow Chartreuse, Lime, Simple Syrup	

CLASSIC COCKTAILS

Vesper	\$15
Ketel One, Tanqueray , Lillet Blanc, Lemon	
Last Word	\$14
Tanqueray Gin, L'Excuse, Luxardo Maraschino, Lime	
Paloma	\$14
G4 Blanco Tequila, Lime, Grapefruit	
Aviation	\$14
Empress Gin, Violette Liqueur, Lemon, Maraschino	
Sazerac	\$15
Sazerac Rye, Villon, Absinthe, Bitters	
Hugo Spritz Draft Cocktail	\$14
St. Germain Elderflower liqueur, Mint, Brut, Lime	

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WINE

♦ BUBBLES ♦

Cava Arte Latino Brut| *Catalonia, Spain*..... \$13.5| \$50

♦ ROSE ♦

Mawby SEX Brut Rose| *Michigan, USA*| *on tap*..... \$11
Campuget Grenache -Mouvedre '23| *Costieres de Nimes, France*. \$9| \$36

♦ WHITES ♦

Black Star Farms Dry Riesling '22, *Michigan, USA* \$12| \$44
Echo Bay Sauvignon Blanc '22, *Marlborough, New Zealand*..... \$12| \$44
Maso Canali Pinot Grigio '21| *Trentio Alto-Adige, Italy*..... \$11| \$40
Abadia de San Campio Albariño '22| *Rias Baixas, Spain*..... \$14| \$54
Chateau St. Michelle Chardonnay '22| *Washington, USA*..... \$13| \$46
Marquis de Goulaine Sancerre '20| *Loire, France*..... \$70
La Chablisienne "Le Finage" '22| *Burgundy, France*..... \$75
Rhombauer Chardonnay '22| *Carneros, California, USA*..... \$80

♦ REDS ♦

Punto Final Malbec '21| *Mendoza, Argentina*..... \$11| \$40
Erath Resplendent Pinot Noir '21| *Oregon, USA*..... \$13| \$50
The Kressman Monopole '19| *Bordeaux, France*..... \$14| \$54
Chateau St. Michelle Cabernet Sauvignon '22| *Washington, USA*..... \$12| \$44
Argiano Super Tuscan '21| *Tuscany, Italy*..... \$12| \$44
Viña Cobos Bramare Malbec '21| *Uco Valley, Mendoza, Argentina*..... \$60
Cune Gran Reserva '15 / *Rioja Alta, Rioja, Spain*..... \$70
La Solitude Chateaufneuf du Pape '21| *Rhone, France*..... \$95
Prunotto Barbaresco '20| *Piedmont, Italy*..... \$95
Caymus Cabernet Sauvignon '22 / *Napa Valley, California, USA*..... \$120

DRAFT BEER

Founders MI Pilsner, ABV 5%..... \$8
Brewery Vivant Straw Barb Sour, ABV 5%..... \$8
Brewery Vivant Tropical Saison, ABV 5.5%..... \$8
Shorts Bellaire Brown, ABV 7%... \$8
3 Floyds, Gumball Head, Wheat Pale Ale, ABV 5.6%..... \$8
Founders Nitro Rubaeus, ABV 5.7%..... \$8
Third Nature, Canopy Haze IPA, ABV 6.8% \$8
Perrin Black, Black Ale, ABV 5.8%..... \$8
Right Brain, CEO Stout, ABV 5.5%..... \$8
Hacker-Pschorr Weissbier, ABV 5.5%..... \$8
Upper Hand Deer Camp, ABV 4.7% \$8
Blakes, Cider Mill Donut, Hard Cider, ABV 6.5%..... \$7
Perrin Cast a Lime, ABV 5.8%..... \$7
Black Rocks 51k, ABV 7%..... \$8

BOTTLES & CANS

Bud Light..... \$6	Stella..... \$7
Miller Lite..... \$6	Founders All Day IPA. \$8
Coors Light..... \$6	Long Drink..... \$7
Modelo..... \$7	White Claw..... \$7
Bells Two Hearted.. \$7	High Noon..... \$7

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