



COFFEE BAR

AVAILABLE FROM 7AM-3PM DAILY
HOTEL LOCATION | Portico | 1st floor

<i>Drip Coffee</i>	<i>\$4.50</i>
<i>Iced Coffee</i>	<i>\$4.50</i>
<i>Add Sweet Cold Foam for \$1</i>	
<i>Caramel Macchiato</i>	<i>\$6.50</i>
<i>Chai Latte</i>	<i>\$5.50</i>
<i>Dirty Chai Latte</i>	<i>\$6.50</i>
<i>Latte</i>	<i>\$6</i>
<i>Espresso</i>	<i>\$4</i>
<i>Espresso con Panna</i>	<i>\$5</i>
<i>Cortado</i>	<i>\$5</i>
<i>Cappuccino</i>	<i>\$6</i>
<i>Americano</i>	<i>\$5</i>
<i>Brown Sugar Shaken Espresso</i>	<i>\$6</i>
<i>Add Sweet Cold Foam for \$1</i>	
<i>Iced Peppermint Mocha</i>	<i>\$6.50</i>
<i>Caramel Shaken Espresso</i>	<i>\$6</i>
<i>Add Sweet Cold Foam for \$1</i>	
<i>Iced Chai Latte</i>	<i>\$5.50</i>

Energizing Refreshers

<i>Powerfruit Purple</i>	<i>\$4</i>
<i>Yumberry Red</i>	<i>\$4</i>
<i>Berry Blue</i>	<i>\$4</i>
<i>Dragon Fruit Pink</i>	<i>\$4</i>
<i>Glacier Clear</i>	<i>\$4</i>

Flavor Syrups

<i>Vanilla</i>	<i>Hazelnut</i>
<i>Caramel</i>	<i>Peppermint</i>
<i>Caramel Apple Butter</i>	<i>SF Hazelnut</i>
<i>Apple</i>	<i>SF Caramel</i>
<i>Cinnamon</i>	<i>SF Vanilla</i>



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<i>Cinnamon</i>	<i>SF Vanilla</i>



Beer

<i>Blakes Triple Jam</i>	\$6
<i>Kona Big Wave</i>	\$6
<i>Bud Light</i>	\$6
<i>Coors Light</i>	\$6
<i>Miller Lite</i>	\$6
<i>Bells Two Hearted</i>	\$7
<i>Stella Artois</i>	\$7
<i>Athletic Lite, NA</i>	\$6
<i>High Noon</i>	\$6
<i>White Claw</i>	\$6

Cocktails

<i>Bloody Mary</i>	\$11
<i>Old Fashioned</i>	\$14
<i>Mimosa</i>	\$9

Wine

Bubbles

<i>Cava Arte Latino Brut Catalonia, Spain</i>	\$13.50
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Whites

<i>Echo Bay Sauvignon Blanc '23</i>	\$12
<i>Maso Canali Pinot Grigio '23</i>	\$11
<i>Abadia de San Campio Albarino '22</i>	\$14
<i>Chateau St. Michelle Chardonnay '22</i>	\$13

Reds

<i>Punto Final Malbec '23</i>	\$11
<i>Erath Resplendent Pinot Noir '23</i>	\$13
<i>Chateau St. Michelle Cabernet Sauvignon '21</i>	\$12



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LUNCH

SERVED 11AM-3PM DAILY

HOTEL LOCATION | Portico | 1st floor

Room Service Available during restaurant hours

SOUPS & SALADS

Add Crispy or Grilled chicken to any salad for \$5

House Salad.....\$5/10

Revolution Farms Lettuce, radish, cherry tomatoes, cucumber, house croutons, champagne vinaigrette

Kale Caesar.....\$7/14

Baby kale, parmesan, house croutons, roasted cashew caesar dressing

Apple Salad.....\$7.50/15

Michigan Apples, Arugula, Gouda, Candied Pecans, Apple Cider Vinaigrette.

Cup of Soup.....\$6

Ask your server about daily selections

HANDHELDS

Sandwiches served with chips. Add fries for \$2.50, sweet potato fries for \$3.50. Add a side salad for \$3.50

Wagyu Burger.....\$18

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

Hot Chicken Sandwich.....\$17

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

Steak Sandwich.....\$18

Shaved beef, horseradish mayo, pickled red onion, arugula, white cheddar on a Nantucket bun

Grilled Cheese.....\$14

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

PIZZA

The Classic.....\$14

House marinara, mozzarella cheese, pepperoni, fresh herbs, garlic oil

Heirloom Tomato.....\$15

Fresh mozzarella, cherry tomatoes, almond basil pesto, balsamic

Truffled Fomage.....\$15

Fresh mozzarella, goat cheese, parmesan, truffle and garlic oil, fresh herbs

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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BREAKFAST

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- Avocado Toast (DF)**.....\$16
Fresh avocado mash, cherry tomato, pumpkin seed Pesto, extra virgin olive oil, Nantucket sourdough bread. Add a fried egg for \$2
- Steak & Eggs (GF, DF)**.....\$25
5oz Flank Steak, Yukon gold Potatoes, Roasted Butternut Squash with Pumpkin Seed Pesto, Two eggs to Order and Fried Brussel Sprouts
- Breakfast Sandwich**.....\$18
Two eggs folded, bacon, cheddar, arugula, whipped cream cheese on toasted sourdough
- House Parfait**.....\$8
Vanilla yogurt, Strawberry fig jam, organic granola, and fresh berries
- Protein Breakfast (GF)**.....\$19
Three eggs your way, avocado, cotija black beans, choice of meat
- Canopy Breakfast**.....\$16
Buttered toast and jam, two eggs your way, fried potatoes, choice of meat
- Breakfast Burger**.....\$17
Burger patty with 1 egg Sunny side up and Bacon. American cheese, homemade burger sauce on a Nantucket bun.
- Breakfast Burrito**.....\$17
Bacon, scrambled egg, cheddar cheese, fried potatoes, smashed avocado, chipotle mayo
- French Toast**\$13
Pumpkin Spice Custard Batter, brioche bread, maple syrup, powdered sugar
- Waffles**.....\$12
Butter Milk waffle, with brown sugar butter and powdered sugar. topped with whipped cream cheese.
- Fruit Bowl**.....\$3/6
Ask your server about current offerings

A la carte

- Thick Cut Bacon**.....\$5
Egg to Order.....\$3
French Toast, Plain.....\$6
Crispy Potatoes.....\$3
Sourdough Toast.....\$3
English Muffin.....\$3
Sausage Patties.....\$4

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