

# COCKTAILS

## AVIATION

New Holland Knickerbocker Gin, Creme de Violet, Luxardo Maraschino, Lemon Juice

## MICHIGAN MULE

Divine Vodka, Regatta Ginger Beer Lime Juice

## PASSIONFRUIT COSMOPOLITAN

Tito's Vodka, Passionfruit Puree, Cranberry Juice, Lime Juice

## WP MARGARITA

Blue Nectar Silver Tequila, Cointreau, Lime Juice

## GINNY LIBERATOR

Valentine Liberator Old Tom Gin, Rosemary Syrup, Lemon Juice

## AUTUMN BOURBON SOUR

New Holland Beer Barrel Bourbon, Maple Syrup, Lemon Juice, Sage, Angostura Bitters

# BEER

## DRAFT

BUD LIGHT, St. Louis, MO

BELL'S, Two Hearted, IPA, Kalamazoo, MI

BELL'S, Winter White Ale, Kalamazoo, MI

PERRIN, Lil' Griz Brown Ale, Comstock Park, MI

FOUNDERS, Nitro Pale Ale, Grand Rapids, MI

FOUNDERS, All Day IPA, Grand Rapids, MI

FOUNDERS, Dirty Bastard, Grand Rapids, MI

FRANKENMUTH, The Hef Ale, Frankenmuth, MI

DESCHUTES, Fresh Squeezed IPA, Bend, OR

BREWERY VIVANT, Big Red Coq, Grand Rapids, MI

CRANE'S WINERY, Cherry Hard Cider, Fennville MI

SAUGATUCK, Neopolitan Milk Stout, Douglas, MI

SHORT'S, Soft Parade, Bellaire, MI

SHORT'S, Cup A Joe, Creme Stout, Bellaire, MI

ATWATER, Vanilla Java Porter, Detroit, MI

ROTATING MICHIGAN SEASONAL

## BOTTLE

MILLER LITE, Milwaukee, WI

STELLA ARTOIS, Belgium

HEINEKEN, Holland

CORONA Mexico

LABATT'S, Canada

STIEGL Pils, Austria

SAMUEL ADAMS, Seasonal, Boston, MA

OMMEGANG Hennepin Farmhouse Saison, NY

ARCADIA ALES, Hopmouth Double IPA, Kalamazoo, MI

MONK'S CAFE, Flemish Sour Ale, Belgium

OMISSION, Gluten Free, Portland, OR

BUCKLER NA, Holland

# WINE

11 **HOUSE MADE RED SANGRIA** 7  
Wine, Brandy, Fresh Fruit

11 **SPARKLING** GL BT  
PROSECCO Astoria, Lounge, Veneto, Italy 9 36

12 CHAMPAGNE Roederer - Brut Premier, France 18 100

**WHITES** GL BT  
12 PINOT GRIGIO Luna, Napa Valley, CA 9 36

11 SAUVIGNON BLANC Wolfgang Puck, CA 9 36

SAUVIGNON BLANC Chateau de Sancerre, Loire 14 56

12 RIESLING Domane Wachau, Terrassen, Austria 12 48

RIESLING Weins-Prum, Wurzgarten, Germany 14 56

GRUNER VELTLINER Birgit Eichinger, Kamptal 13 52

VIOGNIER Domaine Terre Rouge, Fiddletown, CA 10 40

CHARDONNAY Celani, Napa Valley, CA 18 78

4 CHARDONNAY Wolfgang Puck, CA 10 40

6 CHARDONNAY Hobbs - Crossbarn, Sonoma, CA 14 56

6 **REDS** GL BT

6 PINOT NOIR Bouchaine, Carneros 2010 12 44

6 SANGIOVESE Isole Olena, Chianti, Italy 16 98

6 CABERNET FRANC Pallus, Chinon, Loire 13 52

6 MERLOT Praxis, Alexander Valley, CA 14 56

5 MALBEC Achaval Ferrer, Mendoza, Argentina 12 48

7 CABERNET SAUVIGNON Wolfgang Puck, CA 10 40

7 CABERNET SAUVIGNON Liberty School, CA 12 48

8 CABERNET SAUVIGNON Mt. Veeder, Napa Valley, CA 16 64

6 SHIRAZ Paringa, Riverland, Australia 11 44

ZINFANDEL Easton, Amador County, CA 12 48

# NON-AL DRINKS

4 POMEGRANATE DELIGHT 4  
Pomegranate Juice, Orange Juice, Ginger Syrup

5 GINGER-LIME ICED TEA 4  
4 Fresh Brewed Iced Tea,  
6 House-Made Ginger Syrup, Lime Juice

6 CHERRY SUNRISE 4  
7 Cherry Juice, Pineapple, Lemon Juice

6 HONEY LIMEADE 4  
9 Locally Sourced Honey, Lime Juice, Soda Water

6 *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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