

Craft Brew Drafts

Griffin Claw Brewery 'Norm's Raggedy-Ass' IPA
Golden & hoppy with a balanced sweet malt flavor

Short's Brewing 'Soft Parade' High Gravity Ale
Brewed with blueberries, strawberries, raspberries, & blackberries

Bell's Oberon American Wheat Ale
Spicy hop character with mildly fruity aromas

Leinenkugel's Summer Shandy
Traditional Weiss beer with refreshing natural lemonade flavor

Frankenmuth Brewery 'The Hef' Hefeweizen
German style, unfiltered with hints of clove and banana, smooth finish

Right Brain Northern Hawk Owl Amber
Medium bodied, malty with notes of caramel and toffee, clean finish

Founder's Solid Gold Lager
Classic premium lager with the finest hops & malts smooth finish

Austin Brothers Beer Co. Tangerine Smoothie IPA
Brewed with tangerine puree and vanilla beans, this beer is both creamy and juicy.

Birmingham  6 10oz snifter
ABV 7.25

Bellaire  5 14oz glass
ABV 7.5%

Kalamazoo  5 14oz glass
ABV 5.8%

Chippewa Falls WI 5 14oz glass
ABV 4.2%

Frankenmuth  5 14oz glass
ABV 5.2%

Traverse City  5 14oz glass
ABV 5.8%

Grand Rapids  5 14oz glass
ABV 4.4%

Alpena  6 10oz snifter
ABV 6.2%



On Deck... Here's a sneak peek at what's up next on tap!

New Holland Brewing Taz Galaxy IPA
Big hop flavor with a savage bitterness, fruitiness finish

Holland  6 10oz snifter
ABV 6%

Domestic & Imported Bottles

\$4.50

Bud Light
Coors Light
Corona
Guinness (\$6)
Killian's
Labatt Blue
Michelob Ultra
Miller Lite
O'Doul's
Sierra Nevada
Seasonal Sam Adams
Stella Artois

Featured Beer Special



Quollfrisch Naturtrub
Switzerland Pale Lager




12oz can \$5
ABV 4.8%

Craft Brew Bottles


\$5.00

Pilsner
Bitburger Pilsner


Ales & IPAs

Bell's Two Hearted Ale 
Bell's Amber Ale 
Blackrocks 51K IPA 
New Belgium 'Fat Tire' Amber Ale
Lagunitas Sumpin' Sumpin' Ale

Stout & Porter

Great Lakes Edmund Fitzgerald Porter
Roak Devil Dog Oatmeal Stout 

Cider

Rotational Seasonal Cider 

Hand-Crafted Cocktails

Violet Palmer

Crème Yvette, lemon, simple syrup, passionfruit & hibiscus iced tea \$9

Blackberry Smash

Valentine Vodka, Chambord, St. Germain, lime, blackberries, mint \$8

Garden Gimlet

Hendrick's Gin, Pimms, Pernod mist, Basil – lime Cordial \$8

Azul y Verde

Blue Nectar tequila, Chartreuse, lime, orange, pineapple-jalapeno syrup \$9

Nightly Specials

5pm – Close

Monday –  MI Craft Beers & Spirits \$2 off

Tuesday – Whiskey flight \$10

Wednesday – Featured Craft Beer Flight \$8

Thursday – ½ off bottles of wine under \$300

Friday & Saturday – Bartender's Featured Drink

Sunday – \$5 Mimosas & \$7 Bloody Marys

Tax & Gratuity additional.

We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.