

Craft Brew Drafts

Perrin Grapefruit IPA	Comstock Park 	5 14oz glass ABV 5%
<i>Delicate grapefruit tartness with a sweet malty backbone</i>		
Atwater Lager	Detroit 	5 14oz glass ABV 5%
<i>Refreshing Munich-style Helles lager</i>		
Brewery Vivant 'Contemplation' Golden Ale	Grand Rapids 	5 14oz glass ABV 7%
<i>Apricot & nectarine, Mi hops & honey</i>		
Sam Adams 'SAM '76' Union Lager & Ale	Boston, MA	5 14oz glass ABV 4.7%
<i>Slight fruitiness of an ale with smoothness of a lager</i>		
Goose Island Brewery 'Sofie' Belgian farmhouse ale	Chicago IL	5 14oz glass ABV 6.5%
<i>Spicy white pepper notes, light & crisp, smooth creamy vanilla finish</i>		
Alaskan Brewing Co. Amber Ale	Juneau, AK	5 14oz glass ABV 5.3%
<i>German style old ale, richly malty, well balanced hops</i>		
Dogfish Head 90 Minute Imperial IPA	Rehoboth Beach, DE	6 10oz snifter ABV 9%
<i>A continuously-hopped double IPA with a little malty sweetness for balance</i>		
Bell's Brewery 'Oberon' Wheat Ale	Kalamazoo 	5 14oz glass ABV 5.8%
<i>American wheat ale with spicy hop character & mild fruit aromas</i>		

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

Leinenkugel Brewing Summer Shandy	Chippewa Falls, WI	5 14oz glass ABV 4.2%
<i>Crisp weiss made with refreshing natural lemonade</i>		


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

Beer Special

... & WHEN IT'S GONE, IT'S GONE!

BlackRocks Grand Rabbits
Dry hopped Cream Ale



ABV: 5.5% Marquette 
12oz can \$5

Craft Brew Bottles

Pilsner

Bitburger Pilsner Germany \$5

Ales & IPAs

Bell's Two Hearted Ale Kalamazoo 12oz \$5 

Bell's Amber Ale Kalamazoo 12oz \$5 

Blackrocks 51K IPA Marquette \$5 

New Belgium 'Fat Tire' Amber Ale Fort Collins, CO \$5

Lagunitas Sumpin' Ale Petaluma CA & Chicago \$5

Stout & Porter

Great Lakes Edmund Fitzgerald Porter Cleveland, OH \$5

Roak Devil Dog Oatmeal Stout Royal Oak \$5 

Cider

Rotational Seasonal Cider 16oz \$5 

Hand Crafted Cocktails

Cucumber-Basil Rickey

Cucumber-basil infused Valentine vodka, muddled basil, lime, simple syrup, cucumber ribbons, soda \$7

Strawberry-Jalapeño Margarita

Coralajo Blanco tequila, fresh lime, house-made strawberry-jalapeño syrup \$8

Seersucker

Knob Creek bourbon, Clockwork Orange liqueur, Amaro Montenegro, peach-cardamom puree, muddled mint, soda \$9

Ernesto

Black tea infused Mt. Gay rum, Aperol, grapefruit, lime, Peychaud's bitters \$8

Green Again

Ransom Old Tom Gin, Massican vermouth, Chartreuse, Two James absinthe, lemon \$10



Whiskey Tasting Tuesdays!

Every Tuesday we feature a special whiskey flight
3 for \$10



Each week we pick a different theme so that you can sample three different 1.5 ounce pours of some of our favorite scotches, bourbons, & blends.

Find your new favorite this Tuesday!

Ask your server for more details

Craft Beer Tasting Wednesdays!

Every Wednesday we feature a special craft beer flight
3 for \$8



Each week we pick different beer so that you can sample three different 5 ounce pours of some of our favorite craft beers.

Find your new favorite this Wednesday!

Nightly Specials

5pm - Close

Monday -  MI Craft Beers & Spirits \$2 off

Tuesday - Featured Whiskey Flight \$10

Wednesday - Featured Craft Beer Flight \$8

Thursday - 1/2 off bottles of wine under \$300

Friday - bartender special

Saturday - bartender special

Sunday - \$5 Mimosas & \$7 Bloodys

*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 food-borne illness.

