



SIGNATURE MARTINIS

VODKA MARTINI – 14

AN ICE-COLD VODKA MARTINI SOFTENED WITH A DRY VERMOUTH AND FINISHED YOUR WAY WITH OLIVES, BC OLIVES, OR A LEMON TWIST. 🍸

GIN MARTINI – 14

A VERY DRY MARTINI, STIRRED SILK-SMOOTH WITH JUST A WHISPER OF DRY VERMOUTH AND PRESENTED WITH OLIVES, BC OLIVES, OR A LEMON TWIST. 🍸

COSMO – 14

A BRIGHTER, MORE REFINED COSMO OF CITRUS VODKA, COINTREAU, FRESH LIME, AND CRANBERRY, FINISHED WITH AN ORANGE TWIST. 🍸

FRENCH MARTINI – 14

LUSH AND POLISHED, THIS MARTINI BALANCES CLEAN VODKA WITH PINEAPPLE BRIGHTNESS AND CHAMBORD DEPTH, CROWNED WITH FRESH RASPBERRY. 🍸

ESPRESSO MARTINI – 14

VELVET-TEXTURED AND DEEPLY AROMATIC, THIS ESPRESSO MARTINI LAYERS VODKA WITH BAILEYS AND BORGHETTI FOR A SMOOTH COFFEE FINISH. 🍸

ESKY – 14

PEA FLOWER-INFUSED VODKA AND LAVENDER SIMPLE SYRUP, CHILLED AND DECANTED OVER A LEMON ICE BALL FOR A STRIKING, SLOW-EVOLVING FINISH. 🍸

LEMON DROP – 14

A REFINED LEMON DROP OF CITRUS VODKA, TRIPLE SEC, FRESH LEMON, AND BALANCED SWEETNESS, FINISHED WITH A CLASSIC SUGAR RIM. 🍸

VESPER – 14

BOLD AND IMPECCABLY DRY, THIS VESPER LAYERS GIN AND VODKA WITH LILLET BLANC IN A SHARPLY TAILORED CLASSIC.

TEQUILA MARTINI – 14

A MODERN MARTINI EXPRESSION OF BLANCO TEQUILA, DRY VERMOUTH, LEMON, ORANGE BITTERS, AND A SPICED TAJIN RIM. 🍸

CK FEATURED MARTINIS

MIMOSA – 14

EFFERVESCENT AND CITRUS-LIFTED, THIS MIMOSA BLENDS CHAMPAGNE, ORANGE LIQUEUR, AND ORANGE JUICE FOR AN EASY, POLISHED FINISH. 🍸

KEY LIME PIE – 14

SWEET-TART AND POLISHED, THIS FEATURED MARTINI LAYERS VANILLA VODKA WITH BRIGHT LIME AND PINEAPPLE FOR A KEY LIME FINISH. 🍸

CHOCOLATE – 14

DECADENT AND SILKY, THIS DESSERT POUR BRINGS VANILLA, IRISH CREAM, AND CRÈME DE COCOA TOGETHER WITH A CHOCOLATE-LINED PRESENTATION. 🍸



SMOKED OLD FASHIONED – 14

DEEP, AROMATIC, AND TAILORED FOR THE EVENING, THIS SMOKED OLD FASHIONED LAYERS BOURBON WARMTH WITH CITRUS OIL AND LINGERING SMOKE. 🍸

TRADITIONAL OLD FASHIONED – 12

SPIRIT-FORWARD AND TIMELESS, THIS OLD FASHIONED BALANCES **BOURBON** WITH ORANGE OILS, BITTERS, AND A LUXARDO FINISH. 🍸

TRADITIONAL OLD FASHIONED – 10

SPIRIT-FORWARD AND TIMELESS, THIS OLD FASHIONED BALANCES **BRANDY** WITH ORANGE OILS, BITTERS, AND A LUXARDO FINISH. 🍸

PERFECT MANHATTAN – 14

SILKEN AND CLASSIC, THIS PERFECT MANHATTAN PAIRS WHISKEY WITH EQUAL PARTS DRY AND SWEET VERMOUTH FOR A BEAUTIFULLY MEASURED FINISH. 🍸

NEGRONI – 13

CONFIDENT AND APERITIVO-DRIVEN, THIS NEGRONI DELIVERS BOTANICAL FRESHNESS, BITTER CITRUS, AND A LONG, STRUCTURED FINISH. 🍸

SAZERAC – 14

A NEW ORLEANS CLASSIC – PRECISE, AROMATIC, AND QUIETLY POWERFUL, WITH A RYE AT THE CENTER AND ABSINTHE TRAILING THE FINISH. 🍸

REPOSADO PALOMA – 12

CITRUS-LED AND REFRESHING, THIS PALOMA BALANCES OAK-SOFTENED REPOSADO WITH GRAPEFRUIT, LIME AND A CLEAN SALINE EDGE. 🍸

PISCO SOUR – 12

SILKY AND BRIGHT, THIS SOUTH AMERICAN CLASSIC BALANCES PISCO'S FLORAL EDGE WITH LIME, SOFT SWEETNESS, AND A VELVETY FOAM. 🍸

EL JEFE – 10

BLANCO TEQUILA, LIME, GRENADINE, AND ANGOSTURA BITTERS COME TOGETHER IN A VIVID, SHARPLY TAILORED POUR. 🍸

BOULEVARDIER – 14

A POLISHED, SLOW-SIPPING CLASSIC THAT BRINGS TOGETHER RYE WHISKEY, SWEET VERMOUTH, AND CAMPARI IN PERFECT BALANCE. 🍸

TOM COLLINS – 12

REFRESHING YET REFINED, THE TOM COLLINS DELIVERS BRISK CITRUS, CLEAN GIN STRUCTURE AND AN ELEGANT FINISH. 🍸

COQUITO – 10

A SILKEN COQUITO OF LIGHT RUM, COCONUT CREAM, SWEET MILK, AND VANILLA, FINISHED WITH CINNAMON. 🍸

DARK ☪️ STORMY – 10

DARK RUM FLOATED OVER GINGER BEER AND LIME FOR A BOLD, STORMY CLASSIC WITH A CLEAN FINISH. 🍸



WINE

1924 DOUBLE BLACK *Cabernet* - LODI, CALIFORNIA - 8

INTENSE AROMAS OF BLACK CHERRY, VIOLET, BLACK PEPPERCORN AND SMOKY CHARRED NOTES, COMPLEMENTED BY CONCENTRATED FLAVORS OF BLACKBERRY JAM, BLACK CURRANT AND SPICY CLOVE.

COLUMBIA CREST H3 *Cabernet Sauvignon* - COLUMBIA VALLEY, WA - 10.50

DARK FRUIT DOMINATES THIS CABERNET SAUVIGNON WITH NOTES OF BLACK CHERRY AND BLACKBERRY. THERE IS A TOUCH OF DARK CHOCOLATE AND CURRANT WITH A HINT OF MINERALITY ADDED BY THE CONCRETE AGING. THE WINE FINISHES WITH PLUSH TANNINS AND COCOA.

LOUIS MARTINI PRATI *Cabernet Sauvignon* - SONOMA, CALIFORNIA - 12.75

THE LIVELY NOSE BOASTS AROMAS OF BLACKBERRY, PLUM, AND BLACK CHERRY WITH HINTS OF VANILLA. LAYERS OF BLACKBERRY JAM, BLACK CHERRY AND TOASTED VANILLA ON THE PALATE ARE COMPLEMENTED BY SOFT NOTES OF CEDAR.

HESS ALLOMI VINEYARD *Cabernet Sauvignon* - NAPA, CALIFORNIA - 28

ON THE NOSE, THIS WINE OFFERS ENTICING AROMAS OF CURRANT, BLACKBERRY AND ELEGANT EXPRESSIONS OF VANILLA. THESE AROMAS ARE COMPLEMENTED BY LAYERED FLAVORS OF JUICY BALANCED FRUIT, MOST NOTABLY BLACK AND RED CHERRY AND RASPBERRY.

NOBLE VINES *Merlot* - LODI, CALIFORNIA - 7.50

BLACKBERRY AND COCOA ON THE NOSE WITH FLAVORS OF RIPE PLUM AND SPICE WITH A LONG, SMOOTH FINISH.

MCMANIS *Pinot Noir* - LODI, CALIFORNIA - 8.75

BURSTING WITH AROMA AND FLAVOR, LEADING WITH RIPE RED CHERRY, STRAWBERRY CREAM, AND RASPBERRY NOTES. THE WINE IS SILKY ON THE PALATE WITH RED FRUIT AND VANILLA UNDERTONES, CULMINATING IN A CLEAN, LASTING FINISH.

VALRAVN *Pinot Noir* - SONOMA, CALIFORNIA - 17

GENEROUS FLORAL AND BLACK-FRUIT AROMAS ARE ECHOED IN PURE, FOCUSED BLACK CHERRIES, CLOVES AND CINNAMON FLAVORS, WHILE MODERATE TANNINS ARE WELL INTEGRATED FOR A SOFT TEXTURE.

TILIA MALBEC *Syrah* - MENDOZA, ARGENTINA - 8

INTENSE VIOLET COLOR. COMPLEX NOSE OF RED AND DARK FRUIT WITH SUBTLE SPICE AND LEATHER HINTS. WELL-STRUCTURED. RIPE FRUIT JAM, LEATHER AND MEAT FLAVORS. FINISHES LONG AND LINGERING, WITH SOFT, SWEET TANNINS.

BOGLE VINEYARDS PHANTOM *Red Blend* - CALIFORNIA - 9

AROMAS OF RIPE BLACKBERRY, MARIONBERRY, CASSIS AND A WHISPER OF VANILLA. A RICH AND FULL-BODIED PALATE UNFOLDS WITH LAYERS OF JUICY BLACK FRUIT, BAKING SPICES, DARK CHOCOLATE AND A KICK OF WHITE PEPPER.

MCMANIS FAMILY VINEYARDS *Chardonnay* - RIVER JUNCTION, CALIFORNIA - 8

THIS CHARDONNAY SHOWCASES BRIGHT AROMAS OF PEAR, MELON, AND PEACH. THE PALATE IS DRIVEN BY NOTES OF STONE FRUIT, BANANA, VANILLA, AND A HINT OF BUTTERED POPCORN.

JOSH CELLARS RESERVE BUTTERY *Chardonnay* - NORTH COAST, CALIFORNIA - 10

LUSCIOUS NOTES OF BUTTER AND JUICY, RIPE STONE FRUIT ARE PROMINENT ON THE NOSE AND PALATE, AND ARE BALANCED WITH BRIGHT ACIDITY AND INDULGENT FLAVORS OF BUTTERSCOTCH AND VANILLA. THIS WINE IS FULL-BODIED WITH A SMOOTH FINISH.



WINE

GEMMA DI LUNA *Pinot Grigio* - DELLE VENENZIE, ITALY - 8

FRESH, FRUITY, LIGHT AND CRISP WITH PLENTY OF ACIDITY. AROMAS FOR THIS WINE INCLUDE WHITE PEACH AND MANGO TAFFY WITH A TASTE OF SWEET YOGURT, LIME ZEST, AND UNDER RIPE STRAWBERRY.

CHATEAU SOUVERAIN *Sauvignon Blanc* - CALIFORNIA - 7.50

OPENS WITH VIBRANT AROMAS OF PINK GRAPEFRUIT, GUAVA AND A HINT OF LIME ZEST. A DRY, CRISP PALATE DELIVERS LAYERED FLAVORS OF RIPE MELON, ORANGE BLOSSOM AND HONEYSUCKLE. MOUTHWATERING ACIDITY BALANCES A RICHLY TEXTURED FINISH.

WHITEHAVEN *Sauvignon Blanc* - MARLBOROUGH, NEW ZEALAND - 11.50

PURE AND CONCENTRATED WITH INTERMINGLING FLAVORS OF GRAPEFRUIT, WHITE PEACH, LEMONGRASS, PASSION FRUIT AND CITRUS AND A SALINE, MOUTH-WATERING FINISH. MEDIUM BODIED, THE PALATE IS POWERFUL AND DENSE YET RETAINS ELEGANCE AND FRESHNESS.

OLD VINE *Zinfandel* - LODI, CALIFORNIA - 9.50

A DEEP RUBY COLOR WITH ABUNDANT FLAVORS OF DARK FRUIT. RIPE NOTES OF BLACKBERRY AND PLUM ARE COATED WITH BAKING SPICE AND VANILLA. FULL BODIED WITH MEDIUM TANNINS.

LEELANAU LATE HARVEST *Riesling* - TRAVERSE CITY, MICHIGAN - 9

HARVESTED LATE FOR ADDED RICHNESS AND COMPLEXITY, THIS RIESLING OPENS WITH NOTES OF APRICOT, LEMON, AND A HINT OF TROPICAL FRUIT. SWEET YET LIVELY, ITS BRIGHT ACIDITY BRINGS BALANCE AND A CLEAN, REFRESHING FINISH.

VOGA *Moscato* - ITALY - 8

AROMAS AND FLAVORS OF SPICED PEACH, GOLDEN RAISIN AND HONEYSUCKLE. VIBRANT, SPRITZY, FRUITY SWEET MEDIUM BODY WITH AN INTERESTING, MEDIUM-LENGTH GREEN APPLE RELISH, WHITE NUT AND CHALK FINISH WITH NO OAK.

LO DUCA *Moscato d'Asti* - ITALY - 11

A LUSCIOUS WINE FROM NORTHERN ITALY THAT HAS A NATURAL BALANCE OF PEACH AND APRICOT SWEETNESS AND FLAVOR, ACCENTED WITH A CLEANSING SURGE OF ACIDITY.

ANDRE *Spumante* - CALIFORNIA - 7.50

LIGHT-BODIED AND SWEET, THIS SPUMANTE HAS HINTS OF HONEY AND PEACH.

ZONIN *Prosecco* - ITALY - 5

THIS DELIGHTFUL SPARKLER DELIVERS AROMAS AND FLAVORS OF CRISP GREEN APPLE, LIME, WHITE PEACH AND A HINT OF SAGE. VIBRANT ACIDITY AND INVIGORATING BUBBLES.

NORTHERN SUN WINERY *La Crescent* - BARK RIVER, MICHIGAN - 10

A NICE BALANCE OF CITRUS AND SWEET WITH FLAVORS OF PEACH, APRICOT AND PINEAPPLE. BALANCED WITH REFRESHING ACIDITY.

NORTHERN SUN WINERY *Marquette* - BARK RIVER, MICHIGAN - 10

BOLD, FRUITY, AND EARTHY PROFILE WITH NOTES OF DARK CHERRY, BLACKBERRY, PLUM, AND BLACKCURRANT, COMPLEMENTED BY SPICY HINTS OF PEPPER, TOBACCO, AND OAK.



BEER

16oz CRAFT ON DRAFT - 5

HOUSE FEATURED
BYGEORGE GOLD LAGER
FLATIRON LIGHT LAGER
KEWEENAW BLONDE ALE
KEWEENAW AMBER ALE
LA TULIP FARMHOUSE ALE
MODELO
ORE DOCK WHEAT
ORE DOCK LOW HANGING FRUIT
SAUNDERS POINT RYE IPA
UPPERHAND IPA

FULL FLIGHT - 20

ALL 10 BEERS ON TAP

PARTIAL FLIGHT - 9

CHOOSE ANY 4 BEERS ON TAP



BEER

BOTTLED DOMESTIC

BUSCH LIGHT - 4.50

COORS LIGHT - 4.50

BUD LIGHT - 4.50

MILLER LIGHT - 4.50

HIGH LIFE - 4.50

MGD - 4.50

CORONA - 6

MICHELOBE ULTRA - 6

STELLA ARTOIS - 6

LEINENKUGEL'S - 5

LABATTS - 5

LABATTS NA - 5

CORONA NA - 5

BEST DAY NA - 5



SIGNATURE HORS-D'OEUVRES

SCALLOPS IN A HALF SHELL – 19.99

SAVORY AND INDULGENT, THESE SCALLOPS ARRIVE WITH BUTTER-GARLIC DEPTH AND A CREAMY ROCKEFELLER FINISH CROWNED WITH PARMESAN CHEESE.

TRUFFLED MUSHROOM FLATBREAD WITH ITALIAN SABA – 15.99

SAVORY AND AROMATIC, THIS FLATBREAD BRINGS TOGETHER GARLIC SPREAD, MOZZARELLA, SHIITAKE MUSHROOMS, TRUFFLE OIL, ARUGULA AND A FINAL GLOSS OF ITALIAN SABA.

OYSTERS ROCKEFELLER – 19.99

A CLASSIC OYSTER PRESENTATION LAYERED WITH SPINACH, BUTTER, GARLIC, ONION, VERMOUTH, AND PARMESAN IN A HOUSE ROCKEFELLER STYLE.

SHRIMP COCKTAIL – 16.99

STRAIGHTFORWARD AND ELEGANT, THIS SHRIMP COCKTAIL KEEPS THE FOCUS ON CHILLED SHRIMP AND A SHARP COCKTAIL-SAUCE FINISH.

TUNA TOSTADA – 14.99

A CRISP FRIED CORN TORTILLA LAYERED WITH AVOCADO AND MARINATED TUNA POKE, FINISHED WITH BLACK GARLIC SHOYU, LIME, SESAME SEEDS, GREEN ONION, AND SWEET-SPICY SOY.

CAESAR PARM CROQUETTES – 11.99

A CAESAR-INSPIRED SMALL PLATE OF CRISP PARMESAN CROQUETTES, ARTISAN ROMAINE, ROASTED RED PEPPER, SLICED ANCHOVY, BLACK GARLIC AIOLI, AND TRUFFLE OIL.

BREADED CALAMARI WITH VANILLA-LIME CHILI SAUCE – 19.99

GOLDEN CALAMARI WITH A LIGHT CORNMEAL CRUST, BALANCED BY A VANILLA-LIME CHILI SAUCE THAT FINISHES BRIGHT AND WARM.

MEDITERRANEAN WHIPPED FETA – 9.99

A SMOOTH MEDITERRANEAN DIP OF FETA, CREAM CHEESE, AND ZĀĀTAR, LAYERED WITH ROASTED PINE NUTS, TOMATO, AND CHIVES AND SERVED WITH GARLIC NAAN.

SMOKED SALMON & HERBED CREAM CHEESE PUFFS – 19.99

BUTTERY PUFF PASTRY FILLED WITH SMOKED SALMON, HERB CHEESE SPREAD, PICKLED RED ONION, AND CHIVES, BAKED WITH EGG WASH AND EVERYTHING SEASONING.

BRUSCHETTA – 18.99

CROSTINI LAYERED WITH SHALLOT AND CHIVE BOURSIN, TOPPED WITH HOUSE BRUSCHETTA MIX, AND FINISHED WITH BALSAMIC GLAZE.

ESCARGOT STUFFED MUSHROOMS – 24.99

A RICH, CLASSIC BITE OF ESCARGOT-STUFFED MUSHROOMS LAYERED WITH BUTTER, GARLIC, AND PARMESAN CHEESE.

CHIMICHURRI STEAK CROSTINIS – 24.99

CROSTINI WITH SHALLOT AND CHIVE BOURSIN, SLICED STEAK, AND HOUSE CHIMICHURRI, FINISHED WITH BALSAMIC GLAZE.

MEATBALLS – 12.99

A HEARTY ORDER OF FOUR MEATBALLS LAYERED WITH HOMEMADE RED SAUCE AND A SMOOTH ALFREDO FINISH.

GLAZED BACON WRAPPED SHRIMP – 19.99

BACON-WRAPPED SHRIMP FINISHED IN A MAPLE BOURBON GLAZE WITH RICH SWEETNESS AND A POLISHED SAVORY EDGE.

DEEP FRIED WHITEFISH BITES – 19.99

CRISP CORNMEAL-CRUSTED WHITEFISH PAIRED WITH HOUSE TARTAR FOR A REFINED NORTHERN-STYLE SMALL PLATE.



Monthly Features

MARTINI

KEY LIME PIE – 14

SWEET-TART AND POLISHED, THIS FEATURED MARTINI LAYERS VANILLA VODKA WITH BRIGHT LIME AND PINEAPPLE FOR A KEY LIME FINISH.

COCKTAIL

DARK & STORMY – 10

DARK RUM FLOATED OVER GINGER BEER AND LIME FOR A BOLD, STORMY CLASSIC WITH A CLEAN FINISH.

CRAFT BEER

LOW HANGING FRUIT

FEATURED PAIRINGS

THE FEATURED MARTINI PAIRS WELL WITH OUR
DEEP FRIED WHITEFISH BITES

THE FEATURED COCKTAIL PAIRS WELL WITH OUR
TUNA TOSTADA

THE FEATURED CRAFT BEER PAIRS WELL WITH OUR
CHIMICHURRI STEAK CROSTINIS