

CRAFT COCKTAIL FEATURES

Gin Box 10
Hendrick’s Gin, rosemary simple syrup, fresh squeezed lime, ginger beer

Strawberry Basil Margarita 10
Jose Cuervo, triple sec, muddled basil and strawberries, simple syrup and soda

Magellan Navigator Martini 10
Magellan gin and a touch of dry Vermouth served up, with blue cheese stuffed olives

Ginger Pear Martini 9
Ginger brandy, Absolut pear, pineapple juice and fresh lemon

Maple Bourbon Manhattan 10
Iron Fish maple bourbon, macerated Montmorency cherries, sweet vermouth

Espresso Martini 12
Kahlua, Bailey’s, Godiva chocolate liqueur, Owl Eye espresso, garnished with house-made chocolate ganache

Blue Fish 8
Absolut Citron, Blue Curacao, lemonade, topped with our fresh housemade sour

Michigan Mule 9
New Holland Life Lake vodka, Ginger beer, and fresh squeezed lime juice your choice of Regular, Raspberry, Blueberry, or Strawberry

Manistee Uptown 12
Maker’s Mark bourbon, Noilly Pratt sweet vermouth, Graham’s Port

Pecan Pie Martini 10
Maker’s Mark bourbon, rumchata, crème de cocoa

Cucumber Martini 9
Effen cucumber vodka, dry Vermouth, simple syrup, fresh mint and cucumber

Spring Whiskey Sour 9
Crown royal, triple sec, rosemary simple syrup, orange bitters, fresh squeezed sour mix and soda

Kentucky Mule 9
Buffalo trace, goslings ginger beer and fresh lime juice

Manisteeni 9
Hpnotiq liqueur, Blueberry Stoli, lemonade

Holland Old Fashioned 9
New Holland Spirits’ Beer Barrel Bourbon complemented by simple syrup, cherry, orange and a dash of bitters, finished with a splash of soda

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Club Soda, Root Beer, Ginger Ale, Dr. Pepper 2.89

Tea – Republic of Tea -Mango Ceylon, Cadamon Cinnamon, Blackberry Sage, Hibiscus, Double Red Rooibos, Decaf Ginger Peach, Earl Grey, Green, Orange Blossom, Vanilla Red Tea 2.50

San Pellergrino Limonata and Aranciata 3.50
Fruit Juices- Orange, Cranberry, Pineapple, Grapefruit 3
Smoothies- Strawberry, Peach, Mango, Raspberry 6

Coffee and Espresso from Owl Eye Coffee Roasters
Fair Trade Organic French Roast or Decaf 2.50
Espresso shot, Latte, Mocha and Cappuccino \$4.50

WINES BY THE GLASS

Reds	Whites
Meoimi Pinot Noir 10	10 Span, Chardonnay 7
La Terre Merlot 7	Treana, Chardonnay 10
Waterbrook Merlot 8	Delle Venezie
Cline Zinfandel 9	Rapido, Pinot Grigio 7
Cycles Gladiator,	Matua, Sauvignon
Cabernet Sauvignon 7	Blanc 9
J. Lohr, Cabernet	Chateau Chantal, late
Sauvignon 9	harvest Riesling 9
Conundrum, red blend 10	Montevina, White
Bogle, Essential Red 7	Zinfandel 6
	Cloud Chaser, Rose 11

Dessert Wines & Appertifs	Sparkling Wine & Champagne
Frost Bitten, Ice Riesling 5	Chandon, sparkling
St. Julien, Solera Port 5	wine 9
Round Barn, Devine Black	Riondo, Prosecco, split
Walnut Cream 8	7
	Juame Serra
	Cristalino, brut 5

ON DRAFT PINT BEER
Bells Hop Slam \$7
Founders Oatmeal stout \$5
Founders All Day IPA \$5
Storm Cloud, Rainmaker Belgian Pale Ale \$5
Raven Brewing, Hazlenut Stout \$6
Saugatuck Brewing Co. Maggie’s Irish Ale \$5
Perrin Golden Ale \$5
Oddside Ale’s Citra Pale Ale \$5

BOTTLED BEER, CIDER AND SELTZER	
Bud Light	3.50
Budweiser	3.50
Coors Light	3.50
Corona	4.00
Corona Light	4.00
Fat Tire	4.50
Founders Centennial IPA	5.00
Founders Dirty Bastard	5.50
Founders Porter	5.00
Guinness Stout	4.50
Buckler (NA)	4.00
Heineken	4.50
Labatt Blue	3.50
Michelob Ultra	3.50
Miller Lite	3.50
NH Dragon’s Milk	6.00
Stella Artois	4.50
Stella Cider	4.50
Truly Hard Seltzer	5.00