

CRAFT COCKTAIL FEATURES

Gin Box 10

Tanqueray gin, rosemary simple syrup, fresh squeezed lime, ginger beer

Paloma 9

Jose Cuervo, blood orange San Pellegrino, fresh lime juice and salt

Magellan Navigator Martini 10

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

Black Raspberry Mint Spritzer 12

Hendrick’s Gin, Chambord, muddled mint and housemadessimple syrup topped with soda

Frozen Flavored Margarita 12

Jose Cuervo, housemade flavored margarita mix with salt, ask your server what flavors

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

Frozen Raspberry Thyme Lemonade 12

Tito’s handcrafted vodka, raspberry sorbet, lemonade and fresh thyme

Pomegranate Martini 10

Tito’s handcrafted vodka, Pama liqueur, triple sec and fresh squeezed sour mix

Cucumber Martini 9

Effen cucumber vodka, dry Vermouth, simple syrup, fresh mint and cucumber

Spring Sour 9

Crown Royal, Triple sec,, housemade rosemary syrup, bitters andhousemade sour mix

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

Frozen Mudslide 14

Tito’s handmade vodka, Kahlua, Bailey’s Irish cream and vanilla gelato

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Club Soda,Root Beer, Ginger Ale, Dr. Pepper 3.19

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

San Pellergrino Limonata and Aranciata 3.50

Fruit Juices- Orange, Cranberry, Pineapple, Grapefruit 3

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

Meoimi Pinot Noir 10
Waterbrook Merlot 8
Cline Zinfandel 9
Cycles Gladiator, Cabernet Sauvignon 7
J. Lohr, Cabernet Sauvignon 9
Conundrum, red blend 10
Bogle, Essential Red 7

Whites

10 Span, Chardonnay 7
Treana, Chardonnay 10
Ava Grace, Pinot Grigio 7
Matua, Sauvignon Blanc 9
Grand Traverse, late harvest Riesling 9
Montevina, White Zinfandel 6
Cloud Chaser, Rose 11

Dessert Wines & Appertifs
Frost Bitten, Ice Riesling 5
St. Julien, Solera Port 5
Round Barn, Devine Black Walnut Cream 8

Sparkling Wine & Champagne
Chandon, sparkling wine 9
Riondo, Prosecco, split 7
Juame Serra Cristalino, brut 5

DRAFT BEER

Ask your server about our 4 other seasonal taps
Bells Two Hearted Ale \$5
Bells Oberon \$5
Perrin Golden Ale \$5
Raven Ask Your Server \$5

BOTTLED BEER, CIDER AND SELTZER

Bud Light	3.50
Budweiser	3.50
Coors Light	3.50
Corona	4.00
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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
Not Your Father’s Root Beer	5.00