



# Cocktails

## Scofflaw

rye, dry vermouth,  
grenadine, lemon, orange  
bitters, egg white  
14

## Barrio Viejo

mezcal, reposado tequila,  
amaro nonino, b nedictine,  
chocolate mole bitters  
14

## Cure for What Ails Ya

irish whiskey, amaro  
nonino, chai tea syrup,  
lemon  
\*served hot  
14

## Corpse Bride

green hat gin, cappelletti  
red, genepy, lime,  
absinthe  
14

## Penicillin

scotch, honey, spiced  
ginger, lemon  
14

## The Bitter End

fernet vallet, cocchi  
vermouth di torino,  
cinnamon, whole egg  
14

## St. George

dark rum, jamaican rum,  
all spice dram, lime,  
vanilla  
14

## Great Statesman

bourbon, barolo chinato,  
b nedictine, peychaud's  
bitters, allspice dram  
14

## Mocktails - 8

**Rupert:** ginger, lime, vanilla, soda  
**Hot Shirley:** tea syrup, lemon, ginger,  
grenadine \*served hot

## Wine

### Sparkling

Rotari Brut BdB, Italy, 12/glass  
Laurent Perrier, France, 48/half-bottle  
Phillipe Gonet, France, 165/bottle

### Ros 

Villa Wolf, Pinot Noir, Germany, 10/glass

### White

Mondavi, Sauvignon Blanc, CA, 12/glass  
Cabaler, Priorat, Spain, 52/btl

### Red

Elouan, Pinot Noir, Oregon, 12/ glass  
Sangiovese/Cab, Campo al Mare, Bolgheri, 17/glass  
Bodega Norton, Malbec Res., Argentina, 64/btl

## Beer

### American I.P.A.

8/12oz  
Bell's - Two Hearted Ale, Comstock, MI

### Amber Lager

8/12oz  
Great Lakes - Eliot Ness, Cleveland, OH

### Pilsner

8/12oz  
North Coast - Scrimshaw, Fort Bragg, CA

### Stout

10/12 oz  
Founders - Breakfast Stout, Grand Rapids, MI

## Please Mind a Few House Rules:

\* have a seat at a table or barstool \*

\* take a break from your phone \* please keep voices down \*

\* photos are welcome without flash \*

\* please notify us of any allergies as we use nut and egg products behind the bar \*