

# Reds

## Pinot Noir:

- BV Coastal Estates.** Central Coast, California. Cherry, Raspberry, Plum. 8/32  
**Angeline.** Santa Rosa, California. Strawberry, Raspberry, Spice. 10/38  
**ELK Cove.** Willamette Valley, Oregon. Dark Raspberry, Cherry, Cedar. 15/69  
**Mark West Black.** Monterey, California. Plum, Black Cherry, Vanilla, Mocha. 42  
**Meoimi.** Santa Barbra, California. Cherry, Berry, Vanilla. 48  
**Picket Fence.** Russian River Valley, California. Cherry, Vanilla, French Oak. 54  
**David Bruce.** Sonoma, California. Asian Spice, Ripe Cherry, Truffle. 78

## Merlot:

- Cypress.** Central Coast, California. Currant, Plum, Soft. 7/28  
**Backhouse.** Parlier, California. Black Cherry, Mocha, Lively. 9/36  
**The Velvet Devil.** Mattawa, Washington. Cherry, Cedar, Anise. 48  
**Benziger.** Sonoma County, California. Blueberry, Pepper, Soft Tannis. 52

## Cabernet Sauvignon:

- Vista Point.** Livermore, California. Spice, Fruit, Vanilla. 6/24  
**Josh.** Hopland, California. Blackcurrant, Black Cherry, Oak. 10/38  
**Bellacosa.** Alexander Valley, California. Bluberry, Rich Plumb, Red Raspberry. 15/69  
**Stone Bull.** Colchagua Valley, Chile. Strawberry, Vanilla, Chocolate, Licorice. 42  
**Joel Gott 815.** Napa, California. Plum, Anise, Cocoa. 48  
**Rodney Strong.** Alexander Valley, California. Plum, Chocolate, Blackberry. 54  
**Freemark Abby.** Napa Valley, California. Dark Fruit, Truffle, Chocolate. 78

## Malbec:

- Casa de Campo.** Mendoza, Argentina. Plum, Raspberry, Black Pepper. 7/28  
**Terrezas.** Mendoza, Argentina. Plum, Boysenberry, Tannin. 38  
**Catena.** Mendoza, Argentina. Structure, Black Raspberry, Spice. 48

## Shiraz:

- Deakin Estate.** Victoria, Australia. Red Berries, Vanilla, Plum. 8/32  
**D'Arenberg. "Stump Jump".** South Australia. Plum, Currant, Black Pepper. 38

## Other Reds:

- Menage a Trois (Blend).** Napa, California. Blackberry, Raspberry, Jam. 8/32  
**Maggio (Zinfandel).** Lodi, California. Jam, Chocolate, Smoky Finish. 8/32  
**Querceto (Chianti DOCG).** Valdarno Hills, Italy. Oak, Youthful Ripe Fruit. 36  
**Radio Boca (Tempranillo).** Valencia, Spain. Chocolate, Cassis, Raspberry. 38  
**Cinnabar (Mercury Rising).** Paso Roble, California. Cassis, Vanilla, Mocha. 48

# Whites

## Riesling:

**Ryan Patrick.** Yakima Valley, Washington. Ripe Pear, White Peach, Orange Blossom. 8/32

**Chantal Late Harvest.** Old Mission Peninsula, Michigan. Honey, Peach, Melon. 🍷 10/38

## Pinot Grigio:

**Coastal Vines.** Sonoma, California. Lemon, Lime, Honeysuckle. 6/24

**Placido.** Tuscany, Italy. Pear, Citrus, Grapefruit. 8/32

**Bower's Harbor.** Old Mission Peninsula, Michigan. Grapefruit, Pineapple, Stone. 🍷 36

**Santa Margherita.** Valdadige, Italy. Clean, Fresh, Delicate. 54

## Chardonnay:

**Albertoni.** Napa, California. Pear, Oak, Butter. 6/24

**Kendall Jackson.** Santa Rosa, California. Pineapple, Mango, Oak. 10/38

**Bouchaine.** Napa Valley, California. Fuji Apple, Jasmine, Almond, Oak. 14/42

**Doudet-Naudin "Vin de France".** Aude Vally, France. Linden-Tree, Mango, Peach. 45

**Notable.** South Eastern, Australia. Peach, Citrus, Melon. 48

**Georges Duboeuf. "Flower Label".** Mâcon-Village, France. Spring Flowers, Almond, Hazelnut. 52

## Sauvignon Blanc:

**Hay Maker.** Marlborough, New Zealand. Grapefruit, Guava, Lively. 8/32

**Honig.** Napa Valley, California. Mango, Kiwi, Lemongrass. 42

**Kim Crawford.** Marlborough, New Zealand. Citrus, Tropical Fruits. 48

## Sparkling:

**Segura Viudas (Brut) split.** Torrelavit, Spain. Tropical Fruit, Lime, Pineapple. 9

**La Marca (Prosecco) split.** Northeastern Region, Italy. Honeysuckle, Apple, White Peach. 13

**Ruffino (Prosecco).** Northeastern Region, Italy. Citrus, Peaches, Pear, Apple. 36

**M. Lawrence Redd (Semi-Sweet Red).** Leelanau Peninsula, MI. Raspberry, Strawberry, Spice. 🍷 36

**Pertinace (Asti).** Piedmont, Italy. Tropical Fruit, Tangerine, Honey. 42

**Duval-Leroy (Brut).** Champagne, France. Almond, Young Fig. 54

## Other Whites:

**Piquitos (Moscato).** Valencia, Spain. Mandarin, Honeysuckle, Orange Blossom. 6/24

**Elk Cove (Pinot Noir Rosé)** Willamette Valley, Oregon. Plum, Pomegranate, Cherry. 10/38

**Saint Charles Goldtropfchen Spatlese (Piesporter).** Mosel Saar Ruwer, Germany. Pear, Apple, Banana. 32

**Conundrum (Blend).** Napa, California. Apricot, Pineapple, Honeysuckle. 54

🍷 Michigan Wine

# Classics

## Corpse Reviver #2

Beefeater, Cointreau, Cocchi Americano, fresh squeezed lemon, St. George Absinthe

## Negroni

Beefeater Gin, Campari, sweet vermouth, orange oil

## Vesper

Bombay Sapphire, Absolut, Cocchi Americano, lemon oil

## Margarita

Gran Centenario Plata Tequila, Cointreau, organic agave nectar, fresh squeezed lime

## Manhattan

Rittenhouse Rye Whiskey, Angostura, sweet vermouth, maraschino cherry

## Sidecar

Remy Martin VSOP Cognac, Cointreau, simple syrup, fresh squeezed lemon

## Old Fashioned

Buffalo Trace, simple syrup, angostura, orange oil

## Last Word

Beefeater Gin, Green Chartreuse, Luxardo Maraschino, fresh squeezed lime

# Signature Cocktails

## Beachcomber's Sour

Plantation Double Aged Rum, Don's Spice #2, fresh squeezed lemon, Angostura, egg white

## Main St. Manhattan

Whip Saw Rye Whiskey, Angostura, Optima 10 year Tawny Port, sweet vermouth, orange oil, maraschino cherry

## Jamaican Blush

Doctor Bird Jamaican Rum 🍷, fresh squeezed lime, house made Tahitian vanilla syrup, fresh strawberry and basil

## Pear 111

Absolut Pear Vodka, St. Germain, simple syrup, fresh squeezed lemon

## Moonlight Mojito

Double aged Plantation Rum, muddled mint and blueberry, simple syrup, fresh squeezed lime, black walnut bitters, soda

## Ultimate Bloody

St. George Green Chile Vodka, Ancho Reyes, Zing Zang, A1, worcestershire, cracked black peppercorn, celery salt, olives, pickle, smoked bacon

## Basil Grapefruit

Ransom Old Tom Gin, Cointreau, grapefruit juice, simple syrup, fresh basil

## Kicking Mule

Los Amentes Reposado Mezcal, Casa Noble Reposado, Ancho Reyes Chili Liqueur, ginger beer, fresh squeezed lime, sage

## Jack Leaver

Koskenkorva Vodka, dry vermouth, olive brine, five-cheese stuffed olives

## Roseberry

Tito's, Tuaca, fresh squeezed lemon, simple syrup, fresh blueberry and rosemary

## *Irish Whiskeys*

**Jameson**

**Green Spot** (Single Pot Still)

**Red Breast** (12 year Single Malt)

**Bushmills** (16 year Single Malt)

## *Scotch Whiskies*

**Glenlivet** (12 year Single Malt)

**Johnnie Walker** (Black)

**Highland Park** (12 year Single Malt)

**Laphroaig** (10 year Single Malt)

**Macallan** (18 year Single Malt)

## *American Whiskeys*

**Buffalo Trace**

**Traverse City Whiskey Co.** (Straight Bourbon) 🍷

**Russell's Reserve** (10 year)

**Maker's 46**

**Woodford Reserve**

**Angel's Envy**

**Jefferson's Ocean** (Aged at Sea)

**Rittenhouse** (Straight Rye Whiskey)

**Whip Saw** (Straight Rye Whiskey)

## *Tequilas*

**Gran Centenario Plata** (Blanco)

**Patron** (Silver)

**Casa Noble** (Resposado)

**Corzo** (Añejo)

**los amantes** (Mezcal Reposado)

*Ask server for rare spirits on hand*

## *After Dinner Drinks*

**Butterscotch Coffee**

Van Gogh Double Espresso Vodka,  
Baileys, Buttershots, and coffee

**Candied Almond**

Disaronno, Rum Chatta, and coffee

**Nutty Irishman Coffee**

Baileys, Frangelico, and coffee

**Godiva Chocolate Liqueur**

**Terra d'oro Zinfandel Port**

**Trentadue Chocolate Port**

**Warre's Otima 10 Year Tawny Port**

**Remy Martin V.S.O.P. Cognac**

**Hennessy X.O. Cognac**

## *Desserts*

**Crème Brûlée** ☒ 6.29

**Flourless Chocolate Torte** ☒ 5.49

**Grill 111 Carrot Cake** 5.79

🍷 Michigan Spirits

☒ Gluten Sensitive

Operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is 100% free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities