



BY THE GLASS

FAN FAVORITES

\$8

- Hard Cider** Amoritas Vineyards
"Royal Rubus Blackberry Basil" (Michigan)
- Brut Rose Cava** Mistinguett (Spain)
- Pinot Blanc** Emile Beyer (France)
- Chardonnay** Goldschmidt "Singing Tree" (California)
- Pinot Noir** "Pas de Probleme" (France)
- Shiraz** Woop Woop (Australia)
- Malbec** Altos (Argentina)

HOUSE WINES

DRY

\$6

- Red** Salmon Creek Cabernet Sauvignon (California)
- White** LaPlaya Sauvignon Blanc (Chile)
- Rose** Claude Val (France)
- Sparkling** Salmon Creek Brut (California)

SWEET

\$6

- Red** Pelee Island Semi-Sweet Merlot (ON, Canada)
- White** Robertson Winery Gewurtztraminer (South Africa)
- Rose** Robertson Winery (South Africa)
- Sparkling** LaSerra Moscato d'Asti (Italy)

- Sangria (Red or White)** De La Costa (California) \$6.50
- Moscato** Salt of the Earth (California) \$7
- White Port** Casa de Santa Barbara (Portugal) \$8
- Cognac** Chateau Orignac "Pineau des Charentes" (France) \$10

RESERVE WINES AVAILABLE BY THE GLASS
PLEASE SEE RESERVE LIST

- MAKE IT A FLIGHT!** (4) 2 oz. pours
Does not include reserve list

\$16

JOIN US FOR HAPPY HOUR!

CORK & PLATING FEE HALF OFF!

Monday-Wednesday, Sat-Sun: 4pm - 6pm

Thursday & Friday: 3pm - 6pm

IN A CAN ROTATING SELECTION

Locals Light	\$4
Domestic Light Beer	
Wheat	\$5
IPA Hazy or Regular	\$6
Porter/Stout	
Guinness	
Cutwater - Cocktail in a Can Rotating Selection	
Hard Kombucha	
Cider Dry or Sweet	\$6.50

NON-ALCOHOLIC

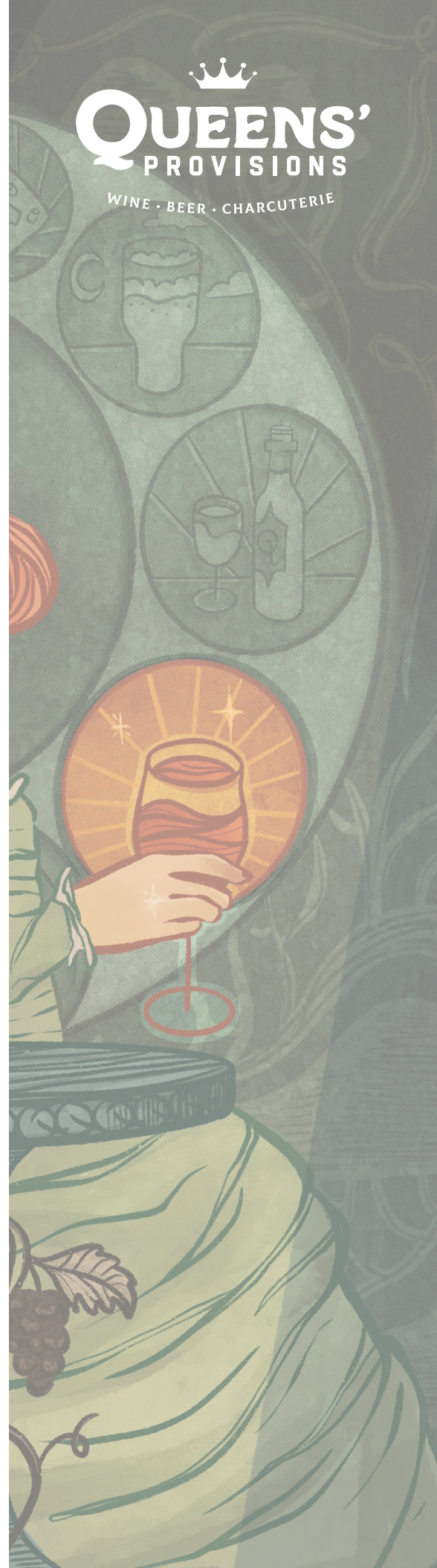
Mocktails	<i>Blind Tiger, Little Saints</i>
N/A Beer, N/A Wine, Pop & more	<i>Check out our N/A Cooler</i>

GET COZY

TRY OUR WARM BEVERAGES

Seasonal Availability

	French Press	Mug
COFFEE <i>Regular or Decaf</i>	\$6	\$3
TEA <i>Regular or Decaf</i>	\$6	\$3
HOT APPLE CIDER <i>Make it Boozy +\$3</i>		\$4
HOT CHOCOLATE <i>Make it Boozy +\$3</i>		\$4
MULLED WINE - SWEET OR DRY <i>Make it even MORE boozy! - Add 2oz Cognac +\$5</i>		\$7





HOUSE CHARCUTERIE BOARDS

CLASSIC KATIE

\$30

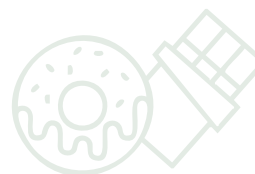
Hard Salami, Pepperoni, Manchego,
Dill Cheese Curds, Greek Country
Olives, Garden Veggie Crackers,
Dark Chocolate

EMILY'S FAVORITES

\$40

Smoked Proscuitto, White Tuna,
Le Roule, Beemster Gouda,
Dill Pickles, Corn Nuts, Gluten
Free Crackers, Dark Chocolate
Covered Almonds

LET'S GET TO THE SWEET STUFF*



Tiramisu	\$7
Alfajores de Maciena (2) <i>Dulce de Leche Cookies</i>	\$4
Cheesecake Bars	\$4
Apple Bread	\$4
Donuts <i>Blueline - Flint, MI</i>	\$3
Shortbread	\$3
Baklava	\$2
Dark Chocolate Covered Almonds	\$2
Chocolate <i>Dark or milk chocolate</i>	\$2

*Rotating Items



SMALL PLATES

Whipped Goat Cheese \$9

Drizzled with honey and topped with candied pecans, served with pita chips

Proscuitto & Goat Cheese \$9
Wrapped Dates

Caprese Stuffed Avocado \$8

Seasonal Soup \$5 cup | \$8 bowl
Rotating flavor

Hummus Crown \$7
Served with carrot & cucumber sticks

Sweet Potato, Black Bean \$5
& Pepita Salad

Julie's Deviled Eggs (3) \$5

Give your deviled eggs \$5
the royal treatment!

Three of Julie's Deviled Eggs, one with caviar, one with lox and one with Cajun crab dip

