

# OTUS SUPPLY

A SPIRITED GATHERING

## pizzas

- AGRO DOLCE | \$13** pickled cabbage, gorgonzola, tarragon, honey  
**SPRING FLING | \$16** goat cheese, morel mushrooms, english peas, egg  
**PAPA CALDO | \$14** mozz., parm., sausage, tomato, calabrian chili  
**FILTHY ANIMAL | \$14** mozz., parm, guanciale, pesto, pinenuts  
**OURGHERITA | \$13** mozz., tomato, garlic, basil, breadcrumbs

## share plates & pastas

- ALMOST TARTINE BREAD & BUTTER | \$5**  
**ROMANESCO | \$12** meyer lemon, yogurt, sunflower seeds, calabrian chili  
**RAINBOW CARROTS | \$10** gremolata, crème fraîche, spiced pecans  
**SUNCHOKES | \$9** hard eggs, brussels, bagna cauda  
**ZUCCHINI FRITTERS | \$10** fresh garbanzo beans, fennel, parsley mayo  
**BEETS | \$10** blueberry, pistachio, pink pepper ricotta  
**RADICCHIO & CHICORY | \$9** nappa cabbage, puffed farro, red wine  
**SCOTCH EGG | \$12** duck egg, sausage, fava beans, miner's lettuce  
**WAGYU BEEF TARTARE | \$15** radish, olives, quail egg, grilled sourdough  
**KAMPACHI CRUDO | \$14** rhubarb, mint, scapes, saffron aioli  
**OYSTERS ON THE WHIM W/STUFF | \$MP** that's what it is  
**BLACK PEPPER GARGANELLI | \$14** ramps, pea tendrils, pecorino  
**CASTELLANE VERDI | \$13** pistachio, egg yolk, parm broth  
**MAFALDE | \$14** heritage pork sugo, hazelnuts, parmesan  
**RIGATONI ALLA NORCINA | \$16** wild boar, trumpet royales, chili, pecorino

## A little bit bigger...

- INDIANBROOK TROUT | \$26** yukon potato, dill, shallot  
**MOLLUSKS | \$16** mussels, octopus, fennel pollen, citrus, grilled sourdough  
**BONE MARROW | \$14** ember onion marmalade, apple, grilled sourdough  
**HERITAGE PORK SHANK | \$27** heirloom beans, charred scallion, tomato  
**SPRING CHICKEN | \$24** michigan asparagus, ramps, olives, honey

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# EDIBLES

## A-Flowing

**RAIN IN BLOOD** Dark Horse Brewing

5.0%, Blood Orange Pale Ale – 13.5 oz | \$6

**DAWN ST PALE ALE** Ellison Brewery

6.0%, American Pale Ale – 13 oz | \$6

**SASSY BLONDE** Ellison Brewery

7.0%, Blonde Ale – 13.5 oz | \$6

**RICO SAUVIN** Against the Grain Brewery

8.0%, Imperial IPA – 10 oz | \$9

**FREEDOM OF '78** Shorts Brewing/Half Acre

8.0%, Guava IPA – 13.5 oz | \$8

**TREE BUCKET** Brewery Vivant

9.3%, Double IPA – 10 oz | \$7

**THE WALDOS' SPECIAL ALE** Lagunitas Brewing

11.9%, Triple IPA – 10 oz | \$8

**PILS** Brauerei Veltins

4.8%, Pilsner – 16 oz | \$8

**HALLO ICH BIN BERLINER WEISSE** Mikkeller

3.7%, Berliner Weisse w/ Passionfruit – 10 oz | \$9

**NOMAD<sup>ER</sup> WEISSE** Evil Twin Brewing

4.0%, Berliner Weisse – 13.5 oz | \$8

**FRUCHT: PASSIONFRUIT** Bruery Terreux

4.3%, Sour Ale – 10 oz | \$11

**POME & GRABBIT** Against the Grain Brewery/Brewski

5.0%, Pomegranate & Ginger Wheat Ale – 10 oz | \$9

**SOFIE** Goose Island Beer Co.

6.5%, Saison – 13.5 oz | \$9

**JO SAISON** Jolly Pumpkin Artisan Ales

6.8%, Rose Hip & Hibiscus Saison – 10 oz | \$10

**TANK 7** Boulevard Brewing

8.5%, Saison – 13.5 oz | \$9

**HOPPY SOUR: AMARILLO** Almanac Beer Co

6.8%, Oak Aged Sour Ale – 10 oz | \$13

**MAFKA** Arbor Brewing

7.0%, Oak Aged Sour Blend – 10 oz | \$13

**DARK SWAN** Lagunitas Brewing

8.7%, Red Wine Sour Ale – 13.5 oz | \$8

**SAPIENT** Dark Horse Brewing

9.5%, Tripel – 13.5 oz | \$7

**PIG IN THE WOOD** Finch's Beer Co

8.0%, Oak Aged Imperial Amber – 10 oz | \$10

**THE ANGEL OF MACKINAC** Clown Shoes

8.0%, Hoppy Brown Ale – 13 oz | \$8

**BOURBON BARREL GROUNDSKEEPER WILLIE** Odd Side

8.0%, Wee Heavy – 10 oz | \$8

**PIERRE FERRAND BILLIONAIRE** Clown Shoes

12.0%, Cognac Barrel Aged Barleywine – 10 oz | \$14

**PUBLICAN PORTER** Short's Brewing

8.2%, Imperial Porter – 13 oz | \$8

**THE VOLITIONIST** Wolverine State Brewing

4.8%, Dry Stout Lager – 13 oz | \$7

**PLEAD THE FIFTH** Dark Horse Brewing

11.0%, Russian Imperial Stout – 10 oz | \$6

**SUNDAY MORNING STOUT** Weyerbacher Brewing

11.3%, Bourbon Barrel Imperial Stout – 10 oz | \$11

**EVEN MORE JESUS** Evil Twin Brewing

12.0%, Imperial Stout – 10 oz | \$7

*The new American restaurant. Where friends come together to retrace the days when breaking bread was an indulgence in song, craftsmanship, and kindred spirits....simple meals, born from ingredients found everywhere our great Black Owl flies.*

*In a gracious reflection of our City – a spirited gathering of many cultures, working and sharing toward a common goal. We invite you to be a part of Detroit's ever-evolving story,*

*and we're happy you're here.*

## Pollinated

**GINGER PEACH MEAD** Bee Well

6.9%, Ginger Peach Mead – 10 oz | \$8

**COFFEE CIDER** Cellarmen's

6.0%, Chazzano Coffee-Infused Cider – 13.5 oz | \$12

## Pre-packaged

**MILLER HIGH LIFE -OR- BUDWEISER**

4.7%/5.0%, Adjunct Lagers – they're the respective champagne and king of beers! | \$3/ea

**NAUTILUS** Omnipollo

4.5%, Sour Ale – blueberry, vanilla, lactose | \$10

**HEFEWEISSBIER** Weihenstephaner

5.4%, Hefeweissen – wheat, clove, refreshing | \$6

**BLANCHE DE CHAMBLY** Unibroue

5.0%, Witbier – citrus, coriander, white pepper | \$5

**RED RICE ALE** Hitachino

7%, Belgian Strong Pale Ale – apricot, cardamom, ginger bread | \$12

**ORVAL TRAPPIST ALE** Brasserie d'Orval

5.3%, Belgian Pale Ale – green apple, brettanomyces, grape must | \$12

**TAP 6 UNSER AVENTINUS** Schneider Weisse

8.2%, Weizenbock – caramel, rum, chicory | \$11

**TRAPPISTES ROCHEFORT 6** Brasserie de Rochefort

7.5%, Dubbel – figs, apple, caramel | \$16

**DELIRIUM TREMENS** Brouwerij Huyghe

8.5%, Belgian Strong Pale Ale – clove, banana, peppery | \$13

**WESTMALLE TRAPPIST TRIPEL** Brouwerij Westmalle

9.5%, Tripel – apricot, raw honey, white pepper | \$13

**CELEBRATOR** Ayinger

6.7%, Doppelbock – dried fruit, molasses, complex | \$9

**AECHT SCHLENKERLA MAIBOCK** Brauerei Heller-Trum

6.6%, Rauchbier – smoke, caramel, chocolate | \$11

**ENTIRE BUTT PORTER** Salopian Brewing

4.8%, English Porter – coffee, lactose, crisp, dry | \$7

**BOMB!** Prairie Artisan Ales

13%, Imperial Stout – vanilla, ancho chili, chocolate, coffee | \$18

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# DRINKABLES

Mixed up | Stomped

sparkling

- SCARLET BEGONIA | \$12

Bourbon, Atsby vermouth, Rodenbach Grand Cru, aromatic bitters
- LOCOMOTIVE BREATH | \$10

Monkey Shoulder Scotch, Los Amantes mezcal, maca, honey, hazelnut
- THE INNER MOUNTING FLAME | \$11

Espolon reposado, orange, lemon, habanero, egg white
- THE OLD RUGGED CROSS | \$9

Smith & Cross rum, Ancho Reyes, lime, orange, hazelnut
- RUMBA MAMÁ | \$12

Mt Gay Black Barrel, cognac, apricot, lemon, hazelnut, chamomile, Underberg
- XANADU | \$11

Lot 40 rye, lemon, dill, miso, ginger, egg white, Pernod
- GIN SOAKED BOY | \$13

Valentine Liberator gin, Dolin dry, Cynar, Benedictine, bergamot
- THE GIRL FROM IPANEMA | \$9

Cachaça 51, rhubarb, pistachio, mint
- BANSHEE | \$9

Black Bush Irish Whiskey, lemongrass, St George Pear, ginger beer
- TONIC WORLD TOUR

Choose your variation:

→ Ferndale – Valentine oaked gin & fennel-apple tonic | \$12

→ Scotland – Botanist gin & lemongrass tonic | \$10

→ Detroit – Detroit City Distillery gin & yuzu-pomegranate tonic | \$9

OTUS SUPPLY BUFFALO TRACE SINGLE BARREL

Riffs on classics using our very own bourbon:

- Derby – Bourbon, vanilla-infused vermouth, apricot, lemon | \$12

→ Paper Plane – Bourbon, lemon, Cappelletti Aperitivo & Elisir | \$11

→ Sicilian Manhattan – Bourbon, Averna, lemon oleo | \$12

→ Old Fashioned – Bourbon, turbinado, aromatic bitters | \$10

→ Hand Carved Rock – Bourbon. Ice. That's it. | \$10

Sippers

- SPIRIT FLIGHTS

Three 3/4 oz pours with beer chaser

Local(ish) Favorites | whiskey from the Great Lakes | \$19

→ Valentine Mayor Pingree 9 Year

→ FEW Bourbon

→ Two James Johnny Smoking Gun

Too Rye Ay | rye whiskey from three different states | \$18

→ Detroit City Distillery rye

→ Pikesville rye

→ Jack Daniel's Single Barrel rye

Smoke on the Water | smoky drams from Mexico & Scotland | \$22

→ Los Amantes Añejo mezcal

→ Bruichladdich Port Charlotte

→ Lagavulin 16

- MERCAT | \$7

Cava, Spain – toast, apricot, citrus
- JEAN-PAUL BRUN FRV100 | \$10

Beaujolais, France – semi-sweet, raspberry, cherry

- BRUNORI 'LE GEMME' VERDICCHIO | \$10

Castelli di Jesi, Italy – crisp, lemon peel, peach
- DOMAINE LUPIN FRANGY | \$11

Roussette de Savoie, France – stone fruits, mineral, rich
- D'ESTEZARGUES 'LES GRANDES VIGNES' | \$11

Côtes du Rhône, France – pear, apricot, wet stones
- YORKVILLE CELLARS SEMILLON | \$10

Mendocino, California – quince, pear, creamy

- AMEZTOI RUBENTIS TXAKOLI | \$11

Getaria, Spain – strawberry, lime, dry & refreshing

- MARRAMIERO 'DAMA' MONTEPULCIANO | \$10

Abruzzo, Italy – cherry, earthy, spiced
- PALI RIVERA PINOT NOIR | \$11

Russian River Valley, California –raspberry, lavender, sage
- COPERTINO NEGROAMARO RISERVA | \$10

Puglia, Italy – cherry, cigar, leather
- OWEN ROE SHARECROPPER'S SYRAH | \$11

Columbia Valley, Washington – blackberry, allspice, dusty earth

For all ages

- HOUSE GINGER BEER | \$4

HOUSE SODAS | \$4 Each

Root Beer, Orange-Chili
- SEASONAL SHRUBB FRUIT SODA | \$4

SEASONALLY INFUSED LEMONADE | \$3

WATER STREET ICED TEA | \$3
- MEXICAN COKE | \$4

SAN PELLEGRINO 500ML | \$4

ESPRESSO | Water Street Roasters, Kalamazoo

\$4 double / \$5 with milk, prepared to your preference
- POUR-OVER COFFEE | \$6

Water Street Roasters, Kalamazoo
- LOOSE LEAF TEA | \$5

Choose from Peach Blossom White, Jade Cloud Green, Earl Grey, Ginger Mate, Raspberry-green, Four Seasons Spring Oolong, Masala Chai, Blueberry Rooibos (decaf), Herbal Energizer (decaf), Peppermint Rooibos (decaf), Scarlet (decaf), Chamomile (decaf)

Because we have to...

- S'MORES THINGY | \$7

salted chocolate macaroons, toasted meringue, graham cracker
- FANCY ELVIS | \$7

frozen chocolate-peanut butter mousse, raspberry gelée, brûléed banana
- KEY LIME PARFAIT | \$7

house yogurt, strawberry-tequila, granola, tuile

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DEVOURABLES