

On Tap

FULL CIRCLE New Holland Brewing
4.9%, Kölsch – 16 oz | \$8

PUSH UP PALE ALE Brew Detroit
5.2%, Pale Ale with Lactose – 13.5 oz | \$7

SQUEEZE & THANK YOU Upland Brewing
5.8%, New England Pale Ale – 13.5 oz | \$8

LUAU KRUNKLES Terrapin Beer Co.
6.5%, Tropical Hopped IPA – 13.5 oz | \$7

LOSING OUR LEDGES Jolly Pumpkin / Stillwater Artisanal
6.9%, Hazy Farmhouse IPA – 10 oz | \$12

DELICIOUS IPA Stone Brewing
7.7%, El Dorado & Lemondrop Hopped IPA – 13.5 oz | \$6

RELATIVITY Ellison Brewery
8.0%, Michigan Hop IPA – 13.5 oz | \$7

ROYAL RUMBLE Witch's Hat Brewing
9.5%, Imperial Red Ale w/ Blood Oranges – 13 oz | \$8

BLOW YOUR FACE OUT ROAK Brewing
10.5%, Imperial IPA – 10 oz | \$7

EXTRA DRY Stillwater Artisanal
4.2%, Sake-style Saison – 13 oz | \$9

BLUE MAGIC Right Brain Brewery
4.5%, Pale Wheat Ale w/ Lavender – 13 oz | \$7

WAHOO WHITE Ballast Point Brewing
4.5%, Witbier – 20 oz | \$8

BLOOD ORANGE TARTY SLIP Drafting Table Brewing
4.6%, Berliner Weisse – 13.5 oz | \$8

STRAWBERRY RHUBARB SOUR Brewery Vivant
5.0%, Barrel Aged Sour w/ Strawberries & Rhubarb – 10 oz | \$9

WITTY YANK Drafting Table Brewing
5.0%, Pale Wheat Ale – 16 oz | \$8

POOLTIME Bell's Brewery
5.0%, Pale Wheat Ale w/ Traverse City Cherries – 13.5 oz | \$9

THERE GOSE ANOTHER 3-WAY Latitude 42 Brewing
5.6%, Gose – 13.5 oz | \$6

BRAUPAKT Weihenstephaner / Sierra Nevada
6.0%, Hefeweizen – 16 oz | \$7

ABBOTT STREET WHEAT Brew Detroit
7.0%, Pale Wheat Ale – 16 oz | \$7

1 TON OF... BLACKCURRANT To Øl
7.0%, Sour Ale – 10 oz | \$12

NOCTÁMBULO Jolly Pumpkin / Otus Supply Collab
7 ish?%, Buffalo Trace Barrel Aged Sour Chocolate Stout – 10 oz | \$12

GNOMEGANG Brewery Ommegang / Brasserie d'Achouffe
9.5%, Belgian Strong Golden Ale – 10 oz | \$8

RED & WHITE Dogfish Head Craft Brewery
10.0%, Barrel Aged Witbier with Pinot Noir – 10 oz | \$12

OH MY QUAD! (BARREL AGED) Frankenmuth Brewery
11.5%, Bourbon & Brandy Barrel Aged Quadrupel – 10 oz | \$14

ITTY BITTY BROWN Ellison Brewery
5.5%, American Brown Ale – 13 oz | \$8

ROBUSTA NUT Petosky Brewing
5.5%, English Porter w/ Chocolate & Coconut – 13 oz | \$8

BOFFO BROWN Dark Horse Brewing
7.0%, American Brown Ale – 13 oz | \$7

TRÆBLØD Mikkeller San Diego
11.0%, Imperial Stout w/ Coffee and Vermont Maple Syrup – 10 oz | \$9

BIG BAD BAPTIST 2017 (BATCH #89) Epic Brewing
11.9%, Whiskey Barrel Aged Imperial Stout – 10 oz | \$10

Pollinated

SAIGON SIN Cellarmen's
6.0%, Cider with Cinnamon, Vanilla, & Star Thistle Honey – 10 oz | \$13

RAINBOW SEEKER Blake's Hard Cider Co
5.5%, Pineapple & Sage Cider – 13 oz | \$8

Stumped

MERCAT | \$8
Cava, Spain – toast, apricot, citrus

RAVENTÓS CAVA ROSE DE NIT | \$14
Penedès, Spain – red cherry, citrus, dry

sparkling

SALLIER DE LA TOUR GRILLO | \$10
Sicily, Italy – lemon peel, herbal, crisp

white

RICHEL APREMONT | \$11
Savoie, France – lemon curd, stone fruit, mineral

FORLORN HOPE 'QUE SAUDADE' VERDELHO | \$13
Calaveras, California – creamy, tart citrus, white peach

PETIT COCHON BRONZÉ ROSE | \$11
Languedoc, France – Blood orange, red berries, sweet herbs

rose

MARRAMIERO 'DAMA' MONTEPULCIANO | \$10
Abruzzo, Italy – red cherry, earthy, spiced

red

JÈRÔME JOURET 'EN AVANT DOUTE' GRENACHE | \$12
Ardeche, France – Wild berries, cherry, oregano

AVERÆN PINOT NOIR | \$12
Willamette Valley, Oregon – Cherry cola, boysenberry, mocha

COPERTINO NEGROAMARO | \$10
Puglia, Italy – cherry, cigar, leather

Pre-packaged

MILLER HIGH LIFE -OR- ROLLING ROCK
4.7%/4.4%, Adjunct Lagers – tastes like a beer | \$3/ea

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

BLANCHE DE CHAMBLY Unibroue
5.0%, Witbier – citrus, coriander, white pepper | \$5

RITTERGUTS GOSE Ritterguts
4.7%, Gose – tart, saline, coriander | \$13

KAMEN KNUDELN Against the Grain Brewery
6.5%, Kentucky Common – sour mash beer/dried fruit & rich spice | \$13

RED RICE ALE Hitachino
7.0%, Rice Ale – umami, cardamom, apricot | \$12

LA TRAPPE DUBBEL Bierbrouwerij De Koningshoeven
7.0%, Belgian Dubbel – caramel, malty, dried fruit | \$12

CUVÉE SOEUR'ISE Brouwerij De Leite
8.5%, Barrel Aged Belgian Tripel Kriek – wild, cherry, tart | \$14

AECHT SCHLENKERLA MAIBOCK Brauerei Heller-Trum
6.6%, Rauchbier – smoke, caramel, chocolate | \$11

STRAFFE HENDRIK QUADRUPEL Brouwerij de Halve Mann
11.0%, Belgian Quad – dried plum, toffee, lighter finish | \$13

NOA (PECAN MUD CAKE STOUT) Ommipollo
11%, Imperial Stout – rich pecan mud pie | \$14

BOMB! Prairie Artisan Ales
13%, Imperial Stout – vanilla, ancho chili, chocolate, coffee | \$18

DRINKABLES