

Stirred & Shaken

BLACK & TAN FANTASY | \$13

New Holland Beer Barrel bourbon, mandorla, chestnut-fig honey, lemon, Water Street bourbon barrel aged coffee (served HOT!)

KENTUCKY AVENUE | \$14

Otus Maker's Mark cask strength, Cynar, chocolate & mole bitters

SAN ANTONIO ROSE | \$12

Otus Maker's Mark cask strength, Montenegro, cinnamon, meyer lemon, hazelnut, rosemary

SPANISH CASTLE MAGIC | \$11

Otus Maker's Mark cask strength, meyer lemon, Licor 43, mint

I SAT BY THE OCEAN | \$13

Mezcal blend, apricot, orange, ginger, coconut, chocolate

STRANGE WEATHER | \$13

Earl Grey gin, St George bruto, cara cara orange, rosemary, egg white

PEACE OF MIND | \$16

Rye whiskey, black walnut, honey, madeira, chocolate bitters

SHIP OF FOOLS | \$9

Plantation rum, Smith & Cross rum, fall apple liqueur, lime, hazelnut

SOME LIKE IT HOT | \$11

Otus Hudson Four Grain bourbon, cascara, vermouth, Ancho Verde, citrus

FIRE WATER BURN | \$15

Reposado, mezcal, Uncouth vermouth, blood orange, cuban spice, lemon

THE PIANO HAS BEEN DRINKING | \$16

Otus scotch blend, vermouth, maraschino, orange & chocolate bitters

BLACK BETTY | \$9

Mt Gay Black Barrel rum, apricot, lime, ginger beer

For all ages

HOUSE GINGER BEER | \$4

HOUSE SODAS | \$4 / Each

Root Beer, Vanilla Cream, Lemon-Lime, "Diet Dr Otus"

SEASONAL SHRUBB FRUIT SODA | \$4

WATER STREET ICED TEA | \$3

MEXICAN COKE | \$4

TOPO CHICO | \$3

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)

Show 'em some love!

BUY THE KITCHEN A ROUND!

\$8/six-pack or \$20 for a round of whiskey

TAKE HOME A LOAF OF SOURDOUGH

Subject to daily availability

Because we have to...

BANANA NUT CREAM PUFF | \$7 sourdough vanilla cream, butter roasted nuts, cinnamon

MINT CHOCOLATE ICE CREAM SAMMY | \$7 mint chocolate custard, almond crumble, sea salt

COCONUT MILK PANNA COTTA | \$7 oolong tea, kaffir lime, golden rasin caramel, toasted coconut

MACARON OF THE WEEK | \$3 per piece, rotating flavors

Sippers

OTUS SUPPLY SINGLE BARREL WHISKEY

Enjoy them straight, on hand cut ice, or in your favorite classic cocktail!

Woodford Reserve Batch #201386 / 45.2% | \$14 / 2 oz

Hudson Four Grain Bourbon #1409264G / 46% | \$9 / 1 oz

Maker's Mark "Otus Butterscotch Cask" / 55.55% | \$10 / 1 oz

Valentine Distilling 10 Yr Bourbon Cask #14 / 57.1% | \$12 / 1 oz

SPIRIT FLIGHTS Three 3/4 oz pours with beer chaser

Otus Supply Single Barrel Selection | \$23
= Hudson Four Grain
= Maker's Mark = Valentine 10 Yr Bourbon

Local(ish) Favorites | \$19
= Valentine Mayor Pingree Rye
= FEW Rye = Detroit City Distillery Rye

Refresh

WINTER TONICS Choose your variation | \$10 / each

House made tonics flavored with seasonal ingredients:

= Ann Arbor - AA Distilling winter gin & spruce-cocktail grapefruit tonic

= Zeeland - New Holland oaked gin & cinnamon-quince tonic

= Dearborn - Rusted Crow Ginstache & mint-lemongrass tonic

= Amsterdam - Bols Genever gin & wood-fired asian pear tonic

= Otus Supply - Valentine Liberator gin & house tonic

...After the Feast

OTUS STAFF SELECTED AMARI

Rotating selection of bitter, herbal liqueurs (prices reflect 1 oz pour)

= Fernet Angelico - Switzerland | \$8

= Fernet Letherbee - Chicago | \$8

= Amaro Braulio - Italy | \$6

= S Maria al Monte - Italy | \$8

= Averna - Italy | \$4

= FEW Anguish & Regret Malort - Chicago | \$7

= Underberg - Germany | \$5

COFFEE AND TV | \$10

Fernet Branca, St George NOLA, gomme, whole egg, dark chocolate

REDEMPTION SONG | \$9

Jack Daniel's Single Barrel Rye, Branca Menta, bitters

FERREIRA 20 YEAR TAWNY PORT | \$14

RARE WINE CO BOSTON BUAL MADEIRA | \$14

D'OLIVEIRAS TERRANTEZ 1988 MADEIRA | \$14 (1 oz)

...or ask for our full cellar list of beers, wines, and liquors...

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DEVOURABLES