

DRAFT BEER

8  
16oz POUR  
BELL'S TWO HEARTED  
BREW DETROIT CERVEZA DELRAY  
M-43

→ CHECK YOUR TABLE'S ←  
QR CODE  
FOR ROTATING DRAFTS AND BOTTLES

6  
16oz POUR  
BUD LIGHT

CANS

7  
LIGHT  
BUD LIGHT  
BUDWEISER  
SHORT'S LOCALS LIGHT  
BLACKROCKS GRAND RABBITS  
BREWERY VIVANT FARMHAND

IPAs  
3 FLOYDS ZOMBIE DUST  
3 FLOYDS BARBARIAN HAZE  
3 FLOYDS LAZER SNAKE  
NORTH PEAK DIABOLICAL  
NORTH PEAK HAVOC

SAISONS/WHEATS  
BOULEVARD TANK 7  
3 FLOYDS GUMBALLHEAD

BROWNS/STOUTS  
NEW HOLLAND CABIN FEVER  
PIGEON HILL OATMEAL CREAM PIE  
SAM SMITH OATMEAL STOUT

SOURS  
PRAIRIE ARTISAN PUNCH  
PRAIRIE ARTISAN SHERBET  
PRAIRIE ARTISAN VAPE TRICKS

CIDERS  
BLAKE'S FLANNEL MOUTH  
BLAKE'S GRIZZLY PEAR  
BLAKE'S TRIPLE JAM

ODDSIDE SELTZERS  
PINK LEMONADE, MOSCOW MULE, PINEAPPLE,  
GRAPEFRUIT, LEMON ELDERFLOWER

NON-ALCOHOLIC ~ 6  
TWO ROOTS HELLES  
TWO ROOTS IPA

WINE DOWN  
WEDNESDAYS

25  
ANY BOTTLE OF STORM CLIFF  
AND A PIZZA

→ ASK YOUR SERVER FOR DETAILS ←



DRINKS

COCKTAILS

OTUS CHART TOPPERS

15  
GEORGIA ON MY MIND  
Valentine WB Vodka, Marie Brizzard Peach Liqueur, Aperol,  
Lemon Juice, Peychauds Bitters, Grapefruit Bitters, Prosecco

RIPPLE  
Cucumber-Cilantro Infused Herradura Blanco, Cointreau  
Lemon Juice, Ancho-Cayenne Honey, Chili Lime Salt

HARVEST TIME  
Applejack Brandy, Spiced Pear Liqueur, Lemon Juice,  
Housemade Apple Cider Syrup

KENTUCKY GAMBLER  
Bardstown Fusion Series 5, Housemade Cinnamon Blackberry Puree,  
Lime Juice, Allspice Dram

BELLA LUNA  
Ford's Gin, St. Germain, Lime Juice, Mint, Lavender Bitters

THE ANTHEM  
Old Forester Rye, Apricot Liqueur, Cynar, Benedictine, Angostura

AFTER HOURS  
Papas Pilar Dark, Velvet Falernum, Vanilla Simple, Fee brothers Foam

VINCENT  
Van Gogh Pomegranate, Dry Curacao,  
Cranberry and Rosemary Simple, Lemon Juice

LET THE BAND PLAY ~ DEALER'S CHOICE ~ 16  
You pick the base spirit and whether you like  
Spirit-Forward and Smooth or Citrus-Forward and Refreshing

SMOKED OTUS FASHIONED ~ 16  
Otus Barrel Pick Journeyman Bourbon, Luxardo Cherry Syrup,  
Black Walnut Bitters, Cherry Bitters

CLASSIC COCKTAILS

14  
OLD FASHIONED   ESPRESSO MARTINI   WHISKEY SOUR  
MANHATTAN   FLORIDITA   DARK AND STORMY  
NEGRONI   HOT TODDY   COSMOPOLITAN

PLEASE ASK YOUR SERVER  
ABOUT OUR

ROCKSTAR SPIRIT LIST AND TO GO COCKTAILS

LIQUOR LIST

VODKA

VALENTINE  
TITO'S  
KETEL ONE  
SMIRNOFF  
GREY GOOSE  
STOLICHNAYA  
VAN GOGH

GIN

BOMBAY  
BOMBAY SAPPHIRE  
BOTANIST  
FORD'S  
HENDRICKS  
LIBERATOR  
TANQUERAY

TEQUILA

AZUNIA  
CASAMIGOS  
CLASE AZUL  
DON JULIO  
EL JIMADOR  
HERRADURA  
MILAGRO  
TEQUILA OCHO

MEZCAL

BOZAL  
DEL Maguey VIDA  
EL SILENCIO  
MONTELOBOS

RUM

BACARDI  
CAPTAIN MORGAN  
DIPLOMATICO  
FLOR DE CANA  
PAPA'S PILAR  
ZAYA

COGNAC

CAMUS  
DUSSE  
HENNESSY  
REMY MARTIN

WHISKEY

CROWN ROYAL  
JACK DANIELS  
MELLOW CORN  
TEN HIGH  
STRANAHAN'S  
WESTLAND

BOURBON

ANGEL'S ENVY  
BARDSTOWN  
BLANTON'S  
BOOKER'S  
BUFFALO TRACE  
EAGLE RARE  
JOURNEYMAN  
MAKERS MARK  
MAYOR PINGREE  
OLD FORESTER  
STAGG  
WOODFORD RESERVE

IRISH WHISKEY

BUSHMILLS  
DEAD RABBIT  
GREEN SPOT  
JAMESON  
REDBREAST  
SLANE  
TULLAMORE D.E.W.

RYE

ANGEL'S ENVY  
HIGH WEST  
GEORGE DICKEL  
JACK DANIELS  
MAYOR PINGREE  
OLD FORESTER  
WHISTLE PIG  
WOODFORD RESERVE

SCOTCH

BENRIACH 10 YEAR  
BENRIACH CURIOSITAS  
GLENDRONACH FAMILY  
LAPHROAIG  
MACALLAN 12 YEAR

OTUS BARREL  
SELECTIONS

→ ASK ABOUT STOCK ←

HUDSON  
1792  
MAKERS MARK  
JOURNEYMAN  
OLD FORESTER

WINES

BUBBLES

	GLASS	BOTTLE
STORM CLIFF BRUT ~ CHILE	6	22
LATRANSA PROSECCO ~ ITALY	11	36
MERCAT BRUT CAVA ~ CAVA	11	36
TRUE COLOURS BRUT ~ CAVA	11	36
TRIELLE BRUT ROSE CAB FRANC ~ LOIRE VALLEY, FRANCE	12	42

CHARDONNAY

MILOU ~ FRANCE	11	36
WAUGH ~ RUSSIAN RIVER	14	50

PINOT GRIGIO

OYNOS ~ ITALY	10	34
LUNA NUDA ~ ITALY	~	38

SAUVIGNON BLANC

ANT MOORE ~ NEW ZEALAND	11	36
LA MOULINERE ~ BORDEAUX	13	46

RIESLING

ROKU ~ MONTEREY	11	36
CARL EHRHARD ~ GERMANY	13	46

ROSÉ

PAMPLEMOUSSE ~ FRANCE GRAPEFRUIT/PEACH	~	30
ROSÉ ALL DAY ~ FRANCE	10	34

WHITE BLEND

SEMELI 'MOUNTAIN SUN' ~ GREECE	11	36
EGUREN UGARTE BLANCO ~ SPAIN	11	36
VILLA BARBI ORVIETO BIANCO ~ UMBRIA, ITALY	13	46
SANS LIEGE 'COTES DU COAST' ~ CALIFORNIA	~	60

PINOT NOIR

FABLE ~ CALIFORNIA	12	42
OMEN ~ SONOMA	16	58
WAUGH ~ RUSSIAN RIVER	~	90

ZINFANDEL

STARRY NIGHT ~ LODI	11	36
WAUGH ~ DRY CREEK	~	65

CABERNET SAUVIGNON

POPPY ~ PASO ROBLES	11	36
TOOTH & NAIL ~ PASO ROBLES	14	50
WAUGH ~ NAPA VALLEY	~	90
WAUGH SIX DEGREES ~ SONOMA	~	200

OTHER REDS

PIATELLI MALBEC ~ MENDOZA, AR	10	34
CHATEAU MIELLIER ~ BORDEAUX	12	36
BARBERA D'ASTI ~ LE CROCI ~ PIEMONTE	12	36
SAND POINT MERLOT ~ LODI	~	36
CLAYHOUSE 'ADOBE RED' ~ PASO ROBLES	12	36
1849 WINE CO. 'ANONYMOUS' ~ NAPA	~	65

HOUSE WINES

PROUDLY SERVING STORM CLIFF

8                      25  
GLASS                      BOTTLE

CHARDONNAY  
PINOT GRIGIO  
SAUVIGNON BLANC  
CABERNET SAUVIGNON  
RED BLEND



## OPENERS

**JOHNNY B. GOODE** 15  
Jalapeno Johnnycake "Cornbread"  
Golden Brown Cornbread Baked in Cast Iron,  
Jalapeno, Bacon, Cheddar Cheese,  
Topped With Clover Honey Butter

**WINGS OF LOVE (CHICKEN WINGS) (GF)** 15  
Smoked chicken Wings, Choose between Dry  
Rubbed, Buffalo Sauce or Housemade BBQ.  
**CHOOSE ONE ADDITIONAL SAUCE:**  
**BUFFALO, BBQ, HOUSEMADE BLUE CHEESE,**  
**BUTTERMILK RANCH**  
EXTRA SAUCE +.50

 **SLOW BURN BROCCOLINI (GF)** 12  
Gochujang, Honey, Togarashi Sunflower  
Seeds, Nori


**SAILING THE SEAS OF CHEESE** 12  
Beer Battered Wisconsin Cheese Curds,  
Red Chili Aioli

**HANDMADE GARLIC KNOTS** 12  
Smothered in Garlic Butter, and Parma Reggiano

**IMPOSSIBLE CHILI (V)** 8  
Impossible Burger, House Made Vegan Chili  
**SERVED WITH GREEN ONION**  
(CHEESE AND SOUR CREAM AVAILABLE UPON REQUEST)

## THE GARDEN

**WICKED GARDEN (V)** 10  
Mixed Greens, Tomato, Cucumber,  
Red Onion, Shredded Carrot, Garlic Croutons  
and Choice of Dressing

 **9 MILE CHOP (GF)** 13  
Mixed Greens, Otus Bacon, Bleu Cheese,  
Traverse City Cherries, Cucumber, Tomatoes,  
Chopped Egg, Dijon Vinaigrette

**TURN THE BEET AROUND** 14  
Seasonal Beet Salad with Roasted Gold and  
Purple Beets, Roasted Michigan Apples,  
Goat Cheese, Apple Coulis, Roasted Pepitas

**HIGHWAY TO KALE** 13  
A Kale Caesar, Fresh Red Kale washed in  
Lemon Juice, House Croutons and Caesar  
Dressing sprinkled with Shaved Parmesan

**ADD-ONS:**  
**GRILLED CHICKEN +6**  
**GRILLED SALMON +10 / GRILLED SHRIMP +12**

**DRESSINGS:**  
**RANCH / BLEU CHEESE / CAESAR**  
**DIJON VINAIGRETTE / SHERRY VINAIGRETTE**

ADD ADDITIONAL DRESSING +.50

## SUPPORTING ACTS

6  
**OTUS FRIES (V)**  
**CREAMY CHEESE GRITS**  
**SIDE GARDEN SALAD (V)**  
**SIDE CAESAR SALAD (V)**  
**BROCCOLINI (V)**  
**JASMINE RICE (V)**  
**PRESSED REDSKIN POTATO (V)**  
**RED CHIPS (V)**  
**BRAISED RED KALE (V)**  
**NAVY BEANS (V)**  
**ASPARAGUS (V)**

8  
**FLEETWOOD MAC (SIDE)**  
**BOWL OF CHILI (V)**

WE KINDLY ASK THAT  
PARTIES OF SIX GUESTS OR MORE  
 **BE ON ONE CHECK** 

## EATS

(V)  
VEGETARIAN

  
HOUSE SPECIALTY

(GF)  
GLUTEN FREE

### WOOD FIRED PIZZA PIES MADE FROM SCRATCH!

16

**OUR-INARA (V)**  
House Made Marinara, 3 Cheese Blend, Fresh Mozzarella,  
Chili Flakes, Shaved Garlic, Wild Oregano

 **NO SLEEP TILL BROOKLYN**  
House Made Marinara, 3 Cheese Blend,  
Pepperoni, Chili Flakes

**QUEEN OF HEARTS (V)**  
House Made Marinara, 3 Cheese Blend, Smoked Gouda,  
Mushrooms, Sweet Peppers, Fresh Oregano

 **SAN GENNARO**  
House Made Marinara, 3 Cheese Blend,  
Italian Sausage, Sweet Peppers, Onions

**THE YARDBIRD**  
3 Cheese Blend, Cheddar, Otus BBQ Sauce,  
Marinated Grilled Chicken, Red Onion, Cilantro

 **THE BEET IS ON (V)**  
Purple Beet Pesto, Gouda Mozzarella Blend,  
Red Kale, Goat Cheese

GLUTEN-FREE CAULIFLOWER CRUST AVAILABLE +3


## HEADLINERS


**THAT'S AMORE** 26  
Ground Lamb, Italian Sausage, Housemade Bolognese with  
Fresh Herbed Tomato Sauce, Red Shallots, and White Wine  
Reduction, Herb Pappardelle, Topped With A Dollop of Goat Cheese

**WAR PIG** 38  
Grilled 12oz Tomahawk Pork Chop, Savory Navy Beans,  
Apple Compote, Char-Grilled Asparagus, Mustard Creme

**FREEBIRD** 27  
Smoked Chicken Leg Quarters, Pressed Rustic Potatoes,  
Grilled Broccoli, Trumpet Mushroom Cream Sauce,  
Topped with Housemade Crispy Onions

 **CAROLINA ON MY MIND** 26  
Creamy Steel Cut Yellow Grits, House Marinated Shrimp,  
Andouille Sausage, Roasted Pepper Tomato Cream

 **PINK TALKING FISH (AUKRA SALMON)** 29  
Medium-Rare Motor City Seafood Salmon Fillet,  
Jasmine Rice, Braised Red Kale, Honey Dijon Glaze

 **FLEETWOOD MAC** 18  
Penne with Smoked Gouda, Havarti, White Cheddar,  
Baked in Cast Iron, Served with a Parmesan Crisp

**IN BLOOM** 17  
Herbed Pappardelle, Blistered Tomatoes,  
Sweet Twister Peppers, Red Onion, Trumpet Mushrooms,  
and Broccoli with a Ricotta Pesto

## ENCORE


**CHOCOLATE CAKE (FEEDS 2)** 15  
Scratch Chocolate Cake made "For The Love"  
**#FORTHETHELOVECAKECO**

**TRIPLE LAYER S'MORE** 12  
Baked and Torched, Graham Cracker Crumbs,  
Marshmallow Caramel, Milk Chocolate, Marshmallows

**FRIED ICE CREAM** 12  
Vanilla Bean Ice Cream, Wrapped in Cinnamon  
Sugar Pound Cake

## HANDHELDS

SERVED WITH OTUS FRIES / SUB ANY SIDE +4

 **FUNKY CHICKEN** 16  
Beer Battered Chicken Breast, House Made  
Pimento Cheese, Sweet Heat Sauce, Pickles,  
Toasted Sriracha Brioche Bun

**AUKRA SALMON BURGER** 18  
Perfectly Seasoned Salmon Burger,  
Hybrid Frisee, Marinated Tomato, Marinated  
Cucumber, Dill Cheese Spread, Spicy Aioli,  
Toasted Sriracha Brioche Bun

**C.R.E.A.M.** 22  
**(COD RULES EVERYTHING AROUND ME)**  
A Scandinavian Open Faced Sandwich,  
Fried Beer-Battered Icelandic Cod,  
Fresh Dill Tartar, Arugula, Watermelon Radish  
On Caraway Toasted Rye  
**SERVED WITH HOUSE MADE "RED CHIPS"**

## BURGERS

**USDA PRIME HAND PATTIED BURGERS**  
**SUB WITH IMPOSSIBLE BURGER +2**

 **THE HIGHWAYMAN (SMASH BURGER)** 16  
Two Certified Angus Beef Patties, White  
Cheddar, American, Lettuce, Red Onion, Pickles,  
Otus Sauce, Toasted Brioche Bun  
**ADD OTUS BACON +3**

**FERNDALE** 16  
Certified Angus Beef Patty, Lettuce,  
Tomato, Onion, Pickles, Ketchup, Mayo,  
Toasted Brioche Bun

**WILD WILD WEST** 16  
Certified Angus Beef Patty, Cheddar,  
Otus Bacon, Otus BBQ Sauce, Pickles,  
Crispy Onions, Toasted Onion Roll

**TINY** 20  
A Lamb Patty Melt, Seasoned Ground Lamb,  
topped with Caramelized Onion, Melted White  
Cheddar, Marinated Cucumbers and Grilled  
Green Apples on Caraway Rye Toast  
**SERVED WITH HOUSE MADE "RED CHIPS"**

PROUDLY SERVING AVALON BAKERY BUNS

## THE KIDS ARE ALRIGHT

8  
**THE MAC BABY**  
Like the Mac Daddy, but for Smaller People

**KIDS CHEESEBURGER**  
¼ Pound Certified Angus Beef,  
American Cheese, Toasted Brioche Bun  
**SERVED WITH OTUS FRIES**

**LI'L PIZZA PIE (V)**  
3 Cheese Blend, Any Single Topping, Garlic Crust

**CHICKEN TENDERS**  
Battered Chicken Breast Strips,  
Otus BBQ Sauce, Buttermilk Dressing  
**SERVED WITH OTUS FRIES**

**GRILLED CHEESE (V)**  
White Cheddar, American Cheese, Grilled Brioche  
**SERVED WITH OTUS FRIES**

5  
**WORMS IN DIRT SUNDIE**  
Gummy Worms, Crumbled Chocolate Sandwich  
Cookies, Vanilla Ice Cream

## ASK YOUR SERVER FOR WEEKEND SPECIALS

 **BOOK YOUR PARTIES**   
WITH [ALAN@OTUSSUPPLY.COM](mailto:ALAN@OTUSSUPPLY.COM)

 **VERONICA@OTUSSUPPLY.COM**

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.