

ONE HIT WONDERS

6
PARTY SHOTS

IN MY WHITE TEE
Exotico Silver, Peach Liquor, Sour, Lemon, Lime

NOTHING COMPARES 2 U
Dubliner, Peach Liqueur, Sour, Lemon Lime

COME ON EILEEN
360 Razzberry Vodka, Cointreau, Cranberry

SEX & CANDY
Ezra Brooks Bourbon, Bacardi Coconut, Red Baron

TUBTHUMPING
Patron XO & Bailey's

CANNED BEER

7 30
16oz BEER BUCKET of 5

BUD LIGHT
HIGH LIFE
(CIDER)
SEASONAL
→ ASK YOUR SERVER →
(SELTZER)
WHITE CLAW
→ ASK FOR FLAVORS →
FAT TIRE
TWO HEARTED
BELL'S OFFICIAL
SHORT'S SOFT PARADE
MODELLO ESPECIAL

DRAFT

6 20
16oz POUR 64oz PITCHER

MILLER LITE
HIGHLIFE
LOCAL'S LIGHT

8 30
16oz POUR 64oz PITCHER

PACIFICO
TWO HEARTED
ROTATING SEASONAL DRAFT
M-43 ~ 12oz
ALASKAN AMBER

PLEASE ASK YOUR SERVER
ABOUT OUR
ROCKSTAR SPIRIT LIST



DRINKS



HOUSE SPECIALTY

COCKTAILS

OTUS CHART TOPPERS

11

OLD FASHION LOVE SONG
Old Forester 86, Sugar, Bitters, Orange

EMPIRE STATE OF MIND
Old Forester 100 Proof Rye, Vermouth de Torino, Bitters, Cherry

SUIT & TIE
Bombay Sapphire Gin, House Tonic

SHAKE IT OFF
Valentine Vodka, Vanilla Pineapple Syrup, Pineapple Juice

GOVERNMENT MULE
Valentine Vodka, Lime, Ginger beer

ROSE TATTOO
Cazadores Silver Tequila, Jack Honey, Grapefruit, Soda

SANTERIA
Wine, Fruit, Spiced Bacardi Rum, Brandy

KOKOMO
Bacardi Silver, Kiwi, Pineapple, Lime

DESPERADO
Dewar's Cask Mezcal, Ancho Verde, Cointreau, Lime

CALIFORNICATION
Margarita ~ Silver Tequila, Cointreau, Lime, Agave Nectar

DANI CALIFORNIA
Spicy Jalapeno Margarita ~ Add Fresh Muddled Jalapeno

BORN ON THE BAYOU
Vieux Carre ~ Remy Martin V.S.O.P., Old Forester 100 Proof Rye, Vermouth de Torino, Benedictine, Orange Bitters, Aromatic Bitters

<3
Grey Goose Vodka, Fresh Strawberries, Basil, Peach Liqueur, Lemonade

J.D.'S PARTY MIX

9

NICE N' EASY
Jack Daniel's, Triple Sec, House Sour, Soda

YOUNG BUCK
Jack Daniels Rye, Lemon, Ginger ale

DROP IT LIKE IT'S HOT
Jack Daniel's Fire, Pineapple, Lemon Lime Soda

DIME STORE COWGIRL
Jack Daniel's Apple, Cranberry, Lime

GIVE IT AWAY NOW

HAPPY HOUR

WED. & THU. ~~AND~~ FRI. & SAT.
9PM - 11PM 10PM - 12PM

BARTENDERS CHOICE WINE 5
DRAFT BEER 5
WELL DRINKS (SPECIFIC CALL) 5
SELECT APPS 7

WINE DOWN WEDNESDAYS

BOTTLES of WINE 15
PIZZAS 10

MIMOSAS

10

OTUS MIMOSA
PINEAPPLE ROSE MIMOSA

WINES

9 25
6oz POUR ALL BOTTLES

BUBBLES
PROSECCO ~ La Transa
CAVA ~ Mercat
SPARKLING ~ Rose All Day

WHITE
REISLING, MONTERREY, CALIFORNIA ~ Roku
PINOT GRIGIO, ITALY ~ Onyos
WHITE BLEND, GREECE ~ Semeli
BLANCO, RIOJA, SPAIN ~ Urgarte
SAUVIGNON BLANC, NEW ZEALAND ~ Ant Moore
CHARDONNAY, CALIFORNIA ~ Milou

ROSE
PAMPLEMOUSSE, GRAPEFRUIT PEACH
ROSE ALL DAY, FRANCE

RED
PINOT NOIR, PAYS D'OC, FRANCE ~ Le Versant
PINOT NOIR, CALIFORNIA ~ Fable
BORDEAUX, FRANCE ~ Chateau Mieller
MERLOT, LODI, CALIFORNIA ~ Sandpoint
RED BLEND, CALIFORNIA ~ Rabble
BARBERA, ITALY ~ Le Croci
ZINFINDEL, CALIFORNIA ~ Immortal Zin
CABERNET, CALIFORNIA ~ 96 Points
CABERNET SAUVIGNON, CALIFORNIA ~ Poppy

BOTTLES TO GO
1 FOR 20 OR 2 FOR 35

LIQUOR LIST

COGNAC

HENNESSY VS 9
REMY MARTIN VSOP 12

GIN

BOMBAY SAPPHIRE 8
BOTANIST 11
HENDRICK'S 11
LIBERATOR GIN 8
LIBERATOR OAKED GIN 13
NEW AMSTERDAM 6

MEZCAL

BANHEZ ESPADIN AND BARRIL 9
(MEZCAL JOVEN)
LOS AMENTES ANEJO 18
WAHAKA REPOSADO 12
DE GUSANO

RUM

BACARDI SILVER 6
BACARDI SPICED 6

CACHACA 51
CAPTAIN MORGAN
ZAYA

TEQUILA

CAZADORES ANEJO 12
CAZADORES CRISTALINO 14
CAZADORES REPOSADO 9
CAZADORES SILVER 8
DON JULIO 1942 33
EXOCTICO 6
HERRADURA ANEJO 14
HERRADURA REPOSADO 13
HERRADURA SILVER 12
PATRON ANEJO 15
PATRON REPOSADO 13
PATRON SILVER 11

VODKA

GREY GOOSE 8
NEW AMSTERDAM 6
TITO'S HANDMADE VODKA 8
VALENTINE VODKA 8
VALENTINE WHITE BLOSSOM 8

WHISKEY

AMERICAN
CROWN ROYAL 8
WESTLAND WHISKEY 17
AMERICAN OAK 19
WESTLAND WHISKEY PEATED 19
WESTLAND WHISKEY 19
SHERRY CASK

BOURBON

ANGEL'S ENVY 18
BAKER'S 15
BASIL HAYDEN 12
BLANTON'S 16
BOOKERS 23
BUFFALO TRACE 8
ELMER T. LEE 14
LIL' BOOK 19
MAKERS MARK 8
MAKER'S MARK 46 11
MAYOR PINGREE 15
MAYOR PINGREE 7 YEAR 20
MAYOR PINGREE 12 YEAR 31
OLD FORESTER 86 7
OLD FORESTER 1870 12
OLD FORESTER 1897 14

OLD FORESTER 1910
OLD FORESTER 1920
ROCK HILL FARMS
WOODFORD
WOODFORD DOUBLE OAK

HOUSE BARREL PICKS

KNOB CREEK BARREL PROOF 15
BOURBON 17
MAKER'S MARK
MAYOR PINGREE 10 YEAR 31
BOURBON 17
1792
IRISH
DUBLINER 6
JAMESON 7
SLANE 9

JAPANESE

HAKUSHU 12
HIBIKI HARMONY
TOKI
YAMAZAKI 12

RYE
ANGEL'S ENVY RYE

JACK DANIEL'S RYE 11
MAYOR PINGREE RYE 12
MIGHTER'S RYE 10
OLD FORESTER 100 PROOF 7
WOODFORD RYE 8

SCOTCH

BENRIACH 10 YEAR 17
BENRIACH CURIOSITAS 15
DEWAR'S BLENDED 6
CARIBBEAN CASK
DEWAR'S BLENDED ILLEGAL 6
MEZCAL CASK
GLENDRONACH 12 14
GLENDRONACH 18 53
GLENDRONACH REVIVAL 15 28
GLENLASSAU EVOLUTION 14

TENNESSEE WHISKEY

GENTLEMEN JACK 9
JACK DANIEL'S APPLE 7
JACK DANIEL'S FIRE 7
JACK DANIEL'S GOLD #27 12
JACK DANIEL'S OLD #7 7
JACK DANIEL'S SINGLE BARREL 18
JACK DANIEL'S SINGLE BARREL 20
SELECT



EATS

(V)
VEGETARIAN

HOUSE SPECIALTY

(GF)
GLUTEN FREE

WOOD FIRED PIZZA PIES MADE FROM SCRATCH!

13



OUR-INARA (V)

3 Cheese Blend, Fresh Mozzarella, Chili Flakes,
Shaved Garlic, Wild Oregano, Garlic Crust

15



NO SLEEP TILL BROOKLYN

Thin N.Y. Style Garlic Crust, 3 Cheese Blend,
Pepperoni, Chili Flakes

QUEEN OF HEARTS (V)

3 Cheese Blend, Smoked Gouda, Mushrooms,
Sweet Peppers, Fresh Oregano



SAN GENNARO

Thin N.Y. Style Garlic Crust, 3 Cheese Blend,
Italian Sausage, Sweet Peppers, Onions

THE YARDBIRD

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

HEADLINERS



THE MAC DADDY

14

Cavatappi, Blend of 8 Cheeses, Cheese Crumb Topping, Otus Bacon

ADD-ONS:

GRILLED CHICKEN •6 / PULLED PORK •8 / SMOKED BRISKET •10

SHE THINKS MY TRACTOR'S SEXY (V)

16

Cavatappi, Squash, Zucchini, Red Onion, Garlic, Calabrian Chili,
Extra Virgin Olive Oil, Lemon Zest

FIRE ON THE MOUNTAIN

22

Mojo Rubbed and Slow Smoked Brisket, Choice of Two Sides



PASSAGE TO BANGKOK (GF)

24

Bay of Fundy Salmon Fillet, Green Curry, Coconut Rice,
Seasonal Vegetable



CAROLINA ON MY MIND (GF)

22

Gulf Coast Style Grits, Mojo Rubbed Shrimp, Andouille Sausage,
Tomato Relish, Chive

THE BEEF IS ON

42

Wood-fired Grilled Ribeye, Chimichurri, Choice of Two Sides

SMOKE STACK LIGHTNING

19

BBQ Bowl. Slow Smoked Pulled Pork or Smoked Brisket,
Mac & Cheese, BBQ Pit Beans, Buttermilk Slaw

JOHN THE FISHERMAN

MKT

Ask your Server for our Weekend Fish Offering

SOUPS

8 BOWL

OUR SOUPS CHANGE OFTEN / ASK YOUR SERVER!

ENCORE

7



PIG CANDY (GF)

Thick Cut Apple-wood Smoked, Brown Sugar,
Honey, Cracked Black Pepper

9

BANANA BOAT SONG

Banana Pudding, Rum Bananas,
Vanilla Wafers, Walnut Brittle, Whipped Cream

OPENERS

CHIPS & DIPS (V)

10

Roasted Tomato Salsa, Guacamole,
Spicy Chile Queso, House-Cut Tortilla Chips

BURNIN' FOR YOU

14

(WHEN THEY'RE GONE, THEY'RE GONE!)

Slow Smoked Brisket Ends, Otus BBQ Sauce,
Crispy Onions

WINGS OF LOVE (GF)

13

Dry rubbed and smoke:

Mojo Rub, Buffalo, Mango Habanero

SERVED WITH BLEU CHEESE,
OR BUTTERMILK DRESSING & CELERY



SLOW BURN BROCCOLI (GF)

12

Gochujang, Honey, Togarashi Sunflower
Seeds, Nori

SAILING THE SEAS OF CHEESE (V)

10

Wisconsin Cheese Curds, Porter Batter,
Red Chile Aioli



SMOKEY PIG FRIES

15

Slow Smoked Pulled Pork, Spicy Chile Queso,
Otus Bacon, Pickled Jalapenos, Crispy Onions

MEXICALI BLUES

15

Seasoned Ground Beef or Marinated
Grilled Chicken, Seasoned Black Beans,
Spicy Chile Queso, Pico de Gallo, Scallions
SERVED WITH GUACAMOLE,
ROASTED TOMATO SALSA, & SOUR CREAM

BREAD BOX (V)

13

Wood-fired Garlic Bread Sticks, Dill Cheese Dip,
Pizza Sauce

THE GARDEN

WICKED GARDEN (V)

10

Mixed Greens, Tomato, Cucumber,
Red Onion, Shredded Carrot, Garlic Croutons
and Choice of Dressing

HAIL CAESARI!

13

Romaine, House Made Caesar Dressing,
Parmesan, Garlic Croutons



9 MILE CHOP (GF)

14

Mixed Greens, Marinated Grilled Chicken,
Otus Bacon, Bleu Cheese, Traverse City
Cherries, Cucumber, Tomatoes, Chopped Egg,
Green Onion, Dijon Vinaigrette

ADD-ONS:

GRILLED CHICKEN •6

GRILLED SALMON •8 / GRILLED SHRIMP •8

DRESSINGS:

RANCH / BLEU CHEESE / CAESAR
CATALINA / DIJON VINAIGRETTE

SUPPORTING ACTS

5

HAND-CUT FRIES (V)

SAUTÉED SEASONAL VEGETABLE (V)

BUTTERMILK SLAW (V)

OTUS BRAISED COLLARD GREENS

CREAMY CHEESE GRITS (V)

BBQ PIT BEANS

SIDE GARDEN SALAD (V)

SIDE CAESAR SALAD (V)

8

MAC DADDY (SIDE) BOWL OF SOUP

USDA PRIME

BURGERS

SERVED WITH OTUS FRIES / SUB ANY SIDE •3
SUB WITH IMPOSSIBLE BURGER •2



THE HIGHWAYMAN

15

Two Certified Angus Beef Patties,
White Cheddar, American, Lettuce, Red Onion,
Pickles, Otus Sauce, Toasted Brioche Bun

ADD OTUS BACON •3

THE FERNDALE

15

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

WILD WILD WEST

15

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

THE PARLIAMENT

15

Certified Angus Beef Patty, Swiss, American,
Sautéed Mushrooms & Onions, Otus Sauce,
Toasted Brioche Texas Toast

MAGGIE'S FARM

15

Certified Angus Beef Patty, Otus Bacon,
Cheddar, Fried Egg, Otus Sauce,
Toasted Brioche Bun

HANDHELDS

SERVED WITH OTUS FRIES / SUB ANY SIDE •3



THE FUNKY CHICKEN

15

(SPICY CHICKEN SANDWICH)

Spicy Batter Fried Chicken Breast, House Made
Pimento Cheese, Lettuce, Pickles, Buttermilk
Dressing, Toasted Brioche Bun

LIVE AT BUDOKAN

15

Blackened Seared Ahi Tuna, Avocado,
Red Onion, Shredded Carrot, Mixed Greens,
Japanese Spicy Mayo, Grilled Flour Tortilla



DETROIT ROCK CITY

15

Mojo Rubbed Slow Smoked Beef Brisket,
White Cheddar, Catalina Sauce, Crispy Onions,
Toasted Onion Roll

PIG IN ZEN

15

Slow Smoked Pulled Pork, Mojo Sweet Rub,
Otus BBQ Sauce, Buttermilk Slaw,
Toasted Brioche Bun

THE KIDS ARE ALRIGHT

8

THE MAC BABY

Like the Mac Daddy, but for smaller people

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 SUNDAE

Gummy Worms, Crumbled Chocolate Sandwich
Cookies, Vanilla Ice Cream

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.