



DRINKS

COCKTAILS

OTUS CHART TOPPERS

14

SMOKE ON THE WATER

House Bacon Infused Bourbon, Apple Cinnamon Shrub, Maple Syrup, Campari

WHITE STRIPE NEGRONI

Liberator Gin, Suze, Lillet Blanc

THE CUKEBOX

Crop Cucumber Vodka, Lime Juice, Simple Syrup, Muddled Mint and Cucumber, Spritz Of Absinthe

OTUS REDDING

Liberator Gin, Plum Gastrique, Hibiscus Tea

SHAPE SHIFTER

Rye Whiskey, Sweet Vermouth, Angostura Bitters, Avera Ice Cube

SPRINGSTEEN SPRITZ

Valentine White Blossom Vodka, Prosecco, Honey-Lavender Syrup, Lemon Juice

RHYTHM IS GONNA GET YOU

Gosling's Spiced Rum, Banana & Green Curry Cordial, Lime Juice, Ginger Beer

SOME LIKE IT HOT

Herradura Reposado, Caramelized Pineapple and Serrano Pepper Syrup, House Made Sour Mix, Cointreau

CLASSIC COCKTAILS

12

OLD FASHIONED

MANHATTAN

NEGRONI

GIN AND TONIC

GIN MARTINI

VODKA MARTINI

BLOODY MARY

SIDECAR

DARK 'N STROMY

MOSCOW MULE

MOJITO

COSMOPOLITAN

FRENCH 75

CLASSIC MARGARITA

PLEASE ASK YOUR SERVER

ABOUT OUR

ROCKSTAR SPIRIT LIST AND TO GO COCKTAILS

LIQUOR LIST

COGNAC

HENNESSY VS 8 30
REMY MARTIN VSOP 12 30

GIN

BOMBAY SAPPHIRE 11
BOTANIST 12
HENDRICK'S 12
LIBERATOR GIN 10
LIBERATOR OAKED GIN 14
NEW AMSTERDAM 8

MEZCAL

BANHEZ ESPADIN AND BARRIL (MEZCAL JOVEN) 12
LOS AMENTES ANEJO 20
MONTELOBOS 12
WAHAKA REPOSADO DE GUSANO 14

RUM

BACARDI SILVER 8
BACARDI SPICED 8

CACHACA 51

CAPTAIN MORGAN 8
DIPLOMATICO MANTUANA 14
DIPLOMATICO PLANAS 10
DIPLOMATICO RESERVA EXCLUSIVA 18
FLOR DE CANA 4YEAR LIT 10
FLOR DE CANA 25 35
FLOR DE CANA ANEJO ORO 14
FLOR DE CANA EXTRA SECO 12
FLOR DE CANA GRAN RESERVA 7 YEAR 18
ZAYA 15

TEQUILA

CAZADORES ANEJO 12
CAZADORES CRISTALINO 12
CAZADORES REPOSADO 11
CAZADORES SILVER 9
DON JULIO 1942 35
HERRADURA ANEJO 14
HERRADURA REPOSADO 12
HERRADURA SILVER 10
PATRON ANEJO 16
PATRON REPOSADO 14
PATRON SILVER 12

VODKA

GREY GOOSE 12
NEW AMSTERDAM 7
STOLICHNAYA ELIT 15
TITO'S HANDMADE VODKA 9
VALENTINE VODKA 9
VALENTINE WHITE BLOSSOM 9

WHISKEY

AMERICAN

CROWN ROYAL 10
WESTLAND WHISKEY AMERICAN OAK 15
WESTLAND WHISKEY PEATED 15
WESTLAND WHISKEY SHERRY CASK 15

BOURBON

ANGEL'S ENVY 15
BASIL HAYDEN 14
BLANTON'S 20
BOOKERS 25
BUFFALO TRACE 10
ELMER T. LEE 16
LIL' BOOK 24
MAKERS MARK 9
MAKER'S MARK 46 15

MAYOR PINGREE

MAYOR PINGREE 7 YEAR 15
MAYOR PINGREE 12 YEAR 35
OLD FORESTER 86 8
OLD FORESTER 1870 15
OLD FORESTER 1897 15
OLD FORESTER 1910 22
OLD FORESTER 1920 24
ROCK HILL FARMS 24
WOODFORD 9
WOODFORD DOUBLE OAK 12
WOODFORD RESERVE MALT 15
WOODFORD RESERVE WHEAT 15

HOUSE BARREL PICKS

JOURNEYMAN FEATHERBONE 25
KNOB CREEK BARREL PROOF BOURBON 25
MAKER'S MARK SINGLE BARREL 25
MAYOR PINGREE 10 YEAR BOURBON 25
1792 25

IRISH

JAMESON 14
ROGUE 22
SLANE 9
TEELING 12
TULLAMORE D.E.W. 10

WINES

GLASS BOTTLE

BUBBLES

WYCLIFFE BRUT 6 20
LA TRANSA PROSECCO 10 30
LA MARCA PROSECCO ~ 36
MERCAT CAVA ~ 30
ROSE' ALL DAY BRUT ROSE 10 30

CHARDONNAY

SONOMA CUTRER ~ 60
MILOU-ASPERES, FRANCE 10 30
COTIERE, MURMUR VINEYARDS 12 30
LAGUNA-RUSSIAN RIVER ~ 36
WAUGH FAMILY ~ 60

PINOT GRIGIO

EYRIE VINEYARDS ~ 42
OYNOS 10 30
MASO CANALI 12 36

SAUVIGNON BLANC

ANT MOORE 10 30
LONG MEADOW RANCH ~ 40
WHITEHAVEN 10 30

ROSE

SAINT ANDRIEU 10 30
FLEUR DE MER ~ 45
PAMPLEMOUSSE ~ 30
ROSE ALL DAY ~ 30
HOGWASH 12 36

RIESLING

ROKU 10 30
THOMAS SCHMITT ~ 36

WHITE BLEND

SEMELI 10 30
URGARTE 10 30
PINE RIDGE ~ 45
ZINKE ~ 30

RED

CABERNET SAUVIGNON
POPPY 12 36
96 POINTS ~ 36
BULL BY THE HORNS ~ 60
WAUGH FAMILY NAPA VALLEY ~ 90
WAUGH FAMILY SIX DEGREES CABERNET ~ 200

PINOT NOIR

SONOMA CUTRER ~ 60
LE VERSANT 10 30
FABLE 10 30
FREJA 15 45
WAUGH FAMILY ~ 90

ZINFANDEL

IMMORTAL 10 30
PEDRONCELLI ~ 50
WAUGH FAMILY ZIN ~ 65

OTHER REDS

BORDEAUX-CHATEAU MIELLER 11 30
BARBERA-LA CROCI ~ 30
RED BLEND-RABBLE 10 30
HEDGES RED MOUNTAIN BLEND ~ 65
MERLOT-SANDPOINT 10 30

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.



OPENERS

CHIPS & DIPS (V) Roasted Tomato Salsa, Guacamole, Spicy Chile Queso, House-Cut Tortilla Chips	11
BURNIN' FOR YOU (WHEN THEY'RE GONE, THEY'RE GONE!) Slow Smoked Brisket Ends, Otus BBQ Sauce, Crispy Onions	14
WINGS OF LOVE (GF) Dry rubbed and smoke: Otus Rub, Buffalo, Mango Habanero, BBQ SERVED WITH BLEU CHEESE, OR BUTTERMILK DRESSING & CELERY	15
 SLOW BURN BROCCOLI (GF) Gochujang, Honey, Togarashi Sunflower Seeds, Nori	12
SAILING THE SEAS OF CHEESE (V) Wisconsin Cheese Curds, Porter Batter, Red Chile Aioli	12
 SMOKEY PIG FRIES Slow Smoked Pulled Pork, Spicy Chile Queso, Otus Bacon, Pickled Jalapenos, Crispy Onions	15
MEXICALI BLUES NACHOS House Cut Tortilla Chips, 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	15
BREAD BOX (V) Wood-fired Garlic Bread Sticks, Dill Cheese Dip, Pizza Sauce ADD PEPPERONI +2	14

THE GARDEN

WICKED GARDEN (V) Mixed Greens, Tomato, Cucumber, Red Onion, Shredded Carrot, Garlic Croutons and Choice of Dressing	10
HAIL CAESAR! Romaine, House Made Caesar Dressing, Parmesan, Garlic Croutons ADD ANCHOVIES +2	14
 9 MILE CHOP (GF) Mixed Greens, Marinated Grilled Chicken, Otus Bacon, Bleu Cheese, Traverse City Cherries, Cucumber, Tomatoes, Chopped Egg, Green Onion, Dijon Vinaigrette	14
SLAMMIN' SUMMER SALMON SALAD Blackened Aukra Salmon, Organic Carrot Ribbons, Frisse', Radicchio, Artisan Lettuce, Pecorino-Romano, Sherry Vinaigrette	22
ADD-ONS: GRILLED CHICKEN +6 GRILLED SALMON +8 / GRILLED SHRIMP +8	
DRESSINGS: RANCH / BLEU CHEESE / CAESAR / CATALINA DIJON VINAIGRETTE / SHERRY VINAIGRETTE CHILI LIME 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 CHILI
SOUP OF THE DAY

EATS

(V) (GF)
VEGETARIAN HOUSE SPECIALTY GLUTEN FREE

WOOD FIRED PIZZA PIES MADE FROM SCRATCH!

15
 OUR-INARA (V) 3 Cheese Blend, Fresh Mozzarella, Chili Flakes, Shaved Garlic, Wild Oregano
 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 Cavatappi, Blend of 8 Cheeses, Cheese Crumb Topping, Otus Bacon ADD-ONS: GRILLED CHICKEN +6 / PULLED PORK +8 / SMOKED BRISKET +10	15
WHOLE LOTTA LOVE (FOR VEGETABLE LOVERS) (V) Cavatappi, Squash, Zucchini, Red Onion, Garlic, Calabrian Chili, Extra Virgin Olive Oil, Lemon Zest	16
FIRE ON THE MOUNTAIN Mojo Rubbed and Slow Smoked Brisket, Choice of Two Sides	25
 PASSAGE TO BANGKOK (GF) Bay of Fundy Salmon Fillet, Green Curry, Coconut Rice, Seasonal Vegetable	26
 CAROLINA ON MY MIND (GF) Gulf Coast Steel Cut Organic Yellow Corn Grits, Mojo Rubbed Shrimp, Andouille Sausage, Tomato Relish, Chive	22
SMOKE STACK LIGHTNING BBQ Bowl. Slow Smoked Pulled Pork or Smoked Brisket, Mac & Cheese, BBQ Pit Beans, Buttermilk Slaw	22
JOHN THE FISHERMAN Ask your Server for our Weekend Fish Offering	MKT

SOUPS

8 BOWL
HOUSE SMOKED BRISKET CHILI
Served with Green Onions, Cheddar and Sour Cream

SOUP OF THE DAY
Ask Your Server

ENCORE

 PIG CANDY (GF) Thick Cut Apple-wood Smoked, Brown Sugar, Honey, Cracked Black Pepper	7
CHOCOLATE CAKE Dark Hollow Chocolate Cake, Buttercream Frosting, Drizzled with Chocolate Fudge	12
S'MORE WHAT? Fudge Brownie Lava Torte, Brulee' Marshmallow Graham Cracker Dust, Chocolate Ganache, Chocolate Chantilly, Graham Cracker Bark	10

USDA PRIME

BURGERS

SERVED WITH OTUS FRIES / SUB ANY SIDE +4
SUB WITH IMPOSSIBLE BURGER +2

 THE HIGHWAYMAN Two Certified Angus Beef Patties, White Cheddar, American, Lettuce, Red Onion, Pickles, Otus Sauce, Toasted Brioche Bun ADD OTUS BACON +3	15
THE FERNDALE Certified Angus Beef Patty, Lettuce, Tomato, Onion, Pickles, Ketchup, Mayo, Toasted Brioche Bun	15
WILD WILD WEST Certified Angus Beef Patty, Cheddar, Otus Bacon, Otus BBQ Sauce, Pickles, Crispy Onions, Toasted Onion Roll	15
THE PARLIAMENT Certified Angus Beef Patty, Swiss, American, Sautéed Mushrooms & Onions, Otus Sauce, Toasted Brioche Texas Toast	15
MAGGIE'S FARM Certified Angus Beef Patty, Otus Bacon, Cheddar, Fried Egg, Otus Sauce, Toasted Brioche Bun	15

PROUDLY SERVING AVALON BAKERY BUNS

HANDHELDS

SERVED WITH OTUS FRIES / SUB ANY SIDE +4

 THE FUNKY CHICKEN (SPICY CHICKEN SANDWICH) Spicy Batter Fried Chicken Breast, House Made Pimento Cheese, Lettuce, Pickles, Buttermilk Dressing, Toasted Sriracha Brioche Bun	15
LIVE AT BUDOKAN Blackened Seared Ahi Tuna, Avocado, Red Onion, Shredded Carrot, Mixed Greens, Japanese Spicy Mayo, Grilled Flour Tortilla	15
 DETROIT ROCK CITY Mojo Rubbed Slow Smoked Beef Brisket, White Cheddar, Catalina Sauce, Crispy Onions, Toasted Sriracha Brioche Bun	15
PIG IN ZEN Slow Smoked Pulled Pork, Mojo Sweet Rub, Otus BBQ Sauce, Buttermilk Slaw, Toasted Sriracha Brioche Bun	15
AUKRA SALMON BURGER Perfectly Seasoned Salmon Burger, Hybrid Icicle Lettuce, Marinated Tomato, Marinated Cucumber, Dill Cheese Spread, Spicy Aioli, Toasted Sriracha Brioche Bun	18

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 SUNDAE Gummy Worms, Crumbled Chocolate Sandwich Cookies, Vanilla Ice Cream

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