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PINOT GRIGIO

Torresella 2015, Veneto, Italy

Santa Margherita 2015, Valdadige, Italy

SAUVIGNON BLANC

Seaglass 2015, Santa Barbara County

Marlborough Estate 2014, Marlborough, New Zealand

CHARDONNAY

Talbott "Kali Hart" 2015, Monterey

Joseph Drouhin Saint Veran 2014, Burgundy, France

Migration by Duckhorn 2013, Russian River

Glass Bottle

8 32

13 48

8 32

12 44

10 38

13 48

15 58

SPARKLING WINE AND CHAMPAGNE

M Lawrence Fizz Demi-Sec NV, Leelanau Peninsula

M Lawrence Sex Brut Rose NV, Leelanau Peninsula

Chandon Estates Brut, California

Duval-Leroy Premier Cru NV Champagne Vertus, France

RIESLING

Comet Vintners 2015 by Lee Lutes, Old Mission Peninsula

Aurora Cellars Semi Dry 2015, Leelanau Peninsula

Glass Bottle

9 34

10 36

55

110

8 32

11 42

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**PINOT NOIR**

Row Eleven Viñas 3 2013, California

Elouan 2014, Oregon

**CABERNET SAUVIGNON**

The Federalist 2014 Lodi, California

Smith & Hook 2014, Central Coast

Franciscan Estate Winery 2014, Napa Valley

**MERLOT**

William Hill 2013, Central Coast

**RED BLEND**

Stratton Lummis 'The Riddler', Napa Valley

**BOLD REDS**

Terra d'Oro Zinfandel Amador County 2014, California

Viña Cobos 'Felino' Malbec by Paul Hobbs 2014, Mendoza

Glass    Bottle

12    46

15    56

10    38

12    46

16    62

11    42

14    52

12    46

14    52



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**SIGNATURE SERVES**

**THE SMOKE STACK**

Aged bourbon, Michigan maple syrup, infused with apple & cherry wood smoke (rocks) \$12

**BLACKBERRY SMASH**

Bourbon, blackberries, mint, peach, lemon (rocks) \$11

**SHANGRI LA**

Zaya rum, Velvet Falernum, grapefruit, grenadine (rocks) \$10

**GRAPEFRUIT BASIL MARGARITA**

Milagro Silver tequila, Cointreau, muddled basil, grapefruit juice (rocks) \$11

\* EACH ONE OF OUR HANDCRAFTED COCKTAILS ARE PREPARED TO ORDER AND MAY TAKE LONGER TO MAKE THAN THE AVERAGE COCKTAIL \*

**BAY BRAMBLE**

Plymouth gin, Chambord, raspberries, lemon (rocks) \$10

**CHOCOLATE DECADENCE**

The world's richest Godiva chocolate martini (martini) \$12

**SAKE TOOMI**

Plum sake, Plum vodka, St Germain, cucumber (martini) \$12

**MAYTAG**

A classic martini, Bombay Sapphire gin or Van Gogh's vodka, Maytag bleu cheese stuffed olives (martini) \$12.50

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**FRESH HAND MADE LEMONADES**

**STRAWBERRY BASIL LEMONADE**

Tito's vodka, fresh strawberries, basil, and fresh lemonade  
(rocks) \$11

**GIN TARRAGON LEMONADE**

Bombay Sapphire gin, muddled tarragon, fresh lemonade  
(rocks) \$10

**PEACH BOURBON LEMONADE**

Bourbon, peach, mint and fresh lemonade  
(rocks) \$11

**INFUSED WATER SPECIALTIES**

Tito's vodka blended with infused water  
65 calories per drink (rocks) \$8  
choice of cucumber, strawberry, pineapple, mint

**HOUSE BARREL AGED MANHATTAN**

(house blended and aged at least 3 months)  
Aged with Carpano Antica Sweet Vermouth  
(rocks) \$11 (up) \$13

**MOJITOS**

Bacardi Light rum, mint, lime, house made simple syrup, optional fruit  
(rocks) \$10.50

choice of classic, raspberry, blackberry, strawberry,  
pineapple lemon-grass (house favorite)

**HANDMADE MIMOSAS - MADE WITH MAWBY FIZZ**

\$11

classic, strawberry, raspberry, pineapple, blackberry