

Local Beers

Right Brain - Traverse - Est. 2007
CEO Stout 16oz (5.5% ABV).....7
Hawk Owl Amber Ale 16oz (5.8% ABV).....7

Shorts - Bellaire - Est. 2004
Soft Parade (Variable ABV).....6
Bellaire Brown (7.0% ABV).....6
Huma Lupa Licious IPA (7.7% ABV).....6

Cheboygan Brewing Co. - Est. 2011
Blueberry Cream Ale 16oz. (5.5% ABV).....7
Blood Orange Honey Ale 16oz. (5.7% ABV).....7

Michigan Beers

Bells - Kalamazoo - Est. 1985
Amber Ale (5.8% ABV).....6
Two Hearted Ale (7.0% ABV).....6
Oberon Summer Wheat ale (5.8% ABV).....6

New Holland Brewing Co. - Est. 1996
Double Imperial Stout Dragons Milk (11% ABV).....9

Founders - Grand Rapids - Est. 1997
All Day IPA (4.7% ABV).....6
Centennial IPA (7.2% ABV).....6
Dirty Bastard Scotch Ale (8.5% ABV).....6
Kentucky Breakfast Stout (11.8% ABV).....16

Odd side - Grand Haven - Est. 2010
Bean Flicker Coffee Blonde (4.5% ABV).....6

Blackrocks - Marquette - Est. 2010
Blackrocks Coconut Brown (6% ABV).....6

Bowers Cider - Grapefruit On Tap...6

Domestic Beers - Miller Lite / Labatt Light.....5

World Beers

Guinness..6 Stella Artois..6 Erdinger NA..6
Blanche de Bruxelles..6 Cherry Wheat.....6
Newcastle Brown Ale..6 Celebrator Doppelbock..8
Hacker Pschorr.. 6 Pilsner Urquell..6
Weinstephaner..6

For Information & Bookings At The

NORTHERN **express**
ROOM AT 

Contact - info@TheParlorTC.com



WEEKLY LINE UP & MENU

1/2 OFF HAPPY HOUR EVERYDAY

4pm - 7pm

50% off Drinks and 25% off Food



MONDAY

Happy Hour All Night

TUESDAY

50% Off All Mojitos All Night

WEDNESDAY

Wine Night

50% Off All Glasses and Bottles All Night

Acoustic Music Starring Wink Solo or Rob Coonrod
From 8pm - 11pm

THURSDAY

Acoustic Tunes Starring Musician Chris Smith
From 8pm - 11pm

FRIDAY/SATURDAY

Local Live Music from 8pm - 11pm

LATE NIGHT PIZZAS

9 Pizzas / \$9 Each / After 9pm Daily

*Parlor Hours

OPEN EVERY DAY AT 4pm

Eats

New* Lemon Caper Chicken Gnocchi

Potato Gnocchi Grilled Chicken Capers
Lemon Beurre Blanc.....12

Heirloom Tower Salad

Heirloom Tomatoes Fresh Mozzarella
Cucumber Ribbons Roasted Almonds
Blueberry Ginger Reduction12

Add Any Of The Following Items for \$3 Each

Chicken / Bacon / Shrimp / Avocado

Angeled Eggs (6 pcs.)

Hard Boiled Eggs Topped w/ a Mini Crab Cake
Sweet Chili Aioli and a Banana Pepper Halo.....12

Crab Stuffed Avocado

Halved Avocado Lump Crab Corn
Roasted Red Pepper Butternut Squash
Sweet Spicy Aioli.....14

Smokestack Burger

Grilled French Roll Sirloin Beef Onion Bacon
Cheddar Bourbon BBQ Sauce Mashed Potato Cakes
w/ Horseradish Creme Fraiche.....16

Pickles...2 Mushrooms...2 Gluten Free Bun...3

Truffle Mac N Cheese

Cavatappi Pasta in White Cheddar Truffle Sauce
Topped w/ Rosemary Panko Crumbs and Baked.....9

Add Any Of The Following Items for \$3 Each

Chicken / Bacon / Shrimp - BBQ Sauce \$2

Pacific Cove Crab Cakes (2)

Jumbo Lump Crab Cakes MaePloy Chili Aioli.....12
Benedict Style - with Crostini and Fried Eggs.....14

Bacon Wrapped Shrimp (4)

Large Tiger Shrimp Wrapped in Bacon
w/ Bourbon BBQ Sauce.....16

New* Bacon Sushi (8 pcs.)

Fresh Asparagus and Scallions Wrapped in Bacon
Broiled and Topped w/ Blue Cheese and Red Peppers
Wasabi Garnish.....14

Nachos - Chicken or Beef

Stone Ground White Corn Chips Pico De Gallo
Cheddar/Provolone Sour Cream & Garlic Aioli.....14

Jalapeños \$2 Curry \$2 Banana Peppers \$2 Avocado \$3

Pork or Chicken Spring Rolls (4 pcs.)

Chicken or Pork Cabbage Julienned Carrots
Mushrooms Onions Wonton Wrap Pan Fried
Served w/ Sweet Chili Aioli10

Parlor Pizzas

Marilyn Monroe

Spinach, Artichoke, Cream Cheese.....16

Audrey Hepburn

Pepperoni, Jalapeño, Cayenne, Garlic.....16

Clara Bow

Pineapple Curry Chicken, Red Pepper, Cilantro.....16

Charlie Chaplin

Fresh Local Mushrooms, Scallions, Red Pepper.....17

Buster Keaton

Maple Bacon Glazed Mac n Cheese.....18

Lillian Gish

Blueberry Chèvre, Greens, Balsamic Glaze.....18

Greta Garbo

Crab, Corn, Scallion, Feta, Roasted Red Pepper.....18

Errol Flynn

Ribeye Steak with Fresh Chimichurri.....19

Rudolph Valentino

Cajun Shrimp, Fresh Avocado, Scallion.....19

All Pizzas Only \$9 After 9pm

All Additional Toppings \$3 Each

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 food borne illness.