

## WINE

### WHITES

Bowers Harbor Pinot Grigio, MI 10/38  
Chateau Grand Traverse Late Harvest Riesling, MI 10/38  
Chalk Hill Chardonnay, CA 12/46  
Villa Maria Sauvignon Blanc, NZ 13/50  
Black Star Farms "Arcturos" Rosé, MI 9/36

### REDS

Pozzan Pinot Noir, CA 14/52  
Decoy Merlot, CA 14/46  
Archetype Cabernet Sauvignon, CA 12/46  
Callaway Cabernet Sauvignon, CA 10/38  
Black Star Farms Red House Red, MI 9/36

### SPARKLING

Mawby 'Green' Semi-Dry, MI 12/44

## SIGNATURE COCKTAILS

### 19th Hole Old Fashioned

Bulliet rye whiskey, demerara sugar,  
bitters blend, orange 16

### Berry Lit

Soft Parade vodka, pomegranate syrup,  
simple syrup, lemon juice, lime juices,  
lemon lime soda, lime 14

### Golden Bear

Ketel One citroen vodka, ginger liqueur,  
strawberry puree, ginger beer 14

### Spritz & Giggles

Aperol, sparkling wine, strawberry puree 15

### The Spice is Right: A Spicy Margarita

21 Seeds cucumber jalapeno, orange liqueur,  
lime juice, lemon juice, agave, salted rim 16

### Tee'd Up

Jameson Irish whiskey, peach liqueur,  
lemon juice, lime juice, lemon lime soda 14

### After Nine Breeze

coconut rum, blue curacao, lemonade,  
sparkling water 12

### GT Cherry Cosmo

Grand Traverse Distillery cherry vodka,  
orange liqueur, cherry juice, lime 16



## STARTERS

### Traditional Chicken Wings

6 wings for 12 | 12 wings for 18  
choice of sauce: buffalo, BBQ  
served with celery, carrots, and ranch

### Jalapeno Poppers

fried jalapeno peppers stuffed with  
cheddar cream cheese blend 15

### Queso Dip

served hot with house chips 10

### Fried Cheese Curds

served with peppercorn ranch 16

### Truffle Fries

parmesan cheese, truffle oil, salt,  
white pepper 14

### Chicken Quesadilla

grilled chicken, caramelized onion,  
smoked gouda, roasted peppers 18

## HANDHELDS

*served with chips, substitute fries 3*

### Burger of the Week

ask your server for the weekly special 18

### Taproom Burger

arugula, tomato, candied bacon  
swiss cheese 18

### Chicken Caesar Wrap

grilled chicken, romaine lettuce,  
parmesan cheese, caesar dressing 16

### BLT Wrap

smoked bacon, romaine lettuce,  
tomato, ranch 16

## SALADS

*add grilled chicken breast 8 | salmon 12*

### Classic Caesar Salad

romaine lettuce, parmesan cheese,  
herbed crumbs, caesar dressing 14

### Taproom Salad

romaine lettuce, tomato, bacon,  
red onion, roasted red peppers 14

## PIZZA

### BBQ Chicken

grilled chicken, red onion, BBQ sauce 18

### Vegetarian

green peppers, red onion, mushroom,  
diced tomato, black olives 20

### Meat Lovers

pepperoni, sausage, ham, bacon 22

### CBR

chicken, bacon, ranch 20

### Build Your Own Pizza

cheese pizza 18 | toppings 3 each  
**choice of sauce:** marinara, ranch, BBQ  
**toppings:** pepperoni, bacon, chicken, ham,  
sausage, black olives, red onion, mushroom,  
green peppers, roasted red peppers,  
tomato, pineapple, arugula, parmesan  
*add truffle oil 5*

### Taproom Cheesy Bread

premium cheese blend, parmesan,  
herb garlic butter 14

## DESSERTS

### Northwoods Cherry Float

Northwoods local cherry soda,  
vanilla bean ice cream 12

### Cowboy Brownie

semi-sweet chocolate, coconut,  
pecans, caramel sea salt ice cream 10

### 22% gratuity charge on tables of 8 or more

*\*Notice: Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. 9/1/25*

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**Chef de Cuisine Ryan Swenson**  
**Executive Chef Auston Minnich**