

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

Casarena Areyna Malbec, AR 11/42

SPARKLING

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

SIGNATURE COCKTAILS

Autumn Flame

jim beam fire, cranberry juice,
egg white, sour mix, lemon 16

Mistletoe Mule

gypsy apple pie vodka, triple sec,
ginger beer, cranberry, lemon 14

Winter Warning Margarita

blanco tequila, grand marnier,
apple cider, lime juice,
caramel & cinnamon sugar rim 16

Aperol Berry Spritz

aperol, chambord, sparkling wine,
ginger beer, orange 16

Forest Ap-peel

gin, rosemary simple syrup,
grapefruit juice, lime 16

Apple Frizzle

spiced rum, apple cider, lime juice,
ginger beer, lime 14

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

Flourless Chocolate Cake

ganache topping, raspberry sauce 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*

Chef de Cuisine Ryan Swenson
Executive Chef Auston Minnich