



## WHITES

Bowers Harbor Pinot Grigio, MI 10/33  
Chateau Grand Traverse Late Harvest Riesling, MI 10/38  
Chalk Hill Chardonnay, CA 12/48  
Villa Maria Sauvignon Blanc, NZ 13/39  
Luzon Rosado Rosé, Spain 8/30

## REDS

Pozzan Pinot Noir, CA 13/39  
Decoy Merlot, CA 12/33  
Archetype Cabernet Sauvignon, CA 12/35  
Callaway Cabernet Sauvignon, CA 10/38  
Black Star Farms Red House Red, MI 9/38

## SPARKLING

Mawby 'Green' Semi-Dry, MI 12/40

## SIGNATURE COCKTAILS

### MAPLE BOURBON OLD FASHIONED

bulleit rye, angostura bitters, maple syrup,  
orange 16

### TEQUI-LA-LA

tequila, cranberry juice, grapefruit juice,  
lime, sparkling water 14

### MISTLETOE MULE

gypsy apple pie vodka, orange liqueur,  
ginger beer, cranberry, lemon 14

### WINTER WARNING MARGARITA

blanco tequila, apple cider, grand marnier,  
lime juice, caramel syrup 16

### APEROL BLITZ

aperol, cranberry, sparkling wine, ginger beer,  
apple cider syrup 16

### FROSTBITE

light rum, coconut rum, crème de cacao,  
blue curacao, half & half, cherries 14

### CRANBERRY THISTLE

hendricks gin, cranberry juice, simple syrup,  
soda, 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

### OC Coconut Shrimp

tossed in sweet chili sauce, sesame seeds,  
served over slaw 18

### Smoked Trout Dip

topped with red pepper relish  
served with everything crackers 16

### 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

### Chipotle Chicken

fire roasted shredded chicken, chipotle mayo,  
arugula, gouda, tomato, red onion 20

### Smoked Trout BLT

smoked trout spread, candied bacon,  
arugula, tomato, roasted garlic short roll 18

## SALAD

### Classic Caesar Salad

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

**add grilled chicken breast 8 | salmon 12**

## PIZZA

### BBQ Chicken

BBQ sauce, grilled chicken, red onion 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

**toppings:** pepperoni, bacon, chicken, ham,  
sausage, black olives, red onion, mushroom,  
green peppers, roasted red peppers,  
tomato, pineapple, arugula, parmesan  
**choice of sauce:** marinara, ranch, BBQ

**add truffle oil 5**

### Taproom Cheesy Bread

premium cheese blend, parmesan,  
herb garlic butter 14

## DESSERT

### 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

20% 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. 4/10/25*

Executive Chef Auston Minnich  
Chef de Cuisine Ryan Swenson