

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

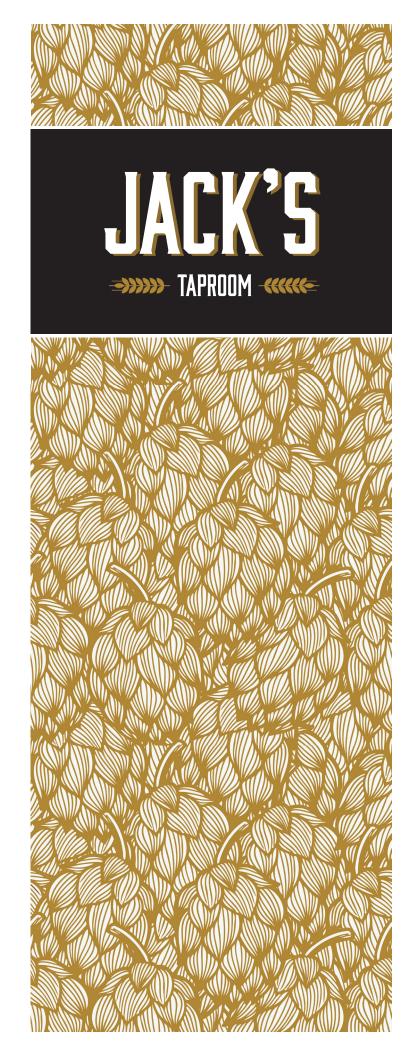
aperol, cranberry, sparkling wine, ginger beer, apple cider syrup 16

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 cheese18

Chicken Caeser 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



Classic Caesar Salad

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

add grilled chicken breast 8 | salmon 12



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