



WHITES

Bowers Harbor Pinot Grigio, MI 10/38
Chateau GT 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
Treanna Cabernet Sauvignon, CA 15/56
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

Coconut Sunset

malibu, pineapple juice, grenadine,
cherry garnish 12

9 Over Lime Martini

vanilla infused vodka, lime juice,
simple syrup, coconut pineapple cream,
half & half, lime garnish 14

The Spice Is Right

cucumber jalapeno tequila, sour mix,
agave nectar, triple sec, tajin rim,
lime garnish 16

Cherry Capital Old Fashion

GT Distillery cherry whiskey, bitters, sugar,
orange & amaretto cherry garnish 16

You Are My Sunshine

london dry gin, elderflower liquor,
lemonade, lemon garnish 16

Just Peachy

sparkling wine, peach schnapps,
dehydrated orange garnish 12

Wolverine Punch - Zero Proof

cranberry juice, orange juice, lime syrup,
pomegranate syrup, club soda,
orange garnish 6



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

SALAD

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 | additional 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

DESSERT

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. 1/7/26*

Chef de Cuisine Bryan Petrick
Executive Chef Auston Minnich