

## 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

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

### 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

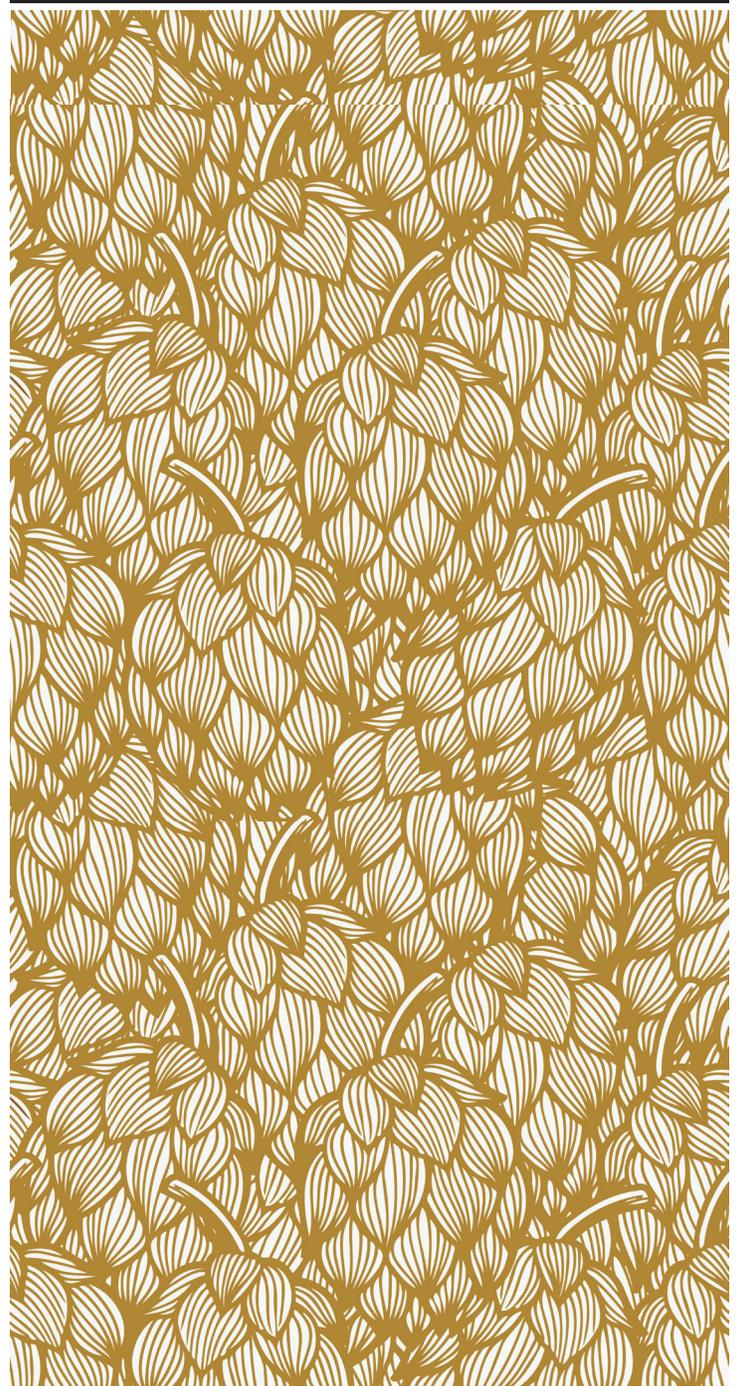
gin, rosemary simple syrup,  
grapefruit juice, lime 16

### Apple Fizzle

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

## 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 Ryan Swenson  
Executive Chef Auston Minnich