

## *Wines*

### 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

## *Signatures 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 FASHIONED

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 - NO BITE

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



OFFICIAL PARTNER OF THE DETROIT TIGERS



## Starters

### TRADITIONAL CHICKEN WINGS

6 wings for 12 | 12 wings for 18  
choice of: buffalo, BBQ, truffle parmesan  
served with celery, carrots, and ranch

### WAFFLE FRY NACHOS

lettuce, tomato, red onion,  
black olives, queso, jack cheese 16  
*add chicken 8 | add chorizo 8*

### SWEET & SMOKY WAFFLE FRIES

sweet & smoky seasoning,  
parmesan, roasted garlic aioli 14

### BAVARIAN SOFT PRETZEL

salted, served with queso cheese dip  
& whole grain mustard 16

### FRIED GARLIC CHEESE CURDS

served with peppercorn ranch 16

### QUESO DIP

served with house made seasoned chips 10

### (3) CHORIZO TACOS

spanish chorizo, avocado, chipotle crema,  
red cabbage, monterey jack cheese 18

## Salads

add grilled chicken breast 9 | salmon 13

### AGED PARMESAN CAESAR SALAD

romaine lettuce, aged parmesan cheese,  
herbed crumbs, caesar dressing 15

### TAPROOM SALAD

arugula & mixed greens, cucumber,  
gorgonzola, pickled red onion,  
candied pecans, cherry vinaigrette 18

## Handhelds

served with chips, substitute waffle fries 3

### TAPROOM BURGER

romaine lettuce, cheddar, tomato,  
red onion, roasted garlic aioli,  
potato bun 18

### CORNED BEEF REUBEN

artisan rye bread, shaved corned beef,  
sauerkraut, swiss cheese, 1000 island 20

### CHICKEN CAESAR WRAP

grilled chicken, romaine lettuce,  
parmesan cheese, caesar dressing 16

## Grinders

served hot on an italian style hoagie roll  
served with chips, substitute waffle fries 3

### ALL VEGGIE

tomato, red onion, spinach, black olives,  
green peppers, mozzarella,  
sundried tomato pesto 15

### ITALIAN

pepperoni, italian sausage, ham, lettuce,  
tomato, red onion, banana peppers,  
mozzarella cheese, sub dressing 18

## Pizza

### BBQ CHICKEN

grilled chicken, red onion, BBQ sauce 21

### VEGETARIAN

green peppers, red onion, mushroom,  
diced tomato, black olives 23

### MEAT LOVERS

pepperoni, sausage, ham, bacon 25

### CBR

chicken, bacon, ranch 23

### BUILD YOUR OWN PIZZA

cheese pizza 20 | 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

## Mains

### BBQ BRISKET SANDWICH

house smoked brisket, chipotle BBQ,  
aged cheddar, onion rings, waffle fries 22

### STEAK FRITES

chimichurri, garlic aioli, waffle fries 38

## Desserts

### NORTHWOODS CHERRY FLOAT

Northwoods local cherry soda,  
vanilla bean ice cream 12

### TRIPLE TURTLE CHEESECAKE

layers of creamy cheesecake, caramel,  
chocolate pecans, salted pretzels 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. 6/12/26

Chef de Cuisine Bryan Petrick  
Executive Chef Auston Minnich