



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

19th Hole Old Fashioned

Bulliet rye whiskey, demerara sugar, bitters blend, orange 16

Berry Lit

Soft Parade vodka, pomegranate syrup, simple syrup, lemon juice, lime juices, lemon lime soda, lime 14

Golden Bear

Ketel One citroen vodka, ginger liqueur, strawberry puree, ginger beer 14

Spritz & Giggles

Aperol, sparkling wine, strawberry puree 15

The Spice is Right: A Spicy Margarita

21 Seeds cucumber jalapeno, orange liqueur, lime juice, lemon juice, agave, salted rim 16

Tee'd Up

Jameson Irish whiskey, peach liqueur, lemon juice, lime juice, lemon lime soda 14

After Nine Breeze

coconut rum, blue curacao, lemonade, sparkling water 12

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

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