

WINE

WHITES

Bowers Harbor Pinot Grigio, MI 10/38
Chateau GT Late Harvest Riesling, MI 10/38
Black Star Farms "Arcturos" Sur Lie
Chardonnay, MI 10/38
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 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



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

MAINS

BBQ BRISKET SANDWICH

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

STEAK FRITES

chimichurri, garlic aioli, waffle fries 38

DESSERT

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. 9/1/26

Chef de Cuisine Bryan Petrick
Pastry Chef Lisa Clark