

# WINE

## SPARKLING

Pierre Chainier "Seduction", Brut, France 7.50/30

## PROPRIETARY WHITES

Grenache Blanc Viognier, Flying Solo, France 8.50/34

## RIESLING

Chateau Grand Traverse "Late Harvest", Old Mission Peninsula, Michigan 10.50/38

## PINOT GRIGIO

Bowers Harbor, Old Mission Peninsula, Michigan 9.50/36

## SAUVIGNON BLANC

Clifford Bay, Marlborough, New Zealand 8.50/32

## CHARDONNAY

Hand Craft, Sonoma County, California 8.50/32

Black Star Farms "Arcturos", Sur Lie, Old Mission Peninsula, Michigan 11.50/45

## PROPRIETARY REDS

Cabernet Franc Blend, Black Star Farms "Red House Red", Old Mission Peninsula, Michigan 9.50/36

## PINOT NOIR

Noble Vines "667", Monterey, California 9.50/36

## MERLOT

Charles Smith "Velvet Devil", Washington State 9.50/36

## CABERNET SAUVIGNON

L. Martini, Sonoma County, California 12.75/51

Gravel Bar, Columbia Valley, Washington 11.50/45

Justin, Central Coast, California 61

## MALBEC

Bodini, Mendoza, Argentina 8.50/33

# BEER

Domestic Beer \$3.50

Premium Beer \$4.50

Founder's All Day IPA \$4.50

Short's Brewing Soft Parade \$4.50

Short's Local's Light \$4.50

Short's Brewing Bellaire Brown \$4.50

New Belgium Fat Tire \$4.50

Bell's Two Hearted \$4.50

New Holland Paleooza \$4.50

New Holland Dragon's Milk \$8.50

Mt. Town Trainwreck 4.50

Brewery Vivant Farm Hand \$7.50

Coney Island Hard Root Beer \$4.50

Starcut Cider Pulsar \$4.50

Perrin Grapefruit IPA \$4.75

Bee Well Cherry Vanilla Mead \$12.75

# Lobby Bar



## Shareables

**Build your own Bruschetta 14** *(great for 2)*  
roasted garlic toast | spicy sundried tomato jam | caramelized onions | roasted garlic clove | basil pesto | smoked tomato coulis | marinated portobella mushroom | fresh mozzarella | roasted bell peppers | shaved parmesan

**Charcuterie and Cheese 14** *(great for 2)*  
cured meats | house pate | local cheeses | melange of pickled vegetables | Traverse City cherry preserves | stone ground horseradish mustard

**Parmesan Truffle Fries 8**  
twice fried | parmesan reggiano | truffle oil

**Pierogi's 10**  
packed with potatoes, onions and garlic | fresh chive cream

**Crispy Grilled Wings 9**  
a GTRS favorite | house smoked | chargrilled with your choice buffalo, spicy BBQ, or bourbon mustard

**Jack's Shrimp Cocktail 14**  
grilled and chilled | bloody mary cocktail sauce

**Trio of Hummus 11**  
black bean | chick pea | red bean | seasoned pita chips

**Savory Meatballs 10**  
roasted garlic | fresh tomato sauce | parmesan reggiano

**Wasabi Shrimp Risotto Fritters 11**  
gulf shrimp | creamy risotto | wasabi | panko breaded | fried

**Local Herb Battered Mozzarella Plank 9**  
fresh tomato sauce

**Artisan Soft Pretzels 7**  
stone ground mustard | pub cheese

**Gourmet Popcorn 8**  
Freshly Popped | Parmesan | Truffle Salt

## Flatbreads & Pizza

**Summer Caprese 13**  
charred corn | local tomatoes | house basil | mozzarella | roasted garlic | olive oil | Fustini's balsamic reduction

**BBQ 14**  
chipotle lime BBQ | grilled chicken | red onion | cheddar

**Margherita 12**  
housemade basil pesto | ripe garden tomatoes | mozzarella

**Classic American 13**  
house dough | local tomatoes | sauce | artisan sausage | random pepperoni | five cheese blend

**Buffalo Chicken 13**  
buffalo ranch sauce | tossed grilled chicken | celery | blue cheese cream

**Vegetarian 14**  
fresh tomato sauce | grilled artichokes | spinach | roasted garlic | grilled tofu | fresh mozzarella



## Moonshine Mixology

**Grand Traverse Cherry & Ginger**  
Ole Smoky Moonshine Cherries, ginger beer, fresh squeezed lime juice \$9.50

**Tennessee Lemon Drop Martini**  
Ole Smoky Lemon Drop Moonshine, fresh lemon juice, housemade simple syrup \$10.25

**Moonshine Apple Ginger**  
Ole Smoky Apple Pie, Michigan made Vernors, fresh squeezed lime juice \$9.50

**Summertime in Northern Michigan**  
Ole Smoky Blackberry Moonshine, blackberry lemonade, mixed with fresh made lemonade \$9.50

**Strawberry Moonshine Mash with Basil**  
Ole Smoky Strawberry Moonshine, fresh ripe strawberries muddled with sugar and basil, fresh squeezed lemon juice, soda \$9.75