

HAPPY HOUR

KITCHEN

A Bowl Of Today's Soup	4
Kale Slaw	3
Housemade French Fries	4
Oven Roasted Chicken Wings	6
Rustic Salsa & Tortilla Chips (Add guac +5)	5
The Homage Burger	6
Spicy Crispy Chicken Sandwich	6
The Perfect Grilled Chicken Sandwich	7
Mini Margherita Pizza	5
Mini Pepperoni Pizza	6
Mini Smoked Salmon Pizza	9
Crispy Oyster Lettuce Wraps	7
Fried Chicken	10
A ½ Order Of Our Barbecue Ribs	12

BAR

16 oz. Draft Beer	4
Local & always rotating	
Bottled Beer	3
Miller Lite, Pacifico, Stella Artois, Wölffer No. 139	
Red Wine	5
The Originals Cab Sauv · Rebel Coast Winery Lost By Choice Red Blend Selvapiani Chianti Rufina Sangiovese · Lola Pinot Noir · Tercos Malbec	
White Wine & Bubbles	5
Surf Swim Chardonnay · Lagoon Hill Pinot Gris · Flint & Steel Sauvignon Blanc Wölffer Estate Finca Wölffer Rosé · Voveti Prosecco	
From The Well	3
<ul style="list-style-type: none">• Gin• Rum• Scotch	<ul style="list-style-type: none">• Tequila• Vodka• Whiskey

Crazy Beautiful	7
CH Vodka, elderflower, spiced pear, Voveti	
The Dangler	7
Traverse City Whiskey, carrot juice, maple	
The "Beet"lejuice	7
CH Gin, all organic beet juice, mint, lemon	

Your happiness is our priority ☺

Ingredients not listed. Let us know of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

Dine-in Only

Kale & Artichoke Dip black bean, rustic salsa, hand-cut tortilla	12	Roasted Heirloom Cauliflower kale pesto, golden raisins, marcona	14	Grilled California Artichokes salt, pepper, remoulade	15
Killer Grilled Shrimp cilantro, watermelon, marcona	16	Housemade Guacamole Doc B's 'famous' sweet potato chips	11	Colossal Crab "Stack" mango, avocado, stone mustard	21
Crispy Oyster Lettuce Wraps roasted peanuts, mango, spicy slaw	17	Angry Meatball 100% wagyu, spicy tomato, ricotta	16	Oven Roasted Chicken Wings 700° baked, chimichurri, reggiano	14

SIDES

French Fries <i>house ketchup</i>	6	Sautéed Broccoli <i>tahini & sesame</i>	8	Kale Slaw <i>reggiano vinaigrette</i>	6	Cucumber Salad <i>feta & goodies</i>	6
Sweet Potato Fries <i>dijon honey</i>	6	Crispy Potatoes <i>jalapeño aioli</i>	7	Elote Style Corn <i>cilantro & cotija</i>	7	Today's Featured Side	7

PIZZAS

Margherita marinara, fresh mozzarella, basil	12	Avocado cotija, pickled jalapeño, lime	16	Prosciutto di Parma spicy tomato, reggiano, arugula	18
Pepperoni marinara, shredded mozzarella	13	Bubbe's Smoked Salmon horseradish cream, capers, arugula	17	Italian Sausage marinara, shredded mozzarella, kale	15
Shaved Brussels Sprouts cheddar, reggiano, truffle	15	Shrimp & Arugula shredded mozzarella, cracked pepper	17	BBQ Chicken housemade bbq, red onion, cilantro	14

ENTRÉE SALADS...

Knife And Fork Cobb <i>Crispy Chicken with Gold Coast Vinaigrette</i> bacon, egg, avocado, cornbread croutons & danish blue	16
Black Tiger Shrimp Salad <i>Avocado Vinaigrette & Crumbled Feta</i> peppadew, red onion, cucumber, mint & jicama	17
Grilled Chicken Salad <i>Agave-Lime Vinaigrette</i> corn, cilantro & tortilla strips with a black bean drizzle	16
Our Tuna Salad <i>Seared Ahi with Ginger Dressing</i> field greens, avocado, edamame, carrots & cucumber	21

...CONTINUED

Brussels Sprout Salad <i>Basil Vinaigrette</i> marcona almonds, a bit of kale & parmigiano reggiano	11
Quinoa Kitchen Salad <i>Basil Vinaigrette</i> marcona, mint, radish & feta with crispy leeks	13
California Salad <i>Shredded Kale & Roasted Garlic Dressing</i> sweet potato, pistachio, dried cranberries & wasabi peas	14
Stacked Wedge <i>1001 Island Dressing</i> baby gem, cornbread croutons, danish blue, bacon & egg	12

VERY SPECIAL ENTRÉES

Start with: Perfect House Salad (8) · Asian House Salad (8)

"Hot" Chicken boneless, fried, habanero-honey glazed & served with coleslaw	23
Palm Beach Skirt Steak paired with housemade french fries	36
Simply Grilled Faroe Island Salmon accompanied by kale slaw & remoulade	27
Danish Barbecue Ribs brushed with bbq & served with coleslaw	29
Pan Roasted Chicken with a demi-glace & crispy potatoes	21
Mama B's Chicken Parm marinara & thin-sliced mozzarella with sautéed broccoli	16
Miso Butter Glazed 2LB. Lobster 900° broiled, no crackers necessary & you choose the side	44
Rigatoni with Spicy Italian Sausage green peas & kale in a traditional italian "brodo"	18
Tonight's Dinner Feature service begins at 5pm	AQ

CREATE YOUR OWN STEAK

Cooked in our 900° broiler
Paired with crispy potatoes & sautéed broccoli

16 oz. Prime NY Strip	46	10 oz. Center-Cut Filet	39
14 oz. Ribeye	36	6 oz. Petite Filet Mignon	24

Traditional Seasoning · Cajun Seasoning
Chimichurri · House Steak Sauce · Horseradish Cream
Shiitake Ponzu (7) · Parmigiano Reggiano Crust (6) · Citrus Crab (13)

FOR AFTERWARDS

Rob's Double Decker Chocolate Cake	10
Housemade Key Lime Pie	10
Cinnamon Toast Crunch Cheesecake	10
Today's Featured Dessert	10
Espresso · Coffee · Cafecito · Cappuccino	1 · 2 · 3 · 4

ADD TO ANY SALAD

Grilled Chicken (5) · Marinated Filet Mignon (8) · #1 Tuna (10)
Black Tiger Shrimp (8) · Faroe Island Salmon (10) · Tofu (5)

SANDWICHES + BURGERS

Accompanied by your choice of side

The Wright Chicken Sandwich cheddar, shredded lettuce, tomato & dijon honey	14
Carnitas Sandwich slow-roasted pork, coleslaw, pickle & a thick onion ring with bbq	18
Crispy Chicken Sandwich coleslaw, white onion & pickle with 1001 island dressing	15
The Number Six spicy crispy chicken, pickle & habanero-honey	13
Not Your Mom's Tuna Sandwich seared ahi, avocado, crisp apple & wakame with ginger dressing	23
Leo's Lobster Roll claw, knuckle, stone mustard slaw & roasted peanuts	21
West Coast Steak Sandwich parmigiano reggiano, kale slaw & pickled red onion	18
The Roadside Burger cheddar, shredded lettuce, white onion & pickle with 1001 island	12
The Dragon Burger giardiniera slaw, habanero-honey & melted jack	14
Cajun Turkey Burger cheddar, avocado, red onion & tortilla strips	14
"All Green" Burger our green rice & kale blend with jack cheese & a jalapeño aioli	13

WOK OUT® BOWL

Served with Market Veggies & Chopped Cashews

Your choice of: Faroe Island Salmon (21) · Chicken (16)
Black Tiger Shrimp (17) · #1 Tuna (21) · Tofu (15) · Filet Mignon (18)

Choose: Sesame Teriyaki · Sweet & Spicy Thai
Choose: Sticky Brown Rice · Quinoa · Shanghai Lo Mein

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BUBBLES

Prosecco Voveti, Valdobbiadene, IT	11 39	Sparkling Rosé Veuve du Vernay, Burgundy, France	11 39
Champagne Oudinot, Cuvée Brut, Champagne, France	17 60	Sparkling Rosé Schramsberg, Mirabelle, North Coast, CA	17 60

WHITE

Albariño Hendry, Napa Valley, CA	13 46
Chardonnay Surf Swim, California	9 32
Chardonnay Slo Down Wines, Broken Dreams, California	12 42
Chardonnay Paul Hobbs, Crossbarn, Sonoma Coast, CA	16 56
Pinot Gris Lagoon Hill, Marlborough, New Zealand	9 32
Pinot Grigio Alois Lageder, Alto Adige, Italy	12 42
Rosé Wölffer Estate, Finca Wölffer, Mendoza, Argentina	9 32
Rosé Scholium Project, IL Ciliegio, Lodi, CA	14 49
Sauvignon Blanc Flint & Steel, Napa Valley, CA	10 35
Sauvignon Blanc Supernatural Wine Co., The Supernatural, New Zealand	13 46
White Blend (Chardonnay, Sauvignon Blanc) Rebel Coast Winery, Sunday Funday, California	9 32
White Blend (Riesling, Muscat, Pinot Blanc) Brooks Family, Amycas, Willamette Valley, OR	12 42

RED

Cabernet Sauvignon The Originals, Cab Sauv, Columbia Valley, WA	12 42
Cabernet Sauvignon Slo Down Wines, Love Hammer, Napa Valley, CA	18 63
Malbec Tercos, Mendoza, Argentina	9 32
Merlot Markham Vineyards, Napa Valley, CA	15 53
Pinot Noir Lola, North Coast, CA	11 39
Pinot Noir La Crema, Sonoma Coast, CA	14 49
Pinot Noir Carabella Vineyard, Plowbuster, Oregon	16 56
Red Blend (Zinfandel, Syrah) Rebel Coast Winery, Lost By Choice, Alexander Valley, CA	10 35
Red Blend (22 Rhone Varietals) Clos LaChance Winery, 22 Pirates, California	14 49
Sangiovese Selvapiana Chianti Rufina, Tuscany, Italy	12 42
Tempranillo Running with Bulls, Barossa, Australia	13 46
Zinfandel Klinker Brick Winery, Lodi, CA	14 49

BEER

Big Top Trapeze Monk Witbier, Sarasota, FL	6
Concrete Beach TangeRica American IPA, Miami, FL	6
Wölffer No. 139 Hard Cider Dry Rosé Cider, Long Island, NY	6
Peroni • Stella • Miller Lite Pacifico • Amstel Light	5
16 oz. Draft Beer Local & Always Rotating	10

COCKTAILS

Crazy Beautiful (Straight Up) CH Vodka, sparkling, elderflower, spiced pear	13	The "Beet"lejuice (Crushed Ice) CH Gin, all organic beet juice, mint, lemon	13
The Natural (Tall On The Rocks) Bacardi Rum, strawberry, mint, lime	12	The Internal Affair (Salted & On The Rocks) Tequila Avión, jalapeño, pineapple, basil	12
The Dangler (On The Rocks) Traverse City Whiskey, carrot juice, maple	12	Thunder Donkey (Crushed Ice) Vida Mezcal, cucumber, mint, ginger beer	12
ON TAP: Traverse City Whiskey Co.			
Cherry Old Fashioned	American Cherry, orange, bitters, large cube		13
A Whiskey Smash	Straight Bourbon, lemon, mint, tonic, crushed ice		13

LIQUOR

BOURBON	SCOTCH	MEZCAL	RUM
Traverse City Co. 9/11	Dewar's 9/11	Del Maguey Vida 11/13	CH Rum 9/11
Buffalo Trace 11/13	Glenlivet 12 Year 11/13	Illegal Mezcal Joven 13/15	Bacardi 9/11
Bulleit Bourbon 11/13	Johnnie Walker Black 12/14		Captain Morgan 9/11
Knob Creek 11/13	Johnnie Walker Blue 50/60	VODKA	Oak & Cane 10/12
Maker's Mark 11/13	Chivas Regal 13/15	CH Vodka 9/11/12	Flor de Caña 7 Year 10/12
Angel's Envy 12/14	Macallan 12 Year 12/14	Tito's 10/12/13	Pyrat XO 11/13
Basil Hayden's 12/14	Macallan 18 Year 35/40	Belvedere 11/13/14	
Woodford Reserve 12/14	Macallan 25 Year 110/135	Grey Goose 11/13/14	CORDIALS
Burning Chair 13/15		Grey Goose Citron 11/13/14	Amaretto 9/11
Four Roses 13/15	TEQUILA	Grey Goose Orange 11/13/14	Baileys 9/11
Hudson Baby 13/15	Avión Silver 10/12	Ketel One 11/13/14	Kahlua 9/11
Booker's 14/16	Avión Añejo 11/13	Stolichnaya 10/12/13	Sambuca 9/11
Jefferson's Ocean 17/20	Avión Reserva 44 30/35	Stoli Elit 18/22/24	Grand Marnier 10/12
	Casamigos Blanco 11/13		
RYE WHISKEY	Casamigos Añejo 13/15	GIN	COGNAC
Templeton Rye 10/12	Casamigos Reposado 13/15	CH Gin 9/11/12	Remy Martin VSOP 11/13
Sagamore Spirit 14/16	Don Julio Blanco 12/14	Bombay Sapphire 10/12/13	Hennessy VSOP 11/13
Whistle Pig Rye 10 Year 16/19	Don Julio Reposado 13/15	Tanqueray 10/12/13	Hennessy XO 30/35
Whistle Pig Old World 12 yr. 23/28	Patrón Silver 11/13	Hendrick's 11/13/14	
Whistle Pig 15 Year 30/40	Ayate Reposado 16/19	Wölffer Estate 11/13/14	
	Ayate Añejo 23/28		
WHISKEY	Clase Azul Añejo 90/105		
Jack Daniel's 9/11			
Jameson 9/11			
Traverse City American Cherry 9/11			
Crown Royal 10/12			
High West Campfire 13/15			

"When I Drink, I Think;
And When I Think, I Drink."