

APPETIZERS

Wings

Original Wings

10 pc \$12

20 pc \$19

Boneless

1/2 lb. \$8

1 lb. \$15

Choice of sauces:

Franks Hot, Sweet Chili, BBQ, or Garlic Parmesan

Potato Skins

Topped with bacon and cheddar cheese, served with sour cream \$7

Sweet Onion Rings

Freshly hand-dipped onion rings \$10 Half Order \$8

Breaded Mushrooms

Freshly hand-dipped \$10 Half Order \$8

Crab Cakes

Two crab cakes topped with Dijon Sauce \$8

Escargot

Snails sautéed with mushrooms, onions and mozzarella cheese with garlic toast \$8

Shrimp "Lenny"

Shrimp & crab wrapped in bacon and Hollandaise Sauce \$10
or Try our Bourbon Style Lenny!

Roasted Garlic Bulb & Bread

French bread, mozzarella cheese and a fresh bulb of roasted garlic \$8

Spinach Artichoke Dip

Fresh spinach and artichokes topped with melted mozzarella with tortilla and fried garlic flatbread chips \$8

Mozzarella Cheese Sticks

with Ranch or Marinara \$7

WHITE WINES

Leelanau Cellars, Select Riesling, Michigan 5.75 GLASS 20.00 BOTTLE
Crisp, clean and fruity with rich flavors of pear and peach on the finish

Ecco Domani, Pinot Grigio, Italy 5.75 GLASS 20.00 BOTTLE
Vibrant with a clean fragrant bouquet and rich citrus nuance

Rodney Strong, Sauvignon Blanc, Sonoma, CA 5.75 GLASS 20.00 BOTTLE
Crisp, clean and dry with flavors of mango, peach and melon

William Hill, Chardonnay, Central Coast, CA 5.75 GLASS 20.00 BOTTLE
Flavors of ripe tree fruit and spice with hints of tropical fruit

Kendal Jackson, Chardonnay, CA 6.50 GLASS 25.00 BOTTLE
Tropical notes with a hint of vanilla and toasted oak

RED WINES

Apothic, Red Blend, CA 5.25 GLASS 19.00 BOTTLE
Dark jammy fruit flavors with a smooth, velvety texture

Mirassou, Pinot Noir, CA 6.25 GLASS 22.00 BOTTLE
A rich, mouth filling wine with a velvety texture and tart cherry notes

Louis M. Martini, Cabernet Sauvignon, CA 6.50 GLASS 23.00 BOTTLE
A rich, full bodied red with ripe fruit flavors and smooth tannins

SPARKLING WINES

Lunetta Prosecco, Italy 6.00 SPLIT
Refreshing, dry and harmonious, with crisp fruit flavors and a clean finish

Segura Viudas Brut Champagne, Spain 6.00 SPLIT
Aromas of white fruit and citrus, along with tropical and light floral notes

HOUSE WINES

4.00 Glass 8.00 ½ Carafe 15.50 Carafe

White Zinfandel

Chardonnay

Moscato

Piesporter Michelsberg

Merlot

Cabernet Sauvignon



DESSERT

Hot Fudge or Caramel Sundae

With nuts or rainbow sprinkles.

Peanut Butter Silk Pie

Drizzled with chocolate sauce.

Blondie Deluxe

Blondie brownie with toffee and fudge pieces topped with vanilla ice cream, hot fudge and caramel.

Raspberry Cheesecake Chimichangas

Deep fried cheesecake in a crispy tortilla, topped with powdered sugar and raspberry sauce.

Ask your server about Pie selections

BOTTLED BEER

Miller Lite
Miller High Life
Labatt Blue
Labatt Blue Light
Coors Light
Samuel Adams
Two Hearted Ale
Killian's Irish Red
Redd's Apple Ale
Heineken

Corona
Budweiser
Bud Light
Busch Light
Michelob Ultra
Bud Select 55
Bud Light Lime
Pabst Blue Ribbon
White Claw
Labatt N/A
O'Douls Amber N/A

ON TAP

Labatt Blue
Michelob Amber Bock
Bud Light

***ASK ABOUT THE
BEER TAP
OF THE MONTH***

SIGNATURE DRINKS

Rum Daiquiris

Strawberry or Mangoberry

Spicy Bloody Mary

Pepper vodka, pickled asparagus and bacon with homemade bloody mary mix and sriracha salted rim

Blue Motorcycle

Vodka, Tequila, Rum, Gin, sweet & sour mix and Blue Curacao

Golden Margarita

Cuervo Gold Tequila, Grand Marnier & sour mix served frozen with lime salted rim

Dirty Martini

Petoskey Stone Gin from local distillers High Five Spirits served dry and up with bleu cheese stuffed olives

Blue Raspberry Martini

UV Blue Vodka, sour mix and simple syrup, served with a sugared rim

Awesome Coffee

Kahlua, Grand Marnier, Amaretto & Caroline's with cinnamon rim fired glass

Grasshopper

Green Creme de Menth, Cream de Cocoa and vanilla ice cream

Hummer

Rum, Kahlua, Cream de Cocoa and vanilla ice cream