

FALL COCKTAILS

MICHIGAN MULE \$12

Captain Morgan Spiced Rum.
Ginger Beer. Apple Cider. Apple Slice

MAPLE LEAF \$18

Blade & Bow Bourbon. Michigan Maple Syrup.

MARTINI AT MIDNIGHT \$15

Bombay Blackberry Gin. Chambord.
Blackberry Syrup. Lemon Juice

BLUSHING BLOSSOM \$15

Peach & Orange Blossom Ketel One Vodka.
Prosecco. Fresca

JOHNNY APPLESEED \$16

Deleon Tequila. Cointreau. Cranberry Juice.
Apple Cider. Brown Sugar Rim

GOLD RUSH \$15

Bulleit Bourbon. Honey Simple Syrup. Lemon Juice

BLUEBERRY MARTINI \$15

Ketel One Vodka. Green Door Blueberry Liquor.
Blueberry Syrup. Blueberries.

RAILSIDE FAVORITES

POMEGRANATE SPRITZ \$12

Aperol Aperitivo. Pomegranate Juice.
Simple Syrup. Bitters. Prosecco. Orange Peel

NEW MANHATTAN \$14

Woodinville Bourbon. Sweet Vermouth.
Orange Bitters

HONEY PALOMA \$13

Astral Blanco Tequila. Honey Simple Syrup.
Lime Juice. Grapefruit Juice

SMOKED OLD FASHIONED \$15

Choice of Bulleit or Bulleit Rye Bourbon.
Orange Bitters. Luxardo Cherry.
Orange Peel. Applewood Smoked

LEMON BASIL GIMLET \$12

Belvedere Lemon & Basil Infused Vodka.
Lemon Juice. Basil Simple Syrup

BEER & WINE

ON DRAFT

Miller Lite
Coors Light
Bell's Octoberfest

Rotating IPA
Local Seasonal
Sprecher's Premium Root Beer
*Caffeine Free. NA

CAN BEER

Bell's 2 Hearted Lager
Bell's 2 Hearted Light
Bud Light
Coors Light
Corona Extra
Corona Premier
Founder's All Day IPA
Heineken
Heineken Zero
Assorted High Noon
Labatt Blue
Labatt Blue Light

Long Drink
SF Long Drink
Michelob Ultra
Miller Lite
Perrin Black
Modelo
Stella Artois
Bell's Octoberfest
Assorted Good Boys

*Ask Your Server for New
Seasonal Features*

RED WINE BY GLASS

Pinot Noir, Le Versant, Languedoc-Roussillon, France **\$11**

Cabernet, True Grit, Mendocino, CA **\$12**

Cabernet, Bonanza by Caymus, Napa Valley, CA **\$14**

Malbec, Catalpa, Argentina **\$12**

Red Blend, Decoy by Duckhorn, Napa, CA **\$11**

WHITE WINE BY GLASS

Moscato d' Asti, San Silvestro, Dulcis **\$10**

Prosecco Brut, Azienda Agricola Rechsteiner, Italy **\$10**

Sparkling Mumm, Brut, Prestige Napa **\$14**

Sauvignon Blanc, Babich, Marlborough, New Zealand **\$10**

Chardonnay, Cakebread, Napa Valley, CA **\$17**

Chardonnay, Kendall Jackson, Santa Rosa, CA **\$9**

Pinot Grigio, Bottega Vinaia, Italy **\$11**

Sweet Harvest Riesling, Chateau Grand Traverse, MI **\$8**



LIQUOR OFFERINGS

BOURBON & WHISKEY:

Basil Hayden	Woodford
Blade & Bow	Bulleit
Angels Envy	Bulleit Rye
Woodinville	Templeton Rye
Jim Beam	Jameson
George Dickel	Canadian Club
Jack Daniels	Calumet
Crown Apple	Seagrams 7
Crown Royal	
Knob Creek 120	
Knob Creek	

SCOTCH

Ardbeg	Dewars
Glenmorangie 12 yr	The Glenlivet 12 yr
Glenmorangie 14 yr	Johnnie Walker Black Label
Oban 12 yr	Johnnie Walker Red Label
Macallan 12 yr	Johnnie Walker Blue Label

CORDIALS

Frangelico	Chambord
Baileys	Grand Marnier
Baileys Chocolate	Disaronno
Kahlua	Aperol
Peach Schnapps	Campari

VODKA

Smirnoff	Ketel One Botanicals
Belvedere	Ketel One Citron
Belvedere Infused	Stoli
Grey Goose	Gypsy
Titos	

GIN

New Amsterdam	Nolet's Gin
Beefeater	Tanqueray
Bombay Sapphire	Tanqueray Sevilla
Empress	Bombay Blackberry Raspberry
Hendricks	

RUM

Bacardi Limon	Captain Morgan
Bacardi	Malibu

TEQUILLA

Astral Blanco	Jose Cuervo Silver
DeLeon	Jose Cuervo Tradicional
Don Julio Blanco	Casamigos Reposado
Patron Silver	1942 Don Julio
Patron Reposado	

DESSERTS

PEANUT BUTTER PIE \$7

Cookie Crust Filled with Peanut Butter Mousse.
Garnished with Butterfinger and Reese's cups

BROWNIE SUNDAE \$10

Warm Goey Brownie Topped with a Scoop of
Gelato or Sorbet of Your Choice. Whipped Cream.
Chocolate Drizzle

CHOCOLATE CAKE \$12

Five-Layer Rich Chocolate Cake
with Sweet Chocolate Frosting

CRÈME BRULEE \$10

Topped with Berries and Mint

SORBET \$6

Two Scoops of Flavor of Your Choice:
Blood Orange & Strawberry

GELATO \$6

Two Scoops of Flavor of Your Choice:
Tahitian Vanilla & Salted Caramel

THE PERFECT PAIRING

ESPRESSO MARTINI \$14

Kahlua. Titos. Espresso

CHOCOLATE MARTINI \$14

Baileys Chocolate Liqueur. Smirnoff Vanilla.
Cream. Chocolate Sauce

COLD WEATHER COFFEE \$11

Baileys. Bulleit Rye. Coffee.
Whipped Cream. Cinnamon

DAILY SPECIALS

TUESDAY FAMILY NIGHT

Half Off Kid's Meals

BUILD A BURGER WEDNESDAY

Burger with Lettuce, Tomato, and Onion

Served with Kettle Chips.

Comes with a Soft Drink of Choice **\$10**

Sub Impossible Burger \$2

Make It Fabulous \$3

Upgrade your Burger by Adding Toppings

THURSDAY

BOGO Half Off Flatbreads

Available with Take Out or Dine-In

FRIDAY NIGHT

Prime Rib Special \$37

14 oz Garlic & Herb Encrusted Prime Rib.

Slow Roasted too Medium Rare. Mashed Potatoes.

Grilled Asparagus. Au Jus. Horseradish Cream Sauce

SATURDAY DATE NIGHT

Half-off Select Bottles of Wine

Dinner for Two \$70

Appetizer. Salad. Entrée. Dessert

COME TRY SUNDAY BRUNCH!

PLEASE DRINK RESPONSIBLY. 3261473

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

