NON-ALCOHOLIC BEVERAGES

SHRUB SODA $3
Seasonal Drinking Vinegar, Club Soda

110 LEMONADE $2.5
Lemon, Honey, Rosemary

TEA $2.5
Iced or Hot | Black or Seasonal

APOTHECARY SODA $3.5
(Black Cherry, Cream Soda)

TRIPLE XXX ROOT BEER $3

CONJURE COFFEE $6
French Press (serves 2)
(Mogiana Eagle or Mogiana Swiss Water Decaf)

COCKTAILS

THE DIRTY PERK $8.5
Vodka, House Coffee Liquor, Chai Spice, Cream

TEQUILA MOCKINGBIRD $8
Anejo, Citrus, Cayenne, Apple Cider, Sugar & Spice

TC SOUR $6.5
Traverse City Whiskey, Cherry, Brown Sugar, Lemon, Angostura

I DREAM OF TIKI $7
Tiki Rum, Orange, Ginger, Cherry, Lime

SECRET GARDEN $7
Rotating Shrub, Anejo, Soda

DO A FLIP WILSON $8
Vodka, Blueberry, Lemon, Egg White, Ginger

BEA'S GOLDEN GIRL $7
Gin, Lemon, Honey

MANHATTAN $8
(Bourbon or Rye), Vermouth, Bitters, Cherry

OLD FASHIONED $8
(Bourbon or Rye), Simple, Bitters, Citrus

CLASSIC DAIQUIRI $7
Rum, Simple, Lime

MARTINI $8
(Gin or Vodka), Vermouth, Olive

BLOODY BARON $6.5
House Tomato Shrub, Vodka, Cucumber, Smoked Sea Salt

SANGRIA, MEADS, CIDERS, & DRAUGHTS

Today's rotations are listed on the Seasonal Chalkboard.

BEER FLIGHT $8
Choose four draught selections

CHEERS!! A ROUND FOR THE KITCHEN $10
Treat our chefs to an after-service shift drink
WINE FLIGHT
Choose four Select wines $12

SELECT REDS

FLEUR ROSÉ $8/29
Raspberry, Honeysuckle, Bright Acidity

RESPLENDENT PINOT NOIR $9/33
Black Cherry, Pomegranate, Nutmeg

THE DARK LODI RED BLEND $7/25
Blackberry, Cassis, Plum, Chocolate

THE CRUSHER CABERNET SAUVIGNON $8/27
Stone Fruit, Tarragon, Smoked Bacon

CHENTO MALBEC $12/42
Ripe Plum, Chocolate, Spice

LE MORETE VALPOLICELLA RIPASSO $10/35
Stone Fruit, Cherry, Floral

RESERVE REDS

VINAYACO RIOJA TEMPRANILLO $30
Red Fruit, Oak, Fresh Acidity

FEDERALIST BARREL-AGED ZINFANDEL $45
Blackberry, Vanilla, Charred Oak

DECERO MALBEC $39
Violet, Cherry, Blackberry

RAYMOND MERLOT $45
Currant, Plumb, Blueberry

SELECT WHITES

JJ MÜLLER RIESLING $6/21
Crisp Apple, Lime, Passion Fruit, Honey, Bright Acidity

ASTORIA PROSECCO $7
Peach, Berry Bubblegum, Citrus, Dry

WHITE HAVEN SAUVIGNON BLANC $9/31
Gooseberry, Passion Fruit, Black Currants

MICHEL PICARD VOUVRAY $7/25
Apricot, Stone Fruit, High Acidity

ASTORIA ALISIA PINOT GRIGIO $8/26
Bright Melon, Honey, Fresh Fruit

RYAN PATRICK CHARDONNAY $7/25
Ripe Pear, Apple, Pineapple, Apricot

RESERVE WHITES

J PINOT GRIS $34
Zesty Orange, Tangerine, Asian Pear

LOVEBLOCK SAUVIGNON BLANC $45
White Peach, Tropical Fruit, Mineral Acidity

BIAISCO MALBEC $28
Stone Fruit, Citrus, Oak, Tropical Fruit

KALI HART CHARDONNAY $38
Honey Dew, Pineapple, French Oak