

**NON-ALCOHOLIC BEVERAGES**

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**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**

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**THE DIRTY PERK** \$8.5

Vodka, House Coffee Liqueur, Chai Spice, Cream

**TEQUILA MOCKINGBIRD** \$8

Anejo, Citrus, Cayenne, Apple Cider, Sugar &amp; 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.

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**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**

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Choose four Select wines \$12

**SELECT REDS**

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**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**

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**VINA ZACO** 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**

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**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**

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**J** PINOT GRIS \$34

Zesty Orange, Tangerine, Asian Pear

**LOVEBLOCK** SAUVIGNON BLANC \$45

White Peach, Tropical Fruit, Mineral Acidity

**BIANCO DI CA' MOMI** WHITE BLEND \$28

Stone Fruit, Citrus, Oak, Tropical Fruit

**KALI HART** CHARDONNAY \$38

Honey Dew, Pineapple, French Oak