

# THE TAVERN

KITCHEN & BAR

## Seasonal Cocktails

### PUMPKIN PIE MARTINI

Smirnoff Whipped Vodka, Rumchata, and Pumpkin Pie Puree  
Topped with Whipped Cream

### AUTUMN AURORA

Aviation Gin, Lemon Juice, Simple Syrup, Lemonade, Topped  
with House Made Blueberry Simple Syrup

### APPLE PIE MULE

Crown Royal Apple, Fireball Whiskey, Ginger Beer, Served with a  
Caramel Apple.

### PUMPKIN BOURBON BREW

Maker's Mark Bourbon, Baileys Irish Cream, Pumpkin Puree,  
Demerara Simple Syrup, and Cold Brew Coffee. Topped with  
Whipped Cream and Pumpkin Spice

### GOLDEN GOURD

Don Julio Blanco, Melon Liquor, Lime Juice, Sweet and Sour, with a  
Melon Puree

### SMOKED APPLE OLD FASHIONED

Bulleit Rye, Apple Cider, Maple Syrup, Simple Syrup, Served Over a  
Large Ice Cube

### CHAMPAGNE CIDER SANGRIA

Disaronno, Apple Cider, Maple Cinnamon Simple Syrup, Topped  
with Champagne

### BLUEBERRY MUFFIN MARTINI

Blueberry Stoli, Rumchata, and Blueberry Simple Syrup

### FALL SUNSET

Kettle One Vodka, Pineapple Juice, Grenadine, and Topped with  
Champagne

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## Classic Cocktails

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### **OLD FASHIONED**

BULLEIT RYE, ANGOSTURA BITTERS, DEMERARA SUGAR,  
ORANGE & HOUSEMADE BOOZY CHERRY

### **MANHATTAN**

BULLEIT BOURBON, ANGOSTURA BITTERS, SWEET  
VERMOUTH & HOUSEMADE BOOZY CHERRY

### **MARGARITA**

DON JULIO BLANCO, TRIPLE SEC, SOUR MIX & LIME JUICE

### **MOSCOW MULE**

BELVEDERE VODKA, LIME JUICE & GINGER BEER.  
SERVED IN A COPPER MUG

## Signature

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### **LIZZY'S STRAWBERRY LEMONADE**

KETEL ONE VODKA, LEMONADE & MUDDLED STRAWBERRIES

### **SUNSET MARGARITA**

DON JULIO BLANCO, TRIPLE SEC, ORANGE JUICE AND  
CRANBERRY JUICE

### **BLACK RASPBERRY MARGARITA**

DON JULIO BLANCO, BLACK RASPBERRY SCHNAPPS,  
LIME JUICE & LEMONADE

### **ADULT CAPRI-SUN**

CIROC RED BERRY, CIROC PINEAPPLE, PEACH SCHNAPPS,  
SOUR MIX & LEMONADE

### **ESPRESSO MARTINI**

KETEL ONE VODKA, COFFEE LIQUEUR, SIMPLE SYRUP  
& COLD BREW ESPRESSO

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## Draft Beers

AMBER

**ORE DOCK AMBER**

I.P.A

**OLD NATION M-43**

**BELLS TWO HEARTED**

LAGER

**BUD LIGHT**

**COORS LIGHT**

**LABATT BLUE**

**MILLER LITE**

**MICHELOB ULTRA**

SEASONAL

**SAM ADAMS SEASONAL**

**SEASONAL ROTATORS**

WHEAT

**BLUE MOON**

CIDERS

**CIDERBOYS SEASONAL**



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## Red Wines

### Cabernet Sauvignon

#### **Avalon, California**

**9 34**

Notes of black cherry, red raspberry & plum followed by a long smooth finish

#### **Bonanza, California**

**10 35**

Medium bodied red, silky tannins & striking smoothness

#### **Quilt, Napa Valley**

**60**

Perfect balance with higher-toned fruit emphasis

#### **Caymus, Napa valley**

**100**

Balanced, rich, expressive & impressively complex

### Malbec

#### **Natura, Chile**

**10 34**

Alluring Notes of ripe blackberry, black plum & white pepper

### Merlot

#### **Edna Valley, Monterey California**

**10 34**

Aromas of shaved chocolate and dried violet meeta bouquet of black cherry, red plum & tart red raspberry

### Pinot Noir

#### **Hahn, California**

**11 38**

Medium bodied with silky tannins with notes of earthiness on a long, lingering finish

### HOUSE WINES

#### **Silver Gate**

**7.5 24**

Cabernet, Merlot

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## White Wines

### Chardonnay

**Benziger, Sonoma California**

**10 34**

Ripe white pear & mango with creamy notes of oak

### Pinot Grigio

**Benvolio, Friuli Italy**

**10 34**

Dry with notes of green apple, pear, white peach & lime

### Riesling

**Comet 'Black Star Farms', Michigan**

**10 34**

Characteristics of clementine oranges & crisp lime followed by tangy stone fruit flavors of yellow peaches & dried apricots

### Sauvignon Blanc

**White Haven, New Zealand**

**13 46**

Hints of passionfruit, citrus & crushed green herbs

### Sparkling

**Mawby Sex, Michigan**

**12**

Flavors of ripe red fruits with a soft, clean finish

**La Marca Prosecco, Italy**

**13**

Crisp flavors of green apple, juicy peach, ripe lemon with hints of minerality

### Ro  

**Chateau de Campuget, France**

**11 38**

Light, fresh fruity flavors of raspberry & strawberry

### HOUSE WINES

**Silver Gate**

**7.5 24**

Pinot Grigio, Chardonnay, Moscato, Sparkling

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## Mocktails

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### THE PINK MIRAGE

PRICKLY PEAR PUREE, LIME JUICE, SOUR MIX, AND SIMPLE SYRUP

### CHERRY LIMEADE

SPRITE, MARASCHINO CHERRY JUICE, MUDDLED LIME

### CUCUMBER REFRESHER

LEMONADE, SPRITE, SIMPLE SYRUP, CUCUMBER & LIME

### BERRY BRIGHT

HOUSE-MADE BLUEBERRY SYRUP, LEMONADE, AND LEMON JUICE

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## Desserts

### CINNAMON SUGAR WAFFLES

TWO DELICIOUSLY SWEET WAFFLES TOPPED WITH VANILLA BEAN ICE CREAM, CARAMEL & CHOCOLATE

### LAYERED CHOCOLATE CAKE

A DECADENT CAKE WITH LAYERS OF MOIST CHOCOLATE AND RICH FUDGE FROSTING. SERVED WITH VANILLA BEAN ICE CREAM

### CARROT CAKE

A FLAVORFUL CAKE COVERED WITH A DELICIOUS CREAM CHEESE FROSTING

### HAZELNUT BLISS BAR

LIGHT LAYERS OF HAZELNUT AND COCOA MERINGUE WITH CRISP HAZELNUT CENTER, BLENDING NUTTY SWEETNESS AND SUBTLE CHOCOLATE NOTES



# **THE TAVERN**

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**Bottle & Can Beer\***

## **Domestic & Imports**

**Bud Light  
Budweiser  
Coors Light  
Miller Lite  
Busch Light  
Michelob Ultra  
Corona  
Corona Premier  
Corona Light  
Modelo  
Labatt  
Labatt Light  
Heineken  
Guinness  
Stella Artois  
Angry Orchard**

## **Seltzers**

**White Claw(Assorted)  
Highnoon (Assorted)**

## **Non - Alcoholics**

**Lagunitas IPNA.      Blue Moon NA  
Heineken 00.      Labatt NA**

