

CITYBITES

CHICKEN QUESADILLA ^v

Roasted chicken, peppers, onions, pepper jack, cheddar, flour tortilla—9.5

BUFFALO CHICKEN

MAC-N-CHEESE EGG ROLLS

With chipotle ranch—8

FIRECRACKER CHICKEN LETTUCE WRAPS ^{GF}

OR TOFU LETTUCE WRAPS ^{GF & VV}

Minced chicken or tofu cooked in "fire" sauce, carrots, cucumbers, peanuts, ginger sesame dressing—11

TRUFFLE FRIES ^{GF & V}

Hand cut fries, asiago cheese, fresh herbs, white truffle oil, malt vinegar aioli—6

PORK TACOS ^{GF}

Carnitas, onion, tomato, chimichurri sauce, corn tortillas—8.5

FALAFEL ^{VV}

Lettuce, onion, tomato, cucumber, rosemary oil—8.5

ARTICHOKE AND SPINACH DIP ^{GF & V}

With grilled French bread or gluten-friendly chips—8.5

BUILD A MAC AND CHEESE ^v—10

ADD mushrooms, bacon, peppers, caramelized onions—0.5/ea

ADD barbeque, blackened, or buffalo chicken, ham—3.5/ea

ADD sirloin, pulled pork—4/ea

POTATO SKINS ^{GF}

PHILLY STYLE blackened sirloin, onion, pepper, pimento, Swiss—11

HOMESTYLE sharp cheddar, bacon, green onion, sour cream—9

PESTO TOMATO FLATBREAD ^v

With mozzarella—9

CHEESY FLATBREAD ^v

Cheese sauce, mozzarella, sharp cheddar, cajun salt, ranch—9

RED PEPPER FLATBREAD ^v

Roasted red pepper coulis, goat cheese, fresh basil, agrodolce—11

ADD TO ANY FLATBREAD

Shaved Sirloin —5 Chorizo—4
Shredded Chicken—4

SANDWICHES

Served with fries Soup or Salad—1 Truffle Fries—2

CHICKEN SALAD PITA

Cherry almond chicken salad, whole wheat pita pocket—9.5

GRILLED CHEESE ^v

Parmesan crusted challah, sharp cheddar, Swiss—9

CHICKEN DIABLO

Spicy crispy chicken breast, chipotle ranch, pepper jack, bacon, lettuce, tomato, brioche bun—10.5

PULLED PORK SANDWICH

Roasted pork, "Carolina" barbeque sauce, artisan bun, coleslaw—9.5

SOUTHERN HAM AND CHEESE

Applewood smoked ham, pimento cheese, bacon jam, toasted challah—10

FRENCHMAN

French bread, Applewood smoked ham and bacon, tomatoes, lettuce, Dijon honey mustard—11

BURGERS

Served with fries Soup or Salad—1 Truffle Fries—2

BUILD YOUR OWN

Your choice of cheese and two toppings—10.5

PORTLAND

Sautéed mushrooms, garlic, Boursin cheese—10.5

TAHOE

Chipotle ranch, bacon, pepper jack—11

GRAND RAPIDS

Chunky olive mayo, Swiss—10.5

ABILENE

Barbeque sauce, bacon, cheddar, crispy onions—11

ALL OF OUR BURGERS ARE ALSO AVAILABLE AS VEGGIE BURGERS!

SOUP AND SALADS

ASK YOUR SERVER ABOUT TODAY'S SOUP

Cup—3 Bowl—5

ROASTED BEET SALAD ^{GF & V}

Red onion, orange supremes, arugula, walnuts, roasted garlic, Boursin dressing—9

WOLVERINE ^{GF & V}

Romaine, dried cherries, granny smith apples, goat cheese, cashews, maple vinaigrette—9

CAESAR

Romaine, Parmesan, garlic, croutons, Caesar dressing—8

STRAWBERRY SALAD

Tossed arugula, fresh strawberries, honeyed walnuts, garlic Boursin crumbles, agrodolce—9

ADD TO ANY SALAD

Grilled or Blackened Chicken—5
Seared Tofu—4 Sautéed Shrimp—6

DESSERTS

CARROT CAKE ^v

With warm cream cheese frosting—6

SORBET ^{GF & VV}

Ask for this week's flavor—5

COOKIE DOUGH SUNDAE ^v

Warm chocolate chip cookie dough, vanilla ice cream, chocolate and caramel sauce—6

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

^{GF} = GLUTEN FRIENDLY ^v = VEGETARIAN ^{VV} = VEGAN  = SPICY

BOTTLED BEERS Ask your server about draft beers and rotating bottled beers

BLUE MOON—4.5
BUD LIGHT—4
BUDWEISER—4
COORS LIGHT—4
CORONA—4.5
HEINEKEN—4.5

MILLER LITE—4
MICHELOB ULTRA—4
STELLA ARTOIS—4.5
CLAUSTHAULER, NON-ALCOHOLIC—3
FOUNDERS ALL DAY IPA—5

CLASSIC COCKTAILS

MANHATTAN
 Bulleit Rye, sweet vermouth, bitters, cherry—9

OLD FASHIONED
 Knob Creek Bourbon, sugar, cherry, orange, bitters—9

DARK AND STORMY
 Gosling's Dark Rum, ginger beer, lime juice—6

MARGARITAS ON THE ROCKS
 Traditional, Mango, or Strawberry
 Hornitos Reposado Tequila, sour mix, lime juice, triple sec—6

TOM COLLINS
 Bombay Sapphire Gin, lemon juice, simple syrup, soda water, cherry, orange—8

SIGNATURE COCKTAILS

BERRY LONG ISLAND
 Berry Vodka, Beefeater Gin, Bacardi Raspberry, el Jimador Tequila, Crème de cassis, sour mix, cranberry juice—8

CUCUMBER SMASH
 Hendrick's Gin, muddled mint and cucumber, lime juice, simple syrup, soda water—10

ESPRESSO MARTINI
 Stoli Vanil Vodka, Espresso, Kahlua, Bailey's, cream—8.5

ANGRY MELON
 Tito's Handmade Vodka, watermelon schnapps, cranberry juice, lime juice, Sprite—7.5

THE HUMMINGBIRD
 Stoli Razberi, Crème de cassis, lime juice, strawberry purée, Sprite—7

LEMON BASIL MOJITO
 Flor de Caña Rum, simple syrup, lemon wedges, basil leaves, soda water—7

MULES

AMERICAN
 Tito's Handmade Vodka, ginger beer, lime juice—8

KENTUCKY
 Maker's Mark Bourbon, ginger beer, lime juice—8

LONDON
 Tanqueray Gin, ginger beer, lime juice—8

MEXICAN
 Hornitos Reposado Tequila, ginger beer, lime juice—8

IRISH
 Jameson Irish Whiskey, ginger beer, lime juice—8

GLASGOW
 Cutty Sark Scotch, St. Germain, lemon juice, bitters, ginger beer—8

RED WINE Glass or bottle orders available

10 Span Pinot Noir—8 / 28 Central Coast, CA

Sycamore Lane Pinot Noir—5 / 18 Napa/Lodi, CA

Doña Paula Malbec—8 / 28 Mendoza, Argentina

Castillo Monjardin Garnacha—7 / 26 Navarra, Spain

Sycamore Lane Merlot—5 / 20 Napa/Lodi, CA

Liberty School Cabernet Sauvignon—10 / 35 Paso Robles, CA

Sycamore Lane Cabernet Sauvignon—5 / 18 Napa/Lodi, CA

Red Sangria—5 / 15

Rosé Sangria—5 / 15

WHITE WINE Glass or bottle orders available

Arte Latino Cava Brut Sparkling—7 / 24 Cava, Spain

Chloe Prosecco—9 / 30 Prosecco, Italy

Pomelo Rosé—7.5 / 27 Lodi, California

Banrock Station Moscato—6 / 20 Southeast Australia

Benvolio Pinot Grigio—6.5 / 26 Friuli, Italy

Sycamore Lane Pinot Grigio—5 / 18 Napa/Lodi, CA

Joel Gott Sauvignon Blanc—9 / 30 Napa, CA

Matua Sauvignon Blanc—7 / 26 New Zealand

Charles & Charles Chardonnay—8 / 28 Columbia Valley, Washington

Sycamore Lane Chardonnay—5 / 18 Napa/Lodi, CA

Sycamore Lane White Zinfandel—5 / 18 Napa/Lodi, CA

White Sangria—5 / 15

**CAN'T FINISH THE BOTTLE?
 WE'LL RE-CORK IT TO SEND HOME WITH YOU!**