

the Bar

TO EAT

CHARCUTERIE BOARDS

SWEET AND SAVORY ✓

Apple Slices, Pear Slices, Brie Cheese, Havarti Cheese, Strawberry Preserves, Walnuts, Bagel Chips—14

SMOKED LOX

Smoked Lox Salmon, Lemon Dill Cream Cheese Spread, Capers, Red Onion, Cucumbers, Bagel Chips—14

DIPS AND SPREADS

SPINACH AND ARTICHOKE DIP ✓

With Wood Grilled Flatbread—9

GARDEN VEGGIE CREAM CHEESE SPREAD ✓

With Bagel Chips—9

LEMON DILL CREAM CHEESE SPREAD ✓

With Fresh Veggies, Wood Grilled Flatbread—10

ANTIPASTO

Salami, Cheddar Cheese, Gouda Cheese, Pimento Stuffed Olives, Artichoke Hearts, Cherry Tomatoes, Beer Cheese Cream Cheese Spread, Bagel Chips—15

FETA DIP ✓

With Wood Grilled Flatbread—10

CHOCOLATE CHIP COOKIE DOUGH SPREAD ✓

With Chocolate Graham Crackers—9

TO DRINK

SIGNATURE COCKTAILS

PEAR NECESSITIES

Tanqueray, Fresh Pear Puree, Arte Latino Sparkling—10

KEEP YOUR GIN UP

Pimm's, Cointreau, Ginger Beer, Lemon, Cucumber, Mint—9

BOURBON BLISS

Jim Beam, St. Germain, Fresh Blackberries, Rosemary, Lemon, Club Soda—11

BLAME IT ON THE APEROL

Aperol, Amaro 1814, Maker's Mark, Lemon—15

WHISKEY BUSINESS

Knob Creek Rye, Egg White, Lemon, Maple Syrup, Angostura Bitters—12

WHAT'S THE DILL, MARY?

Tito's, Dry Vermouth, Dill Pickle Juice, Zing Zang Bloody Mary Mix—10

WE LAV KOMBUCHA

Valentine Vodka, Crème de Violette, Lavender Melon Kombucha, Lemon—12

HONEYDEW YOU LOVE ME?

New Holland Fresh Water Rum, Malibu, Coconut Water, Club Soda, Honeydew Melon, Lime, Mint, Cucumber—9

TEQUILING ME SOFTLY

Jose Cuervo Especial Silver, Cointreau, Fresh Honey, Cayenne Simple Syrup, Grapefruit, Jalapeño—11

MAD TOAST ROAST

XO Cafe Patrón, Jameson Irish Whiskey, Mad Cap Six One Six Coffee, Heavy Whipping Cream—11

BOTTLED BEERS Ask bartender about rotating bottled beers

BELL'S AMBER ALE—6

BELL'S TWO HEARTED—6

BLAKE'S FLANNEL MOUTH—5

BUD LIGHT—4

BUDWEISER—4

COORS LIGHT—4

CORONA—5

DESCHUTES FRESH SQUEEZED IPA—6

FOUNDERS ALL DAY IPA—6

FOUNDERS DIRTY BASTARD—6

GUINNESS—6

LIENENKUGEL'S SUMMER SHANDY—5

MILLER LITE—4

OBERON—6

STELLA ARTOIS—5

WHITE CLAW Lime—5

RED AND BLUSH WINE Glass or bottle orders available

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

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

Doña Paula: Malbec Mendoza, Argentina—8 / 28

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

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

Lyeth Red Blend Sonoma, CA—8 / 28

B&G Cote De Rhone Rhone, France—7 / 24

Yes Way Rosé IGP Méditerranée, France—10 / 35

WHITE WINE Glass or bottle orders available

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

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

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

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

Chloe: Prosecco Prosecco, Italy—9 / 30

Naked Grape: Moscato California—6 / 20

Babich: Sauvignon Blanc Marlborough, New Zealand—6 / 20

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

Chateau Grand Traverse Select Sweet Harvest Riesling Grand Traverse County, MI—7 / 24

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

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 **✓** = VEGETARIAN **✓✓** = VEGAN **🔥** = SPICY

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