

CitySēn

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CITYBITES

BLOODY MARY POACHED SHRIMP
Grilled Crostini, Saffron Aioli, served in Spicy Bloody Mary Bouillabaisse—12

WOK SEARED CRUNCHY KUNG-PAO CAULIFLOWER
Kung-Pao Glaze, Crisp Asian Slaw—9.5

WARM ROASTED GARLIC GOAT CHEESE HERB CANDLE
with Housemade Bread—12

FRIED RICE CRISPS
Fried Rice Crisps with your choice of Sriracha Seasoning or Ranch Seasoning —9

TRIO OF DIPS
Roasted Red Pepper and Feta, Caramelized Onion, Roasted Garlic and Bleu Cheese, Pimento Beer Cheese —12

HOMEMADE SHANGHAI STEAMED PORK BUNS
Ginger, Scallion, Citrus Ponzu Bitter Dipping Sauce—11

BUTTER CHICKEN POUTINE
Crispy Fries, Butter Chicken, Paneer Cheese, Chopped Cilantro—11

BEEF BARBACOA QUESADILLA
Chili Roasted Shredded Beef, Queso Fresco, Cheddar, Pico de Gallo, Lime Crema, Chipotle Aioli, Cilantro—12

TOFU AGEDASHI
Shiitake Mushroom Broth, Crispy Tofu, Scallions—9.5

HANDHELDS Burgers served on brioche buns. All handhelds served with french fries—

BLACKENED GRILLED CHICKEN CAESAR WRAP
Crisp Romaine, House Dressing, Croutons, Grated Parmesan Cheese—12

CHICKEN IN THE CITY
Grilled Chicken Breast served on Brioche Bun with Goat Cheese, Mixed Greens, and Tomato Jam—14

GRILLED CHICKEN FETA WRAP
Roasted Pepper & Feta Spread, Cucumber, Pickled Onion, Lettuce, and Tomato—13

ITALIAN SANDWICH
Capicola, Salami, Pepperoni, Provolone, on a Focaccia with Lettuce, Tomato, Onion, Mayo, and Red Wine Vinaigrette —13

CITYFLATS BURGER
Cheddar, Lettuce, Tomato, Onion—14

SOUTHWEST CHEESEBURGER
Bacon, Pepperjack Cheese, Chipotle Aioli, Lettuce, Tomato, Onion—15

MUSHROOM AND GOAT CHEESEBURGER
Mushrooms, Goat Cheese, Bacon, Pepper Aioli, Lettuce, Tomato, Onion—15

OLIVE BURGER
Swiss Cheese, Housemade Olive Mayo, Lettuce, Tomato, Onion—15

SALADS AND BOWLS

SOUP DU-JOUR
Cup—4 Bowl—8

QUINOA POWER BOWL
Greens, Dried Cranberries, Carrots, Black Beans, Red Onion, Feta, Kalamata Olives—13

THAI CHICKEN PEANUT SALAD
Peppers, Onions, Carrots, Rice Noodles, Cilantro, Lime, Peanut Ginger Dressing—15

CLASSIC CAESAR SALAD
Romaine, Parmesan Cheese, Housemade Croutons—13

MEDITERRANEAN SALAD
Greens, Tomato, Chickpeas, Cucumber, Feta Cheese, Red Onion, Light Lemon Vinaigrette—14

ROASTED BEET SALAD
Greens, Goat Cheese, Tomato, Carrot, Fresh Raspberry Vinaigrette—12

ADD TO ANY SALAD Chicken—4, Shrimp—5

DESSERTS

PLEASE ASK YOUR SERVER ABOUT TODAY'S SELECTION

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

CITYFLATSHOTEL.COM

BOTTLED BEERS

MILLER LITE—4

BUD LIGHT—4

CORONA—4.5

MICHELOB ULTRA—4

FOUNDER'S ALL DAY IPA—5

HEINEKEN—5

STELLA ARTOIS—4.5

SAM ADAMS OCTOBERFEST—5

WHITE CLAW—4.5

NUTRL—4.5

ATHLETIC BREWING (NA)—4.5

SPECIALTY COCKTAILS

PINEAPPLE MARTINI

Pineapple Vodka, Cointreau, Lime and Pineapple Juices—11

ESPRESSO MARTINI

Van Gogh Double Espresso Vodka, Crème de Cocoa, Sweet Cream, Chocolate—11

FRENCH MARTINI

Tito's Vodka, Chambord, Lemon Twist—11

GLITTER STAR MARTINI

Vanilla Vodka, Passoa, Passion Fruit Puree, Vanilla Syrup, Lime Juice, served with a side of Glittering Prosecco —14

CITYSĒN DREAMSICLE

Whipped Cream Vodka, Orange Juice, Sweet Cream—11

MULES & MARGARITAS

MICHIGAN CRAN-APPLE MULE

Tito's Vodka, Dr. McGillicuddy's Apple Pie, Ginger Beer, Cranberry Juice—10

MOSCOW MULE

Tito's Vodka, Lime Juice, Ginger Beer—10

MEXICAN MULE

El Mayor, Lime Juice, Ginger Beer —10

KENTUCKY MULE

Jim Beam, Lime Juice, Ginger Beer—10

LONDON MULE

Beefeater London Dry Gin, Lime Juice, Ginger Beer—10

"EL JEFE" THE BOSS OF ALL MARGARITAS

Gran Centenario Anejo, Cointreau, Fresh Lime, Simple Syrup (served shaken and up)—14

CLASSIC MARGARITA

Tequila Reposado, Cointreau, Lime Juice, Simple Syrup—10

STRAWBERRY MARGARITA

Tequila Reposado, Cointreau, Strawberry Puree, Simple Syrup—10

PALOMA MARGARITA

Tequila Blanco, Rose's Lime, topped with San Pellegrino Grapefruit Soda—10

CLASSIC COCKTAILS

DARK & STORMY

Goslings Black Seal Rum, Ginger Beer, Lime Juice—9

CABANA BOY

Flor De Cana Extra Seco Rum, Malibu, Pineapple Juice, topped with San Pellegrino Grapefruit Soda—10

IRISH LASS

Drumshanbo Gun Powder Irish Botanical Gin, Premium Tonic—10

FRENCH 77

Empress 1908 Gin, Elderflower Liqueur, Sparkling Wine—10

SWEET TART

Layered drink that gets sweeter as you stir! House Vodka, Strawberry topped with San Pellegrino Soda—9

5 STAR MANHATTAN

Rittenhouse 100 Rye, Luxardo Maraschino Cherry Liqueur, Contratto Vermouth Rosso—12

OLD FASHIONED

Jim Beam, Orange, Cherry, Simple Syrup—10

RUSTY NAIL

Cutty Sark, Drambuie, Lemon Twist—10

GODFATHER

Scotch & Disaronno on Ice—10

IRISH COFFEE

Jameson Irish Whiskey, Simple Syrup, Coffee, Sweet Cream—10

WINE SELECTIONS

RED WINE

CHEMISTRY PINOT NOIR, Oregon

Glass—12 Bottle—38

PARDUCCI SMALL LOT

MERLOT, California

Glass—11 Bottle—34

AVALON CABERNET, California

Glass—9 Bottle—30

MADDALENA CABERNET, California

Glass—9 Bottle—30

TRIVENTO MALBEC, Argentina

Glass—10 Bottle—32

KLINKER BRICK RED

BLEND, California

Glass—12 Bottle—38

RUBUS RED BLEND, Spain

Glass—12 Bottle—38

WHITE WINE

CHATEAU GRAND TRAVERSE

SEMI-DRY RIESLING, Michigan

Glass—9 Bottle—30

COTE MAS ROSE, France

Glass—9 Bottle—30

CORTONOVA PINOT GRIGIO, Italy

Glass—8 Bottle—28

DIORA CHARDONNAY, California

Glass—11 Bottle—34

STONELEIGH SAUVIGNON

BLANC, New Zealand

Glass—11 Bottle—34

HB PICPOUL DE PINET

WHITE BLEND, France

Glass—9 Bottle—30

BARON DE LEY BLANCÓ

SEMI DULCE, Spain

Glass—10 Bottle—32

BUBBLES

SAINT HILAIRE BRUT, France

Glass—10 Bottle—32

MUMM NAPA BRUT

PRESTIGE, California

Bottle—40

LUNETTA PROSECCO, Italy

Glass—9

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