

CitySēn

LOUNGE

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CITYBITES

TERIYAKI BEEF SKEWERS ^{DF}

Glazed Beef Skewers with House Made Citrus Teriyaki—14

CHICKEN SATAY SKEWERS ^{GF}

Peanut Sauce, Green Onion, Peanuts—14

COUS-COUS CAKES WITH CHERMOULA SAUCE ^V

Moroccan Spiced Cous-Cous Cakes Served with Chermoula Sauce and House Pickled Onions—14

NEW ORLEANS STYLE BBQ SHRIMP

Shrimp Cooked in a Lemony Butter Sauce, Served with Grilled Focaccia—15

TRUFFLE FRIES ^V

French Fries, Truffle Oil, Parmesan, Green Onion—10

ROASTED CORN SALSA ^{V&DF}

Served with House Tortilla Chips—12

TEMPURA PICKLES ^V

House Ranch—13

BEEF BARBACOA QUESADILLA

Chili Roasted Shredded Beef, Cheddar, Salsa, Cilantro- Lime Crema, Chipotle Aioli—12

PORK BELLY SLIDERS

Beer Braised Pork Belly, Chipotle BBQ, Pickled Veg—14

TORTILLA PINWHEELS ^V

Fried Cheese Pinwheels, Cilantro Lime Crema, Chipotle Aioli, Pickled Veg—12

JACK BITES ^V

Fried Pepperjack Cheese, Ranch—12

GOAT CHEESE CANDLE ^V

House Bread—12

PIG WINGS

Grilled Pork Shank, Hoisin Glaze, Green Onion—16

GENERAL'S CAULIFLOWER ^V

General Tso's Glaze, Asian Slaw—9.5

HANDHELDS

Burgers Served on Brioche Buns, Served with House Chips. Fries—2.5, Side Salad—2.5, Cup Soup—2.5

BLACKENED GRILLED CHICKEN CAESAR WRAP

Crisp Romaine, House Dressing, Croutons, Grated Parmesan Cheese—12

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

SOUP DU-JOUR

Cup—4 Bowl—8

CLASSIC CAESAR SALAD

Romaine, Parmesan Cheese, Housemade Croutons—13

HOUSE SALAD

Greens, Carrots, Tomatoes, Cucumber, Onion, Shredded Cheese, Croutons—12

GREEK SALAD

Greens, Tomato, Olives, Cucumber, Feta, Red Onion, Lemon Vinaigrette—14

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

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LOUNGE

TO DRINK

BOTTLED BEERS

Ask Your Server About Our Beers on Tap

MILLER LITE—4

BUD LIGHT—4

CORONA—4.5

MICHELOB ULTRA—4

HEINEKEN—5

STELLA ARTOIS—4.5

ROTATING SEASONAL—5

WHITE CLAW—4.5

NUTRL—4.5

ATHLETIC BREWING (NA)—4.5

SPECIALTY COCKTAILS

ST. TROPEZ

Vodka, Elderflower Liqueur, Lemon juice, Club Soda—10

MICHIGAN CRAN-APPLE MULE

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

SWEET TART

Vodka, Strawberry Puree, Topped with San Pellegrino Soda—9

FRESH

Fresh Muddled Blueberries and Mint, Vodka, Splash of Pomegranate Juice—10

SPLASH OF COLA

Bourbon, Cola Reduction, Grenadine, Bitters—10

GOLD RUSH

Bourbon, Lemon Juice, Honey Syrup, Dehydrated Lemon—10

CITY SIDE CAR

Gin, Cointreau, Lemon juice, Simple Syrup—10

FIRST WORD

Gin, Luxardo Liqueur, Dry Vermouth, Lime Juice, Aperol—12

CITY SEN SOUR

Gin, Fresh Muddled Blueberries, Lemon Juice, Egg White—10

FRENCH 77

Empress 1908 Gin, Elderflower Liqueur, Sparkling Wine—10

MARGARITAS

CLASSIC MARGARITA

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

STRAWBERRY MARGARITA

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

SPICY PINEAPPLE MARGARITA

Tequila Reposado, Cointreau, Pineapple Juice, Lime Juice, Spices—12

CLASSIC COCKTAILS

DARK & STORMY

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

CLASSIC DAIQUIRI

Rum, Lime Juice, Simple Syrup—10

MULE

Vodka, Gin, Bourbon or Tequila with Ginger Beer and Lime Juice—10

ESPRESSO MARTINI

Vodka, Espresso, Coffee Liqueur, Creme De Coco, Simple Syrup—11

FRENCH 75

Gin, Simple Syrup, Lemon Juice, Sparkling Wine—10

5 STAR MANHATTAN

Rye Whiskey, Luxardo Liqueur, Sweet Vermouth—12

OLD FASHIONED

Bourbon, Orange, Cherry, Simple Syrup, Bitters—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

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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