

# CitySēn

## LOUNGE

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### CITYBITES

#### TERIYAKI BEEF SKEWERS <sup>DF</sup>

Glazed Beef Skewers with House Made Citrus Teriyaki—14

#### CHICKEN SATAY SKEWERS <sup>GF</sup>

Peanut Sauce, Green Onion, Peanuts—14

#### NEW ORLEANS STYLE BBQ SHRIMP

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

#### TRUFFLE FRIES <sup>V</sup>

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

#### ROASTED CORN SALSA <sup>V&DF</sup>

Served with House Tortilla Chips—8

#### BEEF BARBACOA QUESADILLA

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

#### GOAT CHEESE TOMATO DIP <sup>V</sup>

Served with Toast Points—12

#### TORTILLA PINWHEELS <sup>V</sup>

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

#### GOAT CHEESE CANDLE <sup>V</sup>

House Bread—12

#### CHICKEN CAESAR TACOS

Two Blackened Chicken Tacos with Romaine & Parmesan Cheese—9

#### CHEESE CURDS <sup>V</sup>

White Cheddar Cheeses Beer Battered & Served with Ranch—10

#### OLIVE SALAD <sup>V&DF</sup>

Olives, Artichoke, Roasted Pepper & Roasted  
Garlic, Served with Toast Points—12

#### FRIED ARTICHOKE <sup>V</sup>

Served with Lemon Aioli—10

#### HOUSE FRIES <sup>V</sup>

French Fries with House Seasoning Blend – 4  
Add a Flavor From the List Below +2

### SLIDERS <sup>Three Sliders Served on Brioche Buns</sup>

#### ALL-AMERICAN

Cheddar, Lettuce, Tomato, Red Onion, Mayo, Ketchup —13

#### BBQ

Cheddar, Fried Onions, BBQ Sauce—13

#### BLACK & BLEU

Cajun Seasoning, Bleu Cheese, Mayo—13

#### MUSHROOM GOAT CHEESE

Goat Cheese, Sautéed Mushrooms, Mayo—13

#### JALAPENO

Jalapeño-Jack Cheese, Picked Jalapeño, Chipotle Mayo—13

#### PORK BELLY

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

### BEER CITY SOUVENIRS

#### 32OZ CITYFLATSHOTEL HOWLER

Includes Choice of Draft Fill—38

#### HOWLER REFILL

32oz Draft Refill —20

### FLIGHTS OF FLAVOR

Flights of Flavor® is a dining activity around town through Experience Grand Rapids. Try unique food or drink pairings at some of the area's best eateries that let you sample multiple flavors at once. Plus get rewarded for trying each flight! For more information, visit [experiencegr.com](http://experiencegr.com).

### FRY FLIGHTS <sup>Choose three flavors to customize your flight —12</sup>

#### SWEET & SPICY

Chipotle Brown Sugar, Served with Ranch

#### GREEK

Za'atar, Feta, & Lemon, Served with Lemon Aioli

#### MOROCCAN

Moroccan Seasoning & Cilantro,  
Served with Spicy Ketchup

#### GARLIC HERB

Herbed Seasoning Blend & Parmesan, Served with Herb Aioli

#### SEASIDE

Old Bay Seasoning & Green Onions, Served with Lemon Dill Aioli

#### LOADED POTATO

House Fry Seasoning, Cheddar, Bacon, & Green  
Onion, Served with Cheddar Sour Cream

### SIDE SALADS

#### CLASSIC CAESAR SALAD

Romaine, Parmesan Cheese, & Croutons,  
Served with Caesar Dressing—6

#### HOUSE SALAD

Greens, Carrots, Tomatoes, Cucumber, Onion,  
Shredded Cheese, Croutons—5

#### GREEK SALAD

Greens, Tomato, Olives, Cucumber, Feta, Red Onion,  
Lemon Vinaigrette—7

#### 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.

<sup>GF</sup> = GLUTEN FRIENDLY <sup>V</sup> = VEGETARIAN <sup>VV</sup> = VEGAN <sup>🔥</sup> = 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

#### MICHIGAN CRAN-APPLE MULE

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

#### FIRST WORD

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

#### CITY SEN SOUR

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

#### FLEUR VIOLETTE

Belvedere, Hendricks, Crème de Cassis, Soda Water—11

#### THE GOLDEN ONE

Barbancourt Rhum, Guava Puree, Bitters—12

#### LIMONCELLO SPRITZ

Limoncello, Sparkling Wine, Soda Water—10

#### THE NORTHERN GENTLEMAN

Crown Royal Peach, St. Germain, Simple Syrup, Ginger Beer—11

#### PINEAPPLE BELLINI

Pineapple Vodka, Peach Tree, Cranberry, and a Splash of Champagne—10

#### BLACKBERRY SOUR

Blackberry Vodka, Sour Mix, Passion Fruit Puree, Sprite—11

#### CHAMPAGNE COSMO

Grey Goose, Triple Sec, Lime Juice, Champagne, and a Splash of Cranberry Juice—12

#### BAHAMA MAMA

Bacardi, Malibu, Orange Juice, Pineapple Juice, Grenadine—10

#### THE SARAH WALKER

Johnny Walker Black, Lavender Syrup, Bitters—12

### MARGARITAS

#### CLASSIC MARGARITA

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

#### FLAVORED MARGARITA

Tequila Reposado, Cointreau, Choice of Puree, Simple Syrup—12

### CLASSIC COCKTAILS

#### DARK & STORMY

Goslings Black Seal Rum, Ginger Beer, Lime Juice—10

#### MOSCOW MULE

Tito's Vodka, Ginger Beer, Lime Juice—10  
*Make it Spicy with Jack Daniel's and Fireball +2*

#### 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

#### SMOKED MAPLE OLD FASHIONED

Smoked Maple Knob Creek, Simple Syrup, Bitters, Maraschino Cherry, Candied Bacon—15

#### WHISKEY SMASH

Bulleit Bourbon, Lemon Juice, Simple Syrup—11

### 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

##### JOEL GOTT ZINFANDEL, California

Glass—10 Bottle—32

#### WHITE WINE

##### CHATEAU GRAND

**TRAVERSE LATE HARVEST**

**RIESLING, Michigan**

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

##### VILLA ROSA MOSCATO

**D'ASTI, Italy**

Glass—8 Bottle—28

##### RODNEY STRONG PINOT

**NOIR ROSE, California**

Glass—9 Bottle—30

#### BUBBLES

##### SAINT HILAIRE BRUT, France

Glass—10 Bottle—32

##### MUMM NAPA BRUT

**PRESTIGE, California**

Bottle—40

##### LUNETTA PROSECCO, Italy

Glass—9

##### OPERA PRIMA PINK

**MOSCATO, New York**

Glass—9 Bottle—30

##### FREIXENET SPARKLING

**ROSE, Italy**

Glass—12 Bottle—36

#### NON - ALCOHOLIC

##### GRÜVI DRY SECCO, Colorado

Glass—6

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