

CITYBITES

- UMAMI GLAZED BEEF SKEWERS** DF
Glazed Beef Skewers with House Made Citrus Teriyaki—14
- BAYOU SHRIMP**
Shrimp and Andouille Cooked in a Lemony Butter Sauce, Served with Grilled Focaccia—15
- TRUFFLE FRIES** V
French Fries, Truffle Oil, Parmesan, Green Onion—10
- CHARRED CORN SALSA** V&DF
Served with House Tortilla Chips—8
- BEEF BARBACOA QUESADILLA**
Chili Roasted Shredded Beef, Cheddar, Salsa, Cilantro- Lime Crema, Chipotle Aioli—12
- BEER GARDEN BOWL**
Andouille Sausage, Pretzel Nuggets, Onions, Peppers—14
- RUSTIC TOMATO & GOAT CHEESE DIP** V
Served with Toast Points—12

- TORTILLA PINWHEELS** V
Fried Cheese Pinwheels, Cilantro Lime Crema, Chipotle Aioli, Pickled Veg—12
- CAESAR'S CHICKEN TACOS**
Two Blackened Chicken Tacos with Romaine & Parmesan Cheese—9
- CHEESE CURDS** V
White Cheddar Cheeses Beer Battered & Served with Ranch—10
- OLIVE TAPENADE** V&DF
Olives, Artichoke, Roasted Pepper & Roasted Garlic, Served with Toast Points—12
- CRISPY ARTICHOKE HEARTS** V
Served with Lemon Aioli—10
- HOUSE FRIES** V
French Fries with House Seasoning Blend – 4
Add a Flavor From the List Below +2

SLIDERS Three Sliders Served on Brioche Buns

- ALL-AMERICAN**
Cheddar, Lettuce, Tomato, Red Onion, Mayo, Ketchup —13
- BBQ**
Cheddar, Fried Onions, Bacon, BBQ Sauce—13
- BLACK & BLEU**
Cajun Seasoning, Blue Cheese Mayo—13
- MUSHROOM GOAT CHEESE**
Goat Cheese, Sautéed Mushrooms, Mayo—13
- JALAPENO**
Jalapeño-Jack Cheese, Picked Jalapeño, Chipotle Mayo—13
- 5 SPICE PORK BANH MI** DF
Beer Braised Pork Belly, Pickled Vegetables, Vietnamese Slaw—14
- BUFFALO PEACH CHICKEN**
Crispy Chicken, Peach Hot Sauce, Bleu Cheese Slaw—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 [experiencecgr.com](#).

FRY FLIGHTS Choose three flavors to customize your flight —12

- SWEET & SPICY** V
Chipotle Brown Sugar, Served with Ranch
- GREEK** V
Za’atar, Feta, & Lemon, Served with Lemon Aioli
- MOROCCAN** V&DF
Moroccan Seasoning & Cilantro, Served with Spicy Ketchup
- GARLIC HERB** V&DF
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, Onion, Shredded Cheese, Croutons—5
- GREEK SALAD**
Greens, Tomato, Olives, 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.

GF = GLUTEN FRIENDLY V = VEGETARIAN VV = VEGAN 🔥 = SPICY

CitySēn

LOUNGE

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

ALEXANDRE DE LUXE

Cognac, Pomegranate Liqueur, Luxardo Maraschino Liqueur, Chocolate Drizzle, Foam—15

CITY SEN SOUR

Gin, Fresh Muddled Blueberries, Lemon Juice, Foam—10

SMOKEY PONCHE

Mezcal, Mango Purée, Pineapple Juice, Orange Juice, Housemade Sour Mix, Spicy Tajin & Salt Rim—12

THE GOLDEN ONE

Barbancourt Rhum, Guava Puree, Orange Bitters—12

MOSEL MAYDAY

Nolet's Gin, Riesling Kabinett, Fresh-Squeezed Orange Juice, Singed Rosemary—15

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

CHAMPAGNE COSMO

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

THE SARAH WALKER

Johnny Walker Black, Lavender Syrup, Orange Bitters—12

MOCKTAILS

SMOKED MAPLE NO FASHIONED

Kentucky 74 Alcohol-free Bourbon, Simple Syrup, Maple Syrup, N/A Bitters—12

ESPRESSO AZTECA

Ritual Zero Proof Tequila, Espresso, Brown Sugar Syrup, Sweet Cream—10

FRENCH 86

Seedlip Grove 42 N/A Spirit, Simple Syrup, Lemon Juice, Gruvi Dry Secco, Club Soda—10

NADA JOHN DALY

Seedlip Grove 42 N/A Spirit, Iced Tea, Lemon Simple Syrup—10

CLASSIC COCKTAILS

Choice of Fruit Puree +2 (Strawberry, Raspberry, Blackberry, Blueberry, Peach, Mango, Passionfruit, Pineapple, Coconut)

DARK & STORMY

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

HOUSE SANGRIA

Choice of Red or White, Mixed with Fruit Purée, Grand Marnier, Lemon Juice, Sparkling Water—10

HOUSE MARGARITA

Tequila Reposado, Cointreau, Housemade Sour Mix—10

ESPRESSO MARTINI

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

FRENCH 75

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

MOSCOW MULE

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

5 STAR MANHATTAN

Rye Whiskey, Luxardo Liqueur, Sweet Vermouth—12

SMOKED MAPLE OLD FASHIONED

Smoked Maple Knob Creek, Simple Syrup, Bitters, Maraschino Cherry—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

CORTENOVA 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, *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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