

CitySēn

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CITYBITES

UMAMI GLAZED BEEF SKEWERS ^{DF}

Glazed Beef Skewers, House Made Citrus Teriyaki—14

BAYOU SHRIMP

Shrimp and Andouille Cooked in a Lemony Butter Sauce, Grilled Focaccia—15

TRUFFLE FRIES ^V

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

CHARRED CORN SALSA ^{V&DF}

House Tortilla Chips—8

BEEF BARBACOA QUESADILLA

Chili Roasted Shredded Beef, Cheddar, Salsa, Cilantro- Lime Crema, Chipotle Aioli—15

RUSTIC TOMATO & GOAT CHEESE DIP ^V

Served with Toast Points—12

OLIVE TAPENADE ^{V&DF}

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

CRISPY ARTICHOKE HEARTS ^V

Served with Lemon Aioli—10

BONELESS WINGS

Choice of BBQ, Peach Hot Sauce, Citrus Teriyaki, or Choice of One Fry Flavor—12

GENERAL'S CAULIFLOWER

Tempura Cauliflower, General Tso's Sauce, Carrot, Green Onion, Sesame Seed—10

SLIDERS ^V Three Sliders Served on Brioche Buns

Add Fries—5

ALL-AMERICAN

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

BBQ

Cheddar, Fried Onions, Bacon, BBQ Sauce—15

BLACK & BLEU

Cajun Seasoning, Blue Cheese Mayo—13

MUSHROOM GOAT CHEESE

Goat Cheese, Sautéed Mushrooms, Mayo—13

JALAPEÑO

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

HANDHELDS

Add Fries —5

CAESAR'S CHICKEN TACOS

Two Blackened Chicken Tacos, Romaine, Parmesan—10

CBR TACOS

Two Blackened Chicken Tacos, Bacon, Ranch, Cheddar, Lettuce, Tomato—11

GREEK GARDEN FLATBREAD

Grilled Pita, Olive Tapenade, Lemon Whipped Feta, Tomato, Pickled Red Onion, Za'atar—10
Add Chicken—4

GOAT & TOMATO TOASTIE

Goat Cheese, Cheddar, Tomato Jam, Balsamic Glaze, Everything Bread—12
Add Chicken—4

FLIGHTS OF FLAVOR

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.

FRENCH FRY FLIGHTS ^V Choose three flavors to customize your flight —14

SWEET & SPICY ^V

Chipotle Brown Sugar - Ranch

GREEK ^V

Za'atar, Feta, & Lemon - Lemon Aioli

MOROCCAN ^{V&DF}

Moroccan Seasoning & Cilantro - Spicy Ketchup

GARLIC HERB ^{V&DF}

Herbed Seasoning Blend & Parmesan - Herb Aioli

SEASIDE

Old Bay Seasoning & Green Onions - Lemon Dill Aioli

LOADED POTATO

House Fry Seasoning, Cheddar, Bacon, & Green Onion - Cheddar Sour Cream

HONEY JALAPENO GARLIC

Honey Jalapeno Garlic Seasoning, Pickled Jalapeno - Ranch

LEMON PEPPER

Lemon Pepper Seasoning, Green Onion - Lemon Aioli

BIRRIA

Birria Spiced, Cilantro - Lime Crema

SIDE SALADS

CLASSIC CAESAR SALAD

Romaine, Parmesan Cheese, & Croutons, Served with Caesar Dressing—9

HOUSE SALAD

Greens, Carrots, Tomatoes, Onion, Shredded Cheese, Croutons—8

GREEK SALAD

Greens, Tomato, Olives, Feta, Red Onion, Lemon Vinaigrette—10

ADD TO
ANY SALAD

Chicken—4, Shrimp—5

DESSERTS

PLEASE ASK YOUR SERVER
ABOUT TODAY'S SELECTION

BEER CITY SOUVENIRS

32OZ CITYFLATSHOTEL HOWLER

Includes Choice of Draft Fill—38

HOWLER REFILL

32oz Draft Refill —20

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 —

BOTTLES & CANS Ask Your Server About Our Beers on Tap

MILLER LITE—4

BUD LIGHT—4

CORONA—4.5

MICHELOB ULTRA—4

HEINEKEN—5

HEINEKEN 0.0—5

STELLA ARTOIS—4.5

ROTATING SEASONAL—5

WHITE CLAW—4.5

COORS BANQUET—4.5

ATHLETIC BREWING (NA)—4.5

SPECIALTY COCKTAILS

CITY SEN SOUR

Knickerbocker American 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 NORTHERN GENTLEMAN

Traverse City Peach Bourbon, St. Germain, Turbinado Sugar, Lemon Juice, Ginger Beer—11

PINEAPPLE BELLINI

Tito's Vodka, Pineapple Juice, Passionfruit Puree, Lemon Juice, and a Splash of Champagne—10

CHAMPAGNE COSMO

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

THE SARAH WALKER

Johnny Walker Black, Lavender Syrup, Orange Bitters—12

PHOENIX FIZZ

Nolet's Gin, Disaronno, Phoenix Brut Rose, Strawberry Puree, Club Soda—15

FOX RUNNER

Mount Gay Black Barrel Rum, Crème de Cassis, Banana, Lime Juice—12

MODEL ACTRESS

Rittenhouse Rye Whiskey, Licor 43, Passoa Passionfruit Liqueur, Peach Puree—12

CAFÉ COGNAC

Patron XO Café, Hennessy VSOP, Luxardo Maraschino Liqueur, Turbinado Sugar—15

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, Sweet Cream—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

Iron Fish Maple Bourbon, Simple Syrup, Bitters, Maraschino Cherry—15

WHISKEY SMASH

Bulleit Bourbon, Muddled Lemon, 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

LOOSE CANNON PHOENIX

BRUT ROSE, Michigan

Glass—14 Bottle—48

NON - ALCOHOLIC

GRÜVI DRY SECCO, Colorado

Glass—6

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