

CITYBITES

- BAYOU SHRIMP**
Shrimp and Andouille Cooked in a Lemony
Butter Sauce, Grilled Focaccia—15
- TRUFFLE FRIES** ⌵
French Fries, Truffle Oil, Parmesan, Green Onion—10
- CHARRED CORN SALSA** V&DF
House Tortilla Chips—8
- RUSTIC TOMATO & GOAT CHEESE DIP** ⌵
Served with Toast Points—12

- OLIVE TAPENADE** V&DF
Olives, Artichoke, Roasted Pepper & Roasted
Garlic, Served with Toast Points—12
- CRISPY ARTICHOKE HEARTS** ⌵
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 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
- MUSHROOM GOAT CHEESE**
Goat Cheese, Sautéed Mushrooms, Mayo—13

HANDHELDS
Add Fries —5

- CAESAR'S CHICKEN TACOS**
Two Blackened Chicken Tacos, Romaine, Parmesan—10
- CHICKEN BACON RANCH 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
- TOMATO GOAT CHEESE GRILLED CHEESE**
Goat Cheese, Cheddar, Tomato Jam, Balsamic Glaze,
Everything Bread—12
Add Chicken—4
- BEEF BARBACOA QUESADILLA**
Chili Roasted Shredded Beef, Cheddar, Salsa,
Cilantro- Lime Crema, Chipotle Aioli—15

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 Choose three flavors to customize your flight —14

- GREEK** ⌵
Za'atar, Feta, & Lemon - Lemon Aioli
- MOROCCAN** V&DF
Moroccan Seasoning & Cilantro - Spicy Ketchup
- GARLIC HERB** V&DF
Herbed Seasoning Blend & Parmesan - Herb Aioli

- LOADED POTATO**
House Fry Seasoning, Cheddar, Bacon, &
Green Onion - Cheddar Sour Cream
- HONEY JALAPENO GARLIC**
Honey Jalapeno Garlic Seasoning, Pickled Jalapeno - Ranch
- 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	Grilled Chicken—4, Shrimp—6,
	Crispy Chicken—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 ⌵ = VEGETARIAN VV = VEGAN 🔥 = SPICY

CitySēn

LOUNGE

BOTTLES & CANS Ask Your Server About Our Beers on Tap

MILLER LITE—4.5

BUD LIGHT—4.5

BUDWEISER—4.5

COORS BANQUET—5

CORONA—5

MICHELOB ULTRA—4.5

HEINEKEN—5.5

HEINEKEN 0.0—5.5

STELLA ARTOIS—5

ROTATING SEASONAL—5.5

WHITE CLAW—5

ATHLETIC BREWING (NA)—5

SPECIALTY COCKTAILS

CITY SEN SOUR

Eastern Kille Dry Gin , Fresh Muddled Blueberries, Lemon Juice, Foam—11

SMOKEY PONCHE

Mezcal, Mango Purée, Pineapple Juice, Orange Juice, Housemade Sour Mix, Spicy Tajin & Salt Rim—13

THE NORTHERN GENTLEMAN

Traverse City Peach Bourbon, St. Germain, Turbinado Sugar, Lemon Juice, Ginger Beer—12

PINEAPPLE BELLINI

Tito's Vodka, Pineapple Juice, Passionfruit Puree, Lemon Juice, and a Splash of Champagne—11

CHAMPAGNE COSMO

Grey Goose, Cointreau, Lime Juice, Champagne, and a Splash of Cranberry Juice —13

THE SARAH WALKER

Johnny Walker Black, Lavender Syrup, Orange Bitters—13

PHOENIX FIZZ

Nolet's Gin, Disaronno, Phoenix Brut Rose, Strawberry Puree, Club Soda—16

FOX RUNNER

Mount Gay Black Barrel Rum, Crème de Cassis, Banana, Lime Juice—13

MODEL ACTRESS

Minor Case Rye Whiskey, Licor 43, Passoa Passionfruit Liqueur, Peach Puree—13

CAFÉ COGNAC

Patron XO Café, Hennessy VSOP, Luxardo Maraschino Liqueur, Turbinado Sugar—16

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—11

HOUSE SANGRIA

Choice of Red or White, Mixed with Fruit Purée, Grand Marnier, Lemon Juice, Sparkling Water—11

HOUSE MARGARITA

Tequila Reposado, Cointreau, Housemade Sour Mix—11

ESPRESSO MARTINI

Vodka, Espresso, Eastern Kille Coffee Liqueur, Creme De Coco, Sweet Cream—12

FRENCH 75

Gin, Simple Syrup, Lemon Juice, Sparkling Wine—11

MOSCOW MULE

Tito's Vodka, Ginger Beer, Lime Juice—11

5 STAR MANHATTAN

Rye Whiskey, Luxardo Liqueur, Sweet Vermouth—13

SMOKED MAPLE OLD FASHIONED

Iron Fish Maple Bourbon, Simple Syrup, Bitters, Maraschino Cherry—16

WINE SELECTIONS

RED WINE

CHEMISTRY PINOT NOIR, *Oregon*

Glass—13 Bottle—40

PARDUCCI SMALL LOT

MERLOT, *California*

Glass—12 Bottle—36

AVALON CABERNET, *California*

Glass—10 Bottle—32

TRIVENTO MALBEC, *Argentina*

Glass—11 Bottle—34

KLINKER BRICK RED

BLEND, *California*

Glass—13 Bottle—40

12 KNIGHTS RED

BLEND, *Portugal*

Glass—13 Bottle—40

JOEL GOTT ZINFANDEL,

California

Glass—11 Bottle—34

WHITE WINE

CHATEAU GRAND TRAVERSE LATE

HARVEST RIESLING, *Michigan*

Glass—10 Bottle—32

CORTENOVA PINOT GRIGIO, *Italy*

Glass—9 Bottle—30

DIORA CHARDONNAY, *California*

Glass—12 Bottle—36

STONELEIGH SAUVIGNON

BLANC, *New Zealand*

Glass—12 Bottle—36

HB PICPOUL DE PINET, *France*

Glass—10 Bottle—32

VILLA ROSA MOSCATO D'ASTI, *Italy*

Glass—9 Bottle—30

RODNEY STRONG PINOT

NOIR ROSE, *California*

Glass—10 Bottle—32

BUBBLES

SAINT HILAIRE BRUT, *France*

Glass—11 Bottle—34

MUMM NAPA BRUT

PRESTIGE, *California*

Bottle—42

LUNETTA PROSECCO, *Italy*

Glass—10

OPERA PRIMA PINK

MOSCATO, *New York*

Glass—10 Bottle—32

FREIXENET SPARKLING ROSE, *Italy*

Glass—13 Bottle—38

LOOSE CANNON PHOENIX

BRUT ROSE, *Michigan*

Glass—14 Bottle—48

NON - ALCOHOLIC

GRÜVI DRY SECCO, *Colorado*

Glass—7

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