



# Beverage Menu

## Salted Karamel Apple Sangria

Stoli Salted Karamel, Pinot Grigio, Apple Cider,  
Caramel, Apple Jack . \$7.95

## Fall Mule

Crown Royal, Ginger Beer, Apple Cider,  
Cinnamon stick, Lime juice. \$7.95

## Pumpkin Pie Martini

Stoli Vanilla, Baileys, Pumpkin Puree, Cream  
\$8.95

## Salted Karamel Martini

Stoli Karamel, Butterscotch Schnapps,  
Apple Cider, Nutmeg. \$7.95

## Autumn Old Fashioned

Jim Beam Bourbon, Brown Sugar, Bitters,  
Orange, Cherry, Ginger Beer. \$7.95

## Pomegranate Margarita

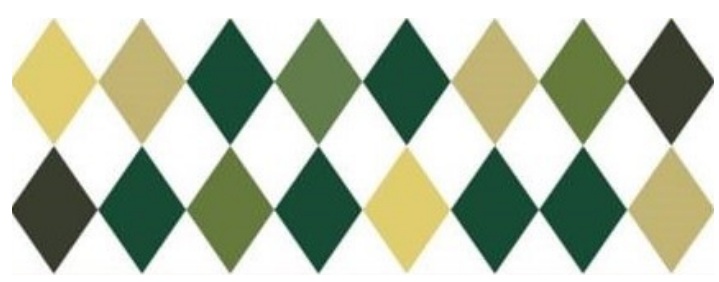
Sauza Anejo Tequila, Triple Sec,  
Pomegranate juice, Margarita mix. \$6.95

## Rosemary Maple Sour

Crown Royal, Maple Syrup, Sour mix  
Rosemary Sprig. \$7.95

## Blood Orange G/T

Tanqueray Gin, Blood Orange Sour,  
Tonic Water, Lime. \$6.95



# Beer

## bottled beer

- SAUGATUCK OVAL BEACH BLONDE
- NEW HOLLAND MAD HATTER
- BELL'S TWO HEARTED ALE
- HEINEKEN
- STELLA ARTOIS
- AMSTEL LIGHT
- SAMUEL SMITH OATMEAL STOUT
- WEIHENSTEPHANER HEFEWEISSBIER
- AYINGER CELEBRATOR DOPPELBOCK
- SPATEN LAGER
- BUDWEISER
- BUD LIGHT
- MILLER LITE
- SAM ADAMS
- CLAUSTHALER NON-ALCOHOLIC

## GLUTEN FREE \*

- VANDERMILL HARD APPLE CIDER \$5.00
- VANDERMILL PECAN & VANILLA CIDER \$5.00

## draft beer

14 oz \$5/ 22 oz \$7.50

- ALPENROSE LAGER
- HACKER PSCHORR WEISSE
- SPATEN LAGER
- FOUNDER'S CENTENNIAL IPA
- BELL'S SEASONAL
- BUD LIGHT

## House Wines

\$6 glass/ \$24 bottle

- Chardonnay, Pinot Grigio,
- Piesporter,
- White Zinfandel, Pink Moscato
- Merlot, Cabernet Sauvignon

