
SOUP

Booyah! Cup 4.95 Bowl 6.95

Northwoods chicken-in-a-pot, broth soup, roasted vegetables & wild rice

Roasted Tomato Basil 4.95 Cup 6.95 Bowl

Roasted Roma tomato soup, light cream and fresh basil.

SMALL PLATE

Alfredo's Pulled Pork Tacos 8.95

2 flour tortilla street tacos, slow smoked pork shoulder, chipotle simmer sauce, salsa verde, pico de gallo, Chihuahua cheese

BIG PLATES

Seafood Big Mamou 17.95

Sautéed Gulf shrimp and bay scallops tossed in a spicy cayenne-tomato beurre blanc & served over white rice

New York Strip Steak 19.95

10oz grilled, center cut New York strip steak, topped with Crimini mushrooms & onions with mashed potatoes and grilled romaine with blue cheese drizzle

Lake Superior Whitefish 16.95

Pan seared with toasted cashew & chive butter, served with Minnesota wild rice and steamed broccoli

DESSERT

Mexican Chocolate Cheesecake 6.95

Mexican chocolate, pasilla, guajillo, ancho chilis, cinnamon cookie crust, chili caramel, Mexican vanilla cream

Michigan Blueberry Crisp 5.95

* vanilla ice cream *

Toasted Coconut Pie 5.95

* whipped cream *

Texas Sheet Cake 5.95

* dense chocolate, vanilla ice cream *

Key Lime Pie 5.95

Coconut crust, whipped cream & finished with toasted coconut.

WINE

Chateau Ducasse Bordeaux Blanc, FR '16 8 G 28 B

Semillon, Sauvignon Blanc, lemon zest, melon, subtle minerality

Spoken Barrel Meritage #42, Columbia WA '15 10 G 33 B

Rich, complex, Bordeaux-inspired blend of Noble grapes

== HOPPED UP FLIGHT 4 X 5 OZ BEERS \$10 ==

- ① **Toppling Goliath "Pseudo Sue" 7 Pint**
World Class, big Citra hopped APA from Decorah, Iowa 6.8%
- ② **Two Brothers "Cane & Ebel" 6 Pint**
Highly rated red-rye ale from Waukegan, IL 7%
- ③ **Sierra Nevada "Resilience" IPA 6 pint**
Fundraiser beer for Camp Fire relief from Cali. wildfires. Big piney hops, good cause, good beer 6.7%
- ④ **Half Acre "Dungeons" IPA 8 Pint**
Limited release, Heavily hopped with Waimea, Mosaic & Galaxy hops 7%

18th Street Brewing "Candi Crushable" SPECIAL 4.50 PINT!

Session APA brewed with simcoe hops and flaked oats. 4.5%

Oskar Blues "Mama's Lil Yella" Pils 6 pint

Czech style Pilsner, golden, clean & crisp 5.3%

Collective Arts Brewing "Prophets & Nomads" 6 Pint

Light, slightly sour unfiltered wheat gose featuring coriander & Himalayan salt from Ontario Canada 4.5%

Hopewell Brewing "Clique" IPA 6 pint

Local Brut IPA, citrus zest, dry finish 6%

LaGrow Organic "Citra Blonde" 6 Pint

Golden blond ale slightly hazy with Citra hops from Andersonville in Chi. 5.15% (try with orange peel)

Cigar City "Maduro Brown Ale" 6 Pint

Gold medal brown ale 2018 GABF from Tampa, FL 5.5%

Alter Brewing "Hopular Kid" 6 Pint

Juicy APA with Amarillo, Centennial & Citra Hops, Downers Grove IL 6.5%

Grieskirchner Pilsner 6 Pint

World class crisp, golden Austrian Pils 4.8%

Vander Ghinste "Rood Bruin" Sour 8 Glass

Belgian Flanders sour ale, aged in oak for 18 months 5.5%

Left Hand "Milk Stout" Nitro Pour 6.50 Pint

Nitro cream stout brewed with milk sugar from CO 6%

Stem "Raspberry Cider" 7 Pint

Fresh raspberries & apples meld in this dry cider 6.7%

COCKTAILS

↙ Mole Fashioned 9

CH Distillery Dogma Amargo de Chile Amaro, Templeton Rye Whiskey, Aztec chocolate bitters, orange peel

↘ Midwest is Best 9

Tito's Vodka, Apologue Aronia berry liqueur, Brovo Jammy Vermouth, Myer lemon juice,