



STARTERS & SALADS

DEVEILED EGGS gf, vg
chives, chili oil, paprika | 11

TAVERN WINGS
choice of bbq, buffalo, or garlic parm,
ranch dressing, celery sticks | 21

BEN-BEN SHRIMP
beer battered, hot
maple drizzle, chili glaze | 18

**ROASTED MUSHROOM
MARSALA DIP**
roasted local mushrooms, marsala cream
sauce, goat cheese whipped with
sundried tomato, local breads | 19

HUMMUS v
roasted beet hummus, lemon cream,
fried naan, crudite | 13

POUTINE
hand cut fries, beef gravy, dijon aioli, yellow
cheddar cheese curds, fresh scallion | 18

STRAWBERRY BRIE vg
baked brie, strawberry jam, cracked black
pepper, balsamic glaze, toasted almond,
ciabatta crostini | 19

FRENCH ONION
brothy caramelized onions, gruyere
cheese, focaccia crouton | 15

THE POST WEDGE gf
romaine heart, bacon, peas, tomato, crumbled
blue cheese, blue cheese dressing | 11/18

CAESAR SALAD
romaine, croutons, parmesan cheese,
caesar dressing | 9/16

MAURY SALAD gf, vg
hearts of palm, hard-boiled egg, red onion,
aged swiss cheese, pickle, green olive,
romaine, black garlic dressing | 10/17

HOUSE SALAD v
cucumber, tomato, croutons, onion,
mustard vinaigrette | 7/14

MAINS

TAVERN SMASH BURGER
bacon, cheddar, american cheese, onion,
chef's sauce, potato bun, house fries | 23

IPA FISH & CHIPS
poppy seed coleslaw, house
fries, pickle aioli | 21

PLANK ROASTED SALMON gf
maple-miso glazed salmon,
roasted marble potatoes, wilted
spinach, dill cream | 29

CRISPY FRISCO
fried cornflake crusted chicken breast, swiss cheese,
tomato, bacon, frisco sauce, sourdough, house fries | 19

N.Y. STRIP gf
local butter whipped potato, black garlic green beans,
peperonata, smoky blue cheese compound butter | 49

MEDITERANEAN BOWL v, gf
basmati rice, chana masala chickpeas, avocado, roasted
peppers, broccolini, lemon tahini dressing | 19
- choice of blackened protein -
tofu 6 | chicken 6 | sautéed shrimp 12
salmon 14 | sirloin 15 | tuna 15

CHARRED AHI TUNA gf
wasabi whipped potato, asian
slaw, classic teriyaki | 39

CHICKEN PUTTANESCA gf
braised airline chicken, puttanesca
sauce, ricotta polenta, parmesan | 32

SHEPHERD'S PIE
local butter whipped potato,
sweet corn, peas, carrots,
crispy onions | 29

NIGHTLY TAVERN FEATURE

MONDAY

HOUSE CAVATELLI BOLOGNESE
marinara, ricotta, pecorino romano,
garlic, thyme, focaccia | 25

TUESDAY

BURGER & BOOT NIGHT
featured chef-inspired handheld
and discounted boots of beer

WEDNESDAY

BRAISED SHORT RIBS
local butter whipped potato, maple
bacon sprouts, lamb jus | 36

THURSDAY

NOCHE de NACHOS
our take on a tavern staple; house-made
nachos piled high with fresh, flavorful ingredients

FRIDAY

OFF THE HOOK
a fresh, chef-crafted seafood dish,
simple, seasonal, full of flavor

SIDES

HOUSE FRIES | GREEN BEANS | LOCAL BUTTER WHIPPED POTATOES | BROCCOLINI | 6 EACH

DESSERT

TRIPLE LAYER CARROT CAKE
cream cheese frosting, caramel | 12

WARM SALTED CARAMEL COOKIE SKILLET
dark chocolate chunks, cast iron baked, flaked sea
salt, vanilla ice cream, caramel drizzle | 13

SCOOP OF ICE CREAM
seasonal selections | 3

v: vegan · vg: vegetarian · gf: gluten-free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COCKTAILS

BARREL AGED OLD FASHIONED

iron fish ada hotel bourbon,
maple syrup, angostura, citrus bitters,
aged in house in charred casks | 16
try it smoked | 2

OAXACA SUNSET

banhez mezcal, elderflower liquor,
lemon, peach bitters | 16

BUBBLES & BLOSSOM

valentine white blossom vodka, rose
liqueur, raspberry, lemon,
champagne | 17

FOXTAIL FUSION MARTINI

eastern kille vodka, coffee liqueur,
chilled foxtail espresso | 15

THE WATERMELON CRAWL

petoskey stone gin, basil liqueur,
watermelon, lime, tonic, soda | 16

TAMING THE SHREW

tanteo jalapeno tequila, cucumber liquor,
ghost tequila, creme de abricot, lime, tajin | 15

MIDNIGHT IN T.C.

mammoth cherry bourbon & bounce,
rittenhouse rye, lemon, vanilla, ginger beer | 16

BARREL AGED BLACK MANHATTAN

detroit city ada hotel rye, paul masson brandy,
amaro averna, mole bitters
all aged in house in charred casks | 16
try it smoked | 2

30th PARALLEL MARG

cazadores blanco, velvet falernum,
passionfruit liqueur, agave, lime | 15
add a flavor | 2
raspberry, blackberry, mango, watermelon

GREAT LAKES REMEDY

coppercraft 9 yr bourbon, ginger,
lemon, honey, spritz of laphroig
10 yr islay scotch | 16

COCO SOLEIL

burl & sprig rum blend, dr bird
rum, mahina coco, lime, mango,
dark rum float | 16

BARTENDER FEATURE

rotating cocktail selection crafted by
our bartenders
- ask your server!

WINE

WHITE

BONNY DOON "GRIS DE CIGARE" ROSE
strawberry, peach | 11 | 44

COTE CHALONNAISE CHARDONNAY
nutty, red apple | 13 | 52

GREGORIS PINOT GRIGIO
cantaloupe, honeysuckle | 12 | 48

LES ALLIES SPARKLING BRUT
fine bubbles, bright apple | 11 | 44

S. BIRD MANU SAUVIGNON BLANC
grapefruit, lime | 15 | 60

RED

HOUSE OF BROWN CA RED BLEND
pomegranate, roses | 13 | 52

CORAZON DEL SOL CABERNET FRANC
black tea, blackberry | 15 | 60

VILLEBOIS PINOT NOIR
ripe cherries, plum | 13 | 52

CHIANTI RUFINA GRIGNANO
blueberries, dried leaves | 14 | 56

METHOD CABERNET SAUVIGNON
oak, plum | 15 | 60

DRAFT BEER

BELL'S TWO HEARTED - 7%

Kalamazoo, MI Refreshing india pale ale with
citrus notes, perfect for sunny days | 8

SHORT'S LOCALS LIGHT - 5.2%

Bellaire, MI Clean, crisp, and bright
a classic american light lager | 6

CEDAR SPRINGS WEISSBIER - 5.3%

Cedar Springs, MI A traditional wheat beer, accented
by hints of almond and nuts and a refreshing finish | 7

MICHIGAN SEASONAL CIDER

Seasonal small-batch cider highlighting fresh,
local ingredients and rotating fruit blends | 7

GUINNESS DRAUGHT - 4.2%

Dublin, Ireland The world famous, rich,
creamy, irish stout, poured properly | 8

GRAND HAVEN CROP DUSTER- 7.3%

Grand Haven, MI West Coast style IPA using 100%
Citra hops. Extremely drinkable with great aroma and
grapefruit notes. | 7

SHORT'S LOCALS AMBER - 4.7%

Bellaire, MI This Amber Lager boasts aromas and flavors of
biscuit and caramel a light body and clean finish | 7

ARCHIVAL KOLSCH - 5.3%

Belmont, MI nicely balanced kolsch style light ale | 6

FOUNDERS RÜBÆUS - 5.7%

Grand Rapids, MI berry-red wheat ale is the perfect blend
of sweet, tart and refreshing | 8

BIG LAKE CERVEZA DEL LAGO - 4%

Holland, MI A clean, crisp, and well-balanced
Mexican Lager. | 7

BIG LAKE CAMPER HAZY IPA - 7%

Holland, MI Where boldness meets the wilderness,
experience a lively citrus hop character in the New
England IPA | 8

BOTTLES & CANS

Beer: Coors Light, Michelob Ultra, Miller Lite, Modelo, Stella
Long Drink: Long Drink, Sugar Free Long Drink | 7
NA Beer: Stella, Athletic Free Wave Hazy IPA, Guinness | 7

High Noon: Rotating Flavors | 6
Redbull: Regular, Sugar Free | 6
Little Saints NA Cocktail: Paloma, Negroni Spritz | 9

N/A COCKTAILS

MANGO MOCK-ARITA

dromme awake, agave, lime,
mango, ginger beer | 12

C & C MULE

cranberry, cucumber, lime,
simple syrup, ginger beer | 9

BREWED AWAKENING

seedlip spice 94, lyre's n/a coffee liqueur,
chilled foxtail espresso | 12

N/A APEROL SPRITZ

free spirits milano, blood orange,
lemon, ginger beer, tajin rim | 12