ADA HOTEL
THE Post
EST. 2024

STARTERS & SALADS

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

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

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

STEAK TIPS
seared tenderloin bites, cowboy sauce, candied jalapeño | 21

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

SQUASH BRUSCHETTA vg
maple roasted butternut squash, burrata, walnut pesto, pomegranate seeds, grilled focaccia | 19

SPINACH ARTICHOKE DIP vg
roasted artichokes, ricotta, parmesan gremolata, corn tortilla chips | 17

WHITE CHICKEN CHILI
chicken, white beans, onion, corn, cream
cup | 8 bowl | 15

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

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

SQUASH SALAD vg
roasted butternut squash, pickled red onion, goat cheese, candied pecan, cider vinaigrette, mixed greens | 8/16

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

MAINS

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

IPA FISH & CHIPS
beer battered cod, coleslaw, house fries, pickle aioli | 23

PLANK ROASTED SALMON gf
maple-miso glazed salmon, roasted marble potatoes, wilted spinach, dill cream | 31

TURKEY CRANBERRY SANDWICH
sage roasted turkey breast, arugula, brie, cranberry chutney, rosemary aioli, toasted cranberry-walnut bread | 21

STEAK FRITES
8oz filet, hand cut truffle fries, arugula salad | 53

MEDITERRANEAN BOWL v, gf
basmati rice, chana masala chickpeas, avocado, roasted peppers, broccolini, lemon tahini dressing, pepitas | 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 PICCATA
pan seared chicken breast, lemon caper sauce, artichokes, angel hair pasta, roasted asparagus | 27

BRAISED LEG OF LAMB SHEPHERD'S PIE
local butter whipped potato, sweet corn, peas, carrots, crispy onions | 31

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, beef 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 | ASPARAGUS | LOCAL BUTTER WHIPPED POTATOES | BROCCOLINI | 6 EACH

DESSERT

HOMESTYLE 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.*

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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
+ raspberry, blackberry, mango, watermelon | 2

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

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

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

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 | 5

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

HOFBRÄU ORIGINAL - 5.1%
Munich, Germany Full-bodied lager, offering a fine hops aroma & well-balanced flavor | 8

BIG LAKE CERVEZA DEL LAGO - 4%
Holland, MI A clean, crisp, and well-balanced Mexican Lager. | 7

CEDAR SPRINGS MARZAN - 5.7%
Cedar Springss, MI Award-winning Märzen lager inspired by centuries-old German and Austrian brewing traditions | 8

BIG LAKE CAMPER HAZY IPA - 7%
Holland, MI Lively, citrus, hoppy. Where boldness meets the wilderness | 8

WINE

WHITE

BONNY DOON "GRIS DE CIGARE" ROSÉ
strawberry, peach 13 | 52

COTE CHALONNAISE CHARDONNAY
nutty, red apple 13 | 52

GREGORIS PINOT GRIGIO
cantaloupe, honeysuckle 13 | 52

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 15 | 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

BOTTLES & CANS

BEER
coors light, michelob ultra, miller lite, modelo, stella

NA BEER
stella, athletic free wave hazy IPA, guinness | 7

LONG DRINK
regular, sugar free | 7

SURFSIDE
rotating flavors | 6

HIGH NOON
rotating flavors | 4

REDBULL
regular, sugar free | 6

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

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