

STARTERS & SALADS

MAKE ANY FULL SALAD A WRAP WITH FRIES | +3

TAVERN WINGS

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

HUMMUS ^v

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

STRAWBERRY BRIE ^{vg}

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

ROASTED MUSHROOM MARSALA DIP

roasted local mushrooms, marsala cream
sauce, goat cheese whipped with sundried
tomato, local breads | 19

DEVEILED EGGS ^{gf, vg}

chives, chili oil, paprika | 11

HOUSE SALAD ^v

spring mix, cucumber, tomato, croutons,
onion, mustard vinaigrette | 7/14

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

MAINS

TAVERN SMASH BURGER

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

CAESAR WRAP

blackened chicken, tomato, onion, parmesan,
romaine, caesar dressing, house fries | 19

ITALIAN BEEF

shredded braised beef, giardiniera, rosemary
aioli, provolone, toasted roll, house fries | 18

HOUSE TUNA MELT

griddled tuna salad, cheddar and swiss
cheeses, sourdough, house fries | 21

PLANK ROASTED SALMON ^{gf}

maple-miso glazed salmon, roasted marble
potatoes, wilted spinach, dill cream | 29

IPA 'FISH & CHIPS'

poppy seed coleslaw, house fries, pickle aioli | 19

HOT CHICKEN

spicy crispy chicken, blue cheese dressing,
pickle-celery slaw, hoagie roll, house fries | 19

MEDITERRANEAN BOWL ^{v, gf}

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

SOUP & SALAD COMBO

choose your preferred cup of soup, salad, and protein | 22

SOUP

FRENCH
ONION

CHICKEN
TORTILLA

FEATURED
SOUP

SALAD

THE POST WEDGE

HOUSE SALAD

MAURY SALAD

CAESAR SALAD

PROTEIN

TOFU

CHICKEN

SIRLOIN | 10

SALMON | 4

TUNA | 10

SHRIMP | 8

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 ^{gf}

seasonal selections | 3

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

*ask your server about menu items that are cooked to order or served raw

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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