

STARTERS & SALADS

TAVERN WINGS

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

SPINACH ARTICHOKE DIP vg

roasted artichokes, ricotta,
parmesan, gremolata, corn
tortilla chips | 17

STRAWBERRY BRIE vg

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

DEVILED EGGS gf, vg

chives, chili oil, paprika | 11

SQUASH BRUSCHETTA vg

maple-roasted butternut squash,
burrata, walnut pesto, pomegranate seeds,
grilled focaccia | 19

STEAK TIPS

seared tenderloin bites, cowboy
sauce, candied jalapeño | 21

WHITE CHICKEN CHILI

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

LASAGNA SOUP

ground beef, sausage, marinara,
farfalle, ricotta cheese
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, house fries, potato bun | 23

HOUSE TUNA MELT

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

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

IPA 'FISH & CHIPS'

beer battered cod, coleslaw, house fries, pickle aioli | 23

CHILI CRISPY CHICKEN WRAP

crispy chicken breast, chili crisp honey, goat cheese, red
onion, arugula, sweet n' spicy pickles, flour tortilla | 19

CRISPY FRISCO

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

PLANK ROASTED SALMON gf

maple-miso glazed salmon, roasted marble
potatoes, wilted spinach, dill cream | 31

SOUP & SALAD COMBO

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

SOUP

WHITE CHICKEN CHILI

LASAGNA SOUP

FEATURED SOUP

SALAD

CAESAR SALAD

HOUSE SALAD

SQUASH SALAD

MAURY SALAD | 3

PROTEIN

CHICKEN
TOFU

SIRLOIN | 10

SALMON | 4

TUNA | 10

SHRIMP | 8

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 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



CONGRATULATIONS!!!

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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