

For groups of 13-20, we use a limited menu to provide the fastest and most efficient service.

STARTERS

ONION RING TOWER © beer battered, house ketchup and house aioli 12

STREET CORN RIBS mexican street corn slather, cotija cheese, scallions, cilantro 12

TWISTED SPINACH-ARTICHOKE DIP © Locatelli cheese, focaccia crostini 14

MICHIGAN SMOKED WHITEFISH DIP cornichons, crispy capers, focaccia crostini 15

DEEP-FRIED MEATBALLS roasted tomato sauce drizzle, pecorino 9

CRISPY CALAMARI STRIPS © Japanese yellow curry scented, red banana ketchup-sweet chili dip, pickled green papaya 15

HANDHELDS & SALADS

includes cottage fries or house slaw, substitute Garden or Caesar salad for \$3, substitute steak fries for \$4

TRADITIONAL ENGLISH FISH & CHIPS fresh cod, house-made beer batter, tartar, malt dip, slaw, steak fries, and house ketchup 19

HOUSE-GRIND PRIME BEEF BURGER baby greens, roma tomato, onion, house aioli, Challah bun 1/2lb - 13
Add: cheese +1.50, bacon +1.50

HICKORY SMOKED PASTRAMI SANDWICH gruyere, Dijon mustard, house slaw, dark rye 16

"PHILLY" SANDWICH 1/2lb slow braised beef, sautéed onion-mushroom-pepper ragout, beer cheese, crispy leeks, Bánh Mì bread 16

HERB CHICKEN WRAP romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, tomato, red onion, fresh mozzarella, cucumber, herb oil, house aioli, balsamic drizzle 14

WOODFIRED TURKEY BREAST shaved, cranberry goat cheese, woodfired sweet bell pepper, baby greens, multigrain wheat bread 13

PANZANELLA SALAD romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, tomato, red onion, fresh mozzarella, cucumber, crunchy focaccia crumble, herb oil, balsamic drizzle 18
Vegetarian version with grilled portobello 19

MAIN

Available after 4:00 pm

LONDON BROIL (arguilled Italian marinated beef, smoked Maldon salt, rosemary-thyme red wine reduction jus lie, roasted garlic mash, crispy brussels sprouts 26

ITALIAN MEATLOAF seared crisply, roasted tomato reduction sauce, roasted garlic mash, crispy brussels sprouts 20

CHICKEN TINGA EMPANADAS with roasted corn and black beans, charred tomato enchilada sauce, Cotija

cheese, cilantro, scallions, cilantro-lime crema 19

JUMBO LOBSTER RAVIOLI six ravioli in lobster-lemon cream sauce, crispy fried leeks and capers, lemon zest evoo 21

SIDES

Slaw (a) (b) 4
Garden Salad (a) (c) 5
Caesar Salad 5

Roasted Tomato-Garlic-Basil Soup (v)

Cup 5 Bowl 7
Cup of Texas-style

Cup of Texas-style Chili 6 Cottage Fries 4

Baked Potato **GF V** 4

Deluxe Potato 😉 6

Roasted Garlic Mashed Potatoes (GF) (V) 5

Crispy Brussels Sprouts

(GF) (V) 5

Beer Cheese (v) 4

HOUSE DRESSINGS

sweet potato, crispy brussels sprouts 24

Smoked Blue Cheese-Roasted Shallot Citrus Balsamic Vinaigrette Traditional Caesar © V

Buttermilk Ranch

Honey-Mustard

SWEET ENDINGS

Chocolate Torte 8

(GF) Denotes Gluten Free

v Denotes Vegetarian