

Cocktails & Such

FROZEN MANGO MARGARITA 13

STRAWBERRY BASIL SMASH 12 Jameson, lemonade, strawberries, basil.

SAY LESS COGNAC 15 Dusse, lemonade, pineapple.

MANGO OR DRAGONFRUIT MIMOSA 7

FRENCH 75 II A Classic w/Botanist Gin.

LA MARCA PROSECCO SPLITS 15 mini bottle

PATRON TOWER BLANCO- 64/REPO-72 Classic, mango, strawberry, blue raspberry WINE 9 GL/28 BTL Whites: Hess Chardonnay, Grand Traverse Pinot Grigio, Grand Traverse Riesling

Reds: Love Noir Pinot Noir , Black Girl Magic Red Blend, Joel Gott Cabernet Sauvignon

BEER Draft: Two Hearted Bottled Beer: Corona, Modelo, Bud, Bud It

Happy Hour | Wednesday - Friday | 4p - 7p

Starters

WOODWARD WINGS 14 Oven roasted whole wings with BBQ, buffalo, or sweet chili.

THAI CHICKEN LETTUCE WRAPS 14 Thai glazed chicken slaw, house made peanut sauce, crushed cashews, bibb lettuce.

SHORT RIB TACOS 12 Seasoned short rib, aged cheddar, pico de gallo. guacamole, cilantro, chipotle crème, 2 flour tortillas.

PEPPERONI FLATBREAD 13 Pepperoni, marinara, mozzarella, bell peppers, bacon.

SPINACH DIP 14 Three cheese blend, fresh spinach, artichoke, warm pita chips.

SHOTGUN SHRIMP 14 Battered shrimp, shotgun sauce, scallions.

BACON BRUSSELS 13 Crispy brussels sprouts, Sriracha lime, crushed cashews, bacon.

SHORT RIB FRIES 20 Braised short rib, French fries, gravy, cheese sauce, green onion

Sides

FRIES 4 | ALFREDO MAC 6 | BROCCOLINI 7 | GARDEN SALAD 6 | FRENCH TOAST 7

Salads

Desserts

SWEET POTATO CHEESECAKE 13 Sweet potato cheesecake, cream cheese icing w/ hazelnuts, graham cracker crust, whipped cream, candied pecans.

DUTCH FUDGE CHOCOLATE CAKE 12 Dutch fudge chocolate cake, whipped cream, chocolate sauce (add vanilla ice cream +5)

Features

SWEET CHILI SALMON* 25 Pan seared Canadian salmon, steamed broccolini, garlic mashed redskin potatoes, topped w/ sweet chili.

CAJUN PASTA 26 Creamy cajun pasta, shrimp, andouille sausage, chicken, onions, peppers, parmesan, green onions (contains pork).

BLOCK MAC 19 Creamy alfredo, pasta, cheddar cheese, chicken, scallions, applewood bacon.

SHRIMP & GRITS 22 Pan seared shrimp, cheddar jalapeño grits, applewood smoked bacon, scallions (grits contains shrimp broth).

PAN SEARED SALMON 24 Pan seared Canadian salmon, steamed broccolini, garlic mashed redskin potatoes.

BRAISED SHORT RIB 28 Boneless braised short ribs, steamed broccolini, garlic mashed redskin potatoes, crispy onions.

CHICKEN + FRENCH TOAST 21 Signature wings, house made cinnamon French toast, strawberries, powder sugar, maple syrup

Sandwiches & Burgers

Add Chicken 7 | Shrimp 7 | Salmon* 10

AVOCADO GREEK 14 Mixed greens, feta, cucumber, tomatoes, red onions, avocado, poppy seed dressing.

STRAWBERRY HARVEST SALAD 14

Mixed greens, goat cheese, strawberries, red onions, candied pecans, balsamic vinaigrette.

PEAR & FENNEL 14 Mixed greens, fennel, cinnamon pears, candied pecans, bleu cheese, honey vinaigrette.

BLACKENED SALMON CAESAR SALAD 24

Blackened Canadian salmon, romaine, caesar dressing, croutons, parmesan.

Served with fries, garden salad (+1) or caesar salad (+2).

SALMON CUCUMBER BURGER* 18

Freshly ground salmon, cucumbers, citrus aioli, brioche bun.

SWEET BOURBON GRILLED CHICKEN SANDWICH 18

Chicken breast, Maker's Mark bourbon sauce, lettuce, tomato, cheddar, brioche bun, applewood bacon.

SALMON BLT* 20 Pan seared Canadian salmon, bacon, lettuce, tomato, citrus aioli, berry walnut bread.

SMOKEHOUSE BURGER* 18

Prime beef, BBQ sauce, bacon, cheddar, onion strings, lettuce, tomato, applewood bacon, brioche bun.

VEGGIE CRUZ BURGER 18

Blended cremini mushroom patty from local The Mushroom Angel Co, feta, red onion, lettuce, & citrus aioli (vegan patty).

18% gratuity on all checks

We do not accept tap payments. One check required for 5+, \$15 outside dessert. Prices subject to change. *Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase risk of illness. Notify server of allergies.