



WINES BY THE GLASS

SPARKLING

Chandon Brut Champagne	18
La Marca Prosecco	14

WHITE

J Vineyards Chardonnay	12/50
Ca Montini Pinot Grigio	10/32
Karl Heinz Ars Vitis Riesling	11/40
Frenzy Sauvignon Blanc	12/46
Piquepoul Rosé	11/42

RED

Merf Cabernet Sauvignon	10/36
Girard Cabernet Sauvignon	19/72
Catena Vista Flores Malbec	12/36
Souverain Merlot	9/30
BR Cohn Silver Label Pinot Noir	13/52
Elk Cove Pinot Noir	19/70
Predator Zinfandel	13/48
Montpellier Pinot Noir	10/32

WINES BY THE BOTTLE

Duval-Leroy Champagne Brut	120
The Calling Chardonnay	70
Donati Cabernet Sauvignon	52
Powers Champoux Cabernet Sauvignon	82
Stag’s Leap Artemis Cabernet Sauvignon	135

BEER

ask your server about our rotating draft beer selections

BOTTLED DOMESTIC

Bud Light, <i>Pale Lager</i>	5
Budweiser, <i>Pale Lager</i>	5
Labatt or Labatt NA, <i>Pilsner</i>	5
Miller Lite, <i>Pilsner</i>	5
Michelob Ultra, <i>Pilsner</i>	5

BOTTLED PREMIUM & MICROBREW

Amstel Light, <i>Pale Lager</i>	7
Bell’s Brewing, <i>Seasonal</i>	7
Corona, <i>Pale Lager</i>	7
Heineken, <i>Pale Lager</i>	7
North Peak Diabolical, <i>IPA</i>	7
Samuel Adams, <i>Boston Lager</i>	7

SPRING CLASSICS

SPRING MARTINI	15
Mammoth gin, dry vermouth, lavender bitters	
WHITE NEGRONI	16
Ann Arbor spring gin, Suze, Lillet Blanc	
GIMLET	13
choice of gin, lime, simple	
CORPSE REVIVER #2	16
Hendrick’s gin, Cointreau, Lillet Blanc, lemon, absinthe	
CLOVER CLUB	16
Plymouth gin, dry vermouth, lemon, raspberry cordial, foam	
AVIATION	14
Empress gin, maraschino liqueur, crème de violette, lemon, simple	
BLACK MANHATTAN #1	16
Four Roses yellow label bourbon, Averna amaro, Angostura bitters	
BLACK MANHATTAN #2	16
Rittenhouse rye, Montenegro amaro, orange bitters	
SAZERAC	15
rye, Peychaud’s bitters, sugar, house blend absinthe	

LOUNGE SPECIALTIES

FAMILIAR SANDS	15
Plantation white rum, Ancho Verde Poblano liqueur, Canton ginger liqueur, lemon, honey	
BLUE JAY BLUES	15
blueberry infused Campari, Averna amaro, lemon, blueberry syrup, foam	
RUM CHAI RONI	15
chai infused white rum, Aperol aperitif, Montenegro amaro	
MARGARITA VERDE	15
blanco tequila, Ancho Reyes Verde Poblano liqueur, Cointreau, lime, agave	
DEMETER’S FOLLY	14
strawberry infused AA spring gin, lime, strawberry-mint syrup	
GESTAULT THEORY	16
Valentine’s Liberator aged gin, Pimm’s liqueur, allspice dram, mint syrup	
BIG CHILL	16
Hendrick’s gin, Canton ginger liqueur, St. Germain elderflower liqueur, lime, rosemary syrup, ginger beer	
OAXACAN AFTER MIDNIGHT	17
Del Maguey Vida mezcal, Four Roses yellow bourbon, Averna, Nux Alpina walnut liqueur, allspice dram, rosemary syrup	

HAPPY HOUR DAILY 4PM - 6PM

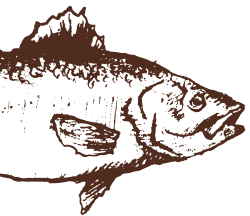
HOUSE COCKTAILS 12 | SELECT WINES 7
 DRAFT BEERS 5 | BOTTLED BEER DOMESTIC 4
 PREMIUM & MICRO 5

STARTERS

CRISPY ONION RINGS.....	9
buttermilk dressing	
JUMBO SHRIMP COCKTAIL.....	18
spicy cocktail & lemon	
DOUBLE FRIED CHICKEN WINGS.....	16
dry rub or buffalo style, celery and blue cheese	
ONION SOUP.....	12
toasty gruyere croutons	
CHEESY POTATOES.....	11
boursin, cheddar dust	
GRILLED ASPARAGUS.....	12
lemon vinaigrette, sea salt	
GEM LETTUCES.....	12
radish, red wine vinaigrette, parmesan	
ICEBERG STEAK.....	14
roasted tomato, blue cheese, bacon, crunchy seeds	

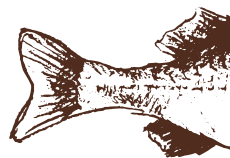
ENTRÉES

GRADUATE BURGER.....	17
double smash, American cheese, onion, pickles, special sauce, french fries	
SPRING MUSHROOM BUCATINI.....	24
oyster mushrooms, sweet peas, parmesan, black pepper	
ROAST HALF CHICKEN.....	27
gem lettuces, vinaigrette	
CAULIFLOWER STEAK.....	25
ancient grains, spiced yogurt, goldEN raisins	
GRILLED SALMON.....	30
wild rice, asparagus, lemon beurre blanc	
12OZ NY STEAK.....	39
roasted fingerling potatoes, herb butter	



DESSERTS

BROWNIE SUNDAE.....	10
chocolate, whipped cream, vanilla ice cream, pecans	
WARM BERRY CRISP.....	12
almond crumble, vanilla ice cream	
SLICE OF CHEESECAKE.....	10



*contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness