



BEVERAGE MENU

BEVERAGES

Detroit City **Soda** \$3 Cola, Lemon Lime, Ginger Ale, Lemonade, Cream Soda, Tonic

Hyperion **Cold Brew Coffee** (16 oz) \$5

Hyperion **Hot Coffee** \$3

Housemade **Hot Chocolate** made w/ oat milk \$5
*Optional vegan marshmallows

TeaHaus Black **Iced Tea** \$4

House **Arnold Palmer** \$5

Fever Tree **Ginger Beer** (6.8 oz) \$3

Barritt's **Sugar-Free Ginger Beer** (12 oz) \$4

TeaHaus **Hot Tea** \$3 Ask server for options

Cultured **Kombucha** (16 oz) \$6 Rotating flavors

MOCKTAILS

*Spike any mocktail +\$4

Fruit Sparkler Soda \$5 Your choice of housemade syrup (rotating flavors) with soda water

Shirley Temple \$5 Orange-pomegranate syrup and lemon-lime soda topped with maraschino cherries

House Lemonade \$5 Your choice of housemade syrup (rotating flavors) with lemon juice & soda or flat water

Ginger Limeade \$5 Ginger syrup, lime juice, soda or flat water

Blue Orchard Fizz \$5 Blueberry syrup, apple cider, lemon juice, soda water

Sunnyside \$6 Orange juice, cardamom syrup, lemon juice, soda water, orange swath

Ophelia's Fate \$6 Pomegranate juice, grenadine, lime juice, muddled mint, soda water

Rio Grande \$6 Grapefruit juice, cardamom syrup, lime juice, agave, soda water

BEER & CIDER

On Draft (16oz)

Flying Machine Hazy IPA (5.5%) Ore Dock \$8

Wolverine Premium Lager (4.7%) Wolverine State \$7

Rotating Seasonal Tap (Ask server for details)

Cans (12oz)

Citra Pale Ale (5.8%) Odd Side \$6

Red Jacket Amber Ale (5.1%) Keweenaw \$6

Two Hearted IPA (7%) Bell's \$6

The Poet Oatmeal Stout (5.8%) New Holland \$6

Edmund Fitzgerald Porter (6%) Great Lakes \$6

Euchre Pils (5.5%) Arbor Brewing Co. \$6

Soft Parade Fruit Beer (7.5%) Short's \$6

Pulsar Dry Cider (6.4%) Starcut Ciders \$6

Run Wild Non-Alcoholic IPA (>0.5%) Athletic Brewing \$5

****All syrups are made in-house!****

SIGNATURE COCKTAILS

Spiked Lemonade \$9 Vodka, lemon juice, your choice of housemade syrup (ask server for details), and soda or flat water

Snowball’s Chance \$12 Vodka, Tia Maria coffee liqueur, Oatrageous bourbon cream liqueur, chocolate bitters, oat milk, dusted with housemade hot cocoa mix

Harvest Gimlet \$12 Ann Arbor Distilling Co. Fall Gin, apple cider, lime juice, simple syrup, orange swath

Persephone’s Tale \$12 Light rum, pomegranate juice, grenadine, lime juice, muddle mint

Soul Train \$11 Tequila reposado, grapefruit juice, cardamom syrup, lime juice

Velvet Ropes \$13 Mezcal, grenadine, lime juice, Angostura bitters

Warm Fuzzies \$11 Bourbon, chai syrup, pomegranate juice, cardamom syrup, orange swath

CLASSIC COCKTAILS

Highball \$8 Vodka, gin, tequila, rum, bourbon, or mezcal (+\$2) with your choice of mixer

Mule \$12 Your choice of liquor, Fever Tree Ginger Beer, lime juice

Sidecar \$11 St. Remy VSOP brandy, triple sec, lemon juice

Old Fashioned \$12 Bourbon, turbinado syrup, Angostura bitters, orange swath

Manhattan \$13 Rye whiskey, sweet vermouth, Angostura bitters, cherry

Paloma \$12 Tequila, grapefruit juice, lime juice, simple syrup, soda water

Cold Brew Martini \$12 Vodka, Tia Maria coffee liqueur, Hyperion cold brew

Margarita \$10 Tequila, triple sec, lime juice, simple syrup

Mojito \$12 Light rum, muddled mint leaves, simple syrup, lime juice, soda water

Tom Collins \$11 Gin, lemon juice, simple syrup, soda water

Gimlet \$11 Gin, lime juice, simple syrup

Hot Toddy \$8 Bourbon, agave, lemon juice, hot water, cinnamon stick

Spiked Coffee \$8 Hyperion hot coffee spiked with your choice of liquor or liqueur (ask server for options)

Spiked Hot Chocolate \$10 Housemade hot chocolate with your choice of liquor or liqueur (ask server for options)
*Optional vegan marshmallows

WINE

-----**WHITE** *glass/bottle*-----

Chardonnay **Girasole** 11/28

Pinot Grigio **Tiamo** 9/23

-----**RED** *glass/bottle*-----

Cabernet Sauvignon **Lone Birch** 11/28

Pinot Noir **Leese Fitch** 9/23

----- **SPARKLING** -----

Brut Prestige **Charles Lafitte** (750 mL bottle) 30

Brut Methode **Domaine Laurier** (187 mL split) 10