



## BEVERAGE MENU

### EXECUTIVE OLD FASHIONED

Raw Sugar, Angostura, Orange

### Explore the Detroit Optimist Society Single Barrel Expressions

WATERSHED  
BOTTLED IN BOND 18  
4 year / 100 proof / bourbon

BUFFALO TRACE  
BARREL SELECT 18  
6 year / 90 proof / bourbon

RUSSELL'S RESERVE  
'GOLDEN DAGGER' 20  
12 year / 110 proof / bourbon

1792  
FULL PROOF 18  
8 year / 125 proof / bourbon

JEFFERSON'S  
OCEAN VOYAGE 17 30  
6 year / 90 proof / bourbon

STAGG 34  
10 year / 130 proof / bourbon

JACK DANIELS 18  
7 year / 90 proof / rye

KNOB CREEK 18  
6 year / 115 proof / rye

### COCKTAILS

CRUEL SUMMER 16  
*Kikori, Green Chartreuse, Fichiko Shochu,  
orgeat, lemon, egg white*

PINK ELEPHANT 18  
*See The Elephant Amaro, Aperol,  
passionfruit, lime, orgeat, hibiscus*

SPICE MELANGE 17  
*Bacardi Ocho Reserva, Martell VS,  
saffron amaro, lemon, pineapple,  
raspberry, garam masala*

OUT IN THE MEADOW 16  
*Asteggiana Grappa, Lillet Blanc,  
cucumber liqueur, lime,  
pineapple frond syrup*

DOWN IN MEXICO 18  
*tequila reposado, elote liqueur, mezcal,  
grapefruit, lemon, cardamom agave,  
chipotle cacao bitters*

DESERT SUN 15  
*mezcal, gin, apricot liqueur, lime,  
red bell pepper, habenero*

RIDDLER 17  
*mezcal, pisco, Suze, port wine, strawberry*

ROASTED & TOASTED 17  
*vodka, Bumbu, Averna, cold brew coffee,  
toasted coconut syrup*

PRESCRIBED BURN 18  
*Japanese whiskey, PX Sherry, Cynar,  
apricot liqueur, absinthe*

### BEER

STELLA ARTOIS 6  
*Draft Lager · Belgium · 15oz · 5%*

AUSTIN BROTHERS  
X MARKS THE SPOT 7  
*Draft IPA · Alpena, MI · 15oz · 7%*

BARREL & BEAM  
BLANC DU NORD 9  
*Farmhouse Ale · Marquette, MI · 16oz · 5%*

AUSTIN BROTHERS  
45ER 7  
*IPA · Alpena, MI · 12oz · 7%*

STILLWATER ARTISANAL  
EXTRA DRY 11  
*Sake Style Saison · Rochester, WA · 16oz · 4.3%*

EVIL TWIN BREWING  
EVEN MORE JESUS 14  
*Imperial Stout · Stratford, CT · 16oz · 12%*

AVAL  
ROSE FRENCH CIDER 9  
*Dry Cider · Brittany, FR · 12oz*

### NON-ALCOHOLIC

PALM GROVE 13  
*Seedlip Grove, toasted coconut,  
passionfruit, pineapple, lime*

GARDEN PARTY 13  
*Seedlip Garden, red bell pepper,  
grapefruit, lime*

OXFORD COMMA 10  
*cold brew coffee, toasted coconut,  
NA old fashioned bitters*

UNTITLED ART 10  
*Italian Style Pilsner · 12oz · less than 0.5%*

### SPARKLING

AVINYO RESERVA 13/50  
*Cava Brut / Penedes, ES  
2019*

### PINK & ORANGE

INFINIE 13/50  
*Grenache, Syrah Blend / Provence, FR  
2022*

UH OH PÉT NAT 14/54  
*Sparkling Cuvée / Petosky, MI  
2022*

### WHITE

OYNOS 12/46  
*Pinot Grigio / Sicily, IT  
2022*

LE SALSE 13/50  
*Verdicchio / Marche, IT  
2021*

MILOU 14/54  
*Chardonnay / Languedoc, FR  
2022*

### RED

DOMINIQUE MOREL 13/50  
*Gamay / Beaujolais, FR  
2022*

CALERA 15/58  
*Pinot Noir / Central Coast, CA  
2021*

LAN GRAN RESERVA 16/60  
*Tempranillo / Rioja, ES  
2015*

ONE STONE 15/58  
*Cabernet Sauvignon / Paso Robles, CA  
2021*

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 food-borne illness.  
For parties greater than 4, we are unable to accommodate split checks. A 20% gratuity may be applied to parties of 6 or more.  
All credit card transactions will have a 3% processing fee

## SPARKLING

<b>Parigot</b> La Sentinelle Burgundy, FR NV	67
<b>Bernard Remy</b> Carte Blanche Brut Champagne, FR NV	95
<b>Bernard Remy</b> Millésime Champagne, FR 2016	130
<b>Perrier Jouët</b> Grand Brut Champagne, FR NV	125
<b>Paul Bara</b> Bouzy, Brut Reserve Champagne, FR NV	135
<b>Bruno Paillard</b> 72 Cuvée, Brut Champagne, FR NV	145

## PINK & NATURAL

<b>Roger Neveu</b> Le Colombier Rose Sancerre, FR 2021	75
<b>C&amp;P Breton</b> La Ritournelle Loire, FR 2021	70
<b>Charles Joguet</b> Chinon Loire, FR 2021	65
<b>Alemany i Corrio</b> Principia Mathematica Barcelona, ES 2021	58
<b>Klet Brda</b> Krasno Brda, SL 2019	60
<b>Sanctum</b> Divjak Lipoglav, SL 2021	65

## L B S (LAST BOTTLE SPECIAL)

<b>Roger Neveu</b> Cote des Embouffants Sancerre, FR 2022	55
<b>Sunier</b> Wild Soul Beaujolais, FR 2021	40

## WHITE

<b>Frey-Sohler</b> Reserve Pinot Blanc Alsace, FR 2015	60
<b>Karl Kaspar</b> Kabinett Riesling Mosel, DE 2021	63
<b>Canava Chrissou</b> Tselepos Santonrini, GR 2018	88
<b>Maysara</b> Arsheen Pinot Gris McMinnville, OR 2022	62
<b>Max Ferd Richter</b> Veldenzer Elisenberg spätlese Mosel, DE 2021	72
<b>Albert Boxler</b> Riesling Alsace, FR 2019	90
<b>Skinner</b> Picpoul Blanc El Dorado, CA 2021	60
<b>Domaine des Huards</b> Cheverny Loire, FR 2019	70
<b>Regis Minet</b> Pouilly-Fumé Loire, FR 2022	76
<b>Angelo Negro</b> Onorata Langhe, IT 2019	66
<b>Jean Manciat</b> Macon Charnay Burgundy, FR 2022	65
<b>Daniel Chotard</b> Sancerre Sancerre, FR 2022	80
<b>La Soeur Cadette</b> La Châtelaine Burgundy, FR 2019	80
<b>Mas Julien</b> Vin de Pays de L'Herault Languedoc, FR 2015	100
<b>Coto de Gomariz</b> Finca O Figueiral Ribeiro, ES 2019	87
<b>Alexana</b> Terroir Series Chardonnay Willamette Valley, OR 2021	76
<b>Henri Costal</b> Vaillons 1er Chablis Chablis, FR 2019	105
<b>Philippe Foreau</b> Vouvray Sec Vouvray, FR 2014	92

## RED

<b>Coto de Gomariz</b> The Flower & The Bee Ribeiro, SP 2022	58
<b>La Souer Cadette</b> Juliéna Beaujolais, FR 2021	80
<b>Oddero</b> Barbera d'Alba Superiore Piedmont, IT 2020	65
<b>Lioco</b> Pinot Noir Mendocino County, CA 2021	76
<b>Luigi Giordano</b> Montestefano Barbaresco, IT 2015	104
<b>Marengo</b> La Mora Barolo, IT 2018	105
<b>Moric</b> Blaufrankisch Burgenland, AT 2018	68
<b>Piaggia</b> Pietranera Tuscany, IT 2021	74
<b>Alvaro Palacios</b> Camins del Priorat Priorat, ES 2022	78
<b>Domaine Pavelot</b> Savigny-les-Beaune 1er Cru 'Aux Guettes': Burgundy, FR 2021	150
<b>Sylvain Pataille</b> Marsannay Rouge Burgundy, FR 2021	95
<b>Kermit Lynch</b> Côtes du Rhone Villages Rhône, FR 2022	64
<b>COS</b> Cerasuolo di Vittoria Sicily, IT 2020	80
<b>Les Hauts de Palette</b> Bordeaux, FR 2015	65
<b>San Felice</b> Vigorello Tuscany, IT 2018	130
<b>Elizabeth Spencer</b> Cabernet Sauvignon Napa Valley, CA 2019	116
<b>Hedges Estate</b> Descendants Ligeois Dupont Syrah Red Mountain, WA 2017	112

<b>Sierra Cantabria</b> Gran Reserva Rioja, ES 2012	96
<b>Bodegas El Nido</b> 'Clio' Jumilla, ES 2019	105
<b>Domaine Les Pallieres</b> Gigondas 'Racines': Rhone, FR 2020	107
<b>San Vicente</b> Single Vineyard Rioja, ES 2018	140
<b>Cliff Lede</b> Stag's Leap District Napa Valley, CA 2019	150
<b>Closerie du Pelan</b> Rouge Bordeaux, FR 2000	265
<b>Closerie du Pelan</b> Rouge Bordeaux, FR 1999	280

## LARGE FORMAT

<b>Bruno Paillard</b> Premiere Cuvée 1.5L, Extra-Brut, Champagne, FR NV	265
<b>Guy Breton</b> Chiroubles 'Lea' 1.5L Beaujolais, FR 2020	180
<b>Anne Sophie Dubois</b> Fleurie 'Alchimiste' 1.5L Beaujolais, FR 2015	150
<b>Proprieta Sperino</b> Lessona 1.5L Piedmont, IT 2013	265
<b>Chateau le Puy</b> Emilien 1.5L Bordeaux, FR 2013	310
<b>Cliff Lede</b> Stag's Leap District 1.5L Napa Valley, CA 2009	410

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