

**shareables**

**BRUSSEL SPROUTS** balsamic reduction, bleu cheese, bacon 9

**LOADED TOTS** chili, bacon, cheese, sour cream, green onion, jalapeños 9

**COCONUT SHRIMP** spicy mango sauce 10

**MINI RIPPERS** bacon wrapped, deep fried, cheese filled hot dog, house sauces 9

**PRETZEL STICKS** cajun seasoning, house sauces 8

**SMOKED WINGS** dry rub, house sauces 10

**SEAFOOD POUTINE** fries, cheese curds, cajun shrimp, lobster cream sauce, green onion 10

**PIEROGIS** cheese filled, caramelized onions, bacon, spicy sour cream 9

**DUCK STRIPS** almond battered, teriyaki glaze, spicy slaw 9

**soup & salad**

**CHILI** ground beef, steak, cheese, sour cream, onion 7

**SOUP OF THE DAY** 5

**ANDY'S GREEK SALAD** mixed greens, grilled chicken, tomato, cucumber, black olives, banana peppers, beets, onion, feta, greek dressing 13

**BBQ COBB SALAD** mixed greens, bbq grilled chicken, tomato, bacon, egg, avocado, green onion, tortilla strips, bleu cheese, bleu cheese dressing 13

**TRAVERSE CITY SALAD** mixed greens, grilled chicken, dried cherries, apples, candied pecans, goat cheese, raspberry mustard vinaigrette 13

**beef sliders**

brioche/pretzel bun or lettuce wrap

*veggie patty or chicken breast available upon request*

**2AM** caramelized onions, dill pickle, mustard, ketchup 3

**DRIVE-THRU** american cheese, lettuce, pickle, special sauce 3

**MAC** cajun mac and cheese, bourbon bbq, ranch 5

**PB JAMMIN** american cheese, bacon, peanut butter, jelly 4

**LITTLE HAVANA** smoked ham, pickle, pepper jack cheese, dijon 5

**SMOKEHOUSE** onion ring, jalapeño, pepper jack cheese, bourbon bbq sauce 5

**B-HAM** bacon, bleu cheese, arugula, tomato, brown butter 5

**9-1-1** blackened, pepper jack cheese, habanero popper, habanero aioli 5

**BREAKFAST** fried egg, bacon, american cheese, bacon-onion jam 5

**SPECIAL SLIDER** ask your server/bartender

**best of the rest sliders**

brioche/pretzel bun or lettuce wrap

*veggie patty or chicken breast available upon request*

**TURKEY** sliced avocado, tomato, pepper jack cheese, honey mustard 5

**FRIED CHICKEN** hot sauce, maple syrup, lettuce, pickle 4

**LAMB** greens, tomato, bleu cheese, garlic aioli 5

**PORTABELLA** fried goat cheese, tomato, arugula, balsamic reduction 5

**SALMON** cucumber, jalapeño tartar sauce 5

**PULLED PORK** bourbon bbq sauce, creamy slaw 4

**FRIED PERCH** lettuce, tomato, pickle, chipotle aioli 5

**AHI** greens, avocado, sriracha, wasabi-cucumber ranch 6

**dogs**

brioche bun or lettuce wrap

**O.G.** relish, onion, mustard 4

**CHIMI** fried flour tortilla, cheese, avocado, pico de gayo, chipotle aioli 5

**CHILI** chili, mustard, onion 5

**CAROLINA** pulled pork, slaw, chipotle aioli 5

**NOSFERATU** fried pickles, caramelized onion, garlic aioli 5

**RIPPER** bacon wrapped, deep fried, cheese filled, ipa mustard 5

**pitacos**

**CHORIZO** pickled red onion, jalapeno, cilantro, cotija cheese, garlic aioli 7

**PHILLY** shaved rib-eye, peppers, onion, mushroom, cheese 7

**CHICKEN CLUB** fried chicken, bacon, lettuce, tomato, ranch 7

**VEGGIE** roasted vegetables, greens, onion, goat cheese, balsamic reduction 6

**sidecars**

small / large

**FRIES** 3/6

**WAFFLE FRIES** 4/7

**CHILI CHEESE FRIES** 4/7

**TOTS** 3/6

**SWEET POTATO FRIES** 4/7

**COLESLAW** 3/6

**ONION RINGS** 5/9

**CHEESE CURDS** 5/9

**FRIED PICKLES** 4/7

## INEBRIANTS

### Barrel Aged Cocktails 10

aged in french oak barrels for 8 to 12 weeks

#### MANHATTAN

Evan williams, punt e mes, dolin rouge, angostura

#### OLD FASHIONED

Henry McKenna, angostura, cinnamon sugar

### Cocktails 8

#### 75 SOUTH

Tanqueray, campari, lemon, prosecco

#### AGAVE BLOOM

Lunazul anejo, strawberry, lemon, angostura, agave nectar, ginger beer

#### BARRELED MONKEY

Monkey shoulder, fernet branca, aperol, dolin rouge

#### AUSTIN MULE

Deep eddy, lime, ginger beer

#### DR. NISMO

Evan williams, aperol, lemon, agave nectar

#### GENESIS

Tanqueray, blueberry acai syrup, lemon, soda

#### HEAD WOUND

Bulleit rye, bulleit bourbon, averna amaro siciliano, dolin dry, st. germaine

#### RAVEN

Deep eddy ruby red, lime, lemon, blackberry, mint

**MONTHLY COCKTAIL** – Ask your server/bartender

## WINE

### House Wines

\$7 BY THE GLASS

Chardonnay • White Zinfandal  
Cabernet Sauvignon

### White Wine

Prosecco, Zonin, Italy	(Split) 8	28
Pinot Grigio, Barone Fini, Italy	9	34
Sauvignon Blanc, Mud House, New Zealand	9	34
Chardonnay, Hob Nob, CA	8	30
Chardonnay, J. Lohr, CA	10	38
Chardonnay, Celani, Napa Valley, CA		68
Riesling, Dr. Frank, New York	9	34
Moscato, Gemma Di Luna, Italy	10	38

### Rose

Rose, Para Maria, CA	10	38
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### Red Wine

Pinot Noir, Votre Sante, CA	9	34
Merlot, Skyfall, WA	9	34
Malbec, Catena, Argentina	9	34
Cabernet Sauvignon, Josh Craftsman, CA	9	34
Cabernet Sauvignon, 8.R. Cohn, CA	12	42
'Robusto', Celani, Napa Valley, CA	10	45

## Happy Hour

Everyday • 3-6pm

## Half Way to the Weekend

Wednesdays • 10pm-close • HALF OFF YOUR ENTIRE BILL

## Sundays

10pm-close • \$2 beef sliders • \$3 select drafts • \$4 deep eddy cocktails