

# BEER

## DRAUGHT

LEFT FOOT CHARLEY WINESAP 12oz 8

SILVER SPRUCE NORTH GERMAN PILS *Traverse City* 16oz 7

## BOTTLES + CANS 12 ounces unless specified

MENABREA 150° LA BIONDA LAGER *Italy* 7

STROH'S BOHEMIAN-STYLE PILSNER *Detroit* 5

FARM CLUB *Traverse City* 7

EAST COAST PALE ALE

SHORT'S *Bellaire* 7

LOCAL'S LIGHT - BELLAIRE BROWN

BELL'S *Comstock* 7

TWO HEARTED IPA

EARTHEN ALES *Traverse City*

A2 IPA 7

SWEETBRIER WHEAT ALE 7

RIVERBEND VIENNA-STYLE AMBER STYLE LAGER 9

LA CHOUFFE BELGIAN BLONDE *Belgium* 11

SCHNEIDER WEISSE ORIGINAL HEF *Germany* 16.9oz 15

BRY'S ESTATE *Traverse City* 10

SIGNATURE CIDER CO-FERMENTED WITH SAUVIGNON BLANC

## NON-ALCOHOLIC

BITBURGER PILS *Germany* 6

UNTITLED ART. ITALIAN STYLE PILS *USA* 7

ATHLETIC BREWING RUN WILD IPA *USA* 6

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*It will make our day!*

EDITION #185

# COCKTAILS

*We feature craft cocktails by our Stellar beverage team & time-honored classics. All cocktails are concocted with fresh citrus juices & house-made ingredients.*

## CLASSICS

GIN SLING 14 - *Valentine Liberator gin - Dolin rouge - lemon - \*\*orgeat - Angostura bitters - splash of soda - lemon peel*

VIEX CARRE 18 - *Sazerac 6-year rye - Kelt - Bénédictine - Contratto rosso vermouth - Angostura & Peychaud's bitters - lemon twist*

BOBBY BURNS 15 - *Glenfiddich 12-year scotch - Dolin rouge - Bénédictine - shortbread - lemon peel*

## STRONG

STELLAR OLD FASHIONED 16 - *Elijah Craig Small Batch - Dolin rouge - brown sugar - Angostura bitters - orange - house drunken cherries - splash soda*

THEY DIED WITH THEIR BOOTS ON 18 - *Two James Catcher's rye - Montenegro - Cardamaro - Angostura bitters - orange peel*

PERFECT ITALIAN 14 - *Valentine barrel-aged Liberator gin - Contratto rosso & bianco vermouths - orange bitters - orange twist*

ANTIGUO OLD FASHIONED 21 - *Patron extra añejo tequila - brown sugar - Angostura bitters - lemon peel*

## HERBAL

KICK YOUR KNEES UP 15 - *Ethanology 'Bruma' gin - thyme-infused water - house lime cordial - splash of tonic*

HERBAN LEGEND 16 - *cucumber-infused Valentine vodka - basil-infused Dolin blanc - Nikolaihof elderflower syrup - lime - melon shoots*

"I SAID GOOD DAY" 16 - *Weiss 'Arcane' aquavit - green Chartreuse - Luxardo - lemon - lemon peel*

AVIATION 15 - *Condesa gin - Luxardo - Crème de Violette - lemon*

AWW SHOOT 15 - *Longroad aquavit - lemon - lime - house-made melon shoot syrup - melon shoots*



## SWEET

LOLA'S NIGHT SHIFT 15 - *house-infused vanilla bean  
Wheatley vodka - Van Gogh espresso vodka - Trader Vic's chocolate  
liqueur - Licor 43 - single shot of Roaster Jack's espresso*

AGRIPOLITAN 15 - *lemon-infused Grand Traverse Distillery  
wheat vodka - Pierre Ferrand dry curacao - lime - simple syrup -  
Guntzville Farm's fresh raspberry juice*

RASPBERRY BERET 14 - *Trader Vic's Macadamia nut liqueur -  
lime - Guntzville Farm's fresh raspberry juice - sea salt*

## TART

FERNDAL 75 14 - *Valentine barrel-aged Liberator gin -  
lemon - simple syrup - orange bitters - Prosecco - orange twist*

SOUTHVIEW 14 - *house limoncello - lemon - Fernet Branca  
rinse - brut sparkling*

PAPER PLANE 16 - *Stella's own Musca rye - Amaro Nonino -  
Aperol - lemon*

STRAWBERRY MARGARITA 15 - *house-infused strawberry  
Corazón tequila - Pierre Ferrand dry curacao -  
agave nectar - lime - Tajin*

TOMMY GUN 14 - *house blood arancello - lemon -  
simple syrup - brut sparkling - orange twist*

## BITTER

THE SWAYZE 14 - *Amaro Nonino - Montenegro - Averna -  
Cynar - Angostura & Peychaud's bitters - orange bitters -  
Fernet Branca rinse - orange peel*

PERFECT NEGRONI 15 - *Two James Old Cockney & barrel-aged  
gins - Zucca - Campari - Contratto rosso & bianco vermouths -  
lemon & orange peels*

## SMOKEY

OAXACAN OLD OLD 20 - *Agua Magical single estate mezcal  
artesanal - brown sugar - Angostura bitters - lemon peel*

SMOKEY MOUNTAIN 15 - *Los Vecinos mezcal artesanal -  
Braulio - \*\*orgeat - lemon*

SMOKE & MIRRORS 16 - *Banhez mezcal - Cocchi Americano  
- yellow Chartreuse - Elisir Novasalus - Bittercube orange bitters -  
orange twist*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of food borne illness.

\*\*contains nuts

† limited availability

# VIRGIN TERRITORY

All of the below options are developed & selected with care,  
expertise & respect. Abstainer, please enjoy.

## MOCKTAILS

MACAU MULE 6 - *pineapple & fresh lime, custom-crafted  
Tangawizi ginger beer, squeeze of lime*

STEP IN THYME 8 - *thyme water, house-made lime cordial,  
custom-crafted Countess of Chinchón Tonic*

ST. AGRESTIS PHONY MEZCAL NEGRONI 12 - *smoky, bitter  
blend of natural ingredients - orange peel*

ST. AGRESTIS PHONY ESPRESSO NEGRONI 12 - *rich, bitter  
notes of espresso - 100mg of caffeine - orange peel*

GHIA 'LE SPRITZ' 10 - *original spritz - dry, bitter, tangy*

GHIA 'LE SPRITZ' 10 - *sumac+chili - spicy, sour, tangy*

COLIBRI 6 - *house-made Hummingbird Nectar grenadine, your  
choice of Sparkle Up, cola or soda water*

SPOKE OF GENIUS 12 - *POMM, peach nectar, lemon,  
grenadine, orange blossom water*

GENESIS 12 - *Aplos Ease, lime, strawberry syrup, mint*

## NON-ALCOHOLIC SPIRITS

Our selection of distilled non-alcoholic spirits are crafted with all  
natural ingredients. Beverages built with 2 ounces of spirit.

SEEDLIP GARDEN 10 - *a blend of herbal botanicals that play like  
those found in gin. Try with tonic and a lime!*

APLOS EASE 10 - *notes of yuzu, basil, shisho, dandelion,  
infused with lion's mane. Try with soda and a lime!*

APLOS CALME 10 - *notes of yuzu, basil, shisho, dandelion,  
infused with hemp. Great with tonic!*

APLOS ARISE 10 - *a blend of agave, lemon verbena, black  
sarawak, infused with adaptogens. Try with ginger beer!*