

# 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* 6

EAST COAST PALE ALE

SHORT'S *Bellaire* 7

LOCAL'S LIGHT - BELLAIRE BROWN

BELL'S *Comstock* 7

OBERON - TWO HEARTED IPA

EARTHEN ALES *Traverse City*

A2 IPA 7

LA SCALA BIRRA 8  
ITALIAN STYLE PILSNER 16OZ

VILLAGE PORTER 9  
PORTER 16OZ

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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featured food & drink items.*

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*It will make our day!*

EDITION #180

# 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*

VIEUX 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*

THE VINTAGE SLIP. 14 - *Contratto Bianco - Mathilde Peach -  
Cynar - Green Chartreuse - orange twist*

## 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*

SPICY MARGARITA 15 - *house-infused jalapeño  
Corazón tequila - Pierre Ferrand dry curacao -  
agave nectar - lime - salt*

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



# VIRGIN TERRITORY

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

## 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 -  
Guntzviller Farm's fresh raspberry juice*

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

## HERBAL

KICK YOUR KNEES UP 15 - *New Holland 'Knickerbocker' gin -  
thyme-infused water - house lime cordial - splash of tonic*

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

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

## 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 Magica 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

## 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*

POINSETTIA 12 - *house-made cranberry cordial - orange twist  
Mawby non-alcoholic sparkling brut rosé*

CASAMARA CLUB 10 - *"super classico" negroni-style botanical  
aperitivo - orange peel*

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*

## NON-ALCOHOLIC SPIRITS

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

GARDEN 108 10 - *a blend of herbal botanicals that play like those  
found in gin. Try with tonic and a lime!*