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

SILVER SPRUCE *Traverse City* 6
STRAWBERRY LAGER

FARM CLUB *Traverse City* 6
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

LA CHOUFFE BELGIAN BLONDE *Belgium* 11

BRYS ESTATE *Traverse City* 10
SIGNATURE CIDER CO-FERMENTED WITH SAUVUGNON 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 #195

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 15 - *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 Liberator barrel-aged gin - Contratto rosso & bianco vermouths - orange bitters - orange twist*

ANTIGUO OLD FASHIONED 21 - *El Sancho Sotol reposado - 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*

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*

TART

SIESTA 15 - *Corazon blanco tequila - Campari - grapefruit - lime - simple syrup - grapefruit bitters*

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

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

HARRY STYLES 15 - *house-infused watermelon Corazón tequila - Pierre Ferrand dry curacao - agave nectar - lime - Tajin*

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

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

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*

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

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

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

NON-ALCOHOLIC SPIRITS

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

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!*