



# SPECIAL DIETARY MENU

Please tell your server or bartender you are ordering from the special dietary menu!!!!

## VEGAN

ADD AVOCADO \$2.5

<b>ROASTED RED PEPPER HUMMUS BOARD</b> .....	<b>\$12</b>
Topped with roasted red peppers. Served with house made tortilla chips and vegetables	
<b>FRENCH FRIES</b> .....	<b>\$9</b>
Beautifully golden brown and crispy served with ketchup	
<b>PRETZEL STICKS</b> .....	<b>\$9.5</b>
(3) Soft pretzels. Served with IPA whole grain mustard	
<b>TRUFFLE PORTOBELLO "FRIES"</b> .....	<b>\$11</b>
Tempura fried portobello mushrooms tossed in white truffle oil. Served with vegan mayo.	
<b>SIDE SALAD</b> .....	<b>\$5</b>
Spring mix, roasted tomatoes, cucumbers, and cabbage. Served with tahini vinaigrette or ACV (contains honey)	
<b>BUDDHA BOWL</b> .....	<b>\$14</b>
Quinoa, hummus, roasted red peppers, spring greens, cucumber, red onions. Served with tahini vinaigrette	
<b>VEGAN FRIED AVOCADO TACOS ( 2 )</b> .....	<b>\$14</b>
Fried avocado, vegan mayo, pickled jalapeños, fresh radish, and cilantro	
<b>VEGAN BURGER</b> .....	<b>\$16</b>
Impossible Burger, vegan cheddar, pickles, lettuce, tomato, onion, and vegan mayo. Served on a vegan bun	
<b>CHIPOTLE BLACK BEAN BURGER</b> .....	<b>\$15</b>
Chipotle black bean patty, caramelized onion, lettuce, tomato, and vegan mayo. Served on a vegan bun	

## GLUTEN FREE

Please note we do NOT have a designated gluten free fryer. Fryer items marked with +

### STARTERS

<b>ROASTED RED PEPPER HUMMUS BOARD</b> .....	<b>\$12</b>
Topped with roasted red peppers. Served with house tortilla chips(+) and vegetables	
<b>TRUFFLE POTOBELLO "FRIES"+</b> .....	<b>\$11</b>
Tempura fried portobellos tossed in white truffle oil and pecorino cheese. Served with garlic aioli	
<b>SMOKED TROUT DIP</b> .....	<b>\$12</b>
Smoked Michigan trout with cream cheese base. Served with house made tortilla chips(+) and vegetables	
<b>WINGS+</b> .....	<b>\$14</b>
One pound of brined, lightly smoked, then fried chicken wings	
- Buffalo sauce with bleu cheese crumbles	
- Chili verde sauce with Cotija cheese crumbles	
- BBQ dry rub	
Choice of ranch or bleu cheese dressing	
<b>PECORINO GARLIC DUSTED FRIES+</b> .....	<b>\$10</b>
Served with artichoke and white truffle dip	
<b>DIRTY BIRD FRIES+</b> .....	<b>\$13</b>
French fries, cheese sauce, pickled jalapeños, bacon, and scallions	
<b>NACHOS+</b> .....	<b>\$17</b>
Michigan pork belly or grilled chicken. House made tortilla chips(+), salsa verde, pickled cabbage, avocado crema, cheese sauce, Cotija cheese, fresh jalapeños, and cilantro	



## SALADS

ADD CHICKEN \$4, AVOCADO \$2.5, EXTRA DRESSING \$1.5

ANY SALAD CAN HAVE THESE DRESSINGS SUBSTITUTED:

APPLE CIDER VINAIGRETTE (ACV) - TAHINI VINAIGRETTE - RANCH - BLEU CHEESE

- BEET SALAD** ..... \$13  
Spring mix, roasted beets, red onions, spiced pepitas, and house lemon ricotta cheese. Recommended with apple cider vinaigrette (ACV)
- THE COBB** ..... \$16  
Grilled chicken, hard boiled egg, bacon, scallions, crumbled gorgonzola, marinated oven roasted tomato, and avocado. Recommended with ranch
- BUDDHA BOWL** ..... \$14  
Quinoa, hummus, roasted red peppers, spring greens, cucumber, red onions, and cotija cheese. Recommended with apple cider vinaigrette
- CHERRY CHICKEN** ..... \$15  
Spring mix, grilled chicken, dried cherries, toasted walnuts, gorgonzola. Recommended with ACV
- SIDE SALAD** ..... \$4  
Spring mix, roasted tomatoes, cucumbers, and cabbage. Choice of dressing

## TACOS

TWO TACOS SERVED WITH HOUSE MADE CHIPS(+) AND SALSA

- KOREAN PORK BELLY** ..... \$13  
Seared Michigan pork belly, sweet & tangy Korean \*BBQ sauce, kimchi, and cucumbers  
\*BBQ sauce made with gluten reduced beer - let server know if sauce needs to be omitted
- GRILLED CHICKEN** ..... \$13  
Grilled chicken, cotija cheese, white onions, house made salsa verde, cilantro, and garlic aioli
- BLACKENED MAHI** ..... \$14  
Mahi Mahi, cabbage mix, mango jalapeño salsa, cilantro, radish, and sriracha aioli

## SANDWICHES & BURGERS

ALL SERVED WITH FRIES(+)

UPGRADE TO PECORINO FRIES(+) OR SALAD + \$2.5 / DIRTY BIRD FRIES(+) + \$4

- BANH MI** ..... \$15.5  
Michigan pork belly, sriracha aioli, cilantro, radish, pickled cabbage, and quick pickles. Served on a gf bun
- PUB BURGER.** ..... \$18.5  
8oz MI Craft beef, gorgonzola, bacon, red onions, BBQ sauce, lettuce, tomato, and garlic aioli. Served on a gf bun
- CLASSIC BURGER** ..... \$15.5  
1/4 lb all natural beef, American cheese, pickles, lettuce, tomato, onion, and garlic aioli. Served on a gf bun
- CHIPOTLE BLACK BEAN BURGER** ..... \$16.5  
Chipotle black bean patty, caramelized onion, lettuce, tomato, and avocado crema. Served on a gf bun
- LAMB BURGER** ..... \$18.5  
7 oz. lamb patty, herbs, lemon ricotta, onion apple chutney, and spring mix. Cooked medium. Served on a gf bun
- VEGAN CHEESEBURGER.** ..... \$17.5  
1/4 lb. Impossible Burger, vegan cheddar, pickles, lettuce, tomato, onion, and vegan mayo. Served on a gf bun