

## Cocktails & Such

FROZEN MANGO MARGARITA 13

STRAWBERRY BASIL SMASH 12  
Jameson, lemonade, strawberries, basil.

SAY LESS COGNAC 15  
Dusse, lemonade, pineapple.

MANGO OR DRAGONFRUIT MIMOSA 7

FRENCH 75 11  
A Classic w/Botanist Gin.

LA MARCA PROSECCO SPLITS 15  
mini bottle

PATRON TOWER BLANCO- 64/REPO-72  
Classic, mango, strawberry, blue raspberry

WINE 9 GL/28 BTL  
Whites: Hess Chardonnay, Grand Traverse Pinot Grigio, Grand Traverse Riesling

Reds: Love Noir Pinot Noir, Black Girl Magic Red Blend, Joel Gott Cabernet Sauvignon

BEER  
Draft: Two Hearted  
Bottled Beer: Corona, Modelo, Bud, Bud It

## Happy Hour | Wednesday - Friday | 4p - 7p

### Starters

WOODWARD WINGS 14  
Oven roasted whole wings with BBQ, buffalo, or sweet chili.

THAI CHICKEN LETTUCE WRAPS 14  
Thai glazed chicken slaw, house made peanut sauce, crushed cashews, bibb lettuce.

SHORT RIB TACOS 12  
Seasoned short rib, aged cheddar, pico de gallo, guacamole, cilantro, chipotle crème, 2 flour tortillas.

PEPPERONI FLATBREAD 13  
Pepperoni, marinara, mozzarella, bell peppers, bacon.

SPINACH DIP 14  
Three cheese blend, fresh spinach, artichoke, warm pita chips.

SHOTGUN SHRIMP 14  
Battered shrimp, shotgun sauce, scallions.

BACON BRUSSELS 13  
Crispy brussels sprouts, Sriracha lime, crushed cashews, bacon.

SHORT RIB FRIES 20  
Braised short rib, French fries, au jus gravy, cheese sauce, green onion

### Sides

FRIES 4 | ALFREDO MAC 6 | BROCCOLINI 7  
| GARDEN SALAD 6 | FRENCH TOAST 7

### Salads

Add Chicken 7 | Shrimp 7 | Salmon\* 10

AVOCADO GREEK 14  
Mixed greens, feta, cucumber, tomatoes, red onions, avocado, poppy seed dressing.

STRAWBERRY HARVEST SALAD 14  
Mixed greens, goat cheese, strawberries, red onions, candied pecans, balsamic vinaigrette.

PEAR & FENNEL 14  
Mixed greens, fennel, cinnamon pears, candied pecans, bleu cheese, honey vinaigrette.

BLACKENED SALMON CAESAR SALAD 24  
Blackened Canadian salmon, romaine, caesar dressing, croutons, parmesan.

### Desserts

SWEET POTATO CHEESECAKE 13  
Sweet potato cheesecake, cream cheese icing w/ hazelnuts, graham cracker crust, whipped cream, candied pecans.

DUTCH FUDGE CHOCOLATE CAKE 12  
Dutch fudge chocolate cake, whipped cream, chocolate sauce (add vanilla ice cream +5)

### Features

SWEET CHILI SALMON\* 25  
Pan seared Canadian salmon, steamed broccolini, garlic mashed redskin potatoes, topped w/ sweet chili.

CAJUN PASTA 26  
Creamy cajun pasta, shrimp, andouille sausage, chicken, onions, peppers, parmesan, green onions (contains pork).

BLOCK MAC 19  
Creamy alfredo, pasta, cheddar cheese, chicken, scallions, applewood bacon.

SHRIMP & GRITS 22  
Pan seared shrimp, cheddar jalapeño grits, applewood smoked bacon, scallions (grits contains shrimp broth).

PAN SEARED SALMON 24  
Pan seared Canadian salmon, steamed broccolini, garlic mashed redskin potatoes.

BRAISED SHORT RIB 28  
Boneless braised short ribs, au jus gravy, steamed broccolini, garlic mashed redskin potatoes, crispy onions.

CHICKEN + FRENCH TOAST 21  
Signature wings, house made cinnamon French toast, strawberries, powder sugar, maple syrup

### Sandwiches & Burgers

Served with fries, garden salad (+1) or caesar salad (+2).

SALMON CUCUMBER BURGER\* 18  
Freshly ground salmon, cucumbers, citrus aioli, brioche bun.

SWEET BOURBON GRILLED CHICKEN SANDWICH 18  
Chicken breast, Maker's Mark bourbon sauce, lettuce, tomato, cheddar, brioche bun, applewood bacon.

SALMON BLT\* 20  
Pan seared Canadian salmon, bacon, lettuce, tomato, citrus aioli, berry walnut bread.

SMOKEHOUSE BURGER\* 18  
Prime beef, BBQ sauce, bacon, cheddar, onion strings, lettuce, tomato, applewood bacon, brioche bun.

VEGGIE CRUZ BURGER 18  
Blended cremini mushroom patty from local The Mushroom Angel Co, feta, red onion, lettuce, & citrus aioli (vegan patty).

18% gratuity on all checks

We do not accept tap payments. One check required for 5+, \$15 outside dessert. Prices subject to change.  
\*Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase risk of illness. Notify server of allergies.