



## Cocktails & Such

FROZEN MANGO MARGARITA 13

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

SAY LESS COGNAC 14  
Dusse, lemonade, pineapple.

FRENCH 75 11  
A Classic w/Botanist Gin.

TIKI TIME 10  
Mount Gay Rum Punch.

MANGO OR DRAGONFRUIT MIMOSA 7

MYSTERY DRINK. 8

HOUSE BUBBLE BAR 44  
Build-your-own-mimosa-bar: house champagne, Cointreau, juice, seasonal fruit, candied nuts.

WINE 9 GL/28 BTL  
Merf Chardonnay, Grand Traverse Pinot Grigio, Opulence Pinot Grigio, Love Noir, Black Girl Magic Red Blend, Joel Gott Cab

VEUVE CLICQUOT BRUT CHAMPAGNE 99

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

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

### STARTERS

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

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.

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.

### SIDES

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

### SALADS

Add Chicken 7 | Shrimp 7 | Salmon\* 10

KALE MICHIGAN SALAD (NEW) 14  
Fresh kale, goat cheese, dried cherries, red onion, candied pecans, apple cider vinegar.

AVOCADO GREEK 13  
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 13  
Mixed greens, fennel, cinnamon pears, candied pecans, bleu cheese, honey vinaigrette.

BLACKENED SALMON CAESAR SALAD 22  
Blackened Canadian salmon, romaine, caesar dressing, croutons, parmesan.

### DESSERTS

SWEET POTATO CHEESECAKE 12  
Cheesecake, sweet potato cake, cream cheese icing, graham cracker crust, whipped cream, candied pecans.

BROWNIE SUNDAE 10  
Chocolate chip brownie, vanilla ice cream, nuts, chocolate sauce, whipped cream.

### FEATURES

MAPLE GLAZED SALMON (NEW)\* 25  
Pan seared Canadian salmon, steamed broccolini, garlic mashed redskin potatoes, topped w/ a maple glaze.

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.

CHICKEN + FRENCH TOAST 19  
Signature wings, housemade cinnamon french toast, strawberries, powdered sugar.

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

SHRIMP & GRITS 20  
Pan seared shrimp, cheddar jalapeño grits, applewood smoked bacon, scallions (grits conatin shrimp broth).

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

BRAISED SHORT RIB 27  
Boneless braised short ribs, fried crispy brussel sprouts tossed in siracha lime sauce, garlic mashed redskin potatoes, crispy onions.

### SANDWICHES & BURGERS

Served with fries, sweet fries (+2), 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.

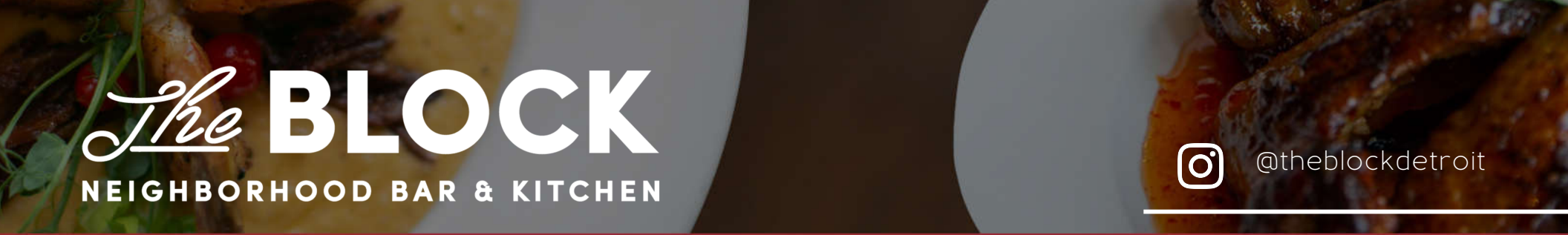
SMOKEHOUSE BURGER\* 18  
Prime beef, BBQ sauce, bacon, cheddar, onion strings, lettuce, tomato, applewood bacon, brioche bun.

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. Large Party Policy: One check required, \$15 fee for outside dessert, no balloons. Prices subject to change.  
\*Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase risk of illness. Notify server of allergies.





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Dusse, lemonade, pineapple.

FRENCH 75 11  
A Classic w/Botanist Gin.

TIKI TIME 10  
Mount Gay Rum Punch.

MANGO OR DRAGONFRUIT MIMOSA 7

MYSTERY DRINK. 8

PATRON MARGARITA TOWER 64

HOUSE BUBBLE BAR 44  
Build-your-own-mimosa-bar: house champagne, Cointreau, juice, seasonal fruit, candied nuts.

BAILEY’S SPIKED HOT COCO 10  
Hot chocolate, cholate bailey's, whipped cream.

WINE 9 GL/28 BTL  
Merf Chardonnay, Grand Traverse Pinot Grigio, Opulence Pinot Grigio, Love Noir, Black Girl Magic Red Blend, Joel Gott Cab

VEUVE CLICQUOT BRUT CHAMPAGNE 99

BEER  
Draft: Two Hearted  
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### STARTERS

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

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.

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.

### SIDES

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

### SALADS

Add Chicken 7 | Shrimp 7| Salmon\* 10

KALE MICHIGAN SALAD (NEW) 14  
Fresh kale, goat cheese, dried cherries, red onion, candied pecans, apple cider vinegar.

AVOCADO GREEK 13  
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 13  
Mixed greens, fennel, cinnamon pears, candied pecans, bleu cheese, honey vinaigrette.

BLACKENED SALMON CAESAR SALAD 22  
Blackened salmon, romaine, caesar dressing, croutons, parmesan.

### DESSERTS

DOUBLE CHOCOLATE CAKE (NEW) 12  
Chocolate cake from our fave local bakery, raspberry reduction, fresh berries.

SWEET POTATO CHEESECAKE 12  
Cheesecake, sweet potato cake, cream cheese icing, graham cracker crust, whipped cream, candied pecans.

### FEATURES

MAPLE GLAZED SALMON (NEW)\* 25  
Pan seared salmon, steamed broccolini, garlic mashed potatoes, topped w/ a maple glaze.

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

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

CHICKEN + FRENCH TOAST 19  
Signature wings, housemade cinnamon french toast, strawberries, powdered sugar.

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

SHRIMP & GRITS 20  
Pan seared shrimp, cheddar jalapeño grits, applewood smoked bacon, scallions (grits conatin shrimp broth).

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

BRAISED SHORT RIB 27  
Boneless braised short ribs, steamed broccolini, garlic mashed potatoes, crispy onions.

### SANDWICHES & BURGERS

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

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

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Chicken breast, Maker's Mark bourbon sauce, lettuce, tomato, cheddar, brioche bun, applewood bacon.

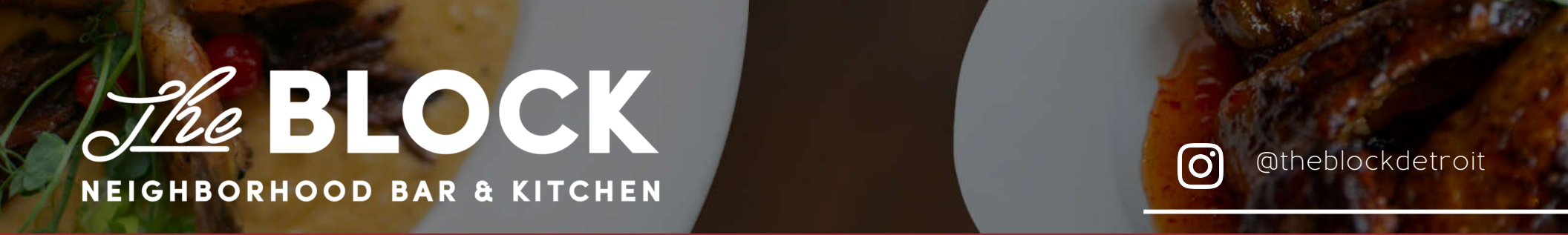
SALMON BLT\* 20  
Pan seared salmon, bacon, lettuce, tomato, citrus aioli, berry walnut bread.

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

VEGGIE CRUZ BURGER 18  
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