

COCKTAILS

A Century Young 14

An Old Fashioned crafted with rich bourbon from Holland, MI

New Holland Beer Barrel Bourbon, Brown Sugar Simple,
Bourbon Barrel Aged Bitters, Orange Bitters



Mall City Martini 15

Classically made with vodka sourced right here in Kalamazoo

Olive-infused Kalamazoo Stillhouse Vodka, Dry Vermouth



The Gibson Key 13

French 75 reimagined with a distinctive Kalamazoo twist

Hibiscus infused Green Door Botanical Gin, Lemon,
Simple, Prosecco



I've Got A Gal 13

Classic Cosmopolitan featuring premium spirits from Detroit & Holland, MI

Valentine Berry Blossom Vodka, Cranberry, Lime,
New Holland Clockwork Orange



The Staycation 14

Refreshing Margarita accented with orange liqueur from Holland, MI

Blood Orange Anteel Tequila, New Holland Clockwork Orange,
Lime, Agave



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From Michigan to Manhattan 15

Manhattan elevated by bourbon from Thompsonville, MI

Iron Fish Farm Blended Bourbon, Cherrywood Smoked Sweet Vermouth, Bittercube Cherry Bark Vanilla Bitters



Equidistant 15

Espresso Martini blending ingredients from Kalamazoo, Rockford, & Three Oaks, MI

Factory Coffee Espresso Infused Eastern Kille Utility Vodka, Journeyman Snaggletooth Liqueur, Marie Brizard Chocolate Royal



Not-So-Suite Spritz 14

Vibrant Aperol Spritz with a fresh Grand Rapids, MI twist

Long Road Red Amaro, Orange Juice, Prosecco



The Perfect Detour 12

Traditional Daiquiri made with rum from Mackinac Island, MI

Mackinac Island Banana Rum, Cream of Coconut, Lime



Checker'ed Past 14

Whiskey Sour featuring whiskey from Three Oaks, MI

Journeyman Last Feather Rye, House Sour Mix



WHITE WINE

Chateau Grand Traverse Semi-Dry Riesling	10 13 40
<i>Michigan</i>	
Echo Bay Sauvignon Blanc.....	14 17 48
<i>Marlborough, New Zealand</i>	
Benvolio Pinot Grigio	12 15 40
<i>Friuli, Italy</i>	
Franciscan Chardonnay.....	12 15 40
<i>California</i>	
Sean Minor Chardonnay	14 17 48
<i>California</i>	

RED WINE

A to Z Pinot Noir	12 15 48
<i>Oregon</i>	
Silver Palm Cabernet Sauvignon.....	12 15 48
<i>North Coast, California</i>	
Hess Maverick Ranchas Cabernet Sauvignon	16 19 65
<i>Paso Robles, California</i>	
Pillars of Hercules Red Blend.....	12 15 52
<i>Dunnigan Hills, California</i>	
Cellar Door Estate Old Vine Red Blend.....	12 15 48
<i>Valencia, Spain</i>	

SPARKLING WINE

La Marca Prosecco.....	12 15 58
<i>Veneto, Italy</i>	

DRAFT BEER

Bell's Two-Hearted	8
Michelob Ultra	6
Oberon <i>SEASONAL</i>	7
Shorts Soft Parade.....	8

BOTTLED BEER

All Day IPA	7
Bell's Amber	7
Blake's Hard Cider	8
Bud Light	5
Coors Light.....	5
Corona	7
Guinness	8
Heineken	7
M43.....	10
Miller Lite.....	5
Modelo	7
New Holland Mad Hatter	9
New Holland The Poet	9
Short's Local Light	5
Stella.....	6
Athletic Run Wild NA <i>*can</i>	6
Michelob Ultra Zero <i>*can</i>	6

SELTZERS

Ask your server for current flavors

High Noon.....	8
Long Drink	8
White Claw	8

ZERO PROOF

Fre' Cabernet Sauvignon.....	10
Fre' Pinot Grigio	10
Greenbar Hibiscus Un Spritz	12
Lyre's Dark & Spicy.....	12
Lyre's Gin & Tonic	12

**But First,
Lobby Bar**

**KALAMAZOO,
MICHIGAN**

BITES

SHRIMP PO' BOYS	18
Mini Japanese milk buns, blackened shrimp, black pepper aioli, sweetie drop peppers, pickled onion, shredded romaine, pub chips	
DIP TRIO	16
Seasonal hummus, guacamole, salsa, crispy blue corn tortilla, vegetable crudité	
SPRING SALAD BOATS	15
Romaine & butter lettuce, maple-pomegranate vinaigrette, blueberries, goat cheese, almond brittle, puffed rice	
PORK BELLY BATONS	14
Nashville hot panko-fried pork belly, black pepper aioli, cajun pickle	
GOAT CHEESE DIP	17
Pesto, sunday sauce, parmesan-panko crunch, garlic butter baguette	
MAPLE BOURBON WINGS	16
Double-fried, smokey maple bourbon glaze, tangy slaw, chili threads	
CHARCUTERIE	15
Chef's choice of seasonal fruit jam, pickles, meat & cheese, grilled baguette	
GARLIC BUTTER SHRIMP	19
Sautéed split shrimp, guanciale lardons, garlic butter, marinated tomatoes, caramelized onions, grilled pita	
HOUSE-MADE POPCORN	8
Truffle oil, sea salt, parmesan, chives	
PORK CRACKLINS	12
Fresh-fried, everything bagel seasoning, hot sauce	

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity for parties of 8 or more will be automatically applied to all checks in the party.