

Appetizers

Blistered Brussel Sprouts ~ \$14

Crisp on the outside, tender on the inside. Tossed in a honey dijon sauce with truffle oil, topped with balsamic drizzle.

Gator Bites ~ \$20

Lightly breaded, fried and served with a sweet pepper dill tartar sauce.

Bacon Wrapped Jalapeno Poppers ~ \$16 🌶️

Cream cheese, cheddar, cajun seasonings, wrapped in bacon. Served with a raspberry dipping sauce.

Calamari ~ \$16 Full Order | \$9 Half Order

Fried, lightly floured, tossed in grated parmesan and served with marinara.

Coconut Shrimp ~ \$13

Coconut panko breaded, deep fried; served with a creamy sweet chili sauce.

Margherita Flatbread ~ \$15

Fresh Mozzarella di Bufala, basil, tomato, balsamic glaze. Gluten-free flatbread ~ add \$4

Mushroom Feta Flatbread ~ \$15

Fresh made naan flatbread topped with feta, seasoned mushrooms, steamed arugula, pickled onions, white truffle oil. Gluten-free flatbread ~ add \$4

Pepperoni Flatbread ~ \$15

Fresh dough flatbread topped with pizza sauce, pepperoni and fresh mozzarella. Gluten-free flatbread ~ add \$4

Buffalo Chicken Egg Rolls \$13

Chicken, cream cheese, cheddar, buffalo sauce, green onion. Served with choice of ranch or blue cheese.

Philly Cheese Steak Egg Rolls ~ \$12

Roast beef, peppers, onion, cheese. Served with horsey dipping sauce.

Rueben Egg Rolls ~ \$12

Corned beef, sauerkraut, aged swiss. Served with thousand island dipping sauce.

Shrimp Rangoon Egg Rolls ~ \$14

Shrimp, cream cheese, peppers. Served with sweet ginger chili dipping sauce.

Garlic Parmesan Duck Wings (5) ~ \$10

Cooked to perfection, coated in our garlic parm sauce and baked again.

Parmesan Truffle Fries ~ \$9

Shoestring fries, coated lightly in truffle oil, dusted with parmesan cheese, herbs, and spices.

Twice Cooked Wings (12) ~ \$18

Fried, seasoned, then baked to finish. Choice of flavor: cajun dry rub ** lemon zest hot sauce 🌶️ peruvian pepper ** moonshine barbecue ** ghost pepper sauce 🌶️

Baked Goat Cheese ~ \$13

Mixed with diced sweet bell peppers and herbs; served hot with flatbread chips, topped with roasted pistachios and Mystic Microgreens.

Soups & Salads

Dressing: Ceasar, Ranch, Italian, Balsamic, Blue Cheese, French Add chicken ~ \$4 or Salmon ~ \$9

Side Salad ~ \$3.50

Ceasar Salad ~ \$14

Romaine, mixed greens, baby arugula, avocado, tajin, authentic dressing, parmesan, croutons.

The Big Salad ~ \$12

Cherry tomatoes, cucumbers, onion, croutons, choice of dressing.

Wicked Winter Salad ~ \$17

Romaine, mixed greens, mandarin oranges, sliced almonds, crumbled feta cheese, red onion, w/ balsamic vinaigrette.

Daily Soups

Cup ~ \$5 Bowl ~ \$10

(Ask your server for the soup of the day!)



Denotes Spicy Food

We are not a gluten-free restaurant and cannot ensure that cross-contamination will never occur.

We have processes in place to minimize that from happening but there is gluten in the kitchen.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% Gratuity automatically added to parties of 8 or more people.

Entrees

Most dinners served with a fresh house salad, choice of dressing, choice of potato, and a seasonal vegetable.

Substitute a cup of soup to any entrée.

Upgrade to a side of baked mac and cheese ~ add \$2

Cajun Alfredo ~ \$27 (No Potato)

Garlic, onion, peppers, blackened seasoning, green onions, cream, parmesan, with fettucine. Choice of shrimp or chicken.

Blackened Salmon ~ \$28

Coated in cajun seasoning and seared until blackened, cooked to your liking.

Pesto Chicken Pasta ~ \$26 (No Potato)

Basil pesto, parmesan, romano, topped with baby chives and tomatoes, with linguine.

Maple Pecan Glazed Salmon ~ \$30

Fresh Atlantic salmon grilled to your liking, ask to add red pepper flakes for a pleasantly spicy kick.

Raspberry Chicken ~ \$27

Walnut and panko coated chicken cutlets, sauteed and topped with a raspberry reduction sauce.

Bourbon Pork Chop Flambe ~ \$27

Center cut pork loin, lightly floured, sauteed with mushrooms and garlic, dusted with brown sugar, roasted to finish.

Chicken Marsala ~ \$25

Mushrooms, marsala sauce, linguine pasta, and parmesan.

Risotto & Squash (vegetarian) ~ \$24

Wild mushroom risotto, cream and cheese stuffed into an acorn squash.

Ribeye w/ Bone Marrow Butter ~ \$38

14 oz ribeye grilled to your liking, mushrooms, with our herbed compound bone marrow butter melting on top.

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Sandwiches | Wraps | Other

Served with choice of side salad or fries. Gluten-free bread add ~ \$4.
Substitute a cup of soup ~ \$2

Wagyu Burger ~ \$18

Local raised F1 wagyu, grilled onions & mushrooms,
smoked gouda, garlic aioli, sesame brioche bun.
(OR Build-Your-Own-Burger) Vander Farmers | Sturgis, MI

BLT ~ \$15

Texas Toast, cajun and brown sugar-bacon, siracha aioli,
lettuce, beefsteak tomatoes.

Prosciutto on Focaccia ~ \$15

Freshly sliced imported prosciutto, tomato basil focaccia,
grilled onions, arugula, stone ground mustard, mozzarella cheese.

Pulled Pork Mac & Cheese ~ \$16 (No side)

Slow roasted pork, four-cheese mac, green onions, bacon bits.
Topped with choice of barbecue or lemon zest hot sauce.

Kids

Cheese Pizza ~ \$12

10" hand-tossed pizza with 4-cheeses and red sauce.
(No Fries)

Chicken Tenders ~ \$10

(Adult Portion ~ \$14)
Hand cut, freshly breaded. Served with fries.

Mac & Cheese ~ \$9

American, cheddar, parmesan, gouda. (No Fries)

Cheeseburger ~ \$8

Cheese, ketchup, mustard, pickles, lettuce.
Served with fries.

Pasta w/ Alfredo Sauce ~ \$10

Homemade cream, cheddar, parmesan. (No fries)

Grilled Cheese ~ \$8

American cheese on texas toast. Served with fries.

Lemon Pepper Chicken ~ \$15

Marinated, grilled chicken breast with cheddar, onions,
pickles, lettuce, siracha aioli.
Sesame Brioche Bun or Spinach Wrap.

Deluxe Grilled Cheese ~ \$13

Texas Toast, bacon, american, gouda, swiss,
served with sundried tomato-cream dipping sauce.

Veggie Wrap ~ \$15

Spinach Wrap, cucumbers, avocados, onions, fresh sprouts,
lettuce, beefsteak tomatoes. Choice of dressing.

Back to Basics Mac & Cheese ~ \$9 (No side)

A creamy four-cheese classic made with american,
parmesan, gouda, with linguine.

Desserts

Chocolate Chip Cannoli ~ \$10

A crispy shell stuffed with traditional
chocolate chip ricotta crème filling.

Bacon Pecan Caramel Brownie ~ \$10

Triple chocolate brownie with bits of bacon inside and out.
Add vanilla ice cream ~ \$2

Flourless Chocolate Cake ~ \$12

Rich, dense chocolate cake drizzled with raspberry sauce.

Cheesecake ~ \$9

Rich New York style cheesecake. (Caramel or Chocolate drizzle available)
**Ask your server about our flavor of the week!

Drinks

Coke

Orange Fanta

Diet Coke

Tea

Cherry Coke

Lemonade

Sprite

Coffee

Root Beer

Shirley Temple

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Seltzers

Surfside

Easy drinking. Zero overthinking.

Tea & Lemonade ~ \$5

Strawberry Lemonade ~ \$5

Goodboy

One of our favorite Michigan pours.

Citrus Circus ~ \$5

Raspberry Tea & Lemonade ~ \$5

Tea & Lemonade ~ \$5

Blackberry Tea & Lemonade ~ \$5

Strawberry Lemonade ~ \$5

High Noon

Peach ~ \$5

Pineapple ~ \$5

Nütrl

Strawberry ~ \$5

Pineapple ~ \$5

Carbliss

A favorite for people who read labels.

Vodka

Cranberry ~ \$5

Lemon Lime ~ \$5

Mango ~ \$5

Blackraspberry ~ \$5

Tequila

Watermelon ~ \$5

Margarita ~ \$5

Beer & Ciders (Cans)

Domestic

Blue Moon ~ \$4 (Served w/ an orange.)

Bud Light ~ \$3

Budweiser ~ \$3

Busch Light ~ \$2.50 (A fan favorite!)

Busch NA ~ \$3 (Great taste w/out the alcohol!)

Coors Banquet ~ \$3.50

Coors Light ~ \$3

Corona Extra ~ \$4 (Served w/ a lime.)

Michelob Ultra ~ \$3

Michelob Ultra Prickly Pear Lime ~ \$3.50

Michelob Ultra Zero (NA) ~ \$3

Miller Lite ~ \$3

Modelo ~ \$4

Pabst Blue Ribbon ~ \$3.50

IPA's

Bell's Two Hearted IPA - American ~ \$5

Founders Mortal Bloom - Hazy ~ \$5

Sweetwater Tropical High - Hazy ~ \$5

Mango Cart NA ~ \$5

Pale Ale's

3Floyds Zombie Dust ~ \$5

Gumball - American Wheat ~ \$5

M-43 ~ \$6

Porter / Stout

Atwater Vanilla Java ~ \$5

Guinness ~ \$6

Hard Cider

Blakes Trop Mango Cart ~ \$6

Blakes American Apple ~ \$6

Angry Orchard Crisp Apple (Btl) ~ \$6

****See table menu for draft beer selections.**
(Seasonal)

Wine

Red Wine ~ Gl | Btl

Silver Gate Cabernet ~ CA \$5|\$18

Bread & Butter Cabernet ~ CA \$5|\$18

Folie a Deux Cabernet ~ CA \$10|\$38

**Caymus Cabernet ~ CA \$13|\$50

Silver Gate Pinot Noir ~ CA \$5|\$18

Wente Merlot ~ CA \$6|\$22

Tabor Hill Classic Demi Red (semi-sweet) MI \$5|\$18

Round Barn Weekend Red (sweet) MI \$4|\$16

Sartori Reus (blend) ~ Italy \$13|\$50

Advice From John Merlot ~ CA \$13|\$50

Slander Pinot Noir ~ CA \$13|\$50

Rose ~ Gl | Btl

Dark Horse ~ CA \$6|\$22

White Wine ~ Gl | Btl

Silver Gate Pinot Grigio ~ CA \$5|\$18

**Silvergate Sauvignon Blanc (crisp) CA \$5|\$18

Bread & Butter Sauvignon Blanc (crisp) CA \$5|\$18

Kono Sauvignon Blanc (citrus) ~ NZ \$7|\$28

Kendall Jackson Chardonnay ~ CA \$7|\$28

Wendt Chardonnay ~ CA \$7|\$28

Tablor Hill Classic Demi White (semi-sweet) MI \$5|\$18

Round Barn Weekend White (sweet) MI \$4|\$16

Silvergate Moscato (sweet) ~ CA \$5|\$18

Sparkling ~ Gl | Btl

**Wycliff Brutt (sparkling) ~ CA \$6|\$22

**Mawby Sex Brut Rose ~ MI \$7|\$26

McCollum Classics

Manhattan ~ \$11

Rye whiskey mixed with sweet vermouth and bitters,
served up and garnished with a cherry.

Margarita ~ \$10

Tequila, lime & cointreau shaken and served up or on the rocks.
Salt rim optional.

Martini ~ \$10

Gin and dry vermouth, stirred and served with a chilled glass.
Choice of an olive or lemon twist.

Negroni ~ \$10

Gin, campari, and sweet vermouth. Stirred and served over ice.
Garnished with an orange twist.

Old Fashion ~ \$12

Bourbon, bitters and simple syrup served in a rocks glass,
finished with an orange peel.

Tom Collins ~ \$9

Gin, lemon juice and simple syrup, shaken,
topped w/ soda and served over ice.

Whiskey Sour ~ \$9

Bourbon, lemon, simple syrup. Egg white optional.
Served over ice with lemon and a cherry.

French 75 ~ \$10

Gin, lemon juice, simple syrup. Shaken and served over ice.
Topped with champagne. Garnished with a lemon twist.

Signature Drinks

Winter Margarita ~ \$13

Reposado Tequila * Honey * Lime Juice * Vanilla
Blended perfectly with blood orange juice.
Topped with a pinch of cinnamon. Choice of salt or sugar rim.

Bucktown Sour ~ \$11

Tequila * Lemon Juice * Simple Syrup
Shaken and served over ice. Topped with a red wine float.
and garnished with a lemon twist.

McCollum's Island Punch ~ \$11

White Rum * Lemon * Pineapple * Orange * Dragon Fruit
Shaken, served over ice in a hurricane glass, and garnished
island style with citrus and an edible flower (seasonal).

Red Bud Breeze ~ \$11

Bourbon * Lime Juice * Maple Syrup * Ginger Beer
Shaken and served over ice.
Garnished with an orange twist.

Selections

Tequilla

Patron Anejo - Gold
Patron - Reposado - Silver
G4 Blanco Gold
G4 Blanco Silver
G4 Reposada
Jose Cuervo Gold
Jose Cuervo Silver

Bourbon

1792
Buffalo Trace
Angels Envy
Bardstown - Black Label
Bardstown - White Label
Blantens
Eagle Rare
EH Taylor
Elijah Craig
Fitzgerald
Four Roses
Heaven Hill
Henry McKenna
Iron fish
Old Forester
Traveler
Willet

Vodka

Grey Goose
Kettle 1
Tidos
New Amsterdam

Whiskey

Aberfeld ~ Small Barrel (Scotch)
Dalmare (Scotch)
MacAllan (Scotch)
Tomatin (Scotch)
Angels Envy (Rye)
Parkers (Rye)
Sazerac (Rye)
Jameson (Irish)
Teeling (Irish)
Crown Apple
Crown Royal
Crown Vanilla
Fireball
Jack Daniels
Makers Mark
Southern Comfort
Screwball Peanut Butter

Rum

Bacardi
Captain Morgan
Malibu
Myers - (Dark / White)

Gin

Beefeater
Bluecoat
Bombey Sapphire
Hendricks
Hendricks Flora
Warners

Liqueur

Amaretto
Hypnotiq
Jagermeister
Liqueur 43
Malort
Peach Schnapps
Rum Chata
Ryans Irish Crème
Tequila Rose
The Grind

Cognac

Hennessy
Revanche