

# WINE

## SPARKLING

|     |   |      |     |
|-----|---|------|-----|
| 111 | J.P. Chenet Brut Blanc de Blancs, France              | 5.95 | 22  |
| 112 | Domaine Chandon Brut Blanc or Rosé, California *187ML | N/A  | 11* |

## CRUVINET WHITES

|     |  |       |      |    |
|-----|--|-------|------|----|
| 344 | Weingut Wehreim Riesling Spätlese 2015, Niersteiner            | 8.95  | 3.60 | 36 |
| 137 | Conundrum 2016, California                                     | 8.50  | 3.40 | 45 |
| 346 | Whitehaven Sauvignon Blanc 2018, New Zealand                   | 7.95  | 3.20 | 32 |
| 136 | Pierre Amadieu Blanc 2016, Côtes du Rhône, France              | 7.25  | 2.90 | 29 |
| 135 | Mezzacorona Pinot Grigio 2017, Italy                           | 6.95  | 2.80 | 24 |
| 340 | Wente Vineyards Chardonnay Morning Fog 2017, San Francisco Bay | 6.75  | 2.70 | 24 |
| 130 | Chalk Hill Chardonnay 2017, Sonoma Coast                       | 8.75  | 3.50 | 38 |
| 345 | Sonoma-Cutrer Chardonnay 2016, Russian River Ranches           | 9.95  | 4.00 | 43 |
| 86  | PlumpJack Reserve Chardonnay 2015, Napa Valley                 | 17.00 | 6.80 | 85 |
| 310 | Spottswoode Sauvignon Blanc 2017, Napa and Sonoma              | 15.00 | 6.00 | 69 |

## CRUVINET REDS

|     |   |       |      |    |
|-----|---|-------|------|----|
| 201 | Crozes-Hermitage, Domaine des Hauts Chassis 2012, Rhone | 11.50 | 4.60 | 43 |
| 134 | Meiomi Pinot Noir 2016, California                      | 8.75  | 3.50 | 39 |
| 139 | Seghesio Zinfandel 2017, Sonoma                         | 8.50  | 3.40 | 35 |
| 347 | Trivento Golden Reserve Malbec 2016, Argentina          | 9.95  | 4.00 | 40 |
| 132 | Louis Martini Cabernet Sauvignon 2016, California       | 7.25  | 2.90 | 29 |
| 343 | Beringer Knights Valley Cabernet Sauvignon 2016         | 10.95 | 4.40 | 44 |
| 341 | Justin Cabernet Sauvignon 2016, Paso Robles             | 11.95 | 4.80 | 48 |
| 342 | Duckhorn Vineyards Merlot 2015, Napa Valley             | 12.75 | 5.10 | 59 |
| 119 | Buonamico Etichetta Blu Rosso 2015, Montecarlo, Italy   | 8.25  | 3.30 | 33 |

# BEER & CIDER

|                                    | ABV  | PRICE |
|------------------------------------|------|-------|
| O'Doul's                           | 0.5% | 4.25  |
| Amstel Light                       | 4.1% | 5.00  |
| Miller High Life Lite              | 4.1% | 4.25  |
| DRAFT: Bud Light                   | 4.2% | 4.25  |
| Coors Light                        | 4.2% | 4.25  |
| Michelob Ultra                     | 4.2% | 5.00  |
| Helles Schlenkerla 16oz            | 4.3% | 8.00  |
| Corona Extra                       | 4.6% | 5.00  |
| Miller Genuine Draft               | 4.7% | 4.25  |
| Founders All Day IPA               | 4.7% | 5.75  |
| New Castle                         | 4.7% | 5.00  |
| Wolverine Premium Lager            | 4.7% | 5.00  |
| Killian's Red                      | 4.9% | 5.00  |
| Angry Orchard Cider                | 5.0% | 5.00  |
| Budweiser                          | 5.0% | 4.25  |
| Heineken                           | 5.0% | 5.00  |
| Labatt Blue                        | 5.0% | 5.00  |
| Sam Adams Lager                    | 5.0% | 4.50  |
| DRAFT: Short's Space Rock Pale Ale | 5.0% | 5.75  |
| DRAFT: Stella Artois               | 5.0% | 5.00  |
| Bass Ale Pale Ale                  | 5.1% | 5.00  |
| Blue Moon                          | 5.4% | 5.00  |
| DRAFT: Guinness Stout              | 5.6% | 5.25  |
| Bell's Best Brown Ale              | 5.8% | 5.75  |
| Bell's Kalamazoo Stout             | 6.0% | 5.75  |
| J.K.'s Michigan Cider 22oz         | 6.0% | 14.25 |
| Orval Trappist Ale                 | 6.2% | 9.00  |
| Founders Porter                    | 6.5% | 5.25  |
| DRAFT: Bell's Two Hearted Ale      | 7.0% | 5.75  |
| DRAFT: Wolverine Gulo Gulo Lager   | 7.1% | 5.75  |
| Short's Soft Parade                | 7.5% | 5.25  |
| Delirium Tremens 750ML             | 8.5% | 15.75 |

# COCKTAILS

**FRENCH 75** New Amsterdam Gin, lemon juice, Champagne, simple syrup / 8.00

**KENTUCKY MULE** Homemade ginger beer, Bulleit Bourbon, lime juice, mint / 7.50

**FRENCH MARTINI** Chambord, Grey Goose, peach, pineapple, Champagne / 10.00

**DELILAH\*** New Amsterdam Gin, lemon, simple syrup, egg white / 8.50

**WHISKEY SOUR\*** Bulleit Bourbon, house made sour, egg white, bitters / 11.00

**OLD FASHIONED** Bulleit Bourbon, burnt sugar simple, Luxardo Maraschino Cherry, Angostura Bitters, orange / 11.00

**THE LAST WORD** Ann Arbor Distilling Winter Gin, Chartreuse, Luxardo Maraschino Liqueur, lime juice / 10.00

**NEGRONI** Hendrick's Gin, Dolin Sweet Vermouth, Campari / 9.00

**SAZERAC** Templeton Rye, Herbsaint, Peychaud's Bitters, sugar cube / 9.00

Add 50 cents after 9pm for beer and spirits

\* These cocktails contains egg white. Although this creates a creamy texture and therefore delicious tasting cocktail, consuming raw eggs may increase your risk of food borne illness.