

WINE

SPARKLING

| | | | |
|-----|---|------|-----|
| | | 5 OZ | BTL |
| 111 | J.P. Chenet Brut Blanc de Blancs, France | 6.95 | 24 |
| 112 | Domaine Chandon Brut Blanc or Rosé, California *187ML | N/A | 12* |
| 108 | Astoria Prosecco, Italy *187ML | N/A | 12* |

CRUVINET WHITES

| | | | | |
|-----|---|-------|-------|-----|
| | | 5 OZ | 8 OZ | BTL |
| 344 | Weingut Wehrheim Riesling Spätlese 2018, Niersteiner | 9.75 | 15.60 | 40 |
| 137 | Conundrum 2018, California | 9.75 | 15.60 | 39 |
| 346 | Whitehaven Sauvignon Blanc 2019, New Zealand | 8.95 | 14.25 | 36 |
| 136 | Château Mont-Redon Côtes-du-Rhône Blanc 2019, France | 10.50 | 16.75 | 40 |
| 135 | Mezzacorona Pinot Grigio 2019, Italy | 7.50 | 12.00 | 30 |
| 340 | Wente Vineyards Chardonnay Morning Fog 2018, Livermore Valley | 6.75 | 10.80 | 27 |
| 130 | Mer Soleil Chardonnay Reserve 2018, Santa Lucia Highlands | 9.50 | 15.25 | 38 |
| 345 | Moulin de Gassac Guilhem Rose 2019, Lanquedoc France | 6.25 | 9.95 | 25 |
| 118 | Sonoma-Cutrer Chardonnay 2018, Russian River Ranches | 12.50 | 20.00 | 50 |
| 310 | Chateau Lestrelle White Bordeaux 2019, Entre-deux-Mers | 10.50 | 16.50 | 42 |

CRUVINET REDS

| | | | | |
|-----|---|-------|-------|-----|
| | | 5 OZ | 8 OZ | BTL |
| 117 | Domaine Courtois, La Source 2018, Côtes-du-Rhône | 7.25 | 11.50 | 29 |
| 134 | Meiomi Pinot Noir 2018, California | 9.60 | 15.25 | 39 |
| 139 | Seghesio Zinfandel 2018, Sonoma | 9.50 | 15.20 | 38 |
| 347 | Trivento Golden Reserve Malbec 2017, Argentina | 12.75 | 20.40 | 51 |
| 132 | Louis Martini Cabernet Sauvignon 2018, California | 8.25 | 13.20 | 33 |
| 343 | Beringer Knights Valley Cabernet Sauvignon 2017 | 12.00 | 19.20 | 48 |
| 341 | Justin Cabernet Sauvignon 2018, Paso Robles | 12.50 | 20.00 | 50 |
| 342 | Duckhorn Merlot 2017, Napa Valley | 16.00 | 25.60 | 64 |
| 119 | Chateau Bourdieu 2019, Blaye Cotes de Bordeaux | 10.75 | 17.25 | 43 |

BEER & CIDER

| | ABV | PRICE |
|---|------|-------|
| DRAFT: Seasonal Rotation..... | | 6.00 |
| DRAFT: Bud Light..... | 4.2% | 4.75 |
| DRAFT: Short's Space Rock Pale Ale..... | 5.0% | 6.00 |
| DRAFT: Stella Artois..... | 5.0% | 5.50 |
| DRAFT: Guinness Stout..... | 5.6% | 5.50 |
| DRAFT: Bell's Two Hearted Ale..... | 7.0% | 6.00 |
| DRAFT: Wolverine Gulo Gulo Lager..... | 7.1% | 6.00 |
| Hoppy Refresher Lagunitas..... | 0.0% | 5.50 |
| O'Doul's..... | 0.5% | 5.00 |
| Amstel Light..... | 4.1% | 5.50 |
| Coors Light..... | 4.2% | 4.75 |
| Michelob Ultra..... | 4.2% | 5.00 |
| Helles Schlenkerla 16oz..... | 4.3% | 8.00 |
| Corona Extra..... | 4.6% | 5.50 |
| Miller Genuine Draft..... | 4.7% | 4.75 |
| Founders All Day IPA..... | 4.7% | 6.00 |
| New Castle..... | 4.7% | 5.50 |
| Wolverine Premium Lager..... | 4.7% | 6.00 |
| Killian's Red..... | 4.9% | 5.50 |
| Angry Orchard Cider..... | 5.0% | 6.00 |
| Budweiser..... | 5.0% | 4.75 |
| Heineken..... | 5.0% | 5.50 |
| Labatt Blue..... | 5.0% | 5.00 |
| Sam Adams Lager..... | 5.0% | 5.50 |
| Bass Ale Pale Ale..... | 5.1% | 5.00 |
| Blue Moon..... | 5.4% | 5.50 |
| Hacker-Pschorr Weisse..... | 5.5% | 6.00 |
| Bell's Kalamazoo Stout..... | 6.0% | 6.00 |
| J.K.'s Michigan Cider 22oz..... | 6.0% | 14.00 |
| Orval Trappist Ale..... | 6.2% | 9.00 |
| Founders Porter..... | 6.5% | 6.00 |
| Short's Soft Parade..... | 7.5% | 6.50 |
| Huma Lupa Licious..... | 7.7% | 6.50 |
| Delirium Tremens 750ML..... | 8.5% | 18.00 |

COCKTAILS

FRENCH 75 New Amsterdam Gin, lemon juice, champagne, simple syrup / 9.00

KENTUCKY MULE Ginger beer, Bulleit Bourbon, lime juice, mint / 8.50

FRENCH MARTINI Chambord, Grey Goose, peach, pineapple, champagne / 11.00

WHISKEY SOUR* Bulleit Bourbon, housemade sour, egg white, bitters / 12.00

OLD FASHIONED Bulleit Bourbon, burnt simple sugar, Luxardo Maraschino Cherry, Angostura Bitters, orange / 12.00

THE LAST WORD Ann Arbor Distilling Winter Gin, Chartreuse, Luxardo Maraschino Liqueur, lime juice / 11.00

NEGRONI New Amsterdam Gin, Sweet and White Dolin, Campari / 10.00

SAZERAC Templeton Rye, Herbsaint, Peychaud's Bitters, sugar cube / 10.00

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