

Free Magic

THE

UNICORN

TAVERN



THEUNICORNTAVERN.COM

Les Frites

• ALL FRITES AVAILABLE IN SMALL OR LARGE PORTIONS •

The Drunken "Flemish" 8/11

Best made better with our house Carbonnade Flamande, crispy molasses onions, Raclette & scallions.

(GF V) Unicorn Pomme 4/7

House made hand-cut fries with house seasoning & served with your choice of one of our sauces: Andalouse sauce (GF) Garlic aioli (V / GF), Hela ketchup (V / GF)

> ADD TRAPPIST CHEESE SAUCE \$1

(GF V) Mushroom Poutine 8/11

Our house pomme frites served sloppy with mushrooms gravy & plant-based "mozzarella" cheese.

Pour La Table

FOR THE TABLE, GREAT FOR STARTING THE MEAL OR AS THE MEAL

For awesome flavor, The Unicorn Tavern uses 100% peanut oil in our fryers. According to the FDA, the highly refined peanut oil we use has been processed in such a way as to remove the proteins that can cause allergic reactions.

Boney Bread 10

Don't be afraid! Roasted beef bone marrow garlic butter on grilled house baked French bread with onion marmalade, lemon wedge & fresh parsley.

(DF) Stoemp Croquets 7/11

Think stuffed tater-tots, but better. House made mashers with mire poix, leeks, our house Belgian Forest ham & thyme, panko crusted & fried golden. Served with a choice of house sauces: hela ketchup, garlic aioli or Andalouse sauce.

The Monk's Board 22

A giant pretzel stuffed with black oak sausage, house made Belgian Forest ham, jams & jellies, monk's mustard & sweet spicy mustard, seasonal fruit salad, pickled mushrooms, craisins, Danish bleu cheese, Wisconsin brick & trappist cheese sauce. Perfect for sharing with friends & family!

Soupes & Salades

• ALL SOUP & SALADS AVAILABLE IN SMALL OR LARGE PORTIONS •

(V GF) Winter Roots 9/15

Fresh kale, roasted root vegetable mix & savory quinoa grain, pickled mushrooms, hot pepper rings, cranberry-white balsamic vinaigrette & craisins with Violife feta cream drizzle, praline walnuts & balsamic reduction.

Caesar Salad 8/14

Romaine hearts, shaved romano, house-made Caesar dressing served with a pecorino tuile & charred French bread.

> SUBSTITUTE BONEY BREAD \$1

> ANCHOVIES SERVED UPON REQUEST \$1

(GF) Endive Pear Salad Boats 10/16

Belgian Endive with cognac poached pear, Danish blue cheese, Belgian Forest bacon, pistachio-cashew crumble, scallions & Dijon dressing.

Belgian Onion 7/10

You know its cousin, French onion. Trappist ale broth, Chimay-Havarti au gratin & French bread "crouton" make this "merveilleuse".

(V GF) Moroccan Stew 6/8

House made with stewed tomatoes, roasted chickpeas, lentils & a collection of sweet & just the right amount of savory spices.

> ADD CHARRED FRENCH BREAD \$1

(DF) Carbonnade Flamande 13

Traditional Flemish beef & beer stew. This classic dish is big, bold & unforgettably Belgian. Both comfort food & decadent treat. Served in a fresh sourdough boule.

> SMALL PORTION WITHOUT BOULE \$7

Scourmont Schnitzel 11/15

Breaded pork tenderloin cutlet, Raclette cheese, house pickles & house spicy sweet mustard on a pretzel bun.

> WIENER SCHNITZEL-STYLE

WITH A FRIED EGG \$2

> JAGER SCHNITZEL-STYLE

WITH GARLIC MUSHROOMS \$2

Mitraillette 16/20

Traditional Belgian sandwich. House Belgian Forest ham, pomme frites, trappist cheese sauce, hot pepper rings & monk's mustard on a Michigan Bread Co. ciabatta hoagie bun.

> ADD FRIED EGG? \$2

Tenue dans la Main

(THINGS ON BREADS/BUNS)

AVAILABLE IN LIGHT OR FULL PORTION. ALL SIDES & EXTRA SAUCES FOR SANDWICHES ARE A LA CARTE:

(V KF) Au Fromage Fondue - The Grilled Cheese 9/13

Plant-based "mozzarella", garlic mushrooms, vine-ripened tomatoes, on Michigan Bread Co. sourdough.

> MAKE IT CROQUE MONSIEUR-STYLE

WITH BELGIAN FOREST HAM

& TOPPED WITH BECHAMEL \$4

(DF KF) Bruges Hot Chicken 12/16

Open faced Belgian waffle, golden fried chicken thigh, house pickles, honey coleslaw & Euro-Nashville hot sauce.

PICK 1: POMME FRITES \$2 / CUP OF SOUP \$3 / COLESLAW \$3 / FRUIT SALAD \$4 / CAESAR SALAD \$5

Key

| (GF) Gluten Free & Delicious

| (DF) Dairy Free & Delicious

| (KF) Kid Friendly Version Available & Delicious

| (V) Vegan & Delicious

SUB GF BUN FOR BREAD \$1

SUB GF BUN FOR PRETZEL BUN \$1

PLEASE LET US KNOW OF ANY DIETARY CONCERNS. ALL ITEMS LISTED + GF DF V + CAN BE MADE TO YOUR PARTICULAR SPECIFICATIONS UPON REQUEST.

Wifi password:
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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Les Burgers

AVAILABLE IN LIGHT OR FULL PORTION. ALL SIDES & SAUCES FOR BURGERS ARE ALA CARTE:

PICK 1: POMME FRITES \$2 / CUP OF SOUP \$3 / COLESLAW \$3 / FRUIT SALAD \$4 / CAESAR SALAD \$5

SUB GF BUN FOR ANY PRETZEL BUN \$1

The Brussels 11/14

Smash-burger patty, Belgian Forest ham, Chimay cheese, Andalousse sauce, crispy molasses onions, garlic mushrooms & Monk's mustard on a pretzel bun.

(KF) De Base Dubbel 10/13

Smash-burger patty, vine-ripened tomato, red onion, house pickles, Dijon mustard & hela ketchup on a pretzel bun.

> ADD DANISH-BLEU, CHIMAY-HARVARTI, PLANT-BASED "MOZZARELLA" OR RACLETTE FONDUE \$2
> ADD CRISPY BELGIAN FOREST BACON \$2

(V) Cha-Cha-Cha Chickpea 10/13

House made panko chickpea-chia patties, vegan garlic aioli, kale, tomato, red onion, sweet pickles & hot pickled peppers on a pretzel bun.

> "MUSHROOM & MOZZ" STYLE FOR (V) \$2

Plat Principal

(OR MAIN DISHES)

(DF GF KF) Moules Frites 19

One pound of mussels sauteed in French white wine & finished with garlic, leeks, shallots, "butter", fresh parsley & frites.

(DF KF) Fish N' Frites 17

Golden-fried beer battered haddock with house remoulade, coleslaw & Old Bay frites.

(DF GF KF) Steak & Frites 28

Seasoned, grilled **ONE POUND** NY Strip & frites. Hollandaise, shallot marmalade upon request.

(V) Jagerin Vol-Au-Vent 17

Savory mushrooms, shallots, asparagus & roasted-garlic parsnip-yam-beet mix. Tossed in a "creamy" vegan bechamel & crowned with a puff pastry shell.

> (GF) GLUTEN FREE VERSION AVAILABLE

(KF) Flemish Mac & Cheese 15

Sea shells pasta, leeks, Chimay cheese, bechamel, Belgian Forest bacon & trappist cheese sauce.

> ADD CARBONNADE FLAMANDE \$4 OR
> ADD FRIED CHICKEN \$6

(LAST BUT NOT LEAST)

Desserts

Unicorn Sundae 9

Rainbow sherbet, marshmallow fluff, Skittles, Oreo cookie crumble with a house-made dark chocolate stroopwaffle cone horn.

(V) Limoncello Cheesecake Brulee 9

Ask Chef Scotty for his secret limoncello recipe. Rich whipped Violife cream cheese filling with house made limoncello, graham cracker crumb crunchy bruleed sugar shell. Silky, sweet & tart.

> (GF) GLUTEN FREE VERSION AVAILABLE

Brie Vanilla Ice Cream 9

Made with real magic. Served with puff pastry wafers & house blueberry syrup. Truly dessert au fromage!

(GF) Life Is A Mixed Box Of Chocolates 12

When you just want a little bite of chocolate, enjoy this 4-pack selection from Patricia's Chocolates.

✦ State Park S'mores 10 ✦

Two rice crispie treats with Nutella, marshmallow fluff, and graham crackers. Topped with house-made chocolate sauce and whipped cream. garnished with a strawberry campfire.

Created by Rosy Mound 4th grader, **BECKETT HOWE**, for our "pay if forward/pour it forward" program for schools. "STATE PARK S'MORES...WHEN THERE IS NO FIRE, YOU CAN ENJOY IT MORE!"

Family

THESE ARE DESIGNED FOR GROUPS OF 4-6 PEOPLE & MUST BE ORDERED IN ADVANCE.

EMAIL US AT INFO@THEUNICORNTAVERN.COM & USE THE SUBJECT "FAMILY STYLE" FOR ORDERING & TO MAKE THE ACCOMPANYING RESERVATION. THESE ITEMS ARE SUBJECT TO BOTH AVAILABILITY & A MINIMUM 48-HOUR NOTICE ON ORDERING.

Chicken & Waffles 165

A pile of golden fried chicken and sweet Brussel style waffles & coleslaw served with maple syrup, Euro-Nashville & Trappists cheese dipping sauces.

(GF) Tommy For The Table 195

A dry-aged 32-ounce Tomahawk steak, grilled medium-rare, and served with Danish bleu cheese, bearnaise sauce & boney bread.

(DF) Porc Au Vin 165

Cast iron pot filled with pork tenderloin, Belgian Forest bacon & chicken thighs in rich duck fat, mushroom vegetable stew & served with boney bread.

FAMILY MEALS START WITH A MONK'S BOARD, AND ARE ACCOMPANIED BY FRITES & SEASONAL VEGETABLE.

FRIDAY & SATURDAYS

Smoked Prime Rib GF

WHILES SUPPLIES LAST

We smoke our Ribeye Prime medium rare & serve it with au jus plus a "jacket" potato loaded with sour cream, Trappist cheese sauce, our house Belgian Forest lardons & fresh scallions.

(10oz Cut) 26 + (16 oz King Cut) 36

+ AVAILABLE AT 6PM +

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Smoked Prime Rib Crostini 18

Shaved house-smoked prime rib, charred red grapes, Hungarian pepper relish, spring onion cream cheese, horsey crema, hollandaise & scallions on grilled thick cut French bread.

Superalimento Salad (gf) 19

Lemon garlic quinoa, strawberries, blueberries, Danish bleu, baby spinach, shaved red onion, toasted almonds, raisins with Vidalia vinaigrette
• (v) without the Danish bleu cheese

Nof Your Cousin From Philly! 24

Shaved house smoked prime rib, New England split-top buns, grilled onion cheese spread, sauteed red peppers & onions, Trappist cheese sauce, red pepper jelly, scallions & house seasoned "hot-honey" ripple chips.

MAY

Feast Of The Flower Moon

"Pierogi" Burger (v) 14

Plant-based beef/pork smash patty, caramelized sweet onions, granny smith julienne, spring onion "cheese" spread, coconut "bacon" crispies & shaved red onion on "buttered" chive potato bun.

Sugar Creek Pork Tenderloin 26

Marinated pork tenderloin, KC BBQ sauce, sauteed apple-onion with riced cauliflower & grilled asparagus with Vidalia vinaigrette.

Mac & Cheese-a-licious (v) 20

House-made plant-based beef/pork BBQ meatballs, extra long spaghetti noodles, vegan white mac & cheese sauce, candied jalapenos, caramelized sweet onion, plant-based Mozzarella, tri-color peppercorn & scallions.

Featured Dessert: State Park S'mores 10

Two rice crispie treats with Nutella, marshmallow fluff, and graham crackers. Topped with house-made chocolate sauce and whipped cream. Garnished with a strawberry campfire.

CREATED BY ROSY MOUND 4TH GRADER BECKETT HOWE FOR OUR "PAY IF FORWARD/POUR IT FORWARD" PROGRAM FOR SCHOOLS.

"STATE PARK S'MORES...WHEN THERE IS NO FIRE, YOU CAN ENJOY IT MORE!"



SEASONAL VEGGIE: (gf-v) Grilled Asparagus With salty-sweet seasoning & topped with Vidalia vinaigrette 5

ADD A FRIED EGG TO ANY BRUNCH ITEM \$2

Belgian Weekend Brunch

ADD A FRIED EGG TO ANY BRUNCH ITEM \$2

SATURDAYS & SUNDAYS // 10AM-2PM

(KF) Blue Plate

Belgian Breakfast 11

Two eggs any style, choice of Belgian Forest bacon or smashed maple sausage, plant-based "buttered" English Muffin toast & breakfast taters.

Full Belgian Breakfast 16

Two eggs any style, choice of Belgian Forest bacon or smashed maple sausage, garlic mushrooms, sliced tomato, Bilzen baked beans, plant-based "buttered" English Muffin toast & breakfast taters.

(DF) Breakfast Salad 14

Two over-easy eggs, chopped Belgian Forest bacon, smashed maple sausage, raisins, plant-based "mozzarella", diced tomato, chopped romaine, mimosa vinaigrette & plant-based "buttered" English muffin toast croutons.

(v) The South Haven 15

"Scrambled" seasoned tofu, onions, red pepper julienne, garlic mushrooms, Bilzen baked beans, sliced tomato, breakfast taters & plant-based "buttered" English Muffin toast.

(DF) Benny & The Jets 14

Everything bagel, Monk's mustard, Belgian Forest ham, two poached eggs, scallion, paprika & hollandaise.

Belgo-Cuban Connection 19

Pork tenderloin, Belgian Forest ham, spicy sweet mustard, sweet pickles & hot peppers, Raclette cheese and coleslaw on a pressed Ciabatta hoagie. Comes served on farmhaus frites.

The Ardennes Burrito 16

Two scrambled eggs, sauteed onions & red peppers, smashed maple sausage, farmhaus frites & topped with Trappist cheese sauce, Andalouse, paprika & scallions.

(v) Millennial Toast 12

Avocado smash, diced tomato, shaved red onion, red pepper jelly, fresh spinach on herbed grilled French Bread.

> ADD CHOPPED BACON \$2

Brussels Brunch Smash 12

Smash-burger patty, Belgian Forest ham, Chimay cheese, fried egg, crispy molasses onions & Monk's mustard on a pretzel bun.

> ADD ANOTHER SMASH-BURGER PATTY \$4

(v) Vegas Cakes 12

Smashed bananas, house made blueberry syrup, whipped cream & powdered sugar

> MAKE 'EM ELVIS STYLE + ADD BACON \$2

(KF) Flemish Country Omelette 14

Four eggs, maple sausage, Raclette cheese, molasses onions & scallions, topped with Carbonnade Flamande.

Brunch Feature

Prime Rib & Eggs Crostini 21

Two eggs cooked your way, shaved house smoked prime rib, charred red grapes, Hungarian pepper relish, spring onion cream cheese, hollandaise & scallions on grilled thick cut French bread.

> HORSEY CREMA UPON REQUEST

Sides

BELGIAN FOREST HAM + BELGIAN FOREST BACON + SMASHED MAPLE SAUSAGE + TWO EGGS + MONK'S FRUIT SALAD + BILZEN BEANS + SEASONAL VEGETABLE + GARLIC MUSHROOMS + ENGLISH MUFFIN TOAST + "EVERYTHING" BAGEL + FARMHAUS FRITES + BREAKFAST TATERS + ROOT VEGETABLE HASH

• All sides \$3 •

(DF KF) 1964 World's Fair

Belgian Waffle 8

Belgian-style waffle with strawberry sauce, non-dairy whipped cream & powdered sugar.

(GF V) "Shakshuka" 14

Garlic mushrooms, julienned peppers & onions, North African spiced sauce, fried tofu, scallions & plant-based "mozzarella".

> ADD GRILLED BREAD \$2 (NOT GF)

(GF) Steak'n Farmhaus Frites 28

16oz Grilled NY Strip & farmhaus frites. Hollandaise, red pepper jelly upon request.

> PERFECT WITH A FRIED EGG \$2

(DF) Fried BBQ Pork Sammy 12

Fried breaded pork cullet, house BBQ, sweet pickles, mayo, red onion, & honey-coleslaw on pretzel bun.

(KF) Fish 'n Farmhaus Frites 15

Golden-fried beer battered haddock, farmhaus frites, remoulade & lemon wedge.

(GF KF) Loaded Farmhaus Frites 13

Farmhaus frites, Belgian Forest bacon, sour cream, Bilzen beans, green onion & Trappist cheese sauce.

(DF KF) Belgian Waffle Dogs 12

Two Belgian waffle-battered dogs, farmhaus frites & maple syrup.

The Mitraillette Prime 25

Waffle battered English muffin bread, shaved smoked prime rib, Belgian Forest bacon, red pepper jelly, sauteed onions, red peppers & mushrooms, frites & Trappist cheese sauce.

MORE THAN MEETS THE EYE!

(KF) Custard Belgian Toast 14

Sliced Challah bread, Brie cheese custard batter, strawberry sauce & powdered sugar.

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Relax, Have a Drink.

MAY BEVERAGE FEATURES

Moscow Molly \$11

VODKA, LIME JUICE, HOUSE RICH SYRUP, PROSECCO & MUDDLED BLACKBERRIES, TOPPED WITH GINGER BEER, LIME SLICE & FRESH MINT.

Zero Proof Feature: The Summer Sour \$10

SEEDLIP GARDEN & GROVE, CRANBERRY ROSEMARY SYRUP, HOUSE SOUR MIX, EGGWHITE & FRESH ROSEMARY

Draft Cocktails

The Long Drink - Fuzzy Duck

GIN, ELDERFLOWER LIQUEUR, LIME JUICE, SIMPLE SYRUP, SODA WATER, HIBISCUS, HOUSE SALINE & LIME SLICE. | \$10

Hot For Teacher - Rosy's Rosé Raider Martini \$11

CITRUS VODKA, HOUSE RASPBERRY SYRUP, LIME JUICE & ROSÉ CREATED AS PART OF OUR POUR IT FORWARD PROGRAM BY ROSY MOUND ELEMENTARY SCHOOL TEAM MEMBERS STEPHANIE HARVEY & CATHERINE BOUWMAN | \$11

FEATURED BREWERY

SHORTS BREWING COMPANY
Bellaire, Michigan

Psychedelic Cat Grass IPA 6.5

Frisky triple dry hopped IPA & full of tropical fruit flavor
12oz CAN + 7.6% ABV

Critterless Fruited Sour 7.5

Mango & cherry with some superfluous sour notes
12oz CAN + 7.8% ABV

FEATURED WINERY

MYTHIC MOUNTAIN
Lujan de Cuyo, Argentina

Malbec Rosé 8.75/33

Intense strawberry & citrus nose. Bright & balanced with ripe fruit. Fresh & Clean

Malbec 8.25/31

Elegant & fruit forward wine. Fresh red fruit aroma. Full & sweet flavor with soft round tannins and a long persistent finish

Featured Draft:

Sprulubrious \$6.50

YUMMY & FUN DARK CREAM ALE MADE WITH BLUE SPRUCE, BLACKBERRY & COCOA NIBS

FOR A PINT
4.6% ABV

THE Spritz

Aperol 13

Aperol, prosecco & soda.

Hizzy Dinks Fizzy 13

London Dry gin, Plantation 3 Star Jamaican rum, apricot liqueur, pineapple & lime juice, passion fruit syrup & prosecco.

Cucumber Gin 13

Hendrick's gin, cucumber, house rich syrup, fresh lime juice & prosecco.

Elderflower 13

Elderflower liqueur, prosecco & soda.

Lillet 13

Lillet Blanco, London Dry gin, fresh lemon juice, house rich syrup & soda.

Gin & Juice 11

Junipero gin, grapefruit & orange juice, house rich syrup & prosecco.

Blackberry Apple 11

Bols sour apple liqueur, Chateau Monet crème du mure, prosecco & white wine.

SIX DRINKS TO

Rule Them All

The Old Fashioned 12

Elijah Craig small batch bourbon, Agostura bitters & a little sweet sugar are all that's needed.

The Daiquiri 11

Plantation 3 Star Jamaican rum, Two James Doctor Bird rum (for some funky balance), fresh lime juice & our special Unicorn house syrup. Different, but still a classic.

The Flip 12

Elijah Craig small batch bourbon, Tawny port, house rich syrup, heavy cream & egg makes this cocktail concept classy, but fun at parties.

The Sidecar 13

Balancing Pierre Ferrand Ambre cognac, Pierre Ferrand dry curacao, Cointreau, house rich syrup & fresh lemon juice; it's like riding in a motorcycle sidecar.

The Negroni 13

ITALIAN-STYLE:

The Botanist Islay gin, Campari & Carpano Antica Formula vermouth.

FRENCH-STYLE:

Nolet's dry silver gin, Suze liqueur, Lillet Blanc. Equal parts 'cause, them's the rules.

New York Sour 12

Paddy's Irish whiskey, house sour & house rich syrup, egg white & Carpano Anita Formula vermouth float. Invented in Chicago, made popular in NYC and perfected here. You know what they say, "If you can make it there..."

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PLEASE LET US KNOW OF ANY ALLERGY OR DIETARY CONCERNS. SOME OF OUR COCKTAILS INCLUDE NUTS & EGGS

HOUSE

Gin

COCKTAILS

THE
East End

\$ 11

Gray Whale gin, fresh mint, lime juice, house rich syrup, Angostura & house orange bitters

This ain't the southside,
it's The East End!

\$ 13

Before You Interrupt Me

Wonderland gin, Chartreuse, Luxardo maraschino liqueur & lime juice
Don't always strive to have the last word.

Shine On You
Pisco Diamond

Remember when you were young, you shown like the sun? The Botanist London dry gin, Barsol Quebranta pisco, fresh lime juice, house rich syrup, egg whites & house orange bitters

Saturn Rising

A rare gin "Space-Tiki" cocktail.
Gray Whale gin, passionfruit, lemon juice, orgeat, Velvet Falernum & apricot liqueur
Let's get lost in space!

Jack Rose Is The Bees Knees

Eastern Kille American dry gin, Lairds 100 proof apple brandy, fresh lemon juice, house grenadine, honey syrup, egg white & lavender bitters
Can't say enough nice things about Jack!

Ms. Lynd

Ford's London dry gin, Wheatley vodka, Lillet Blanc, house orange bitters & a lemon twist
Maybe she'll tell you her first name.

The Science Of Flight

Long Road Sovereign gin, Crème De Violette, Luxardo maraschino liqueur, fresh lemon juice, Unicorn rich syrup, & sour cherries

Bramble On!

McQueen hibiscus berry gin, New Holland Knickerbocker blueberry gin, Chateau Monet crème de mure, fresh lemon juice, our house syrup and a lemon-blackberry pick
Now's the time. The time is now.

Let Me Kiss The Sky

Long Road Michigin gin, house made coconut cream, coconut water, Peychaud bitters, & fresh grated nutmeg & cinnamon. 'Scuse me!

THE
00%

Vin Zéro Preuve

(ZERO-PROOF WINE)

(GF V) Gruvi Prosecco 8

Delicate, floral & semi-dry + a touch of tart.

(GF V) Gruvi Rose 8

Crisp, effervescent, & fruit on the nose, with notes of tart green apple & fresh strawberry.

(GF V) Gruvi Dry Red Blend 8

Full-bodied, fruity & bold. Balanced tannins & a hint of oak & coffee; lingers on the palate.

Bière Sans Alcool

(NON-ALCOHOLIC BREWS)

(GF V) Upside Dawn 5.5

ATHLETIC BREWING CO | Golden Ale

Floral, earthy, citrus; light & refreshing

(V) Run Wild 5.5

ATHLETIC BREWING CO | IPA

Pineapple, guava; refreshing & clean

(V) Free Wave 5.5

ATHLETIC BREWING CO | Hazy IPA

Juicy mango & grapefruit : balanced & smooth

(V) Feel Better 5.5

FÜL BEVERAGE | Blonde Ale

Floral, citrus; light & refreshing

(V) Ted Segar's

Unleaded Regal Brew 5.5

GREAT CENTRAL BREWING | Pilsner

Light body; refreshing & crisp

(GF V) Thirst Mutilator 5.5

SHORTS BREWING CO | Sparkling Hop Water

Citrus, bubbly; carb & calorie free

(GF V) Sparkling Honey Crisp 5.5

VANDER MILL | Apple Cider

Sweet & Tart

Cocktails à
L'épreuve du Zéro

(ZERO-PROOF COCKTAILS)

The Bumbly Wumbly 8

Ginger Soda, Grapefruit Juice, Honey Syrup,
Lemon Juice & Lime Juice

Hibis-Kiss 8

Hibiscus Tea, Lemon Juice, Honey Syrup,
Soda Water & Splash of Orange Soda

Phoney Negroni 8

Made by St. Agrestis, Also known as the
"Negroni for when your not Negroni-ing."

Rock 'Em, Sock 'Em 10

Seedlip Grove, Fruitbelt Apple Danelion Tonic,
House Rich Syrup, Fresh Cucumber

Colfax Cul De Sac 10

Seedlip Garden, Fresh Mint, Fresh Cucumber,
Lime Juice & Simple Syrup

Gov't Approved Mule 10

Seedlip Spice, Goslings Ginger Beer,
Honey Syrup & Lime Juice

Winds of the Third Coast 10

Seedlip Grove, House Grenadine
& Grapefruit Juice

Byog&t

• (BUILD YOUR OWN GIN & TONIC) •

Step 1 : Pick the gin

Step 2 : Pick the tonic

TIER 1 \$11

EASTERN KILLE AMERICAN DRY
INDOGGO STRAWBERRY

TIER 2 \$13

ARBOR SPRING
ARBOR WINTER
AVIATION
BLUE COAT AMERICAN DRY
LONG ROAD MICHIGAN
LONG ROAD SOVERIEGN
NEW HOLLAND BLUEBERRY
ST. GEORGE TERROIR
THE BOTANIST

TIER 3 \$15

DRUMSHANBO IRISH
GRAY WHALE
NIKKA COFFEY
NOLET'S SILVER
STRAY DOG

FEVER TREE

INDIAN
INDIAN LIGHT
CUCUMBER
ELDERFLOWER
LEMON

FRUITBELT

APPLE-DANDELION
CHERRY-GINGER
ELDERBERRY

Step 3 : Pick one or two botanicals

LEMON + LIME + ORANGE
ORANGE ZEST + BLUEBERRY
SOUR CHERRY + CUCUMBER
PEPPERCORN + STAR ANISE
CINNAMON STICK + ROSEMARY
HIBISCUS FLOWER + JUNIPER

PLEASE LET US KNOW OF ANY ALLERGY OR DIETARY CONCERNS.
SOME OF OUR COCKTAILS INCLUDE NUTS & EGGS

Wine

BOTTLES

The Drafts

THE GOOD KIND

DRAFT BEER

AVAILABLE IN SOZ TASTE OR STYLE APPROPRIATE GLASS

5 OZ / FULL

- ✦ **Unicorn United** Belgian-style Lager | 5.1% ABV | 2 / 6
BURZURK BREWING CO. | EAST END, GRAND HAVEN, MI
- ✦ **Project Unicorn** Belgian-style IPA | 8.5% ABV | 2 / 6
ODD SIDE ALES | GRAND HAVEN, MI
- ✦ **Moonbow Brown** Toffee Nut Brown Ale | 5.9% ABV | 2 / 6
GRAND ARMORY BREWING | GRAND HAVEN, MI
- Black (Nitro)** Dark Ale | 5.8% ABV | 2 / 6
PERRIN BREWING CO. | COMSTOCK PARK, MI
- Terroir** Belgian-style Saison | 6.8% ABV | 2.5 / 8
BARREL & BEAM | MARQUETTE, MI
- Blanc Du Nord** Belgian-style Wit | 5% ABV | 2.5 / 8
BARREL & BEAM | MARQUETTE, MI
- La Fin Du Monde** Blonde Tripel | 9% ABV | 2.5 / 8
UNIBROUE | CHAMBLY, QUEBEC
- Roeselare** Flanders-style Red | 7.3% ABV | 4 / 12
PERRIN BREWING CO. | COMSTOCK PARK, MI
- BBA Scotch Silly** Burgundy Barrel Wee Heavy | 11% ABV | ... 4 / 12
BRASSERIE DE SILLY | SILLY, BELGIUM
- † **Premiere (Red)** Dubbel | 7% ABV | 5.5 / 13
BRASSERIE DE CHIMAY | HAINAUT, BELGIUM
- † **Cinq Cents (White)** Trippel | 8% ABV | 5.5 / 13
BRASSERIE DE CHIMAY | HAINAUT, BELGIUM
- † **Grand Reserve (Blue)** Dark Strong | 9% ABV | 5.5 / 13
BRASSERIE DE CHIMAY | HAINAUT, BELGIUM
- † **Cent Cinquante (Green)** Strong Blond | 10% ABV | 5.5 / 13
BRASSERIE DE CHIMAY | HAINAUT, BELGIUM
- Thing 1** | ??% ABV | MP
ASK US ABOUT THIS ROTATING DRAFT
- Thing 2** | ??% ABV | MP
ASK US ABOUT THIS ROTATING DRAFT
- Featured Cider • Toucana** - Guava Apple Cider | 4% ABV | .. 2 / 6.5
STARCUT CIDERS | BELLAIRE, MI
- Shameless** Craft Hard Seltzer | 5% ABV | 2 / 6
BURZURK BREWING CO. | EAST END, GRAND HAVEN, MI
ASK WHAT HOUSE MADE SYRUP FLAVORS ARE AVAILABLE!

POUR IT FORWARD

THESE LOCAL BEERS ARE A PART OF OUR FUNDRAISING INITIATIVE FOR THE FOLLOWING PROJECTS: EAST END, GRAND HAVEN PUBLIC SCHOOLS & THE SPECIAL NEEDS COMMUNITY. IF YOU WANT TO KNOW MORE...ASK US!



DRAFT WINE

AVAILABLE IN GLASS OR 1/2 CARAFE

- Domaine de La Patience White'** | 12% ABV | 6.5 / 12
Chardonnay | LANGUEDOC ROUSSILLON | FRANCE NV
- Domaine de La Patience Red** | 13% ABV | 6.5 / 12
Syrah-Cariganan-Mourvedre | LANGUEDOC ROUSSILLON | FRANCE NV
- Montelvini Prosecco 'Podry'** | 11% ABV | 6.5 / 12
Prosecco, Veneto | ITALY, NV

REDS

- Pas de Problem** 31
Pinot Noir | LANGUEDOC, FRANCE | 2021
- Chateau de Arnaudes Bordeaux Rouge**..... 37
Merlot | BORDEAUX | 2021
- Chateau Du Caillau** 39
Malbec | CAHORS, FRANCE | 2018
- Chateau de la Font du Loup 'Les Demoiselle'**..... 88
Grenache-Syrah | CHATENEUF DU-PAPE, FRANCE | 2020
- Laura Lardy La Gourde A Gamay**..... 46
Gamay Noir | BEAUJOLAIS, FRANCE | 2020
- Mas de Volques Duché d'Uzes 'Eses'**..... 36
Grenache-Syrah-Cinsault-Carignon | PAYS CATHARE, FRANCE | 2019
- Commanderie Des Hospitaliters** 39
Grenache-Syrah-Mourverde | PAYS CATHARE, FRANCE | 2019
- Chateau Greysac Medoc Bordeaux**..... 55
Cabernet Sauvignon-Cabernet Franc | BORDEAUX, FRANCE | 2017
- Chateau Bourdieu Blaye Bordeaux AOC**..... 39
Merlot-Cabernet Sauvignon-Cabernet Franc | BORDEAUX, FRANCE | 2019
- Familia Pacheco Organic Monastrell**..... 31
Monstrell-Syrah | JUMILLA, SPAIN | 2019
- Graci Etna Rosso**..... 65
Nerello Mascalese | ETNA, ITALY | 2022
- Marques De Murrieta Rioja Reserva** 61
Tempranillo-Garnacha-Graciano | RIOJA, SPAIN | 2018
- Tera Rusa Barolo** 81
Nebbiolo | PIEDMONT, ITALY | 2017
- Rocca Delle Macie Chianti Classico Riserva**..... 58
Sangiovese-Cabernet Sauvignon | TUSCANY, ITALY | 2018
- Zenato Alanera Rosso**..... 36
Corvina-Rodinella-Corvinone | VERONA, ITALY | 2019
- Borgo Scopeto Borgonero Super Tuscan** 39
Sangiovese-Syrah-Cabernet Sauvignon-Merlot | TUSCANY, ITALY | 2015

WHITES

- Tenuta Montefi TM Rose**..... 36
Cabernet Franc-Merlot | TUSCANY, ITALY | 2021
- Pertinace**..... 34
Moscato d'Asti | PIEDMONT, ITALY | NV
- Alain de la Treille Touraine**..... 37
Sauvignon Blanc | LOIRE, FRANCE | 2022
- Novellum** 28
Chardonnay | LANGUEDOC, FRANCE | 2021
- Les Gentilhommes Macon-Peronne Chablis**..... 51
Chardonnay | BURGUNDY, FRANCE | 2021
- Domain Font Mars Picoul de Pinet**..... 31
Picpoul | LANGUEDOC, FRANCE | 2021
- Clarendelle Bordeaux Blanc**..... 43
Semillon- Sauvignon Blanc-Muscadelle | BORDEAUX, FRANCE | 2022
- Heinz Eifel Shine** 35
Gewurztraminer | RHEINHESSEN, GERMANY | 2020
- Stein Weihwasser Feinherb** 44
Riesling | MOSEL, GERMANY | 2022
- Schloss Vollarads Estate Qualitatswein**..... 44
Riesling | RHEINGAU, GERMANY | 2021
- Boffega Vinaia**..... 28
Pinot Grigio | TRENTO, ITALY | 2020
- Tieffenbruner**..... 34
Pinot Grigio | ALTO ADIGE, ITALY | 2022

SPARKLING

- Hubert Clavelin Comte** 44
Brut Cremant | JURA, FRANCE | NV
- Francois Sehedic**..... 24
Brut Cider | BRITTANY, FRANCE | NV
- Miquel Pons** 30
Brut Reserva | PENEDES, SPAIN | NV

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Cans & Bottles

Michigan Cans

Kranz Kolsch 4.5%	5.5
ARCHIVAL BREWING Crispy golden ale; light & refreshing	
Strict Observance Dubbel 5.5%	5.5
ARCHIVAL BREWING Banana & clove; malty & smooth	
The Duke Says Nein Kotbusser 6.0%	5.5
ARCHIVAL BREWING Oats, wheat, honey, molasses; light & refreshing	
Doc Holliday Blackberry Mead 7% ABV	10
ARKTOS MEADERY Grapefruit, pine, bright citrus; balanced and malty	
Bell's Two Hearted American IPA 7% ABV	7.5
BELL'S BREWERY Grapefruit, pine, bright citrus; balanced and malty	
Yum Town Fruited Lager 4.5% ABV	6
BREW DETROIT Tart cherry, key lime, fresh herbs; smooth and crisp	
Cerveza Delray Mexican Lager 5% ABV	9
BREW DETROIT Caramel, green apple, citrus; crisp & clean	
Ophidia Imperial Stout 9.5% ABV	9
BREW DETROIT Subtle sweetness; Coffee, chocolate & umami	
GF Blonde Gluten Free Beer 4.5% ABV	10
BREWERY NYX Citrus & honey; bright & refreshing	
GF DIPA Gluten Free Beer 7.2% ABV	10
BREWERY NYX Hoppy & tropical: dynamic	
GF Stout Gluten Free Beer 5.5% ABV	10
BREWERY NYX Cocoa, coffee; rich & smooth	
Farm Hand Saison 5.8% ABV	5.5
BREWERY VIVANT Clove, apricot, & banana; subtle, mildly sweet	
Sour Lake Fruited Sour 5% ABV	9
BROADLEAF BREWERY & SPIRITS Seasonal, so you'll have to ask!	
Amber Amber Ale 5.5% ABV	5.5
DARKHORSE BREWERY Caramel, clove; medium body, smooth & easy	
Plead The Fifth Imperial Stout 11% ABV	9
DARKHORSE BREWERY Dark fruit, chocolate, coffee; full & dry	
All Day IPA Session IPA 4.7% ABV	6
FOUNDER'S BREWING CO. Floral, lemony, grapefruit; balanced IPA	
Centennial IPA American IPA 7.2% ABV	5.5
FOUNDER'S BREWING CO. Lemon, grapefruit, pine; sweet & balanced	
Mother Smucker Raspberry Ale 5.8% ABV	5.5
GRAND ARMORY Raspberry jam, sweet malt; crisp & refreshing	
Nutter Your Business Milk Stout 5% ABV	5.5
GRAND ARMORY Peanut butter, chocolate; smooth & creamy	
Wheezin' The Juice NE Hazy IPA 6.5% ABV	5.5
GRAND ARMORY Dank, grapefruit, citrus; nice & juicy	
Bam Biere Farmhouse Ale 4.5% ABV	8
JOLLY PUMPKIN ARTISAN ALES Funky, tannic; pineapple, earthy	
Fogout NEIPA 6.9% ABV	8
MITTEN BREWING Tropical & hazy; light body	
Mango Gold Tart Wheat Ale 4.5% ABV	5.5
MITTEN BREWING Tart & refreshing; tropical	
Tangerine Space Machine Hazy IPA 6.8% ABV	5.5
NEW HOLLAND BREWING CO. Tangerine; smooth & slightly bitter	
CPA Citra Pale Ale 5.8% ABV	5.5
ODDSIDE ALES Candied grapefruit, tangerine; finishing clean & balanced	
Blackberry IPA Fruited IPA 5% ABV	6
PERRIN BREWERY Blackberry, sweet malt, vanilla; smooth & creamy	
Oatmeal Cream Pie American Brown Ale 6% ABV	5.5
PIGEON HILL BREWING CO. Tastes like it sounds; sweet & creamy	
Stroh's Bohemian Pilsner 4.5% ABV	3.5
STROH'S BREWING CO. Corn, grain, grass; light & easy	
Stroh's Light Light Lager 3.8% ABV	3.5
STROH'S BREWING CO. Corn, grain, grass; light & easy	
Bellaire Brown American Brown Ale 7% ABV	5.5
SHORT'S BREWING CO. Toasted malt, caramel, coffee; dry & full	
Local's Light American Lager 5.2% ABV	5.5
SHORT'S BREWING CO. "Beer in it's simplest form" light, crisp, clean	
Soft Parade Fruited Ale 7.5% ABV	5.5
SHORT'S BREWING CO. Raspberry, blueberry, blackberry; fruity & dry	
Rainmaker Belgian Style Pale Ale 5.2%	6
STORMCLOUD BREWERY Apricot, pear, melon; smooth & crisp	
Sunrunnr Belgian Style Kveik Ale 5.2%	6
STORMCLOUD BREWERY Toffee, coffee, caramel; sweet & creamy	
Mobfather DNEIPA 8.3% ABV	9
TRAIL POINT BREWING CO. Tangerine & citrus fruits; rich & full	
Oh Mi Amber Amber Ale 5.5% ABV	7.5
TRAIL POINT BREWING CO. Caramel, dark fruit, vanilla; rich & easy	
Garden Sour Botanical Blackberry Ale 5.2% ABV	9.5
WAY POINT BREWING CO. Blackberries, vanilla bean; smooth & sour	
Royal Jelly Sour w/ Tangerine, Cara Cara, Vanilla & Honey 6% ABV	14
WAX WINGS BREWING Full-bodied & balanced sweetness	

Belgian & Michigan Belgian Style

Golden Partager Golden oak aged ale with Michigan hops 7.5%	8
BARREL & BEAM Bright, rustic; spicy & tropical	
Terre A Terre Farmhouse Saison 6.5%	10
BARREL & BEAM clove, apricot, & banana; Slight in body, mildly sweet	
Spooky Kriek Wild Ale with cherries 6%	14
BARREL & BEAM crisp & tart; cherry & sour	
Framboise Raspberry Lambic 5.5%	14
BOON BREWERY Raspberry, vanilla; sweet & sour	
Kriek Cherry Lambic 5.0%	14
BOON BREWERY Cherry, vanilla, citrus; sweet & sour	
Houblon Belgian IPA 9.0%	8
BRASSERIE D'ACHOUFFE Banana, clove, spice; light & clean	
Goudon Carolus, Classic Imperial Dark 8.5%	25 - 750ML
BROUWERIJ HET ANKER Red fruit, caramel, vanilla; creamy & full	
Gulden Draak Classic Dark Red Trippel 10.5%	12
BROUWERIJ VAN STEENBERGE Caramel, coffee: bittersweet finish	
Gulden Draak 9000 Quad 10.7%	12
BROUWERIJ VAN STEENBERGE Plum, caramel; warm & rich	
Piraaf Belgian Pale Strong 10.5%	10
BROUWERIJ VAN STEENBERGE Spice, tropical fruit; rich & round	
Monks Café Flemish Sour 5.5%	12
BROUWERIJ VAN STEENBERGE Brown sugar, cherry; dry & sour	
Duchesse De Bourgogne Flanders Red 6.2%	25 - 750ML
BROUWERIJ VERHAEGHE Apple cider, oak, cherry; tart & sour	
Petrus Flanders Oud Bruin 7.3%	25 - 750ML
DE BRABANDERE BREWERY cherry, oak, sour twang & sweetness	
Nocturnum Strong Dark 8.5%	12
DELIRIUM BREWERY Dried cherry, raisin, spicy yeast; thick & full	
Tremmens Strong Pale 8.5%	12
DELIRIUM BREWERY Banana, apricot, marmalade; malty & smooth	
Final Absolution Trippel 10%	9
DRAGONSMEAD BREWERY Banana, clove, apricot; full & balanced	
Saison Farmhouse Saison 6.5%	12
DUPONT BREWERY Coriander, citrus, earth; dry & refreshing	
Duvel Stong Blond 8.0%	12
DUVEL MOORTGAT BREWERY Bready malt, fruit, spice; full & dry	
La Roja Flanders Red 7.2%	25 - 750ML
JOLLY PUMPKIN BREWING CO. Cherry, Balsamic; sour & bubbly	
Cassis Black currant Lambic 3.5%	15
LINDEMANS BREWERY Blackcurrant, raspberry; sweet & tart	
Peché Peach Lambic 2.5%	15
LINDEMANS BREWERY Peach! Sweet & tart	
Alexander Limited Release Flanders Red 6.0%	25 - 750ML
RODENBACH BREWERY Tart cherry & berry; exceptionally smooth	
That's A Par 4! Foeder Aged Sour w/ Tart Cherries & Vanilla 8.0%	10
SPECIATION ALES Limited-release collaboration with Horus Aged Ales	
Underbru Oak Aged Saison w/ Herbs & Hops 8.0%	18 - 375ML
SPECIATION ALES Limited-release collaboration with Underberg USA	
Abt Tripel Tripel 8.0%	25 - 750ML
ST. BERNARDUS BREWERY Banana, clove, pear; full & spicy	
Abt 12 Quad 10.0%	25 - 750ML
ST. BERNARDUS BREWERY Raisin, plum, fig; dry & sweet	

Trappist Bottles

Achel 8 Strong Blond 8%	12
ACHEL BREWERY Banana, clove, bready malt; light & crisp	
Red Cap 6 Dubbel 7.5%	12
BRASSERIE DE ROCHEFORT Caramel, spice, apricot; sweet & malty	
Green Cap 8 Strong Ale 9.2%	12
BRASSERIE DE ROCHEFORT Spice, leather, figs; full & rich	
Blue Cap 10 Quad 11.3%	12
BRASSERIE DE ROCHEFORT Apricot, oak, spice; creamy & intense	
Extra Pale Triple 8.1%	12
BRASSERIE DE ROCHEFORT Raisin, sweet malt; dry & lingering	
La Trappe Quad 10%	12
KONINGSHOEVEN Sweet malt, banana, almond; rich & balanced	
Orval Trappist Ale Belgian Pale Ale 6.2%	12
ORVAL BREWERY Coriander, spice, pepper; full & dry	
Dubbel Dark Double 7%	12
WESTMALLE BREWERY Dark choco, coffee, raisin; smooth & creamy	
Tripel Pale Triple 9.5%	12
WESTMALLE BREWERY Clove, toffee, fig; dry & spicy	

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