

# COCKTAILS

ALL COCKTAILS ARE HAND CRAFTED USING HOUSE MADE INGREDIENTS OUR TEAM PREPARES ON A DAY-TO-DAY BASIS. PLEASE UNDERSTAND THAT YOUR DRINKS TAKE TIME TO ASSEMBLE. WE APPRECIATE YOUR PATIENCE. CHEERS!

## HOUSE COCKTAILS

### TAMARA'S MARTINI

VODKA, PEAR NECTAR, VANILLA, LEMON - MARTINI GLASS

### BOSTON MARROW

VODKA, BUTTERNUT SQUASH PUREE, THYME, COCONUT MILK - COLLINS GLASS, THYME SPRIG

### THE ROCKIN' CHAI

RYE, LEMON, CHAI TEA, HOT WATER - COFFEE MUG, LEMON EXPRESSION, HIBISCUS FLOWER

### GOOD TIDINGS

RYE, BARREL-AGED MAPLE SYRUP, PINE BITTERS, MUDDLED ORANGE - ROCKS GLASS, TOASTED CINNAMON

### 5 YEAR GIN OLD FASHIONED 16

BARREL AGED GIN, BARREL AGED MAPLE SYRUP, SMOKE & PEPPER BITTERS - ROCKS GLASS, ORANGE PEEL EXPRESSION

### DAMSON

BOURBON, PLUM, THYME, HONEY, HOUSE BITTERS - COUPE GLASS, DRESSED LEMON PEEL

### DICK'S ORIGINAL TWIST

BOURBON, CACAO LIQUEUR, COFFEE LIQUEUR, MINT, MINT BITTERS, DOUBLE STRENGTH COFFEE, CHOCOLATE SYRUP - MARTINI GLASS, COFFEE BEANS, FRESH MINT

### JUST A SPRIGGAN!

GIN, BEET, LEMON, GRAPEFRUIT, MUDDLED KALE - COLLINS GLASS, PINE NEEDLES, LEMON TWIST

### PLUMBERIA

GIN, GRAPEFRUIT, HONEY, SAMBUCA, POMEGRANATE MOLASSES, MUDDLED BLACK PLUM, TOPPED WITH CHARDONNAY - FLUTE GLASS

### PEARADISE FALLS

RUM, SPICY TOMATO WATER, PEAR NECTAR, BASIL, LEMON - MARTINI GLASS, CHERRY TOMATO

### THE FIDDLER'S NIGHT CAP

RUM, LIME, CINNAMON, ALMOND MILK, TOPPED WITH CITH CANE COLA - SEXY GLASS, CINNAMON, LIME ZEST

### SPICED FOR LIFE

AGAVE, JALAPENO, SWISS CHARD, GOOSEBERRY LIQUEUR, LIME - SEXY GLASS, SWISS CHARD, JALAPENO

## 18TH AMENDMENT SPIRITS Co.

### PRIMA DONNA

AGAVE, LEMON, ELDERBERRY LIQUEUR, GRAPEFRUIT, CITRUS SALT - ROCKS GLASS, EDIBLE FLOWER

### THE CHESTERFIELD 16

BOURBON OR RYE WHISKEY, CINNAMON SIMPLE, ORANGE BITTERS, SMOKED - ROCKS GLASS, ORANGE PEEL EXPRESSION

## CLASSIC COCKTAILS

### IVAN COLLINS

VODKA, ORANGE LIQUEUR, LEMON, MUDDLED ORANGE, TOPPED WITH SODA - COLLINS GLASS, ORANGE TWIST, CHERRY

### SILK STOCKINGS

AGAVE, CACAO LIQUEUR, GRENADINE, HEAVY CREAM - COUPE GLASS, LEMON EXPRESSION, CINNAMON, NUTMEG

### PRE PROHIBITION OLD FASHIONED 15

BOURBON WHISKEY, HOUSE BITTERS- ROCKS GLASS, LEMON AND ORANGE PEEL EXPRESSION

### ANKLE BREAKER

5-YEAR RUM, BADA-BING CHERRY JUICE, SIMPLE SYRUP, HOUSE BITTERS - ROCKS GLASS, LEMON & ORANGE EXPRESSION

## DEALER'S CHOICE

TRUST OUR BAR STAFF TO CREATE AN ORIGINAL, HANDCRAFTED COCKTAIL 15

## WINE & CIDER

### MICHIGAN CIDER 10

CHOOSE FROM OUR HOUSE SWEET OR BRUT CIDER CINNAMON OR HONEY SIMPLE SYRUP +0.50

### WINE 9

CAPPRICIO, UNOAKED CHARDONNAY

### SANGRIA 11

RED OR WHITE WINE, HOUSE MADE PEACH LIQUEUR, ORANGE JUICE

# FOOD

## MADE TO ORDER

WE ARE PROUD TO BE A VEGETARIAN, VEGAN, AND GLUTEN FREE FRIENDLY ESTABLISHMENT. MOST OF OUR FOOD CAN BE ORDERED TO MEET YOUR PREFERENCES, PLEASE JUST ASK YOUR SERVER.

## FOR SHARING

### SPINACH ARTICHOKE DIP 11 V (GF OPTION)

FIRE ROASTED ARTICHOKE HEARTS, FRESH SPINACH, TOPPED WITH BAKED MOZZARELLA, SERVED WITH STONE BAKED FLAT BREAD

### BAR FRIES 13 GF (VEGETARIAN/VEGAN OPTION)

HAND CUT FRIES, PANCETTA, FRESH JALAPENOS, GREEN ONIONS, MOZZARELLA, TOPPED WITH HOUSE RYE BBQ SAUCE AND BEER CHEESE

### BRUSCHETTA 12 V (VEGAN/GF OPTION)

FRESH BASIL, MARINATED TOMATOES, RED ONION, PARMESAN CHEESE AND BALSAMIC GLAZE ATOP GRILLED SOURDOUGH BREAD TOPPED WITH OLIVE OIL AND GARLIC

### WOOD FIRE HOUSE PRETZEL 10 VG

HOUSE PRETZEL TOASTED IN THE WOOD FIRED OVEN, CHOICE OF BEER CHEESE, HONEY MUSTARD, OR SRIRACHA MUSTARD

### FRESH CUT FRIES 9 GF/VG

HAND-CUT FRIES WITH CHOICE OF SEASONING - SALT & PEPPER OR GARLIC & PARMESAN ADD BEER CHEESE - 2

### OVEN ROASTED PEPPADEWS 11 GF (VEGETARIAN OPTION)

PEPPADEW PEPPERS STUFFED WITH EURO-CREME, ROASTED IN OUR WOOD-FIRED OVEN, TOPPED WITH CHIVES AND PANCETTA

### ARTISAN CHEESE BREAD VG

GRILLED SOURDOUGH TOPPED WITH HOUSE MADE EURO-CREAM, MIXED MEDITERRANEAN HERBS, GOUDA, AND MELTED FRESH MOZZARELLA

## BOTTLES TO-GO!

ASK YOUR SERVER OR BARTENDER ABOUT PRICES AND AVAILABILITY.

\*AVAILABLE TO-GO ONLY

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## SALADS

ADD CHICKEN\* 5 | ADD STEAK\* 7 | PANCETTA\* 3 | JACKFRUIT 2

### CAESAR 13 (VEGAN/GF OPTION)

ROMAIN AND GARLIC CROUTONS TOSSED IN HOUSE CAESAR DRESSING, TOPPED WITH FRESH GRATED PARMESAN

### HOUSE SALAD 13 GF/VG

MIXED GREENS, TOMATO, RED ONION, CUCUMBER, CHOICE OF RANCH, CAESAR, BALSAMIC GLAZE, OR MAPLE WALNUT VINAIGRETTE

### NO NAME SALAD

SPINACH AND APPLE TOSSED WITH CANDIED WALNUTS AND MAPLE WALNUT VINAIGRETTE

## ENTREES

### PISTACHIO PESTO PASTA 17 V

PASTA WITH TOASTED PISTACHIOS COMBINED WITH FRESH BASIL, GARLIC, PARMESAN, FRESH SQUEEZED LEMON JUICE AND OLIVE OIL. TOPPED WITH CHERRY TOMATOES AND ARUGULA

### OVEN BAKED MAC N' CHEESE

PASTA SMOTHERED IN RICH CHEDDAR CHEESE SAUCE, CRUSTED WITH CRUNCH BREAD CRUMBS, AND BAKED TO PERFECTION IN OUR WOOD-FIRED OVEN

### STEAK FRITES 17

THREE 8OZ STEAK MEDALLIONS SERVED WITH HAND-CUT FRIES AND CHOICE OF SIDE SALAD OR SEASONAL VEGETABLES

### PORK SLIDERS 16

SHREDDED PORK BATHED IN OUR BBQ SAUCE, SERVED WITH SAUTEED ONIONS, FRESH ARUGULA, BACON, AND EURO CREAM

### JACKFRUIT SLIDERS 16 V (VEGAN OPTION)

SHREDDED CARAMELIZED JACKFRUIT BATHED IN OUR BBQ SAUCE, SERVED WITH SAUTEED ONIONS, FRESH ARUGULA AND EURO-CREAM

## FEATURES

ASK YOUR SERVER ABOUT THIS WEEK'S SPECIAL DISHES

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# WOOD FIRED PIZZAS

CAULIFLOWER CRUST + 3.50 | VEGAN CHEESE + 2 | FRIED EGG - 2

## WHISTLEBUG 16 V (VEGAN OPTION)

(CLASSIC MARGHERITA) SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, FRESH MICHIGAN BASIL, OLIVE OIL

## SEXY TREE 17 V (VEGAN OPTION)

HOUSE MADE PISTACHIO PESTO, FRESH MOZZARELLA, OLIVES, TOPPED WITH SHAVED PARMESAN AND SHAVED PISTACHIOS

## BULLCOOK 19

SAN MARZANO TOMATO SAUCE, WHOLE MILK MOZZARELLA, PANCETTA, PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, OLIVE OIL  
ADD FRIED EGG - 2

## BOOMTOWN 18 V (VEGAN OPTION)

HOUSE WHITE SAUCE, WISCONSIN BRICK CHEESE, CARAMELIZED ONIONS, AND ROASTED WILD MUSHROOMS. FINISHED WITH FRESH CHIVES AND ROASTED GARLIC OIL

## AXLE GREASE 16 V (VEGAN OPTION)

SAN MARZANO TOMATO SAUCE, WHOLE MILK MOZZARELLA, FRESH MOZZARELLA, HAND SHREDDED PARMESAN AND ROASTED GARLIC OIL  
ADD PANCETTA - 2

## HOT HONEY 18 (VEGAN OPTION)

PULLED PORK COVERED IN 18TH'S BBQ SAUCE, JALAPENO, WISCONSIN BRICK CHEESE, TOPPED WITH GREEN ONIONS AND HONEY GLAZE

## THE RANCHER 17 V

HOUSE WHITE SAUCE, ROASTED GARLIC OIL, SHREDDED MOZZARELLA, SWISS CHARD, PEPPADEWS, TOPPED WITH OLIVE OIL AND FRESH CRACKED BLACK PEPPER  
ADD FRIED EGG OR PANCETTA - 2

## BAKED POTATO

CREAMY MASHED POTATOES, CRISPY BACON, CHEDDAR CHEESE, TOPPED WITH CHIVES AND CREAMY RANCH DRESSING

## CHICKEN BACON RANCH 16

HOUSE GARLIC RANCH SAUCE, FRESH MOZZARELLA, GRILLED CHICKEN, CRISPY BACON, RED ONION, FINISHED WITH CHIVES AND GARLIC OIL

# SWEETS

## BOURBON BACON ICE CREAM 10 (VEGETARIAN OPTION)

18TH'S HOUSE BOURBON VANILLA ICE CREAM SERVED WITH CHOCOLATE COVERED BACON, BOURBON SALTED CARAMEL SAUCE, HAND WHIPPED CREAM, AND A WHITE CHOCOLATE DUSTING

## WARM APPLE CRISP

GRANNY SMITH APPLES COATED IN A CRUMBLY BUTTERY TOPPING WARMED IN THE WOOD FIRED OVEN WITH CHOICE OF VANILLA OR BOURBON ICE CREAM

## BOOZY ROOT BEER FLOAT 11 V

HOUSE BOURBON ICE CREAM, RYE WHISKEY, TOPPED WITH BRIX\* ROOT BEER AND HAND WHIPPED CREAM

## S'MORES PIZZA

NUTELLA AND MELTED CHOCOLATE CHIPS TOPPED WITH TOASTED MARSHMALLOWS AND HONEY GRAHAM CRACKER CRUMBLE

## KID'S SUNDAE

HOUSE MADE VANILLA ICE CREAM, CHOCOLATE SAUCE, AND SPRINKLES

