



## WHITES

Bowers Harbor Pinot Grigio, MI 10/33  
Chateau Grand Traverse Late Harvest Riesling, MI 10/38  
Chalk Hill Chardonnay, CA 12/48  
Villa Maria Sauvignon Blanc, NZ 13/39  
Luzon Rosado Rosé, Spain 8/30

## REDS

Pozzan Pinot Noir, CA 13/39  
Decoy Merlot, CA 12/33  
Cannonball Cabernet Sauvignon, CA 12/35  
Rodney Strong Cabernet Sauvignon, CA 13/50  
Black Star Farms Red House Red, MI 9/38

## SPARKLING

Mawby 'Green' Semi-Dry, MI 12/40

## ✦ SIGNATURE COCKTAILS ✦

### MAPLE BOURBON OLD FASHIONED

bulleit rye, angostura bitters, maple syrup, orange 16

### TEQUI-LA-LA

tequila, cranberry juice, grapefruit juice, lime, sparkling water 14

### MISTLETOE MULE

gypsy apple pie vodka, orange liqueur, ginger beer, cranberry, lemon 14

### WINTER WARNING MARGARITA

blanco tequila, apple cider, grand marnier, lime juice, caramel syrup 16

### APEROL BLITZ

aperol, cranberry, sparkling wine, ginger beer, apple cider syrup 16

### FROSTBITE

light rum, coconut rum, crème de cacao, blue curacao, half & half, cherries 14

### CRANBERRY THISTLE

hendricks gin, cranberry juice, simple syrup, soda, lime 16



## STARTERS

### Traditional Chicken Wings

6 wings for 12 | 12 wings for 18  
choice of sauce: buffalo, BBQ  
served with celery, carrots, and ranch

### OC Coconut Shrimp

tossed in sweet chili sauce, sesame seeds,  
served over slaw 18

### Crispy Brussel Sprouts

maple brown butter, pumpkin seeds, feta 16

### Fried Cheese Curds

served with peppercorn ranch 16

### Sante Fe Egg Roll

corn, chicken, peppers, beans, cheese,  
served with chipotle ranch 18

### Chicken Quesadilla

grilled chicken, caramelized onion,  
smoked gouda, roasted peppers 18

## HANDHELDS

served with chips, substitute fries 3

### Braised Pork

cider mill BBQ sauce 18

### Taproom Burger

boursin cheese spread, arugula, tomato,  
candied bacon 18

### Cherry Swiss Melt

caramelized onion, cherry jam, sourdough 16  
**add bacon 3**

### Chipotle Chicken

grilled chicken, gouda, tomato,  
red onion, chipotle mayo, 20

### Chicken Caesar Wrap

grilled chicken, romaine lettuce,  
parmesan cheese, caesar dressing 16

### BLT Wrap

pecanwood bacon, romaine lettuce,  
tomato, ranch 16

## SALAD

### Classic Caesar Salad

romaine lettuce, parmesan cheese,  
herbed crumbs 14

**add grilled chicken breast 8 | salmon 12**

## PIZZA

### BBQ Chicken

grilled chicken, BBQ base, red onion,  
cilantro 18

### Vegetarian

green pepper, onion, mushroom,  
black olives, tomato 18

### Meat Lovers

pepperoni, sausage, ham, bacon 22

### Build Your Own Pizza

cheese pizza 16 | toppings 3 each

**toppings:** sausage, ham, bacon, pepperoni,  
grilled chicken, artichoke, olives, onion,  
mushroom, green pepper

**choice of sauce:** pizza sauce, pesto, BBQ

### Taproom Cheesy Bread

premium cheese blend, parmesan,  
herb garlic butter 14

## DESSERT

### Northwoods Cherry Float

Northwoods local cherry soda,  
vanilla bean ice cream 12

### Cowboy Brownie

semi-sweet chocolate, coconut, pecans,  
caramel sea salt ice cream 10

20% gratuity charge on tables of 8 or more

*\*Notice: Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of  
food borne illness. 1/1/25*

Executive Chef Auston Minnich  
Chef de Cuisine Ryan Swenson