

OH, EAU HAUT!

WATER

Traverse City's finest is filtered before running through our pipes. So, everything into which water goes at Trattoria Stella—*soups, stocks, the pasta pot*—remains free of chemicals and impurities that can affect both quality and flavor.

COMPLIMENTARY SPARKLING WATER

We employ the Q Water system for drinking water that has an additional filtration process. This system allows us to serve premium, chilled still and sparkling water with our compliments.

HOT STUFF

COFFEE

Roaster Jack Coffee Company here in Traverse City custom roasts our regular and decaffeinated drip coffee and regular espresso beans. Jack and Sarah Davis run their business just south of town, fully employing the labor of their three children, who have indeed tested the effects of being given an espresso and a puppy.

TEA & TISANES



Trattoria Stella is proud to be the first commercial customer of **Light of Day Organics** beginning the day we opened our doors in 2004. Angela Macke, LODO proprietress, registered nurse and tea faerie, operates her fully organic and biodynamic farm just west of town off M-72.

BLACK

Coffee Convert
Creamy Earl Grey

GREEN

Top O' the Mountain

TISANE

Hummingbird Nectar

ROOIBOS

Heartwarming Cinnamon



STANDARD FLAVORS

CUSTOM CRAFTED FLAVORS

FROM THE SODA JERK

Northwoods Soda & Syrup Company, a family-owned company based just east of here in Williamsburg, crafts our syrups and sodas locally using pure cane sugar.

Cola, Diet Cola, *Sparkle Up* Lemon-Lime, *Wild Bill's* Root Beer

Countess of Chinchón Tonic

Named for the wife of a viceroy of Peru, who, in 1638, was introduced by native Quechua healers to the medicinal properties of cinchona bark, Northwoods worked with us to craft this proprietary recipe with an extra quinine bite.

Tangawizi Ginger Beer

Swahili for ginger and popular in the Democratic Republic of the Congo for tummy troubles, this custom ginger beer offers the bite of the root we like, balanced with just the right amount of sweetness.



NON-ALCOHOLIC “MOCKTAILS”

Cheers to all the designated drivers, expectant mothers, sophisticated children, and everyone else for whom alcohol isn't the best choice at the moment. In a world of craft-brewing, craft-distilling, craft-cocktails, and relative alcohol dominance; we think you deserve some well-crafted choices too.

MACAU MULE, 4

pineapple and fresh lime juices served over ice and topped with our custom crafted Tangawizi Ginger Beer and a squeeze of lime

COLIBRI, 4

Italian for hummingbird, this is our version of a Shirley Temple using our house-made grenadine and topped with either lemon-lime or plain soda depending on how sweet you like it

STEP IN THYME, 5

thyme water, house-made lime cordial, Northwood's Soda Countess of Chinchón Tonic




*Some selections are
available by the half-glass
(3 ounces) or full glass (6 ounces)
via Coravin.*

VERY PERSONAL FAVORITES

It is easy to forget the artistry behind anything. We listen to music in the background, choose wine based on popularity or ratings and drive by historic buildings and public art without so much as a glance out the window. Our lives are like that—focused and too often blinded to the beauty and talent that surrounds us. Sometimes it has to be enough just to have those things around us and to know that the people behind them are there in spirit; and if you know them, they reach out and touch your heart.

Wine can be an expression of time, place and people—a zeitgeist of sorts in liquid form—nature, science and art comingled at the hands of the skilled and passionate to an inevitable end in the glasses of people they will never meet. A spirit of the times indeed!

This list is full of wines that I feel both privileged with the opportunity and keen with the intent to share. While there isn't a single label I haven't evaluated and hand picked, there are some to which I will draw particular attention and offer you the opportunity to taste them via Coravin (embellished by a ) in this section and throughout the list.

~ Amanda

A CAST OF CHARACTERS

GIUSEPPE PAGANO OWNER, SAN SALVATORE <i>Campania, Italy</i>	San Salvatore <i>Jungano</i> 2016 AGLIANICO	12¾	34	51
	San Salvatore <i>Gioi'</i> 2014 TRADITIONAL METHOD SPARKLING AGLIANICO			75
	<i>Paestum is an ancient Greco-Roman city home to three Doric Greek temples, those of Neptune, Hera and Ceres. They are among the best preserved in the world and breath taking, even on the morning after a midnight cellar raid with Giuseppe, the gregarious and incredibly generous owner of San Salvatore. Just as Paestum is a monument to ancient history, Giuseppe is a monument to hospitality. In the twenty-four hours (most of them wide awake drinking aged vintage Champagne) spent between his hotel, winery and mozzarella di bufala farm, we were graced with Giuseppe's unrelenting desire to provide us with the most comprehensive and authentic experience of his home. After hearing Giuseppe speak over a glass of his Gioi, I knew I wanted to debut these wines in Michigan and have carried them ever since. Their character and integrity are a reflection of the man behind the label. Take a good look at it and you'll see what I mean.</i>			
GIORGIO RIVETTI CONTRATTO & LA SPINETTA <i>Piedmont, Italy</i>	Contratto <i>For England Rosé</i> 2012	13½		54
	Contratto <i>Millesimato Extra Brut</i> 2012	12		48
	<i>In November of 2007, Paul, Sofia (a month shy of three years old) and I visited Giorgio Rivetti at his new estate in Grinzane Cavour (Barolo). Nebbiolo is my favorite red grape. Obviously as one of the top Barbaresco producers, Giorgio shares my affinity for it, making some of the best. Naturally, I asked him with what it pairs best. His reply: "Champagne, of course." Giorgio now owns Contratto. I can't think of a better set of hands in which to place a traditional method sparkling wine house—in this case, the oldest in Italy.</i>			
	La Spinetta <i>Lidia</i> 2010 CHARDONNAY			131
	BARBARESCO			
	La Spinetta <i>Vürsù Vigneto Gallina</i> 2009			197
	La Spinetta <i>Vürsù Vigneto Gallina</i> 2011			176
	La Spinetta <i>Vürsù Vigneto Staderi</i> 2007			197
	La Spinetta <i>Vürsù Vigneto Valeirano</i> 2005/06/07			197
CASANOVA DELLA SPINETTA <i>Tuscany, Italy</i>	TOSCANO ROSSO			
	La Spinetta <i>Il Gentile di Casanova</i> 2010 PRUGNOLO GENTILE			50
	BOLGHERI SUPERIORE			
	La Spinetta <i>Sezzana</i> 2005 SANGIOVESE W/COLORINO			158

A CAST OF CHARACTERS

SAM SMITH	Smith-Madrone 2015 DRY RIESLING	50
WINE MAKER, SMITH-MADRONE	Smith-Madrone 2016 CHARDONNAY	64
<i>Spring Mountain District</i>	Smith-Madrone 2015 CABERNET SAUVIGNON	80
<i>Napa Valley, California</i>	Smith-Madrone <i>Cook's Flat Reserve</i> 2013 CABERNET SAUVIGNON	320
	<i>Sam's family has been making wine on Spring Mountain for decades. His dad and uncle have produced among the finest dry domestic Rieslings to be had from an area where Cabernet is king. They have also been long-time fans of the wines we produce in northern Michigan and were happy to send Sam on their behalf to the first City of Riesling. We became fast friends, solidified by his trip the second year during which he spent most of the week with his undies in a cup (It's a long and funny story!). Joking aside, these wines are spectacularly representative of their cooler mountain climate exhibiting as much restraint as any Napa Cab is able. The Riesling is one of my favorites from anywhere year after year.</i>	
CHRIS WILLIAMS	Brooks 2016 DRY RIESLING	42
WINE MAKER/ACID HOUND, BROOKS WINERY	Brooks <i>Janus</i> 2016 PINOT NOIR	66 🍷
<i>Willamette Valley, Oregon</i>	<i>When Chris first came to Traverse City for our annual City of Riesling event, he wore a T-shirt that said "If you don't like Riesling, you're a [gnikcuf] idiot!" [without my modifications for ratings]. We became fast friends. In addition to being a fellow dry Riesling fanatic, Chris makes some of my favorite Willamette Valley Pinot Noir that has remained true to a bright cooler climate style recoiling from any trends toward higher alcohol and tannin, which would be woefully out of place for this grape in this region.</i>	
PAOLO DI MARCHI	Proprietà Sperino 2015 NEBBIOLO W/VESPOLINA & CROATINA 1.5L	120
PROPRIETÀ SPERINO	<i>Paolo is an amazing wine maker and became a friend in January of 2016 when we had the pleasure of creating a dinner with his wines. They are quite limited in production and distribution. Our friendship provides us with the very special opportunity to list his top wines throughout the year and to share them with those interested in the efforts of this singularly meticulous producer.</i>	
<i>Lessona, Piedmont</i>		
ISOLE E OLENA	Isole e Olena <i>Cepparello</i> 2015 CHIANTI CLASSICO	115
<i>Chianti Classico, Tuscany</i>		

APERITIVI

From the Latin *aprire* meaning to open, *aperitivi* refers to the tradition of having a light alcoholic beverage before lunch or dinner to promote your appetite. They are generally bittersweet and aromatized. Below are just a few of our favorites.

VERMOUTH AND FRIENDS

3 OUNCES LIGHTLY CHILLED IN A STEM OR ON ICE WITH A SPLASH OF SODA AND A TWIST

DRY WHITE	Dolin FRANCE – CHAMBÉRY	6
	Oscar 697 ITALY	11
SWEETER WHITE	Contratto ITALY	7½
	Oscar 697 ITALY	9
	Vergano Mauro ITALY	11
SWEET RED	Brengman Brothers MICHIGAN	8
	Contratto ITALY	7½
	Carpano Antica ITALY – TORINO	6
	Oscar 697 ITALY	9
AMERICANO	Cocchi ITALY	6
	Cocchi Rosa ITALY	6
	Contratto Rosso ITALY	7½
QUINQUINA	Mattei <i>Cap Corse</i> FRANCE – CORSICA	6
	Byrrh ITALY	7½

BUBBLES

GLASSES ARE 6OZ | BOTTLES ARE 750ML UNLESS OTHERWISE NOTED

		GL	BT
FRUITY, BRIGHT, TANK METHOD	Bortolotti <i>Brut</i> PROSECCO DI VALDOBBIADENE ITALY – VENETO	9	36
DRY CIDER, TART, ON TAP	Left Foot Charley MICHIGAN – ANTRIM COUNTY	12 oz 6	
DRY CIDER, ANCESTRAL METHOD	Cidrerie du Vulcain <i>Belle Brutale</i> MADE IN SWITZERLAND FROM APPLES FORAGED IN NORMANDY, FRANCE	11	44
NO DOSAGE, TRADITIONAL METHOD	Contratto <i>For England Rosé 2012</i> ITALY – PIEDMONT	13½	54
COMPLEX, ROUND, TRAD. METHOD	Contratto <i>Millesimato Extra Brut 2012</i> ITALY – PIEDMONT	12	48
SWEET, BALANCED, SOFT BUBBLE	La Spinetta <i>Bricco Quaglia 2018</i> MOSCATO D'ASTI – ITALY – PIEDMONT	10½	42

WHITE WINE

GLASSES ARE 6OZ | CARAFES ARE 500ML | BOTTLES ARE 750ML UNLESS OTHERWISE NOTED

		GL	CF	BT
	OUR PENINSULAS			
DRY RIESLING	Forty-Five North 2017 LEELANAU	10	27	40
MEDIUM SWEET RIESLING	Bowers Harbor Vineyards 2018 OLD MISSION	7½	20	30
P BIANCO GRÜNER VELTLINER SAUV BL	Mari Vineyards <i>Troglodyte Bianco</i> 2016 OLD MISSION	10	27	40
PINOT BLANC	Left Foot Charley <i>Island View Vineyard</i> 2017 OLD MISSION	10¾	29	43
	ITALY			
P BLANC CHARD SAUV BLANC	Cantina Terlan <i>Terlaner Classico</i> 2018 ALTO ADIGE	12¾	34	51
GARGANEGA TREBBIANO DI SOAVE	Pieropan <i>Soave Pieropan</i> 2017 VENETO	10	27	40
BOSCO VERMENTINO ALBAROLA	Bisson <i>Marea</i> 2017 LIGURIA – CINQUE TERRE	13	34¾	52
UNOAKED CHARDONNAY	Tormaresca 2018 PUGLIA	8½	23	34
GRECO	Cantine di Marzo <i>Greco di Tufo</i> 2016 CAMPANIA	10	27	40
CARRICANTE	Tenuta Tascante <i>Buonora</i> 2017 SICILY	11	30	44
	ARGENTINA			
CHARDONNAY	Luca <i>G Lot</i> 2017 MENDOZA	15	40	60

PINK, ORANGE, AMBER AND RED THAT LIKES A CHILL

GLASSES ARE 6OZ | CARAFES ARE 500ML | BOTTLES ARE 750ML UNLESS OTHERWISE NOTED

	EAST COAST WEST COAST THIRD COAST	GL	CF	BT
ROSÉ OF REFOSCO	NEW YORK – LONG ISLAND – THE HAMPTONS Channing Daughters <i>Home Farm Vineyard</i> 2018	11	30	44
ROSÉ OF CARRIGNAN	CALIFORNIA – MENDOCINO Trail Marker Wine Co. <i>Bartolomei Vineyard</i> 2018	11	30	44
AMBER OF PINOT GRIGIO	MICHIGAN – OLD MISSION PENINSULA Mari Vineyards <i>Bestiary Ramato</i> 2017	12	32	48

RED WINE

GLASSES ARE 6OZ | CARAFES ARE 500ML | BOTTLES ARE 750ML UNLESS OTHERWISE NOTED

		GL	CF	BT
	OUR PENINSULAS			
PINOT NOIR	Brys Estate <i>Reserve</i> 2017 OLD MISSION	12	32	48
MERLOT	Mari Vineyards 2017 OLD MISSION	15	40	60
	ITALY			
PINOT NOIR	St. Pauls Luzia 2017 ALTO-ADIGE	10	27	40
BARBERA	La Meridiana <i>Le Quattro Terre</i> 2017 PIEDMONT – ASTI	10	27	40
NEBBIOLO	Malvira' 2016 PIEDMONT – ROERO	12½	33	50
PELAVERGA PICCOLO	Castello di Verduno <i>Basadone</i> 2015 PIEDMONT – VERDUNO	9	24	36
SCHIOPPETTINO	Villa Rubini 2015 FRIULI – COLLI ORIENTALI	9	24	36
MONTEPULCIANO	Tiberio 2017 ABRUZZO	10½	28	42
SANGIOVESE MERLOT	Lanciola <i>Le Masse di Greve</i> 2015 TUSCANY – CHIANTI CLASSICO	10	27	40
SANGIOVESE CAB SAUV CAB FRANC	Tolaini Valdisanti 2015 TUSCANY	13¾	37	55
AGLIANICO	San Salvatore <i>Jungano</i> 2016 CAMPANIA – PAESTUM	12¾	34	51
NERELLO MASCALESE	Tornatore 2017 SICILY – ETNA	12¾	34	51



CORAVIN SELECTIONS

WE DO NOT OFFER TASTES OF WINES ON OUR CORAVIN LIST - ½-GLASSES MAY BE ORDERED FOR HALF THE PRICE OF A GLASS

		GL	BT
	WHITE WINES		
FRIULANO	Miani <i>Buri</i> 2013 FRIULI – COLLI ORIENTALI	45	180
	RED WINES		
PINOT NOIR	Brooks <i>Janus</i> 2016 OREGON – WILLAMETTE VALLEY	16½	66
NEBBIOLO	Cordero di Montezemolo <i>Monfalletto</i> 2015 PIEDMONT – BAROLO	20	80
AMARONE DELLA VALPOLICELLA	Marchesi Biscardo 2015 VENETO	20	80
SANGIOVESE CABERNET SAUVIGNON	Caduceus <i>Nagual de la Naga</i> 2014 ARIZONA – COCHISE COUNTY	18	72
SYRAH MOURVÈDRE ZIN PETITE SYRAH	Moon Bos <i>Harvest Red Blend</i> 2015 CALIFORNIA – NAPA VALLEY	15	60

MICHIGAN BEER ON TAP

WE POUR A STANDARD 16-OUNCE PINT UNLESS OTHERWISE NOTED.

DRY-HOPPED PALE

Short's *Stellar Ale* CUSTOM BREWED FOR TRATTORIA STELLA SINCE 2004

5½

We will donate one dollar from each Stellar Ale sold to programs that enable children to enjoy the best of our natural resources. Traverse Area Community Sailing benefits from sales at Trattoria Stella and Hickory Hills benefits from sales at The Franklin

LAGER

Bell's *Lager of the Lakes*

5

NITRO STOUT

Founder's *Oatmeal*

6

LAGERS AND WHEAT BEERS BY THE BOTTLE

BOTTLES ARE TWELVE OUNCES UNLESS OTHERWISE NOTED.

NON-ALCOHOLIC

Bitburger *Drive* GERMANY

5

LIGHT LAGER

Short's *Local's Light* MICHIGAN

5

LAGER

Menabrea *La 150° Bionda* ITALY

7

BOHEMIAN-STYLE PILSNER

Stroh's DETROIT

5

BEER WITH GRAPEFRUIT SODA

Stiegl *Radler* AUSTRIA

16.9 oz 7

WIT

St. Bernardus BELGIUM

11.2 oz 11

HEFEWEIZEN

Schneider Weisse *Edelweiss* GERMANY

16.9 oz 11

ALES BY THE BOTTLE

BOTTLES ARE TWELVE OUNCES UNLESS OTHERWISE NOTED.

STRONG BLONDE	La Chouffe BELGIUM	11.2 oz	11
BELGIAN-STYLE AMBER	Dark Horse MICHIGAN		6
FLEMISH SOUR CHERRY	Omer Vander Ghinste <i>Kriek des Jacobins</i> BELGIUM	11.2 oz	16
BERRY RYE	Short's <i>Soft Parade</i> MICHIGAN		6
IPA	Founders <i>All Day</i> MICHIGAN		6
	Bell's <i>Two Hearted</i> MICHIGAN		6
BROWN	Short's <i>Bellaire Brown</i> MICHIGAN		5
PORTER	Bell's MICHIGAN		5½
STOUT	Founders <i>Breakfast Stout</i> MICHIGAN		10
SPECIALTY STOUT	Founders <i>KBS</i> BOURBON BARREL-AGED CHOCOLATE COFFEE STOUT MICHIGAN		16½



UP



ROCKS



SWEET



TART



BITTER



STRONG

COCKTAILS

This guide contains a few favorable opinions about the classics as well as a collection of playfully contrived originals. We use the finest ingredients—fresh juices, locally grown fruit and herbs when available, house made concentrates and mixes, and craft-distilled spirits.

We are pleased to make any cocktail you'd like provided it doesn't require a blender. It is our pleasure to introduce you to small batch, artisanal spirits. Should you prefer, we also carry many of the usual suspects within each category; and all available spirits are listed at the back of this guide.

OUR FAVORITE STARTERS



Gin Sling – 10 *Valentine Liberator gin, sweet vermouth, orgeat, fresh lemon juice, Angostura bitters, splash soda*

This is a staff favorite for any time at both our restaurants.



Southview – 12 *house-made limoncello, fresh lemon juice, Fernet-Branca, Prosecco*

The perfect opening cocktail we created in honor of the wing of historic Building 50, in which Trattoria Stella is located.



Tommy Gun – 13 *house-made blood arancello, fresh lemon juice, simple syrup, Prosecco*

The French 75, a World War I era cocktail named for the 75mm field gun, is the inspiration for this Italian version. The blood orange base suggests the south and Sicily in particular. Any 1920s chopper squad would no doubt be armed with one of these gats, which gives its name to this killer cocktail.



Paradiso Rosa – 13 *house-made pamplemocello, Guntzville's raspberry juice, simple syrup, 2012 Contratto Millesimato Extra Brut*

Our seasonal 'cello made from ruby red grapefruit.

VARIATIONS ON THE CLASSIC BALANCE OF BITTER, STRONG & SWEET

These will be served on the rocks unless otherwise requested.

THE PERFECT NEGRONI

TRAVERSE CITY, MICHIGAN – 2016
\$13½

equal parts 2 Two James gins, 2 Contratto vermouths, 2 amari (Campari & Zucca)

Stars aligned on a summer evening when Jason Olilla, bartender at The Franklin, put together an experimental variation on the classic Negroni just hours before David Landrum of Two James in Detroit unexpectedly visited Trattoria Stella with a bottle of his yet-to-be-released *Barrel-Reserve Old Cockney*.

“Perfect” refers to the classic term for equal parts vermouth in cocktails that we applied to all three Negroni ingredients for six equal parts, batched in glass to get to know each other without the influence of an assertive vessel and finished with a coital twist.

AMERICANO

MILAN, ITALY – 1860S

aperitivo, sweet vermouth, soda

Created by Gaspare Campari at his aptly named Caffè Campari, the Americano cocktail brought his uniquely bitter and herbal amaro to the masses.

NEGRONI

FLORENCE, ITALY – 1919

aperitivo, sweet vermouth, gin

Enter Count Camillo Negroni, a loyal patron of Caffè Casoni in Florence. To add a little ‘oomph’ to his Americano, he asked for gin in lieu of soda. A star was born.

OLD PAL

PARIS, FRANCE – 1920S

aperitivo, dry vermouth, rye whiskey

Featured in Harry MacElhone’s 1922 book *ABC of Mixing Cocktails*, The Old Pal replaces gin and sweet vermouth with rye whiskey and dry vermouth, respectively. Created by Sparrow Robinson of the *New York Herald*, this is a light and refreshing take on The Negroni.

BOULEVARDIER

PARIS, FRANCE – 1927

aperitivo, sweet vermouth, bourbon whiskey

By the time MacElhone published his next book, *Barflies & Cocktails*, The Old Pal was not to be found. Instead, he featured a similar cocktail returning to sweet vermouth and Bourbon. The Boulevardier is smooth and balanced while still packing a punch.

SPAGLIATO

MILAN, ITALY – 1980S

aperitivo, sweet vermouth, Prosecco

A happy mistake as the story goes; bartender Mirko Stocchetti of Bar Basso in Milan absent-mindedly reached for a bottle of gin while building a Negroni and ended up with a bottle of Prosecco. The rest, as they say, is history.

THE MAKINGS OF AN EXTRAORDINARY DRINK

Create your own variation of the classic Negroni or request a dealer's choice.

PICK YOUR STRONG

GIN FEW Hendrick's Iron Fish <i>Woodland Gin</i> Mammoth Distillery <i>Old Dam</i> ◆ Two James <i>Old Cockney</i> New Holland <i>Knickerbocker</i> ◆ Valentine <i>Liberator</i> ◆ BARREL-AGED VERSIONS TOO!	AQUAVIT Norden Long Road GÉNÉPY DES ALPES Dolin GENEVER Bols BOURBON TC Whiskey Co. Two James <i>Grass Widow</i> Two James <i>J. Riddle Peated Bourbon</i> Maker's Mark Maker's Mark 46 Woodford <i>Reserve</i> Knob Creek Valentine <i>Mayor Pingree Blue Label</i> Valentine <i>Mayor Pingree Black Label</i>
RYE Journeyman <i>Last Feather</i> Two James <i>Catcher's Rye</i> Bulleit 95 Knob Creek Pikesville Valentine <i>Mayor Pingree</i>	

PICK YOUR BITTER

RED APERITIVI | Campari, Cappelletti, Aperol, Contratto *Aperitif*, Contratto *Bitter*
RICH AMARI | Averna, Cynar, Braulio, Lucano, Casoni, Montenegro
RABARBARI | Cappelletti *Sfumato*, Zucca

PICK YOUR SWEET

DRY VERMOUTH | Dolin, Oscar 697
SWEET RED VERMOUTH | Dolin, Contratto, Carpano Antica, Oscar 697, Brengman Brothers
SWEET WHITE VERMOUTH | Dolin, Contratto, Vergano Mauro, Oscar 697
AMERICANO | Cocchi, Cocchi *Rosa*, Contratto *Rosso*
CHINATO | Cocchi *Barolo*
QUINQUINA | Byrrh, Bonal, Mattei *Cap Corse*

SO, A WRITER WALKS INTO A BAR...

When I am behind the bar and you are feeling interested, I will share the story of inception regarding this marrying of two of my favorite things. In the meantime, let the prose suffice and please enjoy yourself to the fullest...*Amanda*

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

JOHN MAUK

PROFESSOR & WRITER

Ohio & Michigan



From *Field Notes for the Earthbound*
(Black Lawrence Press, 2014)

The Flying Girl – 12 *Montenegro, Bols Genever, Contratto Bianco, lemon juice, Peychaud's bitters*

Both boys went sailing into the craven world, and they both remembered, in their own quiet, nights of squinting up, almost seeing something bigger than a crow or a goose, but neither ever conjured up the real rush of flying: the flavor of all that air. They didn't imagine Kathryn Mueller keeping her mouth slightly open so the wind could slip in around her teeth and dry out the inside of her cheeks. They didn't imagine how the business of everyday life churns out a lush perfume, how the breath of every person, plant, and animal marries together, works its way upward. They didn't imagine how the sweeter tones cluster just above the trees, how everything goes tart and brittle higher up, or how the best possible mouthful comes from swooping quickly downward from sour into sweetness. They didn't imagine any of that. But they were just kids.

HOLLY WREN SPAULDING

POET & TEACHER

Massachusetts & Michigan



A salutary dose
dims the glass,
an upside-down world
turns bright again.

The Alchemy – 12 *Cynar, TC Whiskey Co. bourbon, Pierre Ferrand dry orange curaçao, Bolivar chamomile bitters*

One year, the garden gave us more artichokes than usual, each elegant globe both beautiful and bitter to the heart. After we'd eaten all we wanted, conversation turned to what it takes to survive a northern winter. *Good boots*, said one of us. *Enough wood*, said another. I said, *Spirits mixed to sublime effect*.

TIM TEBEAU

ENTHUSIASIC PARTICIPANT IN THIS PURSUIT

Petoskey, Michigan



The clock ticks and tells
it's time for a green tincture.

Rabbit Hole – 14 *Nux Alpina walnut liqueur, Dolin Blanc, Two James vodka & Nain Rouge Absinthe, orgeat, fresh lime juice, egg white, Angostura bitters, lime zest*

In another moment down went Alice after it, never once considering how in the world she was to get out again. And so begins Alice's journey down the rabbit hole, for which the distorted effects of what might be manifest in the meeting of new friends, the spontaneous changing of size and the destabilizing of a monarchy.

FRIEND-INSPIRED COCKTAILS

It is the quality and density of time spent rather than the length that determines how well you might get to know someone. It only takes a moment to be inspired.

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

TIM WHITE

INIQUUS CELLARS

Arizona



The mind swims toward a figure in the smoky sea, each refraction exposing the distorted effects of what might be.

-AD

Smoke & Mirrors – 15 *Bahnez Mezcal Artesanal, yellow Chartreuse, Cocchi Americano, Cappelletti Elisir Novasalus, orange bitters*

Intense smoke tempered by gentle sweetness whose satiny texture and herbal overtones don a touch of orange honoring the metaphor by deceptively behaving like Scotch. Defending the soundness of his wine through the buffoonery of drunken critics, I had the occasion to meet Mr. White. His flagship wine of this very name is tear-to-the-eye delicious—as youthful and spry as it is seductive. Also so named is the title work of a collection from one of my favorite authors, a newly penned poem, a song by a mutual friend and now this cocktail based on one of my favorite spirits.

NICK BRANCALEONE

VALENTINE DISTILLING CO.

Ferndale, Michigan



Perfect Italian – 14 *Valentine Distilling Co. Liberator New American Oak Aged Old Tom gin, Contratto vermouth Rosso & Bianco, orange bitters, orange peel*

This was born of a love for a properly made perfect Manhattan (with a twist, of course) and the availability of some righteous vermouth from our old friend Giorgio Rivetti. We switched out the whiskey for Valentine *Liberator Limited Release Old Tom Gin Barrel Aged in New American Oak* and use equal parts of each Contratto Vermouth Rosso and Bianco. Bellissimo!

JAMES RIGATO

EXECUTIVE CHEF, MABEL GRAY

Hazel Park, Michigan



The Swayze – 12

Named for the “showpiece” tattoo (think “Roadhouse” not “Ghost”) of friend and fantastic chef, James Rigato; this is basically an 8-amaro Sazerac. He had a similar bittersweet concoction while in NYC, which we riffed off of using our own set of favorites. This is the ultimate punctuation to any meal worthy of verse.

THE MARTINI

To authentically prepare a traditional Martini, you must pour gin and dry vermouth into a mixing glass over ice, stir, strain into a chilled cocktail glass, and garnish with an olive or a twist of lemon. However...

VODKA OR GIN

James Bond said something campy in the face of tradition and drank his martinis with vodka.

TO VERMOUTH OR NOT TO VERMOUTH

Winston Churchill was said to whisper the word vermouth to a freshly poured glass of gin. When the vermouth is omitted the drink ceases to be a Martini and is simply gin (or vodka) up (or on the rocks); you may as well just order that way. And, we'll be sure to look at the bottle of vermouth while chilling your spirit of choice.

THE RATIO

Wet – 1:1 common at the turn of the 20th century

Standard – 2:1 popular during Prohibition

Dry – 5:1 today's standard

Extra Dry – Just a splash

Bone Dry – We rinse the glass and toss the extra.

SHAKEN OR STIRRED

Somerset Maugham is often quoted as saying: a martini should always be stirred, not shaken, so that the molecules lie sensuously on top of one another. James Bond on the other hand often requested that his be shaken. Well, we went with the writer on this one; but if you really want it shaken, just ask.

VARIATIONS

Rocks – *on ice, olive or lemon twist*

Dirty – *olive juice, with an olive*

Perfect – *equal parts sweet & dry vermouth with a lemon twist*

PICK YOUR POISON—LITERALLY— AND TELL US HOW YOU'D LIKE IT.

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

THE SOUR



4 measures of the spirit of your choice
2 measures of fresh lemon juice
1 measure of simple syrup
optional egg white*

THE COLLINS



The Sour built over ice and topped with soda

THE FIZZ



The Sour shaken like mad and strained into a chilled Collins with a splash of soda
*Silver – with an egg white**
*Gold – with an egg yolk**
*Royal – with a whole egg**
Platinum – with an egg white topped with sparkling wine instead of soda.*

THE EGG

Both The Sour and The Fizz are amazing when made with an egg white, yolk or both and shaken like crazy. It really does make the drink and we encourage it. Just ask.

*The health department would like you to know that consuming raw eggs may result in food borne illness.

GIN

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

REANIMATION

\$10



New Holland *Knickerbocker* gin
Dolin *Blanc*
Pierre Ferrand *dry orange curaçao* liqueur
fresh lemon juice
splash of Absinthe

GIN SLING

\$10



Valentine Distilling Co. *Liberator* gin
Dolin sweet vermouth
orgeat (contains nuts)
fresh lemon juice
Angostura bitters
soda

WET MONKEY

\$21



Schwarzwald *Monkey 47* gin
Contratto vermouth *Bianco*
orange bitters

EVENING STAR

\$10



FEW American gin
Grand Traverse Distillery *True North* vodka
Dolin *Blanc*
lemon peel
If these spirits were available in 1953, Ian Fleming would have written it this way.

SAVOIE FARE

\$11



Mammoth Distillery *Old Dam* gin
Dolin *Blanc*
Thyme water
Crème de Cassis

GIN

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

PERFECT ITALIAN

\$14



Valentine Distilling Co. *Liberator* New American Oak Aged Old Tom gin
Contratto vermouth *Rosso*
Contratto vermouth *Bianco*
orange bitters
orange peel

STEP IN THYME

\$12



Valentine Distilling Co. *Liberator* gin
thyme-infused Q water
Countess of Chinchón Tonic
house-made lime cordial
(for non-alcoholic, ask your server)

BARREL SOUR

\$12



Valentine Distilling Co. *Liberator* barrel-aged gin
fresh lemon juice
simple syrup

CRAFT-DISTILLED MICHIGAN GIN

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces

BARREL-AGED

Two James <i>Old Cockney</i> CORKTOWN, DETROIT	6	9¾
Iron Fish Distillery <i>Michigan Woodland</i> THOMPSONVILLE	8	11
New Holland <i>Knickerbocker</i> HOLLAND	5½	9
Valentine <i>Liberator</i> FERNDALE	6	9¾
Mammoth Distillery <i>Old Dam</i> CENTRAL LAKE	7	11¼
Valentine <i>Liberator</i> FERNDALE	8½	13¾
<i>Limited Release Old Tom Barrel Aged in New American Oak</i>		
Two James <i>Old Cockney Barrel Reserve</i> CORKTOWN, DETROIT	8	13

VODKA

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

HERBAN LEGEND

\$13



Valentine vodka house-infused with cucumber
 Dolin *Blanc* house-infused with basil
 Jack Rudy elderflower tonic
 fresh lime juice
 simple syrup

LIMONE PASITIGLIA

\$12



Grand Traverse Distillery *Wheat* vodka house-infused with citrus
 house-made limoncello
 fresh lemon juice
 sugared lemon slice

AGRIPOLITAN

\$13



Grand Traverse Distillery *Wheat* vodka house-infused with citrus
 Pierre Ferrand *dry orange curacao* liqueur
 simple syrup
 fresh lime juice
 local fresh raspberry juice

CRAFT-DISTILLED MICHIGAN VODKA

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

FLAVORED

Grand Traverse Distillery <i>True North</i> TRAVERSE CITY	7	11¼
Valentine FERNDALE	7	11¼
Journeyman <i>Red Arrow</i> THREE OAKS	7	11¼
Two James <i>28 Island</i> CORKTOWN, DETROIT	7	11¼
Mammoth <i>Dry Stack</i> CENTRAL LAKE	7	11¼
Grand Traverse Distillery <i>True North Cherry</i> TRAVERSE CITY	7	11¼
Grand Traverse Distillery <i>Wheat</i> TRAVERSE CITY		
<i>house-infused with citrus</i>	7	11¼

TEQUILA & MEZCAL

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

ANTIGUO OLD FASHIONED

\$25



Patrón Extra Añejo
Brown sugar
Angostura bitters
Lemon

SMOKEY MOUNTAIN

\$14



Illegal Mezcal Reposado
Braulio
orgeat
fresh lemon juice

SMOKE & MIRRORS

\$15



Bahnez Mezcal Artesanal
Cocchi Americano
Yellow Chartreuse
Cappelletti *Elisir Novasalus*
Orange bitters

RUM

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

HEMINGWAY DAIQUIRI

\$12



Papa's Pilar Blonde rum
Luxardo Maraschino liqueur
Grapefruit juice
Fresh lime juice
Simple syrup

RANGO

\$12



Angostura 7-year rum
Angostura bitters
fresh lemon juice
simple syrup

WHISK(E)Y

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

STELLAR OLD FASHIONED

\$12½



Maker's 46 bourbon
Dolin sweet vermouth
muddled orange, drunken cherry, Angostura bitters & sugar
soda

BOBBY BURNS

\$15



Glenfiddich 12-year
Dolin sweet vermouth
Bénédictine

THEY DIED WITH THEIR BOOTS ON (1941)

\$21



Two James *Catcher's Rye*
Amaro Nonino
Montenegro
Angostura bitters

CIDER CAR

\$12



Traverse City Whiskey Co. *Bourbon Barrel*
Pierre Ferrand *dry orange curaçao* liqueur
cinnamon-infused cider reduction
fresh lemon juice

WHISK(E)Y

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

CRAFT-DISTILLED MICHIGAN WHISKEY

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

RYE	Journeyman <i>Last Feather</i> THREE OAKS	ORGANIC	6½	10½
	Two James <i>Catcher's Rye</i> CORKTOWN, DETROIT		10½	17
	Valentine Distilling <i>Mayor Pingree</i> FERNDALE		10½	17
BOURBON	Traverse City Whiskey Co. <i>Bourbon Barrel</i> TRAVERSE CITY		6	9¾
	Two James <i>Grass Widow</i> CORKTOWN, DETROIT		10½	17
	Two James <i>J. Riddle Peated Bourbon</i> CORKTOWN, DETROIT		9½	15
	Valentine <i>Mayor Pingree Blue Label</i> FERNDALE		20	32
	Valentine <i>Mayor Pingree Black Label</i> FERNDALE		20	32
STRAIGHT MALT	New Holland <i>Zeppelin Bend</i> HOLLAND		10½	17

CLOSERS

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

NOTORIOUS F.I.G.

\$13



Rare Wine Co. Charleston Sercial Madeira, Laird's Applejack Brandy, Zucca, Bénédictine, Bittermens 'Elemakule Tiki' bitters

From Trattoria Stella's own Shea Smith: "**Fruit Institutes Greatness. Comfort, warmth, and complexity from such simple beginnings as apples, grapes, and oranges.**"

A NIGHT KIP

\$12



Knob Creek rye, Crème Yvette, fresh lemon juice, simple syrup, egg white, Contratto For England Brut Rosé 2012*

This is one of those that's as good to start the evening as it is at the end, serving the dual purpose of waking up your palate and providing a drinkable dessert.

KNOT THE POET

\$17



New Holland Zeppelin Bend whiskey, Carpano Antica vermouth, Pierre Ferrand dry curaçao, orange bitters

We originally created this Bobby Burns look-alike for a beer and booze dinner featuring New Holland in October, 2016. It is a sweet start and we just couldn't say goodbye:

Ae fond kiss, and then we sever;

Ae fareweel, and then forever!

from "Ae Fond Kiss" –Robert Burns (1759-1796)

JUST STOP TALKING

\$13



*Angostura bitters, Journeyman Last Feather organic rye, fresh lemon juice, orgeat syrup (contains nuts), egg white**

Toward the end of an evening several years ago, a couple of us sat contemplated ways to drink more Angostura bitters when a young lady inserted herself into our conversation. She had just finished the dinner part of a first date and in the single breath she took during the five or so minutes that her companion was elsewhere, we learned enough about her to complete an on-line dating profile. Upon the gentleman's return, he pulled a card out of his wallet and flashed it to her. She looked aghast and stomped off in a huff. Tipping his cap, he gave us a sly wink and tossed the card on the bar as he turned and left. On it, in elaborate scroll, was printed three words.

THE SWAYZE

\$12



Named for the "showpiece" tattoo (think "Roadhouse" not "Ghost") of friend and fantastic chef/owner of Mabel Gray in Hazel Park, James Rigato; this is basically an 8-amaro Sazerac. He had a similar bittersweet concoction while in NYC, which we riffed off of using our own set of favorites. This is the ultimate punctuation to any meal worthy of verse.

CLOSERS

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

HOT

CAFFÉ SOGNO

\$11



Romana Sambuca
Frangelico
house-made Amaretto
coffee
fresh whipped cream
cinnamon sugar rim
drizzle of Tuaca

THE ALFIERO

\$9½



double shot of espresso
Sambuca *Nero*
mascarpone
flaming sugar stick

COLD

ESPRESSO MARTINI

\$13



house-made *Roaster Jack's Espresso liqueur*
house-infused vanilla vodka
Godiva chocolate liqueur
Diego Zamora *Licor 43*
single shot of espresso

AFFOGATO

\$15



The Espresso Martini poured over
a scoop of house vanilla gelato

SPARKLING GRAPE, APPLE AND PEAR JUICE

Perhaps more than any other general category of wine, my choice of sparkling is based almost entirely on mood. The *personality* of any given style can perfectly match what I need emotionally (don't judge) and/or intellectually.

Don't over think it, just play!

An attitude inspired by children with their exuberant effervescence and boundless energy suggests Prosecco or a glass of unadulterated (i.e. pure apple) cider on draught.

When a less frivolous mood takes hold...

though still with a desire for immediate gratification, I reach for a traditional method Franciacorta or Champagne that hasn't been in the bottle for too long.

Seeking a more intellectual pursuit?

Nothing scratches that itch better than a vintage Champagne that has laid in waiting absorbing all the nutty aromas and marble rye character from the precious little yeasts that gave their lives for this most singular style of wine.

But wait; there's more!

Increasingly over the last decade or so, I have found myself reaching for a bottle of traditionally crafted cider (no flavors for me) that showcases the heirloom varieties from which it's made or with all the funk of Parliament.

**The capacity to be who we are in the moment
is reason enough to enjoy just the right bottle of sparkling.**

Drink bubbly and kiss someone you love!

NOT JUST FOR HIPSTERS

All that's old is new again and favored by a generation of wine drinkers unencumbered by what they think they know. These are excellent options to bridge different tastes at a table and immeasurably delicious with charcuterie and cheese.

PÉTILLANT NATUREL	NEW YORK – LONG ISLAND – THE HAMPTONS		
	Channing Daughters 2018 TOCAI FRIULANO		50
DRY APPLE CIDER, ANCESTRAL METHOD	MADE IN SWITZERLAND WITH APPLES FORAGED IN NORMANDY, FRANCE		
	Cidrerie du Vulcain <i>Belle Brutale</i> DISGORGED JANUARY 2019	11	44
PEAR+APPLE+QUINCE	Cidrerie du Vulcain <i>Trois Pepins</i> SWITZERLAND		44

BEAUTIFULLY SIMPLE ITALIAN CLASSICS

Well-crafted in the way of each appellation, the sparkling wines here are delicious and versatile serving well as both starters, with cheese and with some of our desserts.

PROSECCO	Bortolotti <i>Brut</i> VALDOBBIADENE SUPERIORE VENETO	9	36
MOSCATO D'ASTI	La Spinetta <i>Bricco Quaglia</i> 2018 PIEDMONT	10½	42

TRADITIONAL METHOD

All Champagne is sparkling wine, but not all sparkling wine is Champagne. Champagne no doubt sets the gold standard for wine in this style and those listed here from Italy and elsewhere reach it.

BRUT NATURE ROSÉ	Contratto <i>For England</i> 2012 ITALY – PIEDMONT	13½	54
EXTRA BRUT	Contratto <i>Millesimato</i> 2012 ITALY – PIEDMONT	12	48
BRUT	MICHIGAN – LEELANAU PENINSULA		
	Good Harbor Vineyards <i>Sleeping Bare</i>		36
	bigLITTLE <i>C-3 Pinot</i>		46
	L. Mawby <i>Talismøn</i>		60
	ITALY		
	Ferrari <i>Perlé</i> 2010 TRENTO		58
	FRANCE		
	Gonet-Médeville <i>Tradition</i> PREMIER CRU		70
	Saint-Chamant 2006 EPERNAY		100
	Saint-Chamant 2008 EPERNAY		105
BRUT ROSÉ	ITALY		
	Ferrari PINOT NERO TRENTO	375ML	24
	San Salvatore <i>Gioi'</i> 2014 AGLIANICO SALERNO		75
	Scacciadiavoli SAGRANTINO UMBRIA		52
	Montauto SANGIOVESE MAREMMA		53
	FRANCE		
	Diebolt-Vallois CRAMANT		99

VINI BIANCHI – WHITE WINE

Italy has thousands of varieties, most of which are grown in the teeny-tiny area where they are originally from. The same families have farmed these indigenous varieties for generations in the same place. While winemaking in most areas has gotten a little more modern and standards have improved across the board, the roots of the vines go deep and each glass reflects the work of families as opposed to the homogeny of large scale producers and their “moderate everything” wine.

If you like Italian Pinot Grigio, you will like Cortese, Ribolla Gialla, Fiano, et al. If you like Sauvignon Blanc, have one; or try a dry Riesling or Müller-Thurgau. Chardonnay, I have that too. In any case, we have a white wine that will suit your palate. It just might not be the one you thought.

~ Amanda

UNIQUELY ITALIAN VARIETIES				
CORTESE	Broglia 2017 PIEDMONT – GAVI			40
GARGANEGA	VENETO – SOAVE CLASSICO			
	Pieropan <i>La Rocca</i> 2016			58
	Pieropan <i>Pieropan</i> 2017 w/TREBBIANO	10	27	40
VERMENTINO	Bisson <i>Marea</i> 2017 w/BOSCO+ALBAROLA LIGURIA – CINQUE TERRE	13	34¾	52
	Poggio al Tesoro <i>Solosole</i> 2017 TUSCANY – BOLGHERI			40
GRECO	Cantine di Marzo 2016 CAMPANIA – GRECO DI TUFO	10	27	40
FIANO	Cantine di Marzo 2016 CAMPANIA – FIANO DI AVELLINO			40
CARRICANTE	SICILY – ETNA			
	Tenuta Tascante <i>Buonora</i> 2017	11	30	44
	Tenuta delle Terre Nere <i>Calderara Sottana</i> 2018			54
	Tenuta delle Terre Nere <i>Santo Spirito</i> 2018			54
	Tenute Bosco <i>Piano dei Daini</i> 2016 w/CATARRATO+GRECANICO+INZOLIA			50
WINES WITHOUT BORDERS				
FRIULANO	FRIULI – COLLI ORIENTALI			
	Miani 2012/15/16			150
	Miani <i>Buri</i> 2013			180 🍷
	Miani <i>Buri</i> 2011			210
	<i>A great friend of mine was at a good restaurant in Venice called Osteria Bancogiro near the Rialto Bridge. Stacked up on the floor near his table were six cases of Miani, as if it had just been delivered. The owner brought him the wine list and my friend said they wanted to buy some Miani (it wasn't on the list). He was shut down in a hot second, told simply that the Miani was not for sale. Not being accustomed to denial, my friend naturally asked why they buy it if not to sell it. The owner basically said, "I sell it, but I won't sell it to you!"</i>			
RIBOLLA GIALLA	Simčič 2016 SLOVENIA – GORIŠKA BRDA			48
	*Jermann <i>Vinnae</i> 2017 ITALY – VENEZIA GIULIA			54

	INTERNATIONAL VARIETIES		
UNOAKED CHARDONNAY	MICHIGAN – OLD MISSION PENINSULA		
	Brys Estate <i>Naked Chardonnay</i> 2018 RESERVE		45
SAUVIGNON BLANC	ITALY – PUGLIA		
	Tormaresca 2018	8½	23 34
SAUVIGNON BLANC	UNITED STATES – CALIFORNIA – NAPA VALLEY		
	Moon Bos <i>Hunter White</i> 2016 w/ CHENIN BLANC & VIOGNIER		57
	Bos Wine <i>Ode to Fume</i> 2015		63
	Spottswoode 2017		55
SAUVIGNON BLANC	ITALY – UMBRIA		
	Castello della Sala <i>Conte della Vipera</i> 2012 w/SÉMILLON		48
P BIANCO GRÜNER VELTLINER SAUV BL	UNITED STATES – MICHIGAN – OLD MISSION PENINSULA		
	Mari Vineyards <i>Troglodyte Bianco</i> 2016	10	27 40
PINOT BLANC PINOT BIANCO	UNITED STATES – MICHIGAN – OLD MISSION PENINSULA		
	Left Foot Charley <i>Island View Vineyard</i> 2017	10¾	29 43
PINOT BLANC PINOT BIANCO	ITALY – ALTO ADIGE		
	Elena Walch 2017		34
PINOT BLANC PINOT BIANCO	ITALY – ALTO ADIGE – TERLANER		
	Cantina Terlan <i>Terlaner Classico</i> 2018 w/CHARDONNAY & SAUVIGNON	12¾	34 51



DR. RIESLING OR:
***How I Learned that When I Think I want
Sauvignon Blanc I Should Order
Dry Riesling Instead***

UNITED STATES

MICHIGAN

OLD MISSION PENINSULA

Bowers Harbor Vineyards *Block II* 2018 40
Left Foot Charley *Seventh Hill* 2016 40
Brys Estate *Reserve* 2018 40

LEELANAU PENINSULA

Shady Lane 2014 40
Forty-Five North *Winemaker's Reserve* 2017 10 27 40

OREGON

Brooks 2016 WILLAMETTE VALLEY 42

CALIFORNIA

Smith-Madrone 2016 NAPA VALLEY – SPRING MOUNTAIN DISTRICT 50

ITALY

PIEDMONT – LANGHE

G.D. Vajra *Petracine* 2017 57

FRANCE

ALSACE

Jean-Baptiste Adam *les Natures* 2016 44

CHILE

PATAGONIA – AUSTRAL

Casa Silva *Lago Ranco* 2017 54

AUSTRALIA

FRANKLAND RIVER REGION

Frankland Estate 2017 43
Frankland Estate *Isolation Ridge* 2017 55

	MEDIUM DRY RIESLING			
UNITED STATES – MICHIGAN	Bowers Harbor Vineyards 2018 OLD MISSION PENINSULA	7½	20	30
	ORANGE, AMBER, COPPER, PINK, RED AND ANYTHING NOT WHITE THAT FAVORS A CHILL			
	There may not be a bridge from Georgia to Brooklyn, but there is a veritable rainbow of colors that spans the divide between simply white and red.			
NEBBIOLO BARBERA DOLCETTO	ITALY – PIEDMONT – BAROLO			
	G.D. Vajra <i>Rosabella</i> 2018			44
SANGIOVESE	ITALY – TUSCANY – MAREMMA			
	Moris Farms <i>Rosamundi</i> 2018			40
	Tenuta Montauto <i>Staccione</i> 2017 w/CILIEGIOLO			44
KISI	GEORGIA – KAKHETI			
	Orgo Kisi 2018			48 🍷
REFOSCO	NEW YORK – LONG ISLAND – THE HAMPTONS			
	Channing Daughters <i>Home Farm Vineyard</i> 2018	11	30	44
CARIGNAN	CALIFORNIA – MENDOCINO			
	Trail Marker Wine Co. <i>Bartolomei Vineyard</i> 2018	11	30	44
PINOT GRIGIO	MICHIGAN – OLD MISSION PENINSULA			
	Mari Vineyards <i>Bestiary Ramato</i> 2017	12	32	48

	CHARDONNAY	
MICHIGAN	LEELANAU PENINSULA	
	Forty-Five North 2016	42
ITALY	PIEDMONT – LANGHE	
	*Massolino 2013	51
	La Spinetta <i>Lidia</i> 2010	131
	FRIULI – COLLI ORIENTALI	
	Miani <i>Zitelle</i> 2015	150
	*Miani <i>Palis</i> 2015	150
	UMBRIA	
	Castello della Sala <i>Bramito del Cervo</i> 2018	40
	Castello della Sala <i>Cervaro della Sala</i> 2016 w/GRECHETTO	73
	PUGLIA	
	Tormaresca <i>Pietrabilanca</i> 2016 w/FIANO	60
	SICILY – ETNA	
	Franchetti <i>Passobianco</i> 2016	52

	MORE CHARDONNAY			
FRANCE – BURGUNDY	CHABLIS			
	Patrick Piuze <i>Les Boutots</i> 2018			69
	Patrick Piuze <i>Blanchots</i> 2018 GRAND CRU			133
	CHASSAGNE-MONTRACHET			
	Domaine Bernard Moreau et Fils 2017			125
	MACÔN – POUILLY VINZELLES			
	Bret Brothers & La Soufrandière <i>Les Quarts</i> 2017			74
CALIFORNIA	MENDOCINO			
	Trail Marker Wine Co. <i>Chapel Vineyard</i> 2017			70
	SONOMA COAST			
	Kistler <i>Les Noisetiers</i> 2017			78
	NAPA VALLEY			
	Smith-Madrone 2016 SPRING MOUNTAIN DISTRICT			64
SOUTH AMERICA	CHILE			
	Viña Aquitania Sol de Sol 2014 TRAIGUÉN – MALLECO VALLEY			67
	ARGENTINA			
	Luca <i>G Lot</i> 2017 MENDOZA	15	40	60

| VINI ROSSI – RED WINE

NEBBIOLO – THE BEST RED WINE ON EARTH

Nebbiolo is my favorite red grape. I mean that. It is at once delicate yet powerful, feminine and strong. Unlike Pinot Noir and most other so-called International Varieties, Nebbiolo really only grows in a tiny part of the wine-producing world. The northwest corner of Italy is therefore the origin of some of the most extraordinary and unique wines to behold.

	UP NORTH			
LOMBARDIA	SFORZATO DI VALTELLINA			
	Nino Negri <i>Sfursat</i> *2015/2016			80
ALTO PIEMONTE	BOCA			
	Le Piane 2009			83
	LESSONA			
	Proprietà Sperino <i>Uvaggio</i> 2015 w/VESPOLINO+CROATINA 1.5L			120
	GATTINARA			
	Travaglini 2016			58
	THE LANGHE			
LANGHE NEBBIOLO	E. Pira & Figli 2016			98
	Poderi Aldo Conterno <i>Il Favot</i> 2016			102
ROERO	Malvira' 2016	12½	33	50
BARBARESCO	Moccagatta 2016			60
	BARBARESCO			
	Castello di Verduno 2016			75
	NEIVE			
	Cocito <i>Baluchin</i> 2010 RISERVA			84
	La Spinetta <i>Vürsù Vigneto Staderi</i> 2007			197
	La Spinetta <i>Vürsù Vigneto Gallina</i> 2009			197
	La Spinetta <i>Vürsù Vigneto Gallina</i> 2011			176
	TREISO			
	Rizzi <i>Rizzi</i> 2015			61
	La Spinetta <i>Vürsù Vigneto Valeirano</i> 2005/06/07			201

BAROLO – CENTRAL VALLEY	MORE NEBBIOLO	
	LA MORRA	
	Cordero di Montezemolo <i>Monfalletto</i> 2015	80 🍷
	Marengo <i>Bricco delle Viole</i> 2014	95
	Renato Ratti <i>Marcenasco</i> 2015	80
	Renato Ratti <i>Rocche dell'Annunziata</i> 2015	145
	Bartolo Mascarello 2015	192
	BAROLO	
	Chiara Boschis <i>Cannubi</i> 2015	155
BAROLO – SERRALUNGA VALLEY	SERRALUNGA D'ALBA	
	Massolino <i>Vigna Rionda</i> 2011` RISERVA	170
	MONFORTE D'ALBA	
	Chiara Boschis <i>Mosconi</i> 2015	140
	Podere Aldo Conterno <i>Bussia-Colonnello</i> 2012/14	204
	Podere Aldo Conterno <i>Bussia-Colonnello</i> 2015	214
	Podere Aldo Conterno <i>Bussia-Cicala</i> 2012	204
Podere Aldo Conterno <i>Bussia-Romirasco</i> 2015	352	

OTHER PIEMONTESE VARIETIES

Most Italian wine drinkers have heard of Dolcetto and Barbera. We have some great bottles of both, but please don't be afraid of grapes you've never heard of. Italy is full of them and many are parents or offspring of better-known varieties like Freisa to Nebbiolo. Others, like Ruchè and Grignolino have medieval origins in precisely the place where they grow today. These are history in the glass.

DOLCETTO	ALBA Cascina Baricchi <i>Piana dei Fichi</i> 2016			48
BARBERA	ALBA Marchesi di Barolo <i>Maraia</i> 2017 MONFERRATO			40
	ASTI La Meridiana <i>Le Quattro Terre</i> 2017	10	27	40
PELAVERGA PICCOLO	Castello di Verduno <i>Basadone</i> 2015	9	24	36
FREISA	Olim Bauda 2015 ASTI			45
	G.D. Vajra <i>Kyè</i> 2015 LANGHE			70

		UNIQUE NORTHEASTERN VARIETIES		
	LAGREIN	*Cantina Terlan <i>Porphy</i> <i>Riserva</i> 2014 TRENTINO-ALTO ADIGE		88
	SCHIOPPETTINO	Villa Rubini 2015 FRIULI – COLLI ORIENTALI	9 24	36
	PIGNOLO	*Angoris <i>Riserva</i> <i>Giulio Locatelli</i> 2014 FRIULI – COLLI ORIENTALI		60
		THE WINES OF VALPOLICELLA		
	RIPASSO	Tommaso Bussola <i>Ca' del Laito</i> 2015 SUPERIORE		44
	AMARONE CLASSICO	Marchesi Biscardo 2015		80 🍷
		*Marchesi Biscardo 2013 3L		320
		Il Roverone 2014		84
		Remo Farina <i>Montefante</i> 2010 RISERVA		160

	CLASSIC TUSCANY			
CHIANTI	CLASSICO			
	Casa Emma 2016			47
	Castello di Ama AMA 2017			48
	Lanciola <i>Le Masse di Greve</i> 2015	10	27	40
	CLASSICO GRAN SELEZIONE			
	Badia a Passignano 2015			79
	Castello di Ama <i>San Lorenzo</i> 2015			120
	Castello di Ama <i>Vigneto la Casuccia</i> 2013			249
	*Castello di Ama <i>Vigneto Bellavista</i> 2013			249
MONTALCINO	ROSSO			
	Le Chiuse 2017			57
	Podere le Ripi <i>Amore e Magia</i> 2014			76
	Podere Giodo 2016			90
	Isole e Olena <i>Cepparello</i> 2015			115
	BRUNELLO			
	Argiano 2014			85
	Sasseti Livio <i>Pertimali</i> 2013			89
	Poggio il Castellare 2013			90
	Podere le Ripi <i>Lupi e Sirene</i> 2012			120
	Podere Giodo 2013			160
	Biondi-Santi 2013			265
MONTEPULCIANO	VINO NOBILE			
	La Braccasca <i>Santa Pia</i> 2015 RISERVA			63

	MORE SANGIOVESE		
PRUGNOLO GENTILE	Casanova della Spinetta <i>Il Gentile di Casanova</i> 2010		50
BLENDED WITH THE CABERNETS	ITALY – TUSCANY		
	Tolaini <i>Valdisanti</i> 2014	13¾ 37	55
	Tenuta Tignanello <i>Tignanello</i> 2016		158
	Tenuta Tignanello <i>Solaia</i> 2016		435
	ARIZONA – COCHISE COUNTY		
	Caduceus <i>Nagual de la Naga</i> 2014		72 🍷
BLENDED WITH CLASSIC FRENCH GRAPES	ITALY – TUSCANY		
	Argiano <i>Solengo</i> 2016		175
OTHER BLENDS	La Spinetta <i>Sezzana</i> 2005 w/COLORINO		158
	MORE FROM THE MIDDLE		
MONTEPULCIANO	Tiberio 2017 ABRUZZO	10½ 28	42

	THE SOUTH		
NEGROAMARO	Tormaresca <i>Masseria Maime</i> 2012 PUGLIA		57
PRIMITIVO	Tormaresca <i>Torcicoda</i> 2014 PUGLIA		40
AGLIANICO	San Salvatore <i>Jungano</i> 2016 CAMPANIA – PAESTUM	12¾ 34	51
	Tormaresca <i>Bocca di Lupo</i> 2012 PUGLIA		88
	SICILY		
NERELLO MASCALESE	ETNA ROSSO		
	Tornatore 2017	12¾ 34	51
	Terra Costantino <i>de Aetna</i> 2016		47
	Tenuta delle Terre Nere 2018		42
	Tenuta delle Terre Nere <i>Santo Spirito</i> 2017		64
	Tenuta delle Terre Nere <i>Prephylloxera – La Vigna di Don Peppino</i> 2017		100
	Famiglia Statella <i>Pettinociarelle</i> 2016		74
	Tenute Bosco <i>Vico</i> 2014		78
	Podere Giodo <i>Alberelli di Giodo</i> 2016		100
NERO D'AVOLA	Cantine Colosi 2017		40

INTERNATIONAL VARIETIES – IF YOU LIKE PINOT NOIR				
GROLLEAU	Clau de Nell 2015 FRANCE – LOIRE VALLEY			65
GAMAY NOIR	Mari Vineyards <i>Jamieson Vineyard</i> 2018 MICHIGAN – OLD MISSION PENINSULA			55
PINOT NOIR				
MICHIGAN	Brys Estate <i>Reserve</i> 2017 OLD MISSION PENINSULA	12	32	48
ITALY	St. Pauls <i>Luzia</i> 2017 ALTO-ADIGE – SÜDTIROL	10	27	40
	Montauto 2016 TUSCANY – MAREMMA			52
SLOVENIA	Marjan Simčič 2013			70
BURGUNDY	CÔTE DE NUITS			
	Olivier Jouan <i>Vieilles Vignes</i> 2017 HAUTES CÔTES DE NUITS			111
	Dugat-Py <i>Cuvée Cœur de Roy</i> 2016 GEVREY-CHAMBERTIN PROTÉGÉE			279
	Domaine Dujac 2017 MOREY-SAINT-DENIS			310
	Dujac Fils & Père 2017 CHAMBOLLE-MUSIGNY			115
	GRAND CRU			
	Domaine Dujac 2016 CHARMES-CHAMBERTIN			410
	Domaine Dujac 2017 CLOS DE LA ROCHE			530
	CÔTE DE BEAUNE			
	Domaine Taupenot-Merme 2016 SAINT ROMAIN			76
	Domaine Bernard Moreau et Fils <i>Vieilles Vignes</i> 2017 CHASSAGNE-MONTRACHET			80
OREGON	Brooks <i>Janus</i> 2016 WILLAMETTE VALLEY			66 🍷
CALIFORNIA	Hirsch Vineyards 2014 SONOMA COUNTY			96
	Trail Marker Wine Co. <i>Saveria Vineyard</i> 2017 MENDOCINO			80
ARGENTINA	Luca <i>G Lot</i> 2014 MENDOZA			55

RHÔNE GRAPES AND CLEVER BLENDS		
GRENACHE	ITALY – LAZIO	
	San Giovenale <i>Habemus</i> 2016 w/SYRAH+CARIGNAN+TEMPRANILLO	95
SYRAH (AKA SHIRAZ)	ITALY – TUSCANY	
	La Braccesca <i>Achelo</i> 2017 CORTONA	42
	Ciacci Piccolomini d’Aragona <i>Fabivs</i> 2016 SANT’ANTIMO	72
	CALIFORNIA – NAPA VALLEY	
	Moon Bos <i>Harvest Red Blend</i> 2015 w/MOURVÈDRE+ZINFANDEL+PETITE SYRAH	60
	Bos <i>Phoenix Ranch</i> 2015	75
	FRANCE – RHÔNE VALLEY – CÔTE RÔTIE	
	*Pierre Jean Villa <i>Carmina</i> 2015 w/VIIGNIER	91
	AUSTRALIA – FRANKLAND RIVER REGION	
	Frankland Estate <i>Isolation Ridge</i> 2015	58
CARIGNAN	CHILE – MAULE	
	P.S. Garcia <i>Vigno</i> 2014	66
	P.S. Garcia <i>Facundo</i> 2014 w/CABERNET SAUVIGNON+CABERNET FRANC+PETIT VERDOT	52

	MALBEC			
ITALY	TUSCANY Aldobrandesca <i>Vie Cave</i> 2017 MAREMMA			48
	MERLOT			
MICHIGAN	OLD MISSION PENINSULA Mari Vineyards 2017 w/REFOSCO	15	40	60
ITALY	FRIULI – COLLI ORIENTALI Miani <i>Rosso</i> 2010/11 Meroi <i>dominin</i> 2008			150 181
	TUSCANY Villa Calcinaia <i>Casarsa</i> 2013 GREVE Micheletti <i>Poggiomatto</i> 2013 BOLGHERI SUPERIOR Castello di Ama <i>L'Apparita</i> 2009 Castello di Ama <i>L'Apparita</i> 2013			63 85 264 249
	CABERNET FRANC			
MICHIGAN	OLD MISSION PENINSULA Brys Estate <i>Reserve</i> 2017			57
NEW YORK	LONG ISLAND Channing Daughters <i>Mudd West Vineyard</i> 2017			51

	CABERNET SAUVIGNON	
ITALY	TUSCANY	
	Tolaini <i>Legit</i> 2013	65
CALIFORNIA	NAPA VALLEY	
	Bos Wine <i>Deo Soda Creek Vineyards</i> 2015	92
	Spottswoode <i>Lydenhurst</i> 2016	100
	Dana <i>Lotus Vineyard</i> 2011	497
	ATLAS PEAK	
	Antica 2015	72
	HOWELL MOUNTAIN	
	Cade 2016	130
	Dana <i>Hershey Vineyard</i> 2015	662
	SPRING MOUNTAIN DISTRICT	
	Smith-Madrone 2015	80
	Smith-Madrone <i>Cook's Flat Reserve</i> 2013	320
	ST. HELENA	
	Lewelling Vineyards 2013	120
	Spottswoode 2016	285
	RUTHERFORD	
	Inglenook <i>Rubicon</i> 2014	200
	Dana <i>Helms Vineyard</i> 2015	662
CHILE	Viña Aquitania <i>Lazuli</i> 2016 MAIPO VALLEY	60
	Casa Silva <i>S38 – Los Lingues Vineyard</i> 2015 COLCHAGUA VALLEY	45
ARGENTINA	Casarena <i>Owen's Vineyard</i> 2016 MENDOZA – AGRELO	65

BLENDS OF CABERNET SAUVIGNON WITH ITS BORDEAUX BRETHERN		
ITALY	VENETO	
	Loredan Gasparini <i>Capo di Stato</i> 2013 COLLI TREVIGIANI	60
	TUSCANY	
	Podere Grattamacco 2017 BOLGHERI	65
	Podere Grattamacco <i>L'Alberello</i> 2015 BOLGHERI SUPERIORE	95
	Tenuta Guado al Tasso 2016 BOLGHERI SUPERIORE	140
	Castello dei Rampolla <i>d'Alceo</i> 2004 PANZANO	212
FRANCE	BORDEAUX	
	Château Haut-Marbuzet 2010 SAINT-ESTÈPHE	95
	Château Giscours 2016 MARGAUX	125
CALIFORNIA	NAPA VALLEY – OAKVILLE	
	Plumpjack 2016	205

		DESSERT WINE		
DRIED GRAPE WINE	Prices listed are for two ounces.			
	ITALY			
	EMILIA-ROMAGNA			
		Villa Tavernago <i>Nanin d'Or</i> ORGANIC		8
	TUSCANY			
		Lanciola 2009 VIN SANTO DEL CHIANTI COLLI FIORENTINI		14
		Borgo Scopeto 2009 VIN SANTO DEL CHIANTI CLASSICO		14
	SICILY – MALVASIA DELLE LIPARI			
		Castellaro 2013		15
	Prices listed are for three ounces.			
PORTUGAL – MADEIRA				
	The Rare Wine Co. <i>Charleston</i> SERCIAL		12	
	The Rare Wine Co. <i>Savannah</i> VERDELHO		12	
	The Rare Wine Co. <i>Boston</i> BUAL		12	
	The Rare Wine Co. <i>New York</i> MALMSEY		12	
TAWNY PORT	Taylor-Fladgate 20-YEAR		15	
AMARI (BITTERS)	Prices listed are for two ounces.			
	APERITIVI			
		Cocchi <i>Americano</i>		8
		Cocchi <i>Americano Rosa</i>		8
		Cocchi <i>Barolo Chinato</i>		18
		Cocchi <i>Dopo Teatro</i>		10
		Campari		9
		Cappelletti		10
	Aperol		7¼	

STRONG FINISHERS

Prices listed are for two ounces.

AMARI

ITALY

Cardamaro	10
Nonino	10
Casoni Giuseppe	10
Montenegro	10
Averna	10
Liquore Strega SAFFRON	10
Lucano	10
Cynar	10
Fernet-Branca	10
Cappelletti <i>Elisir Novasalus</i>	10
Braulio	12
Cappelletti <i>Sfumato Rabarbaro</i>	10
Zucca <i>Rabarbaro</i>	10

STRONG FINISHERS		
Prices listed are for two ounces.		
GRAPPA	ITALY	
	Piave <i>Selezione Cuore</i>	8
	Moletto NEBBIOLO	9
PISCO	PERU	
	Hacienda la Caravedo <i>Pisco Portón</i>	9¾
	CHILE	
	Alto del Carmen <i>Pisco Reservado</i>	7
BRANDY	SPAIN	
	Torres Jaime I <i>30-Year Reserva</i>	24
	FRANCE – COGNAC	
	Courvoisier VS	10
	Kelt VSOP	12
FRUIT BRANDY	Jacopo Poli <i>Pere di Poli</i> ITALY – PEAR	17
	Laird's <i>Apple Jack</i> NEW YORK – APPLE	6

LIQUEURS – A WHOLLY INCOMPLETE LIST OF WHAT WE OFFER

Prices listed are for 1¼ and 2 ounces (up, neat, rocks), respectively.

'CELLO	House-made Lemon		10
	House-made Grapefruit		12
	House-made Blood Orange		12
CITRUS	FRANCE		
	Pierre Ferrand ORANGE CURAÇAO	7	11¼
	Grand Marnier ORANGE & COGNAC	7	11¼
	Tuaca VANILLA, CITRUS	7½	12
TREE FRUITS	Mathilde <i>Pêche</i> PEACH FRANCE	7	11¼
	Luxardo MARASCHINO ITALY	7	11¼
	Cherry Heering CHERRY DENMARK	5	8
BERRIES	FRANCE		
	Mathilde <i>Crème de Cassis</i> BLACK CURRANT	7	11¼
	Merlet <i>Crème de Mûre Sauvage</i> BLACKBERRY	7	11¼
	Merlet <i>Crème de Fraise</i> STRAWBERRY	7	11¼
	Merlet <i>Crème de Framboise</i> RASPBERRY	7	11¼
	Crème Yvette RASPBERRY/BLACKBERRY/CURRANT/WILD STRAWBERRY	8	13
	ENGLAND		
Hayman's <i>Sloe Gin</i> SLOE BERRY	6	9¾	
NUTS	UNITED STATES		
	House-made Amaretto ALMOND	6	9¾
	ITALY		
	Frangelico HAZELNUT	5	8
	UNITED STATES		
	Trader Vic's MACADAMIA NUT	7	11¼
	SPAIN		
Diego Zamora <i>Licor 43</i>	6	9¾	
AUSTRIA			
Nux Alpina WALNUT	6¼	10	

LIQUEURS — A WHOLLY INCOMPLETE LIST OF WHAT WE OFFER

Prices listed are for 1¼ and 2 ounces (up, neat, rocks), respectively.

CHOCOLATE	Godiva BELGIUM	7	11¼
	Bailey's w/CREAM IRELAND	5½	9
HONEY	Drambuie SCOTLAND	7	11¼
	Irish Mist IRELAND	6	9¾
ANISE	ITALY		
	Galliano WITH VANILLA	6	9¾
	Romana <i>Sambuca</i>	5	8
	Romana <i>Sambuca Nero</i> WITH ELDERBERRY	5	8
FRANCE	FRANCE		
	Pernod	7	11¼
MINT	Branca Menta ITALY	6¼	10
HERBS & SPICES	GREAT BRITAIN		
	Pimm's No. 1	5	8
	FRANCE		
	Dolin <i>Génépy des Alpes</i>	7	11¼
Bénédictine	7½	12	
WORMWOOD/BOTANICALS	Two James Nain Rouge Absinthe Verte CORKTOWN, DETROIT	10½	17
	Grande Absente <i>Absinthe</i> FRANCE	9	14½
HERBS & FLOWERS	FRANCE		
	Chartreuse <i>Yellow</i>	10½	17
	Chartreuse <i>Green</i>	10½	17
	AUSTRIA		
Rothman & Winter <i>Crème de Violette</i>	5	8	
COFFEE	Kahlúa RUM BASE MEXICO	5	8
	House-made <i>Roaster Jack's Espresso liqueur</i>	6¼	10

SPIRITS

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

VODKA

CRAFT-DISTILLED &/OR OF PARTICULAR INTEREST

Grand Traverse Distillery <i>True North</i> TRAVERSE CITY	7	11¼
Valentine FERNDALE	7	11¼
Journeyman <i>Red Arrow</i> THREE OAKS	100% ORGANIC WHEAT 7	11¼
Two James <i>28 Island</i> CORKTOWN, DETROIT	7	11¼
Mammoth <i>Dry Stack</i> CENTRAL LAKE	7	11¼
<i>Tito's Handmade</i> TEXAS	6	9¾
<i>Zim's Fifty-Nine</i> POLAND	LOW-PROOF POTATO 7	11¼

THE USUAL SUSPECTS

Grey Goose FRANCE	7	11¼
Ketel One NETHERLANDS	6	9¾
Smirnoff UNITED STATES	5	8
Stolichnaya RUSSIA	5	8

FLAVORED VODKA

CRAFT-DISTILLED &/OR OF PARTICULAR INTEREST

Grand Traverse Distillery <i>True North Cherry</i> TRAVERSE CITY	7	11¼
Grand Traverse Distillery <i>Wheat</i> TRAVERSE CITY		
<i>house-infused with citrus</i>	7	11¼
Valentine FERNDALE		
<i>house-infused with cucumber</i>	8	12¼
Van Gogh <i>Rich Dutch Chocolate</i> HOLLAND	5	8
<i>Zim's 59</i> POLAND	7	11¼
<i>house-infused with intense raw vanilla bean</i>		

SPIRITS

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

AQUAVIT	MICHIGAN		
	Long Road Distillers GRAND RAPIDS	5½	9
	Norden DETROIT	6½	10½
GENEVER	Bols AMSTERDAM	6	9¾
GIN	CRAFT-DISTILLED &/OR OF PARTICULAR INTEREST		
	Iron Fish Distillery <i>Michigan Woodland</i> THOMPSONVILLE	8	11
	New Holland <i>Knickerbocker</i> HOLLAND	5½	9
	Valentine <i>Liberator</i> FERNDALE	6	9¾
	Mammoth Distillery <i>Old Dam</i> CENTRAL LAKE	7	11¼
	Valentine <i>Liberator</i> FERNDALE	8½	13¾
	<i>Limited Release Old Tom Barrel Aged in New American Oak</i>		
	Two James <i>Old Cockney</i> CORKTOWN, DETROIT	6	9¾
	Two James <i>Old Cockney Barrel Reserve</i> CORKTOWN, DETROIT	8	13
	FEW <i>American</i> ILLINOIS	7	11¼
	Hendrick's SCOTLAND	7	11¼
	Coates & Co. <i>Plymouth</i> ENGLAND	7	11¼
	Hayman's <i>Old Tom</i> ENGLAND	6	9¾
	Schwarzwald <i>Monkey 47</i> GERMANY	14	22
THE USUAL SUSPECTS			
Beefeater ENGLAND	5	8	
Bombay Sapphire ENGLAND	5	8	
Tanqueray 62 ENGLAND	5	8	

SPIRITS – R(H)UM & TEQUILA

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

RHUM AGRICOLE	FRANCE		
	Clément <i>Première Canne</i> MARTINIQUE	6	9¾
CACHAÇA	51 BRAZIL	5	8
LIGHT RUM	Papa's Pilar <i>Blonde</i> SOLERA-BLENDED IN THE US	6	9¾
	Flor de Caña NICARAGUA	6	9¾
DARK RUM	Mt. Gay BARBADOS	5	8
	Papa's Pilar SOLERA-BLENDED IN THE US	7	11¼
	Angostura <i>7-year</i> TRINIDAD	6	9¾
	Plantation <i>Pineapple</i> TRINIDAD & JAMAICA	7	11¼
SPICED RUM	Captain Morgan PUERTO RICO	5	8
MEZCAL	Bahnez <i>Mezcal Artesanal</i>	8	13
	Pelotón de la Muerte <i>Joven Artesanal</i>	8	13
	Del Maguey <i>Tobala</i>	16	25¾
	Two James <i>Dos James</i>	35	50
	REPOSADO		
	Illegal Mezcal <i>Coleccion Privada</i>	8	13
TEQUILA	Libélula JOVEN	5	7
	Corzo SILVER	6½	10½
	Patrón SILVER	8	13
	<i>Gran Patrón Platinum</i> SILVER	35	56
	Patrón REPOSADO	8½	13¾
	Patrón AÑEJO	10½	17
	Patrón EXTRA AÑEJO	15½	25

SPIRITS – WHISKEY

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

WHITE RYE	Journeyman <i>W. R.</i> THREE OAKS	ORGANIC	8	13
RYE	Bulleit 95 KENTUCKY		5	8
	Journeyman <i>Last Feather</i> THREE OAKS	ORGANIC	6½	10½
	Two James <i>Catcher's Rye</i> CORKTOWN, DETROIT		10½	17
	Valentine <i>Mayor Pingree</i> FERNDALE		10½	17
	Knob Creek KENTUCKY		6	9¾
STRAIGHT RYE	Pikesville KENTUCKY		10½	17
BOURBON	MICHIGAN			
	Traverse City Whiskey Co. <i>Bourbon Barrel</i> TRAVERSE CITY		6	9¾
	Two James <i>Grass Widow</i> CORKTOWN, DETROIT		10½	17
	Two James <i>J. Riddle Peated Bourbon</i> CORKTOWN, DETROIT		9½	15
	Valentine <i>Mayor Pingree Blue Label</i> FERNDALE		20	32
	Valentine <i>Mayor Pingree Black Label</i> FERNDALE		20	32
	KENTUCKY			
	Maker's Mark		6½	10½
	Maker's Mark 46		7	11¼
	Woodford Reserve		6	9¾
	Knob Creek		6	9¾
STRAIGHT MALT	MICHIGAN			
	New Holland <i>Zeppelin Bend</i> HOLLAND		10½	17

SPIRITS – WHISKEY

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

IRISH	BLENDING/VATTED		
	Jameson	6	9¾
	John Power	5	8
	Bushmills	5	8
	Teeling	6	9¾
BLENDING/VATTED SCOTCH	Dewars	5½	9
	Johnnie Walker <i>Black</i>	7	11¼
SINGLE MALT SCOTCH	2 OUNCES		
	SPEYSIDE		
	Glenfiddich <i>12-year</i>		11¼
	Benromach	ORGANIC	17
	HIGHLAND		
	Glenmorangie <i>Lasanta 12-year</i>		17
	Macallan <i>12-year</i>		17
	Glenmorangie <i>Signet</i>		35
	ISLAY		
	Ardbeg <i>10-year</i>		15
	Bowmore <i>12-year</i>		15¼
	Ardbeg <i>Uigeadail</i>		22½
	Lagavulin <i>16-year</i>		23