

**Wednesday, March 4**  
**Chef's Specials**

**Soup: Chili or Stuffed Pepper**

Join Us for  
Fish Fry  
Fridays or  
Breakfast  
on Sundays!

**Mini Jalapeño Potato Cakes \$9**  
Served with sour cream

**Steamed Mussels \$11**  
Tossed in marinara with garlic toast

**Southwest Chicken Flatbread \$11**  
Grilled chicken breast, roasted peppers  
and onions, monterey jack cheese,  
and ancho chile sauce

**Shrimp Sliders \$13**  
With cajun slaw and cilantro  
lime aioli

**Blackened 8 oz.**  
**Prime Pork Ribeye \$16**  
Served over home fries with  
grilled asparagus

**Seafood Fettuccine \$18**  
Bay scallops, crab, mussels and  
shrimp in a lobster cream and  
asparagus tips over fettuccine

**Honey Garlic Walleye \$18**  
With spinach and mushroom rissoto  
and a roasted garlic cream sauce

**Dessert**

Caramel Horchata Bites \$9  
Cheesecake \$8, Molton Chocolate Cake \$8

**\*\*all items subject to change\*\***



**Cream Soda, or Root Beer \$5**



Please leave a  
review scan here:



**Featured Beers**



**North High Brewing Co  
Road - 16 oz pint - \$7**

Perfect blend of medium  
roasted malt, light amber  
color, some chocolate  
notes.  
- 4.7% ABV



**Northern Row Brewing  
WANKER 16 oz pint - \$8**

An approachable English IPA  
brewed with traditional  
English ingredients. Earthy,  
citrusy hops atop a malty  
foundation.  
- 6.4% ABV



**Saugatuck - Maggie's  
Irish Ale 12 oz can - \$6**

This balanced, mahogany  
colored Irish Ale is brewed  
with locally harvested  
Michigan Honey – creating  
well rounded flavors of  
caramel and tea that sing in  
beautiful symphony with  
subtle hints of malt  
sweetness.  
- 5.4% ABV

**Entertainment  
TONIGHT  
Twisted Up Trivia**

**Saturday Mar 7  
The Bessemer  
Saints**  
(special guest hPr + friends  
Jim Bacha & Doug Shockley)

**Friday March 13  
Revival  
(Acoustic)**

**Thursday March 19  
Jim & Eroc**

**View Our  
Craft Beer  
Menu Scan:**  
**UNTAPPD**  
DRINK SOCIALLY



**Flights  
Available!  
4 five oz.  
Pours  
\$15.00  
(from our taps)**

**E-mail Blast  
Scan Here:**



# March Cocktails

## Pot of Gold \$11

Jameson Whiskey, St, Germain Liqueur, Simple Syrup, Lemon Juice, Served over ice with a Honey Gold rim

## Luck of the Irish \$12

Bulleit Whiskey, Lemon Juice, Peach Puree, Honey, Iced Tee. Served over Ice In a Pint Glass with a Lemon Garnish

## Lucky Charms Martini \$13

Baileys, Smirnoff Vanilla Vodka, Crème De Menthe. Topped with Whipped Cream & Lucky Charm Marshmallows

## Peppermint Patty Martini \$13

Smirnoff Vanilla Vodka, Creme De Menthe, Chocolate Liqueur, Heavy Cream. Topped with Crushed Peppermint

## Shamorita \$13

Casamigos Blanco Tequilla, Triple Sec, Melon Liqueur, Lemon Juice. Served with a Green Salted Rim & Lime garnish



**St. Patrick's 3/17/26  
Irish Menus All Day**

# Bourbon +

## 1792 \$16

(Fool Proof or Single Barrel)

## Angel's Envy \$13

## Angel's Rye \$11

## Basil Hayden \$8

## Blackened \$8

(Metallica's Brand)

## Blanton's \$16

## Buffalo Trace \$8

## Bulleit \$7

(95 Rye also available)

## E.H. Taylor \$15

(not available in stores!)

## Eagle Rare \$14

## Old Fitzgerald \$16

## Old Forester Single Barrel \$16

## Stagg \$16

## Weller Reserve \$13

## Willet Pot Still Reserve \$14

## Woodford Reserve \$8

*Two ounce pours with a  
crystal clear ice cube,  
or neat.*