



Happy Hour

5pm-7pm

Cocktails

MEZCAL MARGARITA \$5

*Lunazul Blanco Tequila, Vida Mezcal, Cointreau,
Fresh Lime, Simple Syrup*

VESPER \$6

Boodles Gin, Tito's Vodka, Cocchi Americano

CORPSE REVIVER \$6

*Boodles Gin, Dolin Blanc Vermouth, Cointreau,
Fresh Lemon, Herbsaint*

Wines

TERLANO

|Pinot Grigio| Südtirol-Alto Adige, Italy | \$7

RAMITELLO

|Montepulciano | Molise Rosso DOC, Italy| \$6.5

Beers

FOUNDERS BREAKFAST

|Chocolate Coffee Oatmeal Stout |MI| 8.3% | \$3.75

BELLS TWO HEARTED ALE

|IPA | Michigan | 7% | \$2.75

FULL SAIL

| American Amber Ale | Oregon | 6% | \$2.4

Food

PICKLED SHRIMP COCKTAIL

spicy cocktail sauce \$6

WEDGE OF BABY ICEBERG

*Point Reyes blue cheese, housemade bacon,
tomato, blue cheese dressing \$5*



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