

THE KITCHEN BY WOLFGANG PUCK

HAPPY HOUR

Sunday-Friday 2-6pm

APPETIZERS

2-6pm after 6pm

Korean Sliders

pulled short rib, asian slaw,
sesame bun

9 13

Calamari

grilled citrus, calabrian chili,
lemon aioli

9 15

Crispy Chicken Wings

chili-garlic sauce

9 12

Truffle Chips

blue cheese sauce

9 12

Roasted Brussels Sprouts

bacon, honey gastrique

5 7

Marinated Olives

thyme, rosemary, orange,
toast points

5 7

PIZZE

Margherita

tomato sauce, basil, fresh
mozzarella

9 14

Pepperoni

mozzarella, marinated
tomatoes

9 14

Roasted Mushroom

crème fraîche, local goat cheese,
caramelized onions, arugula,
truffle oil

9 15

For events in one of our five private spaces
Call 616.776.6455



SIGNATURE COCKTAILS

2-6pm
8

after 6pm
13

Bijou

coppercraft gin, green chartreuse,
sweet vermouth

French 75 | Soixante Quinze

prosecco, coppercraft gin, sugar cube

Elderflower

zim's vodka, st. germain, white cranberry juice,
lemon juice, simple syrup, lemon twist

Ward Eight

dickel rye whiskey, orange juice, lemon juice,
maple syrup, grenadine

Last Word

hendricks gin, green chartreuse,
luxardo cherry liqueur, lime juice

DRINK SPECIALS

7 | Wolfgang Puck Wine
Chardonnay, Pinot Noir,
Cabernet Sauvignon

2 off | all other Wine by the glass

5 | Sangria

4 | Draft Beers

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.

20% service charge added for parties of 6 or more