



LUMBER BARON BAR

Wine List

Bubbles

Brut, Laurent-Perrier, "La Cuvee", Champagne, France, 375ml	28 56
Prosecco di Valdobbiadene, Sommariva – Veneto, Italy NV	15 56

Rosé

Rose of Grenache Gris, Domaine de Fontaine – Corbieres, France 2022	14 54
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White Wine

Loureiro, Quinta do Ameal – Vinho Verde, Portugal 2021	14 54
Riesling Kabinett, Weingut Spreitzer "Oestricher Lenchen" – Rheingau, Germany 2019	18 68
Viognier, Domaine de la Terre Rouge – Fiddletown, California 2020	15 56
Chardonnay, Dominique Gruhier "Tonnerre" – Bourgogne, France 2020	18 68

Red Wine

Pinot Noir, Au Bon Climat – Santa Barbara County, California 2022	19 72
Syrah Blend, Chateau Massiac – Minervois, France 2019	15 56
Touriga Nacional, Herdade do Rocim – Alentejo, Portugal 2020	14 54
Malbec, Catena "Tribute To Gustav Klimt" - Gualtallary, Uco Valley, Argentina 2021	25 96
Cabernet Sauvignon, Obsidian Ridge – Red Hills Lake County, California 2021	22 80

Bottled & Canned Beer

Stella Artois

Pilsner – Belgium | 8

Amway Hazy IPA by Third Nature

Michigan, USA | 8

Saugatuck Brewing Co. Rainbow Rodeo IPA

Michigan, USA | 8

El Hefe by Third Nature

Michigan, USA | 8

Weihenstephaner

Hefeweizen – Germany | 7

Untitled Art

Seasonal - Wisconsin, USA | 9

Orval

Trappist Pale Ale – Belgium | 13

Trappistes Rochefort 10

Trappist Quadrupel Ale – Belgium | 16

Samuel Smith Organic Chocolate Stout

England | 10

Seasonal

Michigan, USA | 7

Heineken N/A

Pale Lager – Netherlands | 8

Guinness N/A

Stout – Ireland | 8



LUMBER BARON BAR

Cocktails

Pantlind Margarita

louis xiii cognac | grand marnier 100yr | don julio rosado | agave | lime | 120
**20% gratuity automatically applied*

Old Mahogany

woodford reserve | hickory infused michigan maple syrup | walnut bitters | smoked | 20

The Baroness

belvedere vodka | st. germaine | blackberry gastrique | lemon | prosecco | 16

***Lavender Blues**

plymouth gin | butterfly pea flower tea | lemon | lavender honey | egg white | 17

Twisted Monkey

monkey shoulder scotch | antica carpano sweet vermouth | cherry heering | 18

***The Morning After**

bacon fat washed rye | cinnamon | pineapple juice | egg white | chocolate bitters | 18

Outlawed Apple

flor de cana | lime | allspice dram | apple cider | apple butter | ginger beer | 15

Spirit Free

Lazy Mule

lime | chai | ginger beer | 13

SangriNO

blackberry gastrique | lime | orange | pineapple | pomegranate | 13

Pineapple Rose Rouge

montelobos mezcal | lillet rouge | lemon | grilled pineapple | peach blossom foam | hibiscus tincture | 17

Lumberman

jefferson's reserve | lemon sour | cherry infused brandy | 17

We be Jammin'

long road gin | st. germain | ligonberry jam | lemon | fresh mint | 16

Barrel Aged Cocktail-Vieux Carre

rittenhouse rye | henneseys vs | antica sweet vermouth | benedictine | psychaud's bitters | smoked | 24
**aged for 2-3 weeks*

Velvet Sheets

stoli elit vodka | velvet falernum | lime | chocolate liqueur | clearly canadian strawberry | sparkling water | 17

Autumn Rush

iron fish maple bourbon | clarified chai milk punch | grind espresso | stoli vanil vodka | espresso | 19

Monthly Special

ask your server about our monthly featured cocktails | 17

** add smoke infusion to any old fashioned \$2*

Merry Lavender

butterfly pea flower tea | lavender honey | lemon | club soda | 13

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Single Malt Scotch

Ardbeg, 10yr, Islay | 20
Balvenie Caribbean Cask, 14yr, Speyside | 24
Balvenie Portwood, 21yr, Speyside | 68
Bowmore, 25yr, Islay, 1oz | 65
Bowmore, 25yr, Islay, 2 oz | 125
Cragganmore | 20
Dalwhinnie, 15yr, Highland | 22
Glenfiddich, 12yr, Highland | 15
Glenkinchie, 12yr, Lowland | 20
Glenlivet, 12yr, Highland | 14
Glenlivet 14yr, Cognac Cask, Highland | 18
Glenlivet, 18yr, Highland | 33
Glenlivet, 21yr, Highland | 44
Glenmorangie, Quinta Ruban, 14yr | 19
Glenmorangie, 18yr, Highland | 35
Highland Park | 19
Lagavulin 16yr, Islay | 35
Laphroaig, 10yr, Islay | 18
Macallan, 12yr, Highland | 19
*Macallan, 33yr, 1 oz | 1000
10% gratuity automatically applied
Mortlach, 25yr, 1 oz | 55 2 oz | 105
Oban, 14yr, West Highland | 28
Talisker, 10yr, Isle of Skye | 25

**upon availability*

Blended Scotch

Chivas | 15
Dewars White Label | 12
Johnnie Walker Black | 15
Johnnie Walker Blue | 75
Johnnie Walker 18 yr | 35
Lauder's | 9
Monkey Shoulder | 14

Bourbon

1792 Ridgemont Reserve | 10
*Baker's 7yr | 17
Barrell Armida | 23
Basil Hayden's | 16
Booker's | 35
Bulleit | 12
Elijah Craig | 10
Four Roses | 10
*Four Roses Small Batch | 53
Iron Fish Bourbon Finished
in Maple Syrup Barrels | 15
Iron Fish Bouron Finished
in Mezcal Barrels | 21
Iron Fish Four Cask | 18
Jefferson's Ocean Aged | 21
Jefferson's Reserve | 14
Journeyman Silver Cross | 16
Knob Creek | 13
*Little Book | 28
Maker's Mark | 12
Maker's Mark 46 | 14
Maker's Mark Cask Strength | 16
Old Forester 86 | 10
Woodford Reserve | 14
Woodford Double Oaked | 20

**upon availability*

*prices are based on a standard pour –
rocks or neat orders may include an upcharge*



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Other Whisk(e)y

Barrell Seagrass Rye | 23
Basil Hayden Rye | 18
Bulleit Rye | 12
Bushmills, Irish | 9
Canadian Club | 9
Crown Royal | 12
Crown Royal Reserve | 17
Crown Royal XO | 19
Gentleman Jack | 16
George Dickel Tennessee Rye | 10
Iron Fish Mad Angler Rye | 18
Jack Daniels #7 Black | 10
Jack Daniels Single Barrel | 18
Jameson, Irish | 12
Knob Creek Rye | 13
Nikka Coffey Grain Japanese | 15
Redbreast 12yr Irish | 22
Rittenhouse Rye | 10
Seagrams VO | 9
*Suntory Hakushu 12 yr, Japanese | 40
*Suntory Hibiki, Japanese | 22
Suntory Toki, Japanese | 11
*Suntory Yamazaki 12 yr, Japanese | 40
*Suntory Yamazaki 18yr, Japanese | 159
Whistlepig Rye | 20
Woodford Rye | 14

**upon availability*

Amaro/Liqueur

Averna | 10
B&B | 11
Bruto Americano | 11
Cynar | 8
Fernet Branca | 8
Jeppson's Malört | 8

Rum

*Barbancourt 15 yr | 13
Clairin Sajous | 14
Clairin Vaval | 14
Flor de Cana 7 yr | 14
Hampden Estate Overproof | 23
Hampden Estate LROK 2010 | 45
Malibu Coconut | 10
Plantation Overproof | 12
Pyrat XO | 10
*Pyrat Cask 1623 | 50
Zaya 16yr | 12

**upon availability*

Gin

Beefeater | 9
Bombay Sapphire | 8
*Eastern Kille | 11
Hayman's Sloe | 12
Hendricks | 10
Iron Fish Woodland Gin | 13
Long Road | 10
Nolet's Silver | 13
Nolet's Reserve | 1oz 62/2oz 120
Plymouth | 12
Plymouth Sloe Gin | 12
Roku | 12
St George Terroir | 14
Tanqueray | 9
Tanqueray No. 10 | 11
The Botanist | 12
The Liberator | 14

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Brandy/Cognac

- Louis XIII, 1 oz | 340
- Louis XIII, 1.5 oz | 475
- Louis XIII, 2 oz | 600
- Hennessy VS | 14
- Hennessy VSOP | 15
- Martell Cordon Bleu | 42
- Rémy Martin VSOP | 13
- Rémy Martin XO | 35
- Busnel Calvadas VSOP | 12
- D'usse VSOP | 15
- Armagnac de Montal | 12
- Courvoisier VSOP | 12
- Alexander Grappa Bianca | 12

Dessert Wine

- El Maestro Sierra, Amontillado Sherry, Jerez, Spain | 18
- Valdespino, "Don Gonzalo" VOS Oloroso Sherry, Jerez, Spain | 25
- Bodegas Cesar Florido, Moscatel Sherry, Chipiona, Spain | 10
- Henriques & Henriques, 5 yr Madeira, Madeira, Portugal | 18
- Rare Wine Company, "Historic Series" Madeira, Madeira, Portugal | 20
- Ramos Pinto, 10 yr Tawny Port, Douro, Portugal | 14
- Dow's, 30 yr Tawny Port, Douro, Portugal | 30
- Dow's, Vintage Port, Douro, Portugal | 35
- Dow's, Fine Ruby, Port, Douro, Portugal | 9
- Sandeman, Ruby, Port, Douro, Portugal | 9
- Taylor Fladgate, First Estate, Port, Douro, Portugal | 12
- Fonseca Bin27, Finest Reserve, Port, Douro, Portugal | 12
- Tio Diego Amontillado, Sherry, Jerez de la Frontera, Spain | 18
- Cruz del Mar Oloroso, Chipiona, Sherry, Jerez DO, Spain | 10
- La Cigarrera Manzanilla, Fino Sherry, Sanlúcar de Barrameda, Spain | 9

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Desserts

Cheesecake

Creamy homemade cheesecake with fresh berries | 13

Crème Brûlée

Classic vanilla custard with caramelized sugar & fresh berries | 13

Chocolate Sin Cake

Flourless chocolate cake blended with espresso | 13

Bread Pudding

French bread with apples and raisins served with whiskey sauce | 13

Berries and Cream

Fresh seasonal berries with vanilla sweet cream | 6

Ice Cream & Sorbet

Vanilla, chocolate, or raspberry sorbet | 6

Espresso & Tea

Espresso

Regular or decaf | 4

Tea Forté

Herbal or black tea | 4

ask your server for our current selection

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