LUMBER BARON BAR

Wine List

Bubbles

Brut, Laurent-Perrier, "La Cuvee" Champagne, France, 375ml	28 | 56
Prosecco di Valdobbiadene, Sommariva – Veneto, Italy NV	15 |58
Brachetto d - Acqui, Marenco Piedmont,Italy (Dolce) 2022	16| 62

Rosé

Rosé of Grenache Gris Domaine de Fontsainte – Corbieres, France 2022	14 | 54

White Wine

Riesling Kabinett, Weingut Spreitzer "Oestricher Lenchen" – Rheingau, Germany 2023	22 |86
Sauvignon Blanc, Greywacke - Marlborough, New Zealand 2024	17 | 66
Albarino, LaMarea - Monterey, California 2024	16 | 62
WhiteRioja, Montebuena - Alavesa, Spain 2023	15 | 58
Chardonnay, Jean-ClaudeBoisset - Bourgogne, France 2023	16 | 26

Red Wine

Pinot Noir, Au Bon Climat – Santa Barbara County, California 2022	19 | 74
Malbec, Catena"LaConsulta" - Mendoza,Argentina 2023	19 | 74
EtnaRosso, Tornatore - Sicily,Italy 2022	15 | 58
Blend, Chateau GrandBateau -Bordeaux, France2022	14 | 54
Cabernet Sauvignon, Obsidian - Ridge - Red Hills Lake County, California 2022	22 | 86

Bottled & Canned Beer

Stella Artois
Pilsner – Belgium | 8

Amway Hazy IPA by Third Nature
Michigan, USA | 8

Rainbow Rodeo IPA by Saugatuck Brewing Company
Michigan, USA | 8

Weihenstephaner
Hefeweizen - Germany | 7

Untitled Art Seltzer
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

Yuengling
Lager - Pennsylvania, USA | 9

Pour of '84 Detroit StylePilsner by The Mitten Brewing Company
Michigan, USA | 8

Seasonal
Michigan, USA | 7

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Cocktails

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

Old Mahogany
jefferson's reserve | hickory infused michigan maple syrup | walnut bitters | smoked | 22

The Baroness
belvedere vodka | st. germaine | blackberry gastrique | lemon | prosecco | 18

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

Lumber Man
old forester | lemon sour | cherry infused brandy | 19

The Straits of Jordoun
codigo rosado tequila| demerara | orange bitters | plum bitters | smoked |21

Sunny Cigar
fernet branca | amaro nonino | vanilla bean lemon | 17

Adam's Apple
woodford reserve | disaronno | rich brown sugar | spice simple| lemon | 18

Dark Paradise
plantaray coconut rum | chocolate bailey's crème de cacao | cream | 16

Fireside Reviver
the botanist gin | chai-infused vermouth cointreau | lemon | cranberry | 19

Brewtiful Morning
nikka coffee whiskey | brown sugar espresso | chocolate bitters | 24

Ginger Snap
vanilla vodka | domaine de canton | ginger pecan praline liqueur | half and half | 17

Peat and Pomme
laphroaig 10yr | lairds apple jack | maple amaro nonino | bitters | 18

Sage Advice
clairin vaval | plum | sage| lime | saline | 18

Stuck in Summer
banhez mezcal | chinola passion fruit | lime agave | 17

Velvet Banana
brown butter fat-washed rittenhouse rye gifford's banane du bredil | demerara | house blended bitters | 20

Barrel Aged Negroni
iron fish maple gin | sweet vermouth | campari grand marnier | 20
**aged 2-3weeks*

ask your server about our monthly cocktail feaure
**add smoke infusion to any old fashioned $2*

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

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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 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,
Glenlivet, 18yr, Highland | 33
Glenmorangie, 18yr, Highland | 35
Highland | 18
Highland Park | 19
Lagavulin, 16yr, Islay | 35
Laphroaig, 10yr, Islay | 18
Macallan, 12yr, Highland | 20
Macallan, 18yr, 1oz | 45 2oz | 85
*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
Dewar's White Label | 12
Johnnie Walker Black | 15
Johnnie Walker Blue | 75
Lauder's | 9
Monkey Shoulder | 14

Bourbon

1792 Ridgemont Reserve | 10
Angel's Envy | 20
Barrell Armida | 23
Basil Hayden's | 16
*Booker's | 35
*Buffalo Trace | 17
Bulleit | 12
Elijah Craig | 10
Dragon's Milk Origin |
*Eastern Kille Bottled in Bond |
Four Roses | 10
Iron Fish Bourbon Finished
in Maple Syrup Barrels | 15
Iron Fish Bourbon Finished
in Mezcal Barrels | 21
Iron Fish Four Cask | 18
Iron Fish Straight Bourbon | 18
Jefferson's Ocean Aged | 21
Jefferson's Reserve | 16
Journeyman Silver Cross | 16
Jefferson's Bourbon | 14
Jim Beam | 10
Knob Creek | 13
*Little Book | 28
Maker's Mark | 12
Maker's Mark 46 | 14
Maker's Mark Cask Strength | 16
Maker's Mark Amway
Private Barrel | 22
Old Forester 86 | 10
Old Forester 1920 | 18
Old Gran Dad Single Barrel | 15
Woodford Reserve | 14
Woodford Double Oaked | 20

**upon availability*

prices are based on standard pour-
rocks or neat orders may include 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
*Highwest Bourye | 33
Iron Fish Mad Angler Rye | 18
Iron Fish Riverbed | 21
Jack Daniels #7 Black | 10
Jack Daniels Single Barrel | 18
Jameson, Irish | 12
Jameson Black | 15
Jefferson Rye | 12
Midwinter Nights Dram | 50
Nikka Coffey Grain Japanese | 15
Parker Heritage, 10yr |
Redbreast, 12yr, Irish | 22
Rittenhouse Rye | 10
Russel Reserve, 6yr Rye | 14
Seagrams VO | 9
Star Hill Farm Wheat | 20
*Suntory Hakushu, 12 yr, Japanese | 63
Suntory Hibiki | 22
Suntory Toki, Japanese | 11
*Suntory Yamazaki, 12 yr, Japanese | 63
Whistlepig Rye | 20
Woodford Rye | 14

**upon availability*

Amaro/Liqueur

Averna | 10
B&B | 11
Branca Menta | 10
Bruto Americano | 11
Cynar | 8
Fernet Branca | 8
Green Chartreuse | 18
Montenegro | 18

Rum

Clairin Vaval | 14
Doctor Bird | 13
Flor de Cana, 7yr | 14
Hampden Estate LROK 2010 | 45
Malibu Coconut | 10
Plantation Overproof | 12
Zaya, 16yr | 12

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, 1oz | 340 1.5oz | 475 2oz | 600
Hennessy VS | 14
Hennessy VSOP | 15
Hennessy Pure White, 1oz | 35 2oz | 70
Martell Cordon Bleu | 42
Rémy Martin VSOP | 13
Rémy Martin XO | 35
Busnel Calvados VSOP | 12
D'usse VSOP | 15
Courvoisier VSOP | 12
Cardenal Mendoza| 15
Alexander Grappa Bianca | 12
Armagnac de Montal | 12

Dessert Wine

Ramos Pinto, 1yr Tawny Port, Douro, Portugal | 14
Dow's, 30 yr Tawny Port, Douro, Portugal | 30
Dow's, VintagePort, Douro, Portugal | 35
Sandeman, Ruby, Port, Douro, Portugal | 9
Fonseca Bin27, Finest Reserve, Port, Douro, Portugal | 12
Cruz del Mar Oloroso, Chipiona, Sherry, Jerez DO, Spain | 10
El Maestro Sierra, Amontillado Sherry, Jerez, Spain | 18
Rare Wine Company, "Historic Series" Madeira, Portugal | 20

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Desserts

Classic Cheesecake
creamy cheesecake topped with fresh seasonal berries and a hint of mint
(1280 cal) | 15

Crème Brûlée
vanilla bean custard beneath a caramalized sugar crust - a timeless classic
(620 cal) | 14

Chocolate Sin Cake
flourless chocolate cake blended with espresso (720 cal) | 14

Bread Pudding
warm vanilla bread pudding with golden raisins, soaked in a rich jack daniel's whiskey sauce (930 cal) | 14

Fresh Berries and Sweet Cream Sauce
a celebration of natural flavors - simple and simply sensational (400 cal)| 13

Chocolate Molten Cake
warm, rich chocolate cake with a gooey ganache center, topped with vanilla ice cream and drizzled with caramel sauce (1310 cal) | 14

Ruth's Carrot Cake
house-made four layer carrot cake with cream cheese frosting, topped with caramel sauce (2090 cal) | 15

Sorbet
vanilla, chocolate or raspberry (cal) | 8

Espresso & Tea

Espresso
regular or decaf | 5.25

Tea Forté
herbal or black tea | 4.75
ask your server about our current selection

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