



LUMBER BARON BAR

Wine List

Bubbles

Brut, Laurent-Perrier, “La Cuvee”, Champagne, France, 375ml	28 56
Prosecco di Valdobbiadene, Sommariva – Veneto, Italy MV	15 58
Brachetto d’Acqui, Marengo – Piedmont, Italy (Dolce) 2022	16 62

Rosé

Rose of Grenache Gris, Domaine de Fontsaite – Corbieres, France 2022	14 54
--	---------

White Wine

Riesling Kabinett, Weingut Spreitzer “Oestricher Lenchen” – Rheingau, Germany 2019	22 86
Sauvignon Blanc, Greywacke-Marlborough, New Zealand 2023	17 66
Albarino, La Marea -Monterey, California 2023	16 62
White Rioja, Montebuena –Alavesa, Spain 2023	15 58
Chardonnay, Jean-Claude Boisset – Bourgogne,France 2023	16 62

Red Wine

Pinot Noir, Au Bon Climat – Santa Barbara County, California 2022	19 74
Malbec, Catena “Tribute to Gustav Klimt” - Gualtallary, Uco Valley, Argentina 2021	25 98
Etna Rosso, Tornatore – Sicily, Italy 2022	15 58
Blend, Chateau Grand Bateau-Bordeaux, France 2022	14 54
Cabernet Sauvignon, Obsidian Ridge – Red Hills Lake County, California 2021	22 86

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



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 | 18

***Lavender Blues**

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

Second Date

elijah craig rye | iron fish farm blend
bourbon | rosemary simple | pom juice |
pineapple juice | lemon | 16

Spring Fling

ketel one botanical grapefruit & rose peach
liqueur | grapefruit juice | lemon sour | 16

Smooth Criminal

pyrat x rum | iron fish rye whiskey | vanilla
bean | sandeman ruby port | 17

Thyme After Thyme

st. george gin | spiced pear liqueur | thyme
simple syrup | lime juice | pineapple juice |
topo chico | 17

Spirit Free

SangriNO

blackberry | lime | orange | pineapple |
pomegranate | 13

Lazy Mule

lime | chai | ginger beer | 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 | 19

Southern Spice

jalapeno infused tequila | grand marnier |
creme de coconut | lime | blood orange
juice | 19

Brewtiful Morning

nikka coffee whiskey | brown sugar syrup |
double shot espresso | chocolate bitters | 24

King Peach

crown peach | aperol | lime | orange juice |
elderflower tonic | 17

Barrel Aged Cocktail-Vieux Carre

iron fish mad angler rye | hennessy vs |
antica sweet vermouth | benedictine |
peychaud's bitters | smoked | 20
**aged for 2-3 weeks*

Monthly Special

ask your server about our monthly
featured cocktails | 17

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

Merry Lavender

herbal tea | lavender
honey | lemon | club soda | 13

Cucumber Cooler

cucumber juice | grove 42 seedlip |
lemon | butterfly pea flower tea | 14

**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.*



LUMBER BARON BAR

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

Bourbon

1792 Ridgmont Reserve | 10
*Baker's 7yr | 17
Barrell Armida | 23
Basil Hayden's | 16
Booker's | 35
Bulleit | 12
Elijah Craig | 10
Four Roses | 10
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
Knob Creek 12yr | 23
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*



LUMBER BARON BAR

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 | 9
Branca Menta | 9

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

**upon availability*

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



LUMBER BARON BAR

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

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

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

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.



LUMBER BARON BAR

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

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.