



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 2024	14 54
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White Wine

Riesling Kabinett, Weingut Spreitzer “Oestricher Lenchen” - Rheingau, Germany 2023	22 86
Sauvignon Blanc, Greywacke-Marlborough, New Zealand 2024	17 66
Albarino, La Marea -Monterey, California 2024	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 2024	19 74
Malbec, Alpasion, ‘Grand Malbec’, Mendoza, Argentina 2021	27 106
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 2022	22 86
Red Blend, Tomorrow Cellars, California	

Bottled & Canned Beer

Stella Artois

Pilsner – Belgium | 8

Yuengling

Lager – Pennsylvania, USA | 9

Amway Hazy IPA by Third Nature

Michigan, USA | 8

Rainbow Rodeo IPA by Saugatuck Brewing

Michigan, USA | 8

Pour of ‘84 Detroit Style Pilsner by The Mitten 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

Seasonal

Michigan, USA | 9



LUMBER BARON BAR

Cocktails

Pantlind Margarita

louis xiii cognac | grand marnier 100 yr |
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

The Straights of Jordoun

codigo rosado tequila | demerara | orange
bitters | plum bitters | smoked | 21

Sunny Cigar

fernet branca | amaro nonino | vanilla bean
lemon | 17

Last Ember

don julio reposado | watermelon shrub |
ancho reyes | agave | lime | jalapeno oil |
tajin rim | 23

The Beast Monkey

monkey shoulder | wee beastie | genepy |
lime | mint | 17

LumberMan

old forester | lemon sour |
cherry infused brandy | 19

Hive & Seek

jefferson's reserve | honey | lemon
elderflower foam | 21

Brewtiful Morning

nikka coffee whiskey | brown sugar
Foxtail Cold Brew | chocolate bitters | 24

Field Notes

flor de cana 7yr | strawberry | basil
lime | saline | 17

D-Day

liberator gin | lillet blanc | grapefruit |
rosemary | bitters | 17

The Last Slice

graham cracker infused vanilla vodka |
lemon curd sour | cream | egg white | 17

Oaxacanine

bahnez mezcal | casamigo's blanco
honey | bitters | grapefruit | 17

Banana-Vardier

russell's reserve rye | campari | banane du
bresil | 18

Barrel Aged Negroni

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

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

**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
Glenmorangie, Quinta Ruban, 14yr | 19
Glenmorangie, 18yr, Highland | 35
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, 1oz | 55 2oz | 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 Ridgmont Reserve | 10
Barrell Armida | 23
Basil Hayden's | 16
*Booker's | 35
*Buffalo Trace | 17
Bulleit | 12
Elijah Craig | 10
Four Roses | 10
Iron Fish Maple Finished Bourbon | 15
Iron Fish Mezcal Finished Bourbon | 21
Iron Fish Four Cask | 18
Iron Fish Straight Bourbon | 18
Jefferson's Bourbon | 14
Jefferson's Ocean Aged | 21
Jefferson's Reserve | 16
Jim Beam | 10
Journeyman Silver Cross | 16
Knob Creek | 13
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
Woodford Reserve | 14
Woodford Double Oaked | 20

*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
Iron Fish Riverbed | 21
Jack Daniels #7 Black | 10
Jack Daniels Single Barrel | 18
Jameson, Irish | 12
Jameson Black | 15
Midwinter Nights Dram | 50
Nikka Coffey Grain Japanese | 15
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 Toki, Japanese | 11
*Suntory Yamazaki 12 yr, Japanese | 63
Whistlepig Rye | 20
Woodford Rye | 14
**upon availability*

Amaro/Liqueur

Averna | 10
B&B | 11
Bruto Americano | 11
Cynar | 9
Fernet Branca | 10
Branca Menta | 10

Rum

Clairin Vaval | 14
Flor de Cana 7 yr | 14
Hampden Estate LROK 2010 | 45
Malibu Coconut | 10
Plantation Overproof | 12
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*

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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

Hennessy Pure White 1oz 35 | 2oz 70

Martell Cordon Bleu | 42

Rémy Martin VSOP | 13

Rémy Martin XO | 35

D'usse VSOP | 15

Courvoisier VSOP | 12

Cardenal Mendoza | 15

Alexander Grappa Bianca | 12

Armagnac de Montal | 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

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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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