



LUMBER BARON BAR

Wine List

Bubbles

Champagne Brut, Pascal Ponson - Montagne de Reims, France NV	24 84
Prosecco di Valdobbiadene, Sommariva - Veneto, Italy NV	15 56

Rosé

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

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
Tempranillo Blend, Bodegas San Roman "Prima" - Toro, Spain 2020	18 72
Cabernet Sauvignon, Obsidian Ridge - Red Hills Lake County, California 2021	22 80

Bottled & Canned Beer

Stella Artois

Pilsner - Belgium | 8

Seasonal

Michigan, USA | 7

Weihenstephaner

Hefeweizen - Germany | 7

Untitled Art

Seasonal - Wisconsin, USA | 9

Orval

Trappist Pale Ale - Belgium | 13

Trappistes Rochefort 10

Trappist Quadrupel Ale - Belgium | 16

Guinness N/A

Stout - Ireland | 8

Heineken N/A

Pale Lager - Netherlands | 8

Founder's Breakfast Stout

Michigan, USA | 10

Amway Hazy IPA by Third Nature

Michigan, USA | 8

El Hefe by Third Nature

Michigan, USA | 8

Bell's Two Hearted

Michigan, USA | 8



LUMBER BARON BAR

Cocktails

Pantlind Margarita

louis xiii cognac | grand marnier 100yr | don julio rosado | agave | lime | 110
**20% gratuity automatically applied*

Old Mahogany

woodford reserve | hickory infused michigan maple syrup | fennel bitters | smoked | 17

Asia Daisy

suntory toki whiskey | lychee liqueur | fresh lemon | ginger | 17

The Baroness

wheatly vodka | st. germaine | blackberry gastrique | lemon | prosecco | 17

***Lavender Blues**

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

Twisted Monkey

monkey shoulder scotch | antica carpano sweet vermouth | cherry heering | 17

This Wondrous City

cognac | strawberry | st. germaine | lemon | balsamic vinegar | cinnamon | bitters | 17

On an Evening in Rome

rittenhouse rye | dolin dry vermouth | amaro nonino | maraschino liqueur | 17

Spirit Free

Lazy Mule

lime | chai | ginger beer | 13

SangriNO

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

Pineapple Rose Rouge

montelobos mezcal | lillet rouge | fresh squeezed lemon | grilled pineapple | peach blossom foam | 17

Lumberman

iron fish cask strength bourbon | lemon sour | cherry infused brandy | 17

Cape Stockholm

eastern kille vodka | iron fish gin | cranberry | orange | coriander | fresh squeezed lemon | topo chico | 17

Barrel Aged Cocktail-Vieux Carre

rye whiskey | cognac | antica sweet vermouth | benedictine | ango bitters | peychaud's bitters | 26
**aged for 2-3 weeks*

Matcha Love

hendrick's gin | matcha powder | fresh squeezed lemon | egg white | 17

Roaring Twenties

flor de cana 7yr | fresh squeezed lime | rhubarb | fresh mint | topo chico | 17

First Impression

the botanist gin | ketel one vodka | extra virgin olive oil | 17

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

**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
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*



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 | 12
Crown Royal XO | 17
Gentleman Jack | 12
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

**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

- 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

**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 | 12

Crème Brûlée

Classic vanilla custard with caramelized sugar & fresh berries | 12

Chocolate Sin Cake

Flourless chocolate cake blended with espresso | 12

Bread Pudding

French bread with apples and raisins served with whiskey sauce | 12

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.*