



-STEAK & SEAFOOD HOUSE-

SIGNATURE COCKTAILS

LIGHTHOUSE LEMONADE — \$8

Smirnoff, Limocello Lemon Liqueur, Fresh Citrus Juice with a splash of Citrus Soda garnished with candied Lemon Wheel

WATERMELON MINT MARTINI — \$10

Iron Fish Vodka and Watermelon Mint Juice shaken and served with Fresh Lime and Mint

OLD FASHIONED — \$9

Cane Sugar, Fresh Orange, Cherry, Bitters and Sweet Vermouth muddled and topped with Ice and Iron Fish Caribbean Cask Bourbon

WHISKEY SOUR — \$9

Iron Fish Caribbean Cask Bourbon with Wolf Moon Citrus mix and garnished with Lemon and Lemon Mint

HIBISCUS GIN — \$10

Iron Fish Gin and Hibiscus Juice Mix with splash of Fresh Lime Juice and Citrus Soda shaken and garnished with Fresh Lemon

SUNSET PUNCH — \$9

Iron Fish Rum, Peach Mixer, Orange Liqueur, Citrus Mix and splash of Cranberry

MIMOSA & BELLINI — \$11

Your choice of Orange Juice or Peach Juice Topped with Prosecco

MICHIGAN BLUEBERRY MOJITO — \$11

Fresh Blueberries, Fresh Mint, Lime Wedges, Cane Sugar and Agave Nectar muddled then topped with New Holland Amber Rum and splash of Club Soda

TRAVERSE CHERRY MANHATTAN — \$9

Traverse City Whiskey Company's Cherry Bourbon with splash of Sweet Vermouth and Bitters served with a Bourbon Infused Cherry

MAGGIE'S MARGARITA — \$12
Pineapple Jalepeno Mix and Don Julio Anejo with a splash of Fresh Lime Juice and Agave Nectar shaken and served over ice with Salt and Fresh Lime

OLD BAY BLOODY MARY — \$9
Iron Fish Vodka with Our Classic Bloody Mary Mix and Garnished with Fresh Vegetables and an Old Bay Rim

BETSIE BAY BONFIRE — \$9
A Heavenly mix of Frangelico, Baileys and Kahlua served with Fresh Coffee and topped with Whipped Cream and Chocolate



-STEAK & SEAFOOD HOUSE-

DRAUGHT & BOTTLED BEER

MICHIGAN BOTTLES

Atwater Whango Ale \$6, Arcadia Cheap Date Session Ale \$6, Arcadia Loch Down Scotch Ale \$6, New Holland Lost Dune \$6, Founder's All Day IPA \$6, Founder's Rubeaus \$10, Founder's Porter \$6, Bell's Oberon \$6, Bell's Lager of the Lakes \$6, Bell's Two Hearted \$6, Short's Soft Parade \$7, Short's Locals Lager \$6, Right Brain Cake Walk \$6, Mountain Town Raspberry Wheat \$7, ROAK Brewing Chestnut Maple Porter \$7, St. Ambrose Black Madonna Mead \$10, St. Ambrose Evil Twins Mead \$10, St. Ambrose X.R. Cyser Mead \$10, New Holland Dragon's Milk \$12

DRAUGHT BEER

Right Brain ~ Dead Kettle IPA \$7, Petosky ~ Sparkle Lager \$7, Perrin ~ Cherry IPA \$9, Atwater ~ Dirty Blonde \$8, Cheboygan ~ Blueberry IPA \$7, Starving Artists ~ Hop Marley DIPA \$9

DOMESTIC BOTTLES — \$5

Bud, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Labatt Blue, Labatt Light, Killians, Sam Adams, Angry Orchard

IMPORT BOTTLES — \$6

Bass Ale, New Castle Brown Ale, Heineken, Stella Artois, Corona, Guinness, St. Pauli N/A

WINES BY THE GLASS

MICHIGAN WINES

Chateau Fontaine Pinot Gris \$9, Bowers Harbor Pinot Gris \$8, Laurentide Chardonnay \$9, Leelanau Cellars Pinot Noir \$8, Leelanau Cellars Dry Riesling \$8, Black Star Farms Pinot Noir Rose \$9, Aurora Cellars "Radiance" Red Blend \$9, Bower's Harbor "Smokey Hollow" Riesling \$9, St. Ambrose Cellars "Secret Beach" Riesling \$7, St. Ambrose Cellars "Cottage Red" \$6, Chateau Chantel Naughty Red \$7, Chateau Chantel Nice Red \$7, Chateau Grand Traverse "Late Harvest" Riesling \$7, Good Harbor "Fishtown" White Blend \$7, Good Harbor Riesling \$7

WHITE WINES

Chehalem Pinot Gris \$10, Fernlands Sauvignon Blanc \$9, Clifford Bay Sauvignon Blanc \$8, Silver Ridge Chardonnay \$8, Butterfield Station Chardonnay \$7, Dreaming Tree White Blend \$10

RED WINES

Dante Pinot Noir \$7, Alexander Valley Merlot \$8, Gen5 Red Zinfandel \$8, Leese-Fitch Cabernet Sauvignon \$7, Fog Mountain Cabernet Sauvignon \$8, Ransom Red Blend \$10, Crios Rose Malbec \$8, Altos les Hormigas Malbec \$8