

# THE HOTEL FRANKFORT & RESTAURANT

## DRAFT BEER SELECTIONS

We are proud to partner with Ludington Bay Brewing Company for our draft selections. Go ahead and give em a try, you won't be disappointed.

### Draft Flight

– Can't Decide? No Problem, choose 4 draft selections and we will pour 6oz portions on a very cool board! \$8 –

Lake Phantom Tangelo Dream – \$5

James St. Brown Ale – \$5

Dark Necessity Stout – \$5

Summer Fling Hefenweizen – \$5

Tan Line Blonde Ale – \$5

First Curve IPA – \$5



## MICHIGAN BOTTLES & CANS

Arbor Euchre Pilsner – \$5

Arbor Strawberry Blonde – \$5

Atwater Dirty Blonde Ale – \$5

Atwater Vanilla Java Porter – \$5

Atwater Whango Ale – \$4

Beards Luna – \$5

Beards Oh The Citranity – \$5

Bell's Oberon Orange Wheat – \$4

Bell's Two Hearted IPA – \$5

Brewery Vivant Big Red – \$5

Tandem Ciders Smacintosh – \$5

St. Ambrose Evil Twins Ginger Cherry

Mead – \$10

St. Ambrose Black Madonna Blackberry

Mead – \$10

Brewery Vivant Farmhouse Ale – \$5

Cheybogan Blood Orange Honey – \$5

Founder's All Day IPA – \$4

Founder's Breakfast Stout – \$5

Founder's Porter – \$5

Grand Armory Nutter Ur Business Stout – \$5

Grand Armory White Chocolate Blonde – \$5

Mitten Brewing IPA – \$5

Mountain Town Raspberry Wheat – \$5

Mountain Town Train Wreck – \$5

Forbidden Fruit Cherry Cider – \$5

St. Ambrose XR Apple Cyser Mead – \$10

New Holland Lost Dune – \$4

Perrin Grapefruit IPA – \$5

Petoskey Brewing Horny Monk Belgium Ale – \$5

Right Brain CEO Stout – \$5

Right Brain Dead Kettle IPA – \$5

Rochester Mills Milkshake Stout – \$5

Short's Humalicios – \$5

Short's Locals Lager – \$4

Short's Soft Parade – \$5

Terra Firma Manitou Amber – \$5

Northern Naturals Hard Dry Cider – \$5

St. Ambrose John Lemon Mead – \$10

## OTHER BOTTLED BEER

Budwieser – \$4

Killian's – \$4

Bass Ale – \$5

Stella Artois – \$5

Corona – \$4

Bud Light – \$4

Labatt Light – \$4

Guinness – \$5

St. Pauli Girl N/A – \$5

Coors Light – \$4

Miller Lite – \$4

New Castle Brown Ale – \$5

Michelob Ultra – \$4

## CRAFT COCKTAILS

**Champagne Cocktail** – St. Germain Elder Flower Liquor topped with Sparkling Wine \$10

**Green Goddess** – Titos Vodka shaken with Organic Greens of Mint, Cucumber, Apple, Kale, Lettuce, Celery and Lemon. \$10

**Lighthouse Strawberry Lemonade** – Stoli Strawberry, Limocello Lemon Liquor, Fresh Citrus Juice with a splash of Citrus Soda garnished with Lemon Wheel \$9

**Maggie's Margarita** – Don Julio Anejo & Grand Marnier, Fresh Sour Mix and Agave Nectar shaken and served over ice with Salt and Fresh Lime \$12

**Make A Mule** – Vodka, Rum, Whiskey or Tequilla. Shaken with Lime Juice and Spicy Ginger Beer \$9

**Michigan Blueberry Mojito** – Fresh Blueberries, Mint, Lime, Cane Sugar and Agave Nectar muddled then topped with Rum and a splash of Club Soda \$10

**Old Fashioned** – Cane Sugar, Fresh Orange, Cherry, Bitters and Sweet Vermouth muddled and Traverse City Rye Bourbon \$9

**Orange Cream Smash** – Orange Vodka, Baileys, Fresh Orange, Orange Soda \$9

**Raspberry Rum Shaker** – Raspberries, Rum, Lime, Simple Syrup and Grenadine \$9

**Traverse Cherry Manhattan** – Traverse City Whiskey Company's Cherry Bourbon with splash of Sweet Vermouth served with Bourbon Infused Cherries \$9

**Whiskey Peach Fizz** – Jim Beam, Triple Sec, Lemon & Peach topped with Soda \$8

We are proud to partner with the following local vendors to provide our customers with the absolute freshest and unique Northern Michigan Experience. Northwoods Soda & Syrup, Grow Benzie, Harris Family Farm, Fustini's, St. Ambrose Cellars, Sleeping Bear Farms, Ludington Bay Brewing, North Country Farm, Wild Things, Winter Wonderland Forests & Many More