

# small plates

## BLACK N BLUE STEAK TIPS

roma tomato relish, haystack onion, gorgonzola cream, balsamic glaze 12

## BAKED BRIE

puff pastry, chambord cherry compote, roasted apple, walnut, dressed field greens, crostini 12

## CALAMARI

roasted red pepper, banana pepper, sriracha ketchup 11

## COCONUT SHRIMP

malibu batter, coconut breading, wasabi laced teriyaki 12

## LETTUCE WRAPS

chicken, water chestnut, carrot, mushroom, scallion, crispy rice noodle, sweet soy chili sauce 11

## YELLOW FIN TUNA

sesame crusted tuna, napa slaw, wasabi aioli, peanut sauce, pickled ginger 12

## DUELING FISH TACOS

2 five spice whitefish - kimchi, pico de gallo, cotija, citrus crema, 2 blackened salmon - citrus slaw, pico de gallo, cotija, citrus crema 12

## CHICKEN QUESADILLA

southwest chicken, cheese, bacon, onions, tomato, jalapeños, sour cream and salsa 10

## POTATO NACHO

fried baked potato slices, cheddar, monterey, bacon, scallion, chipotle sour cream 8

## WINGS!

jumbo traditional or boneless with choice of:

honey glazed BBQ / buffalo / cherry BBQ sauce / asian spicy garlic 9.5

## HUMMUS PLATE

roasted red pepper hummus, quinoa tabbouleh, house flatbread 11

# burgers & sandwiches

served with choice of fresh fruit or french fries.

SUB side salad or cup of soup (+1) • SUB grilled chicken breast for any burger selection.

## HOUSE BURGER

caramelized onion, swiss, garlic aioli, arugula, tomato, park ale steak sauce 12

## BLACK N BLUE BURGER

cajun seasoned, roasted apple, caramelized onion, gorgonzola & bacon 12

## SMOKEHOUSE BURGER

cheddar, bbq sauce, bacon, haystack onion 12

## SOUTHWEST CHICKEN BLT

grilled chicken breast, white cheddar, bacon, avocado, lettuce, tomato, chipotle aioli, telera roll 11

## REUBEN

lean corned beef, house kraut, dijon remoulade, swiss, local caraway rye 10

# pizza & flatbread

## ALL AMERICAN

tomato sauce, blend of cheeses 9  
pepperoni / italian sausage 10

## MARGHERITA

roma tomato, olive oil, garlic, mozzarella, parmesan, fresh basil 10

## POTATO

ranch dressing, sliced baked potato, bacon, scallion, cheddar,  
monterey jack, parmesan, sour cream 11

## LABELLA

italian sausage, pepperoni, portobello mushrooms, tomato sauce,  
mozzarella, provolone, parmesan 12

## BBQ CHICKEN

chicken, bacon, balsamic red onion, mozzarella, smoked cheddar 11

## THAI CHICKEN FLATBREAD

chicken, peanut chili sauce, cilantro, mozzarella, scallion, crushed peanut,  
carrot, roasted bell peppers 11

## BRUSCHETTA FLATBREAD

olive oil, garlic, mozzarella, roma tomato, balsamic reduction,  
parmesan, fresh basil 10

## MAPLE BACON & TOMATO FLATBREAD

roasted garlic aioli, maple bacon, roma tomato, mozzarella,  
parmesan, fresh basil 10.5

# libations

## PAMA MARTINI

Pama Liqueur, Orange Vodka, Sour 9

## BELVEDERE MULE

Belvedere Vodka, Ginger Beer, Lime Juice 9

## BELVEDERE COSMO MARTINI

Belvedere Vodka, Triple Sec, Rose's Lime Juice, Cranberry Juice, Lemon Twist 9

## CHOCOLATE COVERED CHERRY MARTINI

Traverse City True North Cherry Vodka, Vanilla Vodka, Creme De Cacao 9

## DEMOCRACY MARTINI

Ketel One, Chambord, Pineapple Juice 9

## HOLLYWOOD MARTINI

Absolut, Chambord, Grapefruit Juice, Splash of Cranberry Juice 9

## RASPBERRY SUNSET MARTINI

Raspberry Vodka, Lemonade, Chambord, Sugar Rim 9

## SILVERTRAIN MARTINI

Tanqueray, Absolut, Dry Vermouth, Blue Cheese Stuffed Olive 9

## VANILLA SILK MARTINI

Irish Cream, Vanilla Vodka, Amaretto 9

## TC MANHATTAN

Made with Traverse City Whiskey Co. Bourbon Whiskey 9

## PATRON MARGARITA

Patrón, Grand Marnier 10

## TRAVERSE CITY CHERRY MARGERITA

Don Julio Silver, Triple Sec, Michigan Cherry Liqueur 10

## PALOMA

Salted Rim, Simple Syrup, Hornitos Reposado, Grapefruit Juice,  
Soda Water, Lime Garnish 9

# wine

## HOUSE WHITES

Chardonnay / White Zinfandel/Pinot Grigio (G ~ \$6 / B ~ \$23)

### Riesling

Chateau Grand Traverse Semi-Dry (G ~ \$7 / B ~ \$27)

Chateau Grand Traverse Late Harvest (G ~ \$8.5 / B ~ \$33)

### Moscato

Seven Daughters (G ~ \$7 / B ~ \$29)

### Pinot Grigio

Ecco Domani (G ~ \$6.5 / B ~ \$25)

Bowers Harbor (G ~ \$7.5 / B ~ \$29)

### Sauvignon Blanc

Whitehaven (G ~ \$9 / B ~ \$35)

### Chardonnay

Bowers Harbor Unwooded (G ~ \$7.5 / B ~ \$29)

Cannonball (G ~ \$8 / B ~ \$32)

Kendall Jackson Vintner's Reserve (G ~ \$9 / B ~ \$35)

## HOUSE REDS

Merlot / Cabernet (G ~ \$6 / B ~ \$23)

### Pinot Noir

MacMurray (G ~ \$9.5 / B ~ \$37)

Meiomi (G ~ \$10 / B ~ \$38)

### Merlot

14 Hands (G ~ \$8.5 / B ~ \$33)

### Malbec

Chantel (G ~ \$8 / B ~ \$30)

### Red Blend

Apothic Red (G ~ \$7 / B ~ \$27)

(Zinfandel, Syrah & Merlot Blend)

### Cabernet

Sterling (G ~ \$9 / B ~ \$35)

Cannonball (G ~ \$9 / B ~ \$35)

Louis M Martini (G ~ \$9.5 / B ~ \$37)

### Sparkling

Prosecco (S ~ \$7)

Martini & Rossi Asti (S ~ \$8 / B ~ \$29)

William Wycliff (B ~ \$16)

M. Lawrence – Sex (B ~ \$29)

LaMarca Prosecco (B ~ \$29)

Chantel Celebrate Sparkling (B ~ \$35)

Dom Perignon (B ~ \$300)

# beer

## TAP BEER

Bud Light / Miller Lite / Labatts Blue

A wide selection of Michigan craft beers, including our house exclusive "Park Ale" from Right Brain Brewing Company

## BOTTLED BEER

Bud / Bud Light / Coors Light / Michelob Ultra / Miller Lite / Amstel Light

Buckler (NA) / Corona / Guinness / Heineken / Labatt Blue

Labatt Blue Light / Stella Artois / Bell's Amber / New Belgium

Fat Tire Samuel Adams