

Libations

Any beverage with an * can be made alternatively with aromatic zero proof spirits

Drink of the Moment

Ask your bartender about our current concoction

You Mermaid for Me *

A balance towards bittersweet tartness. Clear Spirit of your choice, Aperol, Velvet Falernum, and fresh lime.

Old Marq Fash-Inn *

Our utterly delicious Old Fashioned, featuring the velvet smoothness of Angel's Envy, hints of vanilla, caramel, and toasted orange.

Aurora Sparkle 75 *

If a French 75 saw the Northern Lights. Empress Gin, fresh lemon, simple syrup, Avissi Prosecco, and a drop or so of P31 Aperitivo & creme de violette.

Shiras Manhattan *

An absolute classic blend of Rittenhouse Rye, Antica Formula, and Angostura Bitters.

Apple-ly Ever After *

Another iteration of the mule. Marquette's own local, TDH vodka, Apple Cider, and Ginger Beer. A dash of caramel and crushed pecans to compliment on the rim.

Gilded Orchard *

Think to hayrides, chilly nights, and warming up with friends. THD's fall Gin, an apricot, pear, and rosemary syrup, a bit of St. Germaine, and the zest of lemon.

A date with rum-mance *

Hot buttered rum anyone? Taste an aged dark rum, allspice dram, date syrup, rich butter and hot water. Yummm.

Plum Reverie *

A smooth blend of Courvoisier, plum-fig mix, and ginger liqueur, balanced with lime juice captures the essence of winter in the Upper Peninsula.

Butternut Believe It *

Not only is squash hardy, but delicious. Butternut squash adds a nuttiness and slight creamy texture to this decadent take on a Manhattan. .

Après Ski *

What better way to keep warm after a long day of skiing, or really after anything. Aperol, prosecco and ginger beer.

Espresso Yourself Martini *

Creamy, caffeinated, and rich. Cold brew, Double Espresso Vodka, Borghetti Coffee Liqueur, Simple Syrup, and Amaro Nonino Quintessentia

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Frosted Pines

This is not a Last Word. A beautiful, light Italian liqueur, Fontbonne, Vikre's Juniper Gin, Luxardo Maraschino Liqueur, and lime juice tie together this potion.

Habiscus Spice & Everything Nice *

An herbaceous must for margarita drinkers. Habiscus syrup Corazon blanco tequila, fresh lime, Génépy le Chamois, and muddled jalapeño.

Sippin' in the 'shanty'

A drink to warm the spirits. The sweet and sour tamarind fruit brings depth to a creamy mezcal, Campari's citrus bitter, and the complexities of vermuth really tie this play on a Negroni.

Crimson snowfall *

Elements of a Cosmo, but adjusted to our taste. Try Detroit's smooth Valentine vodka, fresh lime juice, dry curaçao, and fresh cranberry syrup in this absolute classic.

'Hot North' Fashion

A fruit forward Old Fashioned. Brandy, Grand Marnier, Luxardo Maraschino, demerara, and orange bitters.

Monk's Garden

A peaceful blend of floral, botanical, and citrus. Hendrick's Gin, Génépy le Chamois, lavender syrup, fresh lemon, Peychaud's bitters and a spray of Rose Water.

Sazerac Redux

Sazerac whiskey's spice and caramel balanced with the soft fruitiness of Pierre Ferrand cognac, the light anise notes from Pastis and Luxardo's maraschino liqueur and Peychaud, all make this the ultimate complex cocktail.

For dessert, or not...

Tea Thai'm *

Essentially a Thai Iced Tea. The original ChaTraMue Thai Tea, Vanilla Vodka, Demerara syrup, Dry Curacao, and heavy cream overtop.

Holly & Jolly

A festive blend of Hennessy, port, black walnut bitters are brought together with a velvety egg finish. This cocktail captures the warmth and cheer of the holidays in every sip.

Jack Frost

A creamy, indulgent cocktail with a smooth white chocolate liqueur, vanilla vodka, and heavy cream, balanced by a touch of peppermint. A sweet, frosty treat perfect for any night.

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Bottled Suds

		ABV %	
<div>Heavier</div> <div>↑</div>	Ore Dock Porter	5.6	7
	Bell's Two Hearted IPA	7	6
	Blackrocks 51k IPA	7	6
	Blackrocks Grandrabbits Cream Ale	5.5	6
	Ore Dock Berserker Hazy IPA	7.5	7
	Upper Hand UPA Pale Ale	5.5	6
	Stella Artois	6	6
	Athletic Run Wild IPA	0.5<	6
	Bell's Oberon	5.8	6
	Lagunitas IPNA	0.5<	6
	Labatt Blue	5	5
	Miller High Life	4.6	4
	Athletic Upside Dawn Golden	0.5<	5
	Blakes Hard Apple Cider	5.5	7
	barrel + beam Saison	6.5	10
<div>Lighter</div> <div>↓</div>	Finnish Long Drink	5.5	6
	White Claw Seltzer	5	6
	High Noon Seltzer	4.5	7

Amari

<div>Sweet</div> <div>↑</div>	Aperol	9
	Montenegro	11
	Nonino Quintessentia	15
	Amaro Del Capo	8
	Averna	11
	Branca Menta	10
	Meletti	15
	Cynar	9
	Lucano	8
	Campari	10
<div>Bitter</div> <div>↓</div>	Fernet Branca	10

Vino

Whites

Pinot Grigio, Zenato Provence, France	10/35
Sauvignon Blanc, Nobilo Marlborough, New Zealand	12/48
Chardonnay, Kendall Jackson California	11/44
Riesling, Chateau St. Michelle Sacramento, California	10/44
Moscato, Terra d'oro Sacramento California	10/40

Rosé

Rosé, Bieler Provence, France	12/48
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Sparkling

Prosecco, Avissi Veneto, Italy	10/35
Classico Grande, Lyres N/A United Kingdom	17/65

Reds

Pinot Noir, Joel Gott California	13/49
Montepulciano, La Quiercia Abruzzo, Italy	12/48
Malbec, The Show Mendoza, Argentina	11/44
Cabernet Sauvignon, Iron & Sand Paso Robles, California	15/59

Porto

Sandeman porto fine tawny 10 yr Douro Valley, Portugal	9
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Vermouths/Aperetifs

Enjoy chilled, on ice, or mixed

Lyres Aperitivo Rosso (zero proof)	15
Lyres Italian Spritz (zero proof)	17
Lillet Blanc	12
Lillet Rose	12
Carpano Dry	11
Dolin Dry	8
Carpano Antica Formula	14