



• *appetizers* •

Duck Confit Crepes caramelized onions, herbs, cheese, berry balsamic glaze	10
Crab Cake apple napa cabbage slaw, saffron citrus aioli, micro cilantro	14
Lamb Sliders roasted red pepper aioli, cucumber tomato feta compote, warm sweet roll	12
Truffle Fries v white truffle oil, parsley, pecorino romano	8
Grilled Polenta gf v oven roasted tomatoes, chèvre, balsamic caramel	9

• *soups & salads* •

Soup Du Jour seasonal soup of the day	9
Cru Salad gf v jicama, dried pears, pickled onions, goat cheese, vanilla bean vinaigrette	7
Grilled Romaine Salad gf v shaved parmesan, grilled lemons, frico, roasted tomatoes, caesar	10
Shaved Vegetable Salad gf v root vegetables, toasted hazelnuts, roasted shallot vinaigrette, ricotta salata	9

• *entrées* •

Asian Short Ribs gf roasted shallot mashed, brown butter baby carrots	28	Cider Brined Pork Chop gf apple bourbon glaze, sweet potato puree	26
Duck Confit orange glaze, cranberry pistachio farro, maple roasted squash, red onion	21	Grilled Beef Tenderloin gf sweet potato-pancetta-brussels sprouts hash, cabernet reduction	39*
Seared Scallops gf charred corn puree, basil oil, quinoa spinach salad, roasted shallot vinaigrette	26	Grilled Ribeye gf roasted cauliflower, roasted garlic demi	43*
Honey Mustard Crusted Salmon crispy red potatoes, green beans, tarragon lemon aioli	25	Carbonara linguine, pancetta, peas, soft poached egg, toasted bread crumbs	19
Lobster Mac & Cheese roasted tomatoes, truffle, bread crumbs	25	Ortolano Pasta v campanelle pasta, spinach, chèvre, roasted tomatoes, pine nuts, white wine sauce	17

gf Gluten Free v Vegetarian

*\$10 upcharge for meal plan guests.

MAP GUESTS: Please note, server gratuities are not included in your package.

• cocktails & martinis •

Jameson Ginger Smash	9
jameson irish whiskey, muddled lemon and mint, ginger syrup	
Minnesota Mule	9
vikre boreal juniper gin, ginger beer, fresh squeezed lime	
Cru Tawny Old Fashioned	10
bulleit bourbon, tawny port, angostura bitters, muddled orange and cherry	
Spiced Sidecar	9
e & j brandy, cointreau, house made spiced simple syrup, lemon squeeze	
Tito's Ginger Appletini	9
tito's vodka, sociable freewheeler cider, chambord, ginger simple syrup	
Cranberry Moonshine Margarita	12
mexican moonshine silver tequila, grand marnier, cranberry juice, orange squeeze, cinnamon	
Cherry Whiskey Sour	10
templeton rye, tattersall sour cherry, lemon squeeze, red wine simple syrup	

• beer •

Coors Light	4.75
Mich Golden Light	4.75
Summit Extra Pale Ale	5.75
Stella Artois	5.75
Blue Moon	5.75
Castle Danger Castle Cream Ale	6.25
Bent Paddle Cold Press Black Ale	5.75
Surly Furious (16 oz. can)	7
Sociable Cider Werks Freewheeler Dry Apple (16 oz. can)	5.75
Trappists Rochefort #10 Belgian Quadrupel (330 ml)	9
The Bruery Feature Bottle (750 ml)	30

• flights •

Sommelier's Feature Flight - White	10
Sommelier's Feature Flight - Red	12

• wines by the glass •

WHITE	
Blu Prosecco	8
Veneto NV	
Chandon Rosé	14
Sparkling Napa NV	
Les Vignerons de Buzet Rosé	8
France 2016	
St. Urbans-Hof Riesling	7
Mosel 2015	
Jules Taylor Sauvignon Blanc	9
Marlborough 2016	
Pullus Pinot Grigio	9
Slovenia 2015	
Bread and Butter Chardonnay	9
Napa 2015	
Daou Chardonnay	12
Paso Robles 2014	
RED	
Pike Road Pinot Noir	12
Willamette Valley 2014	
Nielson Pinot Noir	10
Santa Barbara 2014	
Wenté 'Sandstone' Merlot	7
Livermore Valley 2013	
Adelante Malbec	8
Mendoza 2014	
Ghost Pines Cabernet Sauvignon	13
Napa/Sonoma 2014	
Cousino Macul Antiquas Reserva Cabernet	10
Chile 2013	
1000 Stories Bourbon Barrel Aged Zinfandel	10
California 2014	
Murrietta's Well 'The Spur' Blend	13
Livermore Valley 2014	
Cabaletta	8
Veneto 2014	
La Mialina "Gertrude" Rosso	9
Tuscany 2014	