

TOWN TAVERN

HAPPIER HOUR

4-6pm daily at the bar

all draft beers \$3

wine.

5

CYCLES GLADIATOR CHARDONNAY
BANFI 'LE RIME' PINOT GRIGIO
LA FLOR MALBEC
SAINT ANDRIEU ROSÉ
SEVEN FALLS CABERNET SAUVIGNON

cocktails.

5

VELVET REVOLVER
Bulleit Rye, St. Germain, Orange Bitters, Lime
MOOSEJAW MULE
Valentine Vodka, Barritts Ginger Beer, Mint
Diet Barritt's Ginger Beer Available
SANGRIA
Red Wine, Brandy, Mango Looza, Fresh Fruit

snacks.

5

BAJA TACOS
Icelandic Cod, Slaw, Salsa Fresca
CHIPS & GUACAMOLE ^{GF V}
Cotija Cheese
REUBEN ROLL
Corned Beef, Saurkraut, Swiss
1000 Island
BRUSSELS SPROUTS
Bleu Cheese Crumble, Bacon
Buffalo Sauce

*State of Michigan Requirement: These items may be served raw or undercooked.
Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food
borne illness, especially if you have certain medical conditions.

CHOICE OF: NEAT, ON THE ROCKS
OR A FLIGHT OF THREE 7

bourbon.

BASIL HAYDEN'S
Spiced Rye, Candied Lemon Peel
Honey, Gentle Bite

BUFFALO TRACE
Leather, Ripe Orange, Smokey – Sweet Spice

BULLEIT BOURBON
Bold, Smooth, Maple Oak, Nutmeg, Toffee

KNOB CREEK
Charred Wood Spice, Caramel Fruit
Toasted Nuts

MAKER'S MARK
Chewy Nougat, Vanilla, Fruity, Minimal Spice

NEW HOLLAND BEER BARREL
Biscuity, Butterscotch, Toffee, Allspice

WOODFORD RESERVE
Dried Fruit, Citrus, Cinnamon, Cocoa

whiskey.

BULLEIT RYE
Loaded Spice, Brisk, Golden Raisin
Ripe Apricot

CROWN ROYAL
Brown Sugar, Clove, Raisin
Subtle Pepper Spice

JAMESON
Spicy – Sweet, Smooth, Nutty, Menthol, Vanilla

JAMESON BLACK BARREL
Nectarine, Papaya, Toasted Wood
Fleeting Smoke

LOT NO. 40 RYE
Canadian Whisky of the Year, Soft, Creamy
Firm, Elegant Strength

scotch.

JOHNNIE WALKER BLACK
Dry Spice, Barley, Light Fruit Finish

GLENLIVET 12 YR
Apple Cores, Smoked Almond, Fresh Citrus

LAPHROAIG 10 YR
Smokey, Strong Pepper, Orange Peel
Layered Peat

CHIVAS REGAL 12 YR
Honeyed Apples, Hazelnut, Butterscotch

DEWAR'S `WHITE LABEL`
Vanilla Fudge, Toffee, Smoked Honey Oak