

Alibi

WHITE

	6oz	9oz	Bottle
Moscato: Salt Of The Earth-California.....	-9	-12	-28
Riesling: Grand Traverse Select-Michigan.....	-8	-11	-28
Pinot Grigio: Bower Harbor Vineyard-Michigan.....	-11	-15	-40
Pinot Grigio: Altanuta-Alto Adige, Italy.....	14	-18	-50
Sauvignon Blanc: Starborough- New Zealand.....	-8	-11	-28
Sauvignon Blanc: Hess Shirtail.....	-11	-15	-40
Chardonnay: Angeline-California.....	-10	-14	-38
Chardonnay: Chalk Hill- California.....	-17	-21	-58
Sparkling: Silvergate-California.....	-9	-13	
Mawby: Sex Split.....	-10	-14	

RED

Pinot Noir: Caramel Road-California.....	-10	-13	-36
Red Blend: Substance-Michigan.....	-12	-15	-40
Red Blend: 22 Pirates-California.....	-14	-18	-50
Malbec: Elsa-Argentina.....	-9	-12	-32
Merlot: Mcmanis-California.....	-10	-13	-34
Merlot: Decoy-California.....	-14	-18	-52
Cabernet: Banshee-California.....	-14	-18	-50
Cabernet: Louis Martini-California.....	-17	-21	-58

MOCKTAILS

Fre-Chardonnay -Alcohol-free wine	7
Fre-Cabernet-Alcohol-free wine	7
Negroni-Lapo's Spirit-Free Negroni	8
Sicilian Lemon and Ginger Sipper-Tennyson and Sparkling Sicilian Lemonade	8
Bright Herbal Citrus Lift-Three Spirits Livener with Sparkling Pink Grapefruit	8
Mock Tai-Spirit-Free Mai Tai	7
Mockscow Mule-Ginger Beer, Lime Juice, Club Soda	7
Blue Moon-Non-Alcoholic	4

153 W Centre Ave Portage MI 49024

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RESERVED WINE LIST

SPARKLING

Bollinger-France 200

Pear, brioche, roasted apple, peaches

Veuve Clicquot, Brut Champagne, Yellow Lable-France 160

Apple, pear and peach with a hint of Brioche

Paul Laurent-France 78

Champagne France. Pear, citrus, dragon fruit

La Marca Prosecco-Italy 52

Citrus and honeysuckle aromas with raspberry. Semi-sweet

WHITES

Rose: Romain Reverdy, Sancerre Florilege -France 66

Bright citrus, fresh herbs, limestone, silky

Sauvignon Blanc: Grgich-California 75

Passion fruit, lemon grass, and a hint of minerality

Pinot Grigio: Santa Margherita-Italy 70

Crisp and dry with flavors of Golden Delicious Apple

Chardonnay: Rombauer-Napa, California 88

Buttery with nectarine and subtle spice

Chardonnay: Ponzi Vineyards-Oregon 89

Honeycomb, quince, candied orange, cardamom, grapefruit

REDS

Pinot Noir: Roco-Oregon 70

Light-bodied with dark fruit flavors & mellow tannins

Merlot: Peter Franus, Napa Valley, California 93

Plum, dried herb, vanilla

Malbec: Luca Old Vine-Mendoza, Argentina 80

Black cherry, Spice, berry

Red Blend: Prisoner California 100

Vanilla and coconut give away dried blackberry and fig flavors

Red Blend: Brown Estate, Chaos Theory Proprietary-California 98

Napa, CA. Dark cherry, plum, tobacco. floral, cocoa nibs

Cabernet: Quilt-California 70

Velvety, boysenberry jam & toasted oak

Cabernet: Aviary- Napa, California 78

Blueberry, strawberry, cassis, oak

Cabernet: Caymus - Napa California 180

Dark fruits, chocolate, vanilla and spice

Cabernet: Jax Block Three-Napa, California 210

Blackberry, plum, tobacco, full-bodied

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COCKTAILS

Mimosa Towers

2 Bottles Champagne \$75, 3 Bottles Champagne \$100
Cranberry, Grapefruit, Orange or Pineapple Juices

Classic Mimosa

Pitcher - 36oz Mimosa, 6 serving -35
100z -14/ 60z -10

Mimosa Flight -25

Champagne With a Flight of Cranberry, Grapefruit, Orange, Pineapple Juices

Coffee Flight-24

Espresso Liqueur, Baileys Original, Baileys Salted Caramel, Kahlua Liqueur

Raspberry or Blueberry Mule -10

Raspberry/Blueberry Western Son, Ginger Beer, Lime Juice

Banana Rum Punch -12

Mackinac Island Banana Rum, Pineapple Juice, Grenadine

Spicy Bloody Mary - 11/ Horseradish-13

House Spicy Bloody Mary Mix with House Vodka or Horseradish Vodka

Alibi Hurricane -12

White Rum, Hurricane Mix, Orange Juice, Splash of Grenadine

White Sangria -12

Tropical sparkling wine with peach, pineapple and cherry flavor

Mai Tai-13

Light Rum, Dark Rum, Orange Liqueur, Amaretto, Pineapple Juice, Orange Juice, Lime Juice, Grenadine

Honey-Bourbon Old Fashioned -14

Detroit City Honey Bourbon, Muddled Cherry and Orange, Dash of Simple Syrup Over Ice

Bourbon Sunrise - 14

1792 Bourbon, Egg White, Orange Juice, Lemon Juice, Maple Syrup, Dash of Orange Bitters

Smoked Sazerac -15

Sazerac Rye, Absinthe, Splash of Simple Syrup and Bitters with a Smoky Twist

Smoked Negroni -15

Bombay Sapphire, Campari, Sweet Vermouth, Dash of Bitters, Lemon Swab

Smoked Maple Manhattan -15

Iron Fish Maple Bourbon, Sweet Vermouth, Dash of bitters, Cherry

Bourbon Basil Smash-15

Woodford Reserve Bourbon, Muddled Basil and Lemon, Dash of Simple Syrup Over Ice

Bourbon Flights

Ask Server/Bartender

MARTINIS

Espresso Martini -13

Gypsy Vodka, Espresso Liqueur, Splash of Simple Syrup

Lavender Gin & Tonic Martini -12

Sovereign Gin, Lavender Simple Syrup, Tonic Water

Chocolate Martini - 13

Gypsy Vodka, Chocolate XXI martini, Chocolate sauce

Pink Flower Martini - 12

Titos Vodka, Elderflower, Cranberry, Lemon Juice

Midnight Gimlet Martini -12

Gin, Elderflower, lime juice and lavender syrup

Raspberry or Blueberry Lemon Drop Martini -12

Raspberry or Blueberry Western Son, Splash of Lemon Western Son, Simple Syrup

SHAKERS

(2 Drinks)

Pomegranate Cosmopolitan Martini -15

Vodka Orange Liqueur, Pomegranate Juice and Lime Juice

Bikini Martini - 15

Coconut Rum, Orange Liqueur, Pineapple Juice, Grenadine, Gummy Bears

Keylime Pie Martini -15

Coconut Rum, Vanilla Vodka, Pineapple Juice, Cream

Peacan Pie Martini -15

Rum Chata, Creme De Cocoa, Gibson bourbon

French Martini -15

Vodka, Raspberry Liqueur, Pineapple Juice

Gummy Bear Martini -15

Raspberry Vodka, Peach Schnapps, Cranberry Juice and Gummy Bears

Wild Berry Martini -15

Raspberry Vodka, Blueberry Vodka, Lavender and lemon Juice

Lavender Limoncello Martini -15

Vodka, Limoncello, Lavender Syrup and Lemon Juice

Dirty Goose Martini -16

Grey Goose Vodka, Dry Vermouth, Splash of Olive Juice with Bleu Cheese Stuffed Olives

Pomegranate Paradise-15

Vodka, Raspberry liquor, Pineapple Juice, Pomegranate juice, Splash of Simple Syrup

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BOURBON

Jim Bean
Bulleit
Basil Hayden
Knob Creek
1792 Small Batch
Woodford Reserve
Willet Rowan Creek
Willet Pot
Willet Noah Mill
Willet Family Estate
Angel's Envy
Four Roses Single Barrel
Old Forester
Detroit City Bourbon
Detroit City Honey
Makers Mark 46 French Oaked
Belfour Texas Pecan Wood
Buffalo Trace
Pure Kentucky XO
Iron Fish Maple

WHISKEY

Screwball
Jack Daniels

Irish

Jameson

Canadian

Canadian Club
Crown Royal
Crown Royal Apple
Gibson's
Seagram's

Scotch

JW Red
JW Black
JW Blue
Macallan 12Y
Glenfiddich 18Y
Glenlivet 21Y

Rye

Bulleit Rye
Sazerac Rye
Knob Creek Rye
Whistlepig Small Batch Rye 10Y

COGNAC

Bardseth XO
Hennessy VSOP
Remy Martin VSOP
Remy Martin Louis XIII

BRANDY

Christian Brothers

RUM

Captain Morgan
Malibu
Mackinac Banana
Rum Chata
Bacardi
Parrot Bay Coconut
Myers's Original

VODKA

Titos
Gypsy
Western Son Raspberry
Western Son Blueberry
Western Son Lemon
Western Son Peach
Western Son Watermelon
Ketel One
Horseradish
Grey Goose
Belvedere

GIN

Tanqueray
Ugly Dog
Beefeater
Aviation
Highclere
Sovereign
Knickerbocker
Hendricks
Bombay

DRAFT BEER

Craft Beer Flights(Pick any 4)-11
Bud Light
Michelob Ultra
Coors Light
Millers Light
Stella
Old Nation's-M43 Hazy IPA
Bell's Two Hearted IPA
Bell's Seasonal
Founder's-All Day IPA
Sam Adam's-Cherry Wheat
Big Lake's-Amber Ale
Big Lake's-Blood Orange Haze IPA
Moosehead Large
Pigeon Hill Salted Caramel Porter
Blakes-Triple Jam Cider
Perrin-Black Ale
One Well-Xalapa

BOTTLED BEER

Michelob Ultra
Bud Light
Budweiser
Coors Light
Heineken
Modelo
Founders Porter
Corona
Miller Lite
Cider Boy Pear

TEQUILA

Jose Cuervo
1800 Blanco
1800 Reposado
1800 Coconut
Cabo Wabo Anejo
Adictivo Plata
Patron
Komos Reposado Rose
Clase Azul Reposado
Don Julio 1942
Don Julio Reposado

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SOUPS

All Day

TUSCAN CHICKEN & MUSHROOM GF

CUP 6 BOWL 10

SOUP DU JOUR

Market Price

SALADS

CAESAR -12 CBGF

Chopped romaine, caesar dressing, sweetie drops, pecorino romano, white anchovy, foccacia crouton

WEDGE-12 CBGF

Iceberg lettuce, peppercorn ranch, pickled red onion, tomato, garlic breadcrumbs, bacon, chives

BALSAMIC GARDEN-12 GF

Leafy greens, red onion, tomatoes, carrot, blue cheese crumbles, basil, mint, balsamic dressing

ADD ON OPTIONS TO HELP CRAFT THE MEAL YOU DESIRE

CHICKEN BREAST (GRILLED OR BLACKENED) -10

STEAK (4 OZ WAGYU COULOTTE) -16

SHRIMP (4) -16

SCALLOP (U10) -12

PORK BELLY (5 OZ) -9

SALMON (7 OZ) -18

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BRUNCH Open-3pm

Breakfast Charcuterie -22 GF

Alibi Breakfast -19 CBFD

Hash potato, choice of meat, two eggs, toast

Pork Belly Hash -18 GF

Crispy potato, red pepper, onion, mushrooms, brussel, arugula, sweet chili, soy glazed pork belly, 2 eggs

Polenta Cake Caprese -16 GF

Goat cheese polenta, tomato, basil, garlic, balsamic, pesto, 2 poached eggs

Omelette GF

Denver-14

Bell pepper, onion, bacon, cheddar cheese

Seafood-15

Shrimp, salmon, pecorino romano, chives -15

Veggie-12

Onions, red peppers, mushrooms, tomato, gruyere

Egg Benedict CBGF

AVOCADO-14 or SALMON-16 on an english muffin topped with two poached eggs, hollandaise and paprika

SIDES

Two Eggs-5 GF

Scrambled, poached or fried

Brussels Sprouts-8 GF

Honey balsamic glaze, crispy prosciutto, pecorino romano

Potato Hash-5 GF

Crispy potatoes

Meat-8 GF

Bacon or sausage

Toast-5 CBGF

Focaccia, sourdough, multigrain or english muffin

Mushrooms-8 GF

Sauteed gourmet blend

Mac & Cheese-8

Three cheese mornay, torchio pasta, garlic breadcrumbs, scallions

Fruit Cup-6 GF

Assorted berries, melon and apples

Pancakes-8

Three pancakes, whipped cream, fresh fruit

Steak & Eggs -34

8 oz wagyu coulotte, potatoes, 2 eggs, balsamic, tomato and pickled onion garnish

Crispy Tofu -22 GF

Chili ponzu reduction, lemon rice pilaf with peas and mushrooms, cucumber kimchi, smoky cilantro crema

Short Rib Sandwich-18

CBGF

Braised beef, arugula, pickled red onion, chimichurri aioli, sourdough, served with shoestring fries.

Black & Blue Chicken -17

CBGF

Blackened chicken breast, bacon, lettuce, tomato, blue cheese, peppercorn ranch, brioche bun, served with shoestring fries.

Dry Aged Burger -18 CBGF

6 oz dry aged patty, cheddar, baconnaise, arugula, confit tomato, brioche bun, served with shoestring fries.

Duck PB & J -18 CBGF

Duck confit, cashew butter, grilled red onion, apricot jam, multigrain toast, served with shoestring fries

Yellowfin Tuna -24

Sesame crusted tuna, sliced rare served over chili soy dressed soba noodles with cucumber kimchi wasabi aioli and chives

Short Rib Ragu -24 CBGF

Braised beef, stewed tomato, cavatelli, garlic breadcrumbs, herb ricotta

Truffle Mushroom Fettuccine -22 CBGF Vegetarian

local mushroom blend, porcini truffle cream sauce, cracked black pepper fettuccine, pecorino romano, parsley

Shrimp Linguine -25 CBGF

House made linguine, white wine, basil pesto, tiger shrimp, tomato brodo, lemon zest

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DINNER

STARTERS 3pm-Close

Charcuterie Board -22 CBGF

Rotating assortment of artisanal meats and cheeses, alongside seasonal accompaniments

Oysters -24 CBGF

1/2 Dozen raw oysters, soaked in a smoked whiskey mignonette and served over charred rosemary with hot sauce and lemon

Duck PB & J -18 CBGF

Duck confit, cashew butter, grilled red onion, apricot jam, multigrain toast, served with shoestring fries

Yellowfin Tuna -24

Sesame crusted tuna, sliced rare served over chili soy dressed soba noodles with cucumber kimchi wasabi aioli and chives

Salt & Vinegar Wings -16 GF

8 Crispy chicken wings, tossed in a mouthwatering seasoning, served with green goddess dressing

SIDES

Brussels Sprouts -8

Fried crispy, honey balsamic glaze, prosciutto, pecorino romano

Mac & Cheese-8

Three cheese mornay, torchio, garlic breadcrumbs

Veg Du Jour -8

Chefs vegetable of the day

Pave -8

Layered potato medallions

Mushrooms -8

Sauteed gourmet blend, garlic, herbs

Shoestring Fries -8

Chef's seasoning, peppercorn ranch

ENTRESS 4pm-Close

A5 Japanese Wagyu -MP GF

Caramelized onion and black garlic puree

Dry Aged Steak -MP

Featured dry age, chef's sauce

Filet Mignon -55 GF

8 oz, Red wine demi glace

Steak & Frites-38 GF

8 oz wagyu coulotte, smoked chimichurri, garlic shoestrings

Salmon-34 GF

7 oz Skin-on filet, roasted red pepper romesco, goat cheese polenta, pickled red onions, rosemary fingerling crisps, caviar butter

Pork Chop -38 GF

14 oz Tomahawk, bourbon bacon jam

Alibi Chicken-28 GF

Airline breast, pave, veg du jour, sage jus, crispy prosciutto

Scallops & Pork Belly-40 GF

Seared U10 scallops, soy glazed pork belly, lemon saffron basmati, cherry hibiscus ponzu gel, wasabi and leek ash

Duck -26 GF

Confit duck leg, beluga lentil cassoulet, leeks, cognac soaked cherries, spiced pistachios, candied orange

Crispy Tofu -22 GF Vegan

Chili ponzu reduction, lemon rice pilaf with peas and mushrooms, cucumber kimchi, smoky cilantro crema

Short Rib Ragu -24 CBGF

Braised beef, stewed tomato, cavatelli, garlic breadcrumbs, herb ricotta

Truffle Mushroom Fettuccine -22 CBGF

Local mushroom blend, porcini and truffle cream sauce, cracked black pepper fettuccine, pecorino, parsley

Shrimp Linguine -25 CBGF

House made linguine, white wine, basil pesto, tiger shrimp, tomato brodo, lemon zest

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DESSERT

All Day

Pistachio Chocolate Torte -12 GF

Pistachio crust, dark chocolate, raspberry coulis,
whipped cream

Seasonal Cheesecake -10

Chef's rotating flavor and accompaniments

Tiramisu -10

Espresso soaked ladyfingers, mascarpone, cocoa
powder, chocolate ganache

Berry Clafoutis -8

Mixed berries, baked custard, vanilla chantilly, basil

KIDS MENU

(10Yrs & Under)

Silas Stack - 8 (Open -3pm)

Plain stack of butter milk pancake, Bacon or Sausage

1Egg, Sausage or Bacon -7(Open -3pm)

Mac & Cheese -8

Spaghetti -12 CBGF

Cheeseburger with Fries -10 CBGF

Chicken Tenders (3) with Fries -8

Steak with Fries -16 GF

(4oz wagyu coulotte)

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