

# Alibi

| WHITE                                             | 6oz | 9oz | 12oz | Bottle |
|---------------------------------------------------|-----|-----|------|--------|
| Moscato: Salt Of The Earth-California.....        | -9  | -13 | -17  | -32    |
| Riesling: Grand Traverse Select-Michigan.....     | -9  | -13 | -17  | -32    |
| Pinot Grigio: Bower Harbor Vineyard-Michigan..... | -11 | -15 | -19  | -36    |
| Pinot Grigio: Altanuta-Alto Adige, Italy.....     | 14  | -19 | -24  | -46    |
| Sauvignon Blanc: Starborough- New Zealand.....    | -9  | -13 | -17  | -32    |
| Sauvignon Blanc: Hess Shirltail-California.....   | -11 | -15 | -19  | -36    |
| Chardonnay: Angeline-California.....              | -11 | -15 | -19  | -36    |
| Chardonnay: Chalk Hill- California.....           | -12 | -17 | -21  | -40    |
| Sparkling: Silvergate-California.....             | -9  | -13 |      |        |
| Sparkling Rose Mawby-Sex Split.....               | -10 | -14 |      |        |

## RED

|                                          |     |     |     |     |
|------------------------------------------|-----|-----|-----|-----|
| Pinot Noir: Caramel Road-California..... | -10 | -14 | -18 | -34 |
| Pinot Noir: Meiomi- California.....      | -12 | -17 | -21 | -40 |
| Red Blend: Substance-Washington.....     | -12 | -17 | -21 | -40 |
| Red Blend: 22 Pirates-California.....    | -14 | -19 | -24 | -46 |
| Malbec: Elsa-Argentina.....              | -9  | -13 | -17 | -32 |
| Merlot: Mcmanis-California.....          | -10 | -14 | -18 | -34 |
| Merlot: Decoy-California.....            | -15 | -20 | -26 | -49 |
| Cabernet: Louis Martini-California.....  | -13 | -18 | -23 | -44 |
| Cabernet: Banshee-California.....        | -14 | -19 | -24 | -46 |

## 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 Pomegranate Juice 8
- Mock Tai-Spirit-Free Mai Tai 7
- Mockscow Mule-Ginger Beer, Lime Juice, Club Soda 7
- Blue Moon-Non-Alcoholic 4

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## RESERVED WINE

### 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** 48

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** 68

Crisp and dry with flavors of Golden Delicious Apple

**Chardonnay: Rombauer-Napa, California** 80

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** 79

Black cherry, Spice, berry

**Red Blend: Prisoner California** 75

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** 66

Velvety, boysenberry jam & toasted oak

**Cabernet: Aviary- Napa, California** 78

Blueberry, strawberry, cassis, oak

**Cabernet: Caymus - Napa California** 150

Dark fruits, chocolate, vanilla and spice

**Cabernet: Jax Block Three-Napa, California** 210

Blackberry, plum, tabacco, full-bodied

153 W Centre Ave Portage MI 49024

269.888.2000

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## COCKTAILS

### **Raspberry, Blueberry or Peach Mule -10**

Raspberry/Blueberry/Peach Western Son, Ginger Beer, Lime Juice

### **Margarita -10 /Margarita Tower - 90**

Flavors - Strawberry, Mango, Jalapeno or Lime.

### **Banana Rum Punch -12**

Mackinac Island Banana Rum, Pineapple Juice, Grenadine

### **Red Sangria -12**

A Blend of Red Wine, Natural Peach, Cranberry and Lemon

### **Pomegranate Aperol Spritz - 13**

Aperol, Prosecco and Pomegranate Juice

### **Cucumber Lemon Tom Collins - 12**

Empress Cucumber Gin, Lemon Juice, Simple Syrup and Club Soda

### **Hugo Twist - 14**

Empress Cucumber Lemon Gin, Elderflower, 6oz Prosecco, Lemon Juice, Simple Syrup and Splash of Club Soda

### **Ocean Horizon - 13**

1800 Blanco, Blue Curacao, Pineapple Juice, Simple Syrup, Lemon Juice and Campari

### **Harvest Sour - 13**

Crown Royal Apple Whiskey, Lime Juice, Simple Syrup, Dash of Citrus Bitters, Egg White and Nutmeg on Top

### **Blanton's Old Fashioned -20**

Blanton's Bourbon, Citrus Bitter, Simple Syrup and Orange Peels

### **Eagle Rare New Fashioned - 15**

Eagle Rare Bourbon, Amaretto, Citrus Bitter and Orange Peel

### **Bourbon Sunrise - 14**

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

### **Smoked Sazerac -15**

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

### **Smoked Negroni -15**

Bombay Sapphire, Campari, Sweet Vermouth, Dash of Citrus Bitters

### **Weller Manhattan -16**

Weller Special Reserve Bourbon, Sweet Vermouth, Dash of Citrus Bitters, Cherry

### **Buffalo Red Wine Float -14**

Buffalo Trace Bourbon, Amaretto, Dash of Simple Syrup, Cabernet Float on Top

### **Colonel E.H. Taylor Basil Smash -17**

Colonel E.H. Taylor Small Batch, Muddled Fresh Basil and Lemon, Dash of Simple Syrup Over Ice

### **Weller 107 Toasted Marshmallow Old Fashioned -18**

Weller Antique 107 Bourbon, Toasted Marshmallow Syrup and Cocoa Bitters, Served with Mini Toasted Marshmallows

### **Bourbon Flight - 35**

1.5oz of Colonel E.H Taylor Small Batch, Weller Special Reserve, Blanton's and Eagle Rare

### **Bees Azul - 38**

Clase Azul, Maple Syrup, Fresh Squeezed Lemon Juice, Dash of Bitters

### **THE KINGS POUR -400 LOUIS XIII 1 Shot(1.5 oz)**

## SUNRISE SIPS

### **Mimosa Towers**

2 Bottles Champagne \$75, 3 Bottles Champagne \$100

Cranberry, Pomegranate, Orange or Pineapple Juices

### **Classic Mimosa**

6oz -10, 10oz -14, Pitcher (36oz Mimosa,6 serving)-35

### **Mimosa Flight -25**

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

### **Coffee Flight-24**

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

### **Irish Cream Espresso Coffee -13**

Paddy's Irish Whiskey, Baileys, Espresso liquor, Simple Syrup and Whipped Cream on Top

### **Bloody Mary - 10**

Zing Zang Bloody Mary Mix with House Vodka, Served Classic or Spicy

## MARTINIS

### **Espresso Martini -13**

Gypsy Vodka, Espresso Liqueur, Splash of Simple Syrup

### **Pink Lady Martini - 13**

Ha'penny Rhubarb Gin, Orange Liqueur, Egg White, Lemon Juice and Simple Syrup

### **Pink Flower Martini - 12**

Titos Vodka, Elderflower, Cranberry, Lemon Juice

### **Midnight Gimlet Martini -13**

Sovereign Gin, Elderflower, lime juice and lavender syrup

### **Raspberry, Blueberry or Peach Lemon Drop Martini -12**

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

### **Pineapple Upside-Down Martini -11**

Vanilla Vodka, Pineapple Juice, Grenadine

## DIVIDENDS (Comes with shaker)

### **Pomegranate Cosmopolitan Martini -15**

Vodka, Orange Liqueur, Pomegranate Juice and Lime Juice

### **Bikini Martini - 15**

Coconut Rum, Orange Liqueur, Pineapple Juice, Grenadine and popping bobas

### **Keylime Pie Martini - 15**

Coconut Rum, Vanilla Vodka, Pineapple Juice, Cream

### **Gummy Bear Martini -15**

Raspberry Vodka, Peach Schnapps, Cranberry Juice and Gummy Bears

### **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 Bluecheese Stuffed Olives

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## BOURBON

Jim Bean  
Seagram's  
Bulleit  
Basil Hayden  
Knob Creek  
1792 Small Batch  
Woodford Reserve  
Woodford Double Oaked  
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  
Makers Mark 46 French Oaked  
Belfour Texas Pecan Wood  
Buffalo Trace  
Pure Kentucky XO  
Iron Fish Maple  
Blanton's-Single Barrel  
Eagle Rare 10Y  
Weller Special Reserve  
Weller 107  
Colonel E.H. Taylor Small Batch

## WHISKEY

Screwball  
Jack Daniels

### Irish

Jameson  
Paddy's

### Canadian

Canadian Club  
Crown Royal  
Crown Royal Apple  
Gibson's

### Scotch

JW Red  
JW Black  
JW Blue  
Macallan 12Y  
Glenfiddich 18Y  
Glenlivet 21Y  
Laphroaig Quarter Cask Single Malt

### Rye

Bulleit Rye  
Sazerac Rye  
Knob Creek Rye  
Whistlepig Small Batch Rye 10Y  
Welleye Run Malted Rye 7Y

## COGNAC

Baardseth 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  
Ketel One  
Horseradish  
Grey Goose  
Belvedere

## GIN

Tanqueray  
Ugly Dog  
Beefeater  
Aviation  
Highclere  
Sovereign  
Knickerbocker  
Hendricks  
Bombay  
Monkey 47

## DRAFT BEER

Michelob Ultra  
Stella  
Yuengling

Ask your server about our rotating craft beers

## BOTTLED BEER

Michelob Ultra  
Bud Light  
Budweiser  
Coors Light  
Heineken  
Modelo  
Founders Porter  
Corona  
Miller Lite  
High Noon - Pineapple  
High Noon - Peach

## 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  
Jose Cuerdo Reposado

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SOUPS

Black Garlic French Onion Soup  
Cup -5 Bowl-9

Soup Du Jour  
Market Price

SALADS

Caesar ^  
Small -6 Large -10  
*Chopped romaine, caesar dressing, sweetie drops, pecorino romano, foccacia crouton.*

Wedge ^  
Small -6 Large -10  
*Heart of romaine, peppercorn ranch, pickled red onion, tomato, garlic breadcrumbs, bacon, chives.*

Balsamic Garden GF  
Small -6 Large -10  
*Leafy greens, red onion, tomatoes, carrot, blue cheese crumbles, basil, mint, balsamic dressing.*

Strawberry & Asparagus 12 GF  
*Deluxe garden greens with fresh strawberries, shaved asparagus, radish toasted oats, almonds, and feta, dressed in a bright herb vinaigrette*

Add on options to help craft the meal you desire

*Chicken Breast (Grilled or Blackened) -10*  
*Steak (4 oz Wagyu Coulotte) -16*  
*Jumbo Tiger Shrimp (3) -12*  
*Pork Belly (5 oz) -9*  
*Salmon (3.5 oz)-9 or (7oz) -18*  
*Lobster Tail\$30*



## APPETIZERS

### Chicken Wings 10 \*

Half dozen brined wings, fried crisp and tossed in your choice of sauce - bourbon BBQ, buffalo, garlic parm, sweet chili soy, spicy honey, or cajun dry rub - served with house-made peppercorn ranch.

### French Onion Dip 9 \*

Rich, tangy dip with slow- caramelized onions and scallions, served with house fried rosemary crinkle cut chips

### Pretzels & Beer Cheese 10

Bavarian style soft pretzel sticks, brushed with butter and finished with flaky salt, served alongside warm yuengling beer cheese fondue

### Tempura Cauliflower 8 \*

Lightly battered cauliflower florets, fried crisp and served with a sweet soy dipping sauce

### Bruschetta 9

Toasted crostinis, topped with basil pesto, garlic, marinated tomatoes, parmesan, and balsamic reduction

### Garlic & Herb Focaccia 8

Golden baked focaccia layered with creamy garlic butter and topped with fresh chopped herbs

## TAPAS

### Wonton Tuna Nachos 16 \*

Ahi tuna dressed in soy glaze, layered with spicy mayo, pineapple pico, and fresh cilantro, over crispy wonton chips

### Whipped Feta Dip 12

Smooth, luscious whipped feta, served alongside grilled pita, finished with chili oil, sesame seeds, and fresh microgreens

### Pork Belly 16 \*

Tender slow braised pork belly glazed in sweet chili soy, served over herbed basmati rice with pineapple pico and pickled red onions

### Shrimp Skewers GF 22

Char-grilled tiger shrimp, glazed with sweet heat and paired with salted red cabbage and finished with corn relish

### Meatballs 14

Tender meatballs simmered in tangy bbq sauce and topped with kimchi , served alongside wonton chips

\* GF Ingredients prepared in a shared fryer  
^ GF Available upon request

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## ENTREES

### SANDWICHES

All served with house seasoned shoestring fries

#### Classic Prime Dip 24

Thin sliced roast beef, piled high on a toasted hoagie with melted provolone and creamy horseradish sauce. served with savory au jus for dipping

#### Caesar Street Wrap 15

Grilled chicken breast, crisp romaine, grated parm, garlic breadcrumbs, sweetie drop peppers, and cherry tomatoes tossed in creamy caesar dressing and wrapped in a warm tortilla

#### Blaze Crispy Chicken 15

Brined chicken breast, fried crispy, and tossed in spicy honey sauce on a brioche bun with roasted garlic aioli and house made pickles.

#### Smokehouse Bacon Burger 18

Grilled beef patty topped with applewood smoked bacon, aged cheddar, crispy haystack onions and a house bourbon bbq sauce on a toasted brioche bun

#### The House Classic 16

Seasoned beef patty with cheddar cheese, lettuce, tomato, onion, and garlic aioli on a soft toasted bun

#### Sunday Gravy Meatball Sub 17

Slow simmered meatballs smothered in rich tomato sauce topped with melted mozzarella on toasted french baguette

#### Mortadella Verde Press 18

Thin sliced mortadella layered with bright basil pesto, whipped feta, crushed pistachios, pickled red onion, and microgreens on warm focaccia

### ALA CARTE

#### Veg Du Jour GF 8

Farmer's choice seasonal vegetable

#### Smashed Fingerlings 8 \*

Twice fried potatoes seasoned with garlic oil and parsley

#### Truffle Fries 8 \*

Shoestring fries, tossed in truffle oil, grated parm, and chopped parsley

#### Cajun Tots 8 \*

Golden crispy tater tots seasoned with Cajun spices

#### Side Mac & Cheese 8

Cavatappi pasta in a rich smoked gouda cheese sauce, topped with garlic breadcrumbs and fresh chives

#### Wild Mushrooms GF 8

Gourmet mushrooms sauteed in butter, garlic, white wine, and fresh herbs

#### Brussels Sprouts 8 \*

Crispy Brussels sprouts coated in sweet soy glaze and finished with chopped peanuts

### PASTAS

#### Lobster Ravioli 25

House made and hand filled lobster ravioli tossed in a delicate limoncello cream sauce, finished with grated parmesan and fresh chives

#### Three Cheese Mac 16 ^

Cavatappi pasta tossed in a smoked gouda cheese sauce, topped with pecorino romano, garlic breadcrumbs, and chives

#### Pasta Primaveira 19 ^

Cavatappi pasta in a vibrant basil pesto with seasonal vegetables, pickled onions and pecorino romano. Finished with fresh microgreens.

#### Shrimp Carbonara 23 ^

Bucatini in a silky egg yolk sauce with crispy lardons, peas, and seared tiger shrimp, finished with parmesan and fresh herbs.

#### Bucatini & Meatballs 22

Bucatini pasta with house made tomato sauce and italian style meatballs, finished with grated parmesan

#### Add Ons

Chicken Breast (Grilled or Blackened) -10, Steak (4 oz Wagyu Coulotte) -16, Shrimp (3) -12, Pork belly (5 oz) -9, Salmon (3.5 oz) -9 or (7oz) -18, Lobster Tail-30

### CHEF'S CREATIONS

#### Crispy Tofu 18 GF DF V

Crispy Tofu coated in garlic chili oil and served with pea and mushroom rice pilaf, kimchi, and smoked chimichurri

#### Chicken Scallopini 24 \*

Pan seared chicken cutlets, in a bright lemon- butter caper sauce, served with smashed fingerlings and veg du jour

#### Filet Mignon 50 \*

Tender center-cut filet, served with a red wine demi-glace, smashed fingerlings, and veg du jour

#### Ribeye GF 52

14 oz, angus beef, torched with garlic herb butter and served with mushroom fried rice

#### Faroe Islands Salmon GF 32

Honey Bourbon glazed skin-on filet, grilled and served over herb basmati and salted red cabbage slaw

#### Steak & Frites 38 \*

8 oz wagyu coulotte, sliced over smoked chimichurri and served with garlic shoestring fries.

#### Crustacean Paella 39 \*

Saffron infused rice with lobster tail, tiger shrimp, and lump crab complemented by peas and roasted red peppers, finished with smoked chimichurri and rosemary crisps

#### Sesame Seared Tuna GF 24

Sesame crusted Saku tuna, sliced rare and served with white rice, furikake, pineapple kimchi salad, spicy mayo and eel sauce

#### Duck Confit 32 \*

Slow-braised duck leg glazed in cherry demi, served over mushroom and brussel gratin with spiced pistachio crumble and candied orange

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^ GF Available upon request

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## DESSERT

### *Crème Brûlée 10 GF*

*Fresh vanilla bean baked custard, caramelized sugar crust.*

### *Nutella & Peanut Butter Bread Pudding 12*

*Warm brioche bread pudding layered with nutella and peanut butter and topped with vanilla ice cream and caramel drizzle*

### *Seasonal Cheesecake 12*

*Chef's selection of rich, seasonal cheesecake, showcasing rotating flavors inspired by the season*

## KIDS MENU

*(10Yrs & Under)*

### *Mini Mac & Cheese 8 ^*

### *Spaghetti & Meatball 10*

### *Cheeseburger & Fries 10*

### *Chicken Tenders (2)& Fries 8*

### *Grilled Cheese & Fries 9*

### *Kids Steak & Fries 16 \**

*(4oz wagyu coulotte)*

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## BRUNCH

Saturday & Sunday Only  
9am -3pm

### Alibi Breakfast 15

An Alibi classic- two eggs your way with your choice of toast and breakfast meat, served with crispy potato hash

### Breakfast Sandwich 16

Pan-fried mortadella, beef tallow hash brown, fluffy egg, melted cheddar and spicy mayo stacked on a toasted brioche bun, served with your choice of potato

### Chicken & Waffles 17

Crispy fried chicken breast with golden buttermilk waffles, topped with michigan maple syrup and pineapple pico

### Stuffed French Toast 14

Brioche french toast stuffed with creamy lemon mascarpone, topped with blueberry compote and toasted oat granola

### Frittata 14 \*

Fluffy, rosemary potato chip frittata paired with mixed greens lightly dressed in herb vinaigrette and finished with a dollop of creamy french onion dip

### Eggs Benedict 16

Toasted English muffin layered with warm sliced mortadella, poached eggs and silky hollandaise, finished with smoked paprika and served with your choice of potato

### Mushroom Toast 14

Toasted baguette, layered with creamy feta, roasted wild mushrooms, truffle oil, fresh herbs, and two poached eggs

### Hungry Man 17

House-made biscuit smothered in sausage gravy, served with crispy potato hash, your choice of breakfast meat and two eggs your way

### Pork Belly Hash 18 \*

Crispy potato hash with brussel sprouts, roasted corn, onions, and mushrooms, finished with soy-glazed pork belly and two eggs cooked to order

### Greek Yogurt & Granola Bowl GF 12

Low-fat Greek yogurt accompanied by fresh fruit, almond and toasted oat granola, and Michigan honey

### Veggie Scramble 16 \*

Golden potato hash tossed with seasonal roasted vegetables and scrambled eggs, finished with feta cheese and smoked chimichurri

### Breakfast Quesadilla 14

Tomato basil tortilla filled with melted mozzarella and cheddar, bacon, peppers, onions and crispy tater tots, finished with spicy mayo and house-made peppercorn ranch

### Country Fried Chicken Bowl 16

Deep fried chicken breast served over tater tots and smothered in grandma's sausage gravy

### Steak & Eggs 24 \*

4 oz wagyu coulotte served over smoked chimichurri with potato hash and two eggs, garnished with micro greens and pickled onions  
(Upgrade to 8oz wagyu coulotte for an additional \$10)

## A La Carte

### Fruit Cup GF 5

Fresh assortment of seasonal melon and berries

### Potato 5 \*

Shoestring fries, golden hash, or tater tots

### Toast 5

English muffin, brioche, wheat, or french baguette

### Meat 6

Applewood smoked bacon or sausage links

### Eggs GF 5

Two eggs prepared your way-scrambled, fried, or poached

### Biscuit Gravy 8

House-made biscuit covered in sausage gravy

### Pancakes 8

Three fluffy pancakes served with maple syrup

### French Toast 8

Two slices of brioche french toast served with maple syrup

### Waffles 8

Golden buttermilk waffles with maple syrup

## Kids Breakfast

(10Yrs & Under)

### Kids Classic Breakfast 7 GF

1 Egg, sausage or bacon.

### French Toast 8

### Silas Stack 8

Plain stack of butter milk pancake, bacon or sausage.

### Kids Steak & Fries 16 \*

(4oz wagyu coulotte)

### Spaghetti & Meatball 10

### Cheeseburger & Fries 10

### Chicken Tenders & Fries 8

### Mini Mac & Cheese 8

### Grilled Cheese & fries 9

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