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
Sauvig3on Blanc: Starborough- New Zealand	-9	-13	-17	-32
Sauvignon Blanc: Hess Shirtail-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: Trapiche-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 Grapefruit 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

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COCKTAILS

Raspberry, Blueberry ,Peach or Pear Mule -10
Raspberry/Blueberry/Peach or Pear 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

Grapefruit Lychee Spritz - 13
6oz Prosecco, Vodka, Lychee Syrup, Lemon Juice and Grapefruit 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 Peel

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 Eagel 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, Grapefruit, 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, Grapefruit, 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, Peach or Pear Lemon Drop Martini -12
Raspberry/Blueberry/Peach or Pear Western Son, Orange Liqueur, Lemon Juice and Simple Syrup

Pineapple Upside-Down Martini -11
Vanilla Vodka, Pineapple Juice, Grenadine

Pear & Lychee Affair Martini -12
Pear Vodka, Elderflower, lychee Syrup and Lemon Juice

DIVIDENDS *(Comes with shaker)*

Cosmopolitan Martini -15
(Lychee, Grapefruit or Classic)
Vodka, Orange Liqueur, Lime Juice and Cranberry 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, Olive Brine 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 Cueruo 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.

Apple Fennel Salad 12 GF
Deluxe garden greens with apples, shaved fennel, red onion, dried cherries, feta, and spiced pistachios dressed in a bright, orange carrot dijon 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

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

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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 or blue cheese.

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 9
Golden baked focaccia layered with creamy garlic butter and topped with fresh chopped herbs, Served with a side of tomato sauce

Maple-Balsamic Brussels 10
Crispy brussels sprouts tossed with bacon and coated in a sweet maple balsamic glaze, finished with grated parmesan

TAPAS

Lobster Rangoon 12
Half dozen, creamy lobster and cream cheese filled fried wontons. Served with duck sauce

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 * 22
Char-grilled and bourbon honey glazed tiger shrimp, paired with a bacon and corn relish cajun potato hash

Meatballs 14
Tender meatballs simmered in tangy bbq sauce and topped with kimchi , served alongside wonton chips

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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

Mushroom & Bleu Burger - 19
A juicy grilled beef patty smothered in creamy blue cheese sauce and sauteed mushrooms, layered over savory applewood smoked ham 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

Meatball Grinder 17
Italian meatballs simmered in rich tomato sauce, topped with melty provolone and white American cheese and baked on a toasted focaccia roll

A LA 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

Side Balsamic Brussels 8
Crispy brussels sprouts tossed with bacon and coated in a sweet maple balsamic glaze, finished with grated parmesan

PASTAS

Lobster Ravioli 25 **Classic Limoncello Style Available Upon Request**
House made, hand-filled lobster ravioli tossed with a sweet roasted corn relish in a creamy palomino sauce, finished with grated parm and fresh herbs

Three Cheese Mac 16 ^
Cavatappi pasta tossed in a smoked gouda cheese sauce, topped with pecorino romano, garlic breadcrumbs, and chives

Duck Confit Rigatoni 22
Tender, slow-braised duck leg and gourmet mushrooms tossed with rigatoni in a rich sage-infused cream sauce. Finished with pecorino romano, garlic breadcrumbs, and fried sage leaves.
Exclude duck to make a great vegetarian pasta option $19

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 Marsala 24 *
Pan seared chicken cutlets finished in a rich marsala wine and mushroom sauce, served with smashed fingerlings, veg du jour, and apple-fennel slaw.

Filet Mignon 50 *
Tender center-cut filet, served with a red wine demi-glace, smashed fingerlings, and veg du jour, garnished with crispy onions.

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 apple-fennel 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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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
Applewood smoked ham, 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 ham, 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 red onions, peppers, brussels, mushrooms, and scrambled eggs, finished with feta cheese and smoked chimichurri

Breakfast Quesadilla 14
Tomato basil tortilla filled with melted cheddar and American, 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
Add chocolate chips or blueberry - $2

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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