

raw bar*

oysters, daily selection, half dozen or piece, mkt

ceviche, shrimp, snapper, lime, tomato, onion, cilantro, cucumber, smashed avocado, tortilla chips, 13

spicy tuna bowl, ahi tuna, sushi rice, cucumber, masago, crab, wasabi soy dressing, spicy kewpie, 12

peel & eat shrimp, house crème, atomic cocktail sauce, 17

steak tartare, quail egg, pumpernickel, parmesan reggiano, e.v. olive oil, shishito, 13

small plates & snacks

hand cut fries, house ketchup, house aioli, 4

smoked salmon pate, goat cheese, cucumber, grapefruit, chive crème fraiche, 9

roasted bone marrow, salsa verde, toasted baguette, 7

fried shishito peppers, olive oil, lemon, sea salt, house made chile sauce, 9

cheese board, humboldt fog, de bourgogne, chef's selection, pear mostarda, truffle honey, 14

add bentons country ham, 6

smashed cumin roasted garbanzo beans, feta, roasted red pepper, cucumber, tomato, onion, fresh herbs, lemon tahini vinaigrette, grilled flat bread, 10

fried clam strips, cornmeal dusted, comeback sauce, lemon, 10

sardines, brown caper butter, zingerman's goat cheese crostini, lemon 10

carnitas sliders, braised pork, charred pineapple, diced onion, cilantro, chipotle crema, 9

country ham biscuits, bentons country ham, red eye mayo, house pickles, 9

blackened mahi mahi tacos, pickled cabbage, smashed avocado, smoky remoulade, 11

coconut mussels, lemongrass broth, coconut milk, thai chiles, baguette, 12

lobster gnocchi, grilled asparagus, shaved taleggio, san marzano sauce, 18

pan seared sea scallops, pork belly confit, house bbq, hollandaise, pickled onion, 19

large plates

peas and carrots, english pea risotto, oj braised baby carrots, wild mushroom confit, roasted cauliflower, beet chips, 13 (available vegan)

fire burger, zimba farms organic beef, velveeta block, hot pepper confit, hand cut fries, 12

fish & chips, battered day boat cod, hand cut fries, house slaw, 15

gulf shrimp and grits, white cheddar, dearborn andouille sausage, fresno chiles, 15

sautéed perch, orange glazed baby carrots, garlic herb potato latkes, dill caper butter, 17

blackened snapper, mango salsa, coconut plantain rice, braised greens, 18

red hot brick chicken, braised greens, mac n cheese, sriracha honey, 17

grilled lamb chops, torn herb salad, colcannon potatoes, 28

soup & salads

carrot bisque, edamame, cotton bean sprouts, chives, soy drizzle, 6

iceberg wedge, house made ranch, bacon, bleu cheese, tomatoes, chives, 6

whipped feta, heirloom tomato and dilly bean salad, cucumbers, scallions, fresh herbs, baguette, 9

tuscan kale salad, roasted sweet potatoes, ricotta salata, pepitas, pickled red onions, lemon parsley dressing, 8

little gem caesar, seared romaine, shaved parmesan, white anchovies, grilled baguette, 9

shaved asparagus salad, radish, scallion, toasted almonds, poached egg, lemon zest, black peppercorn vinaigrette, shaved parmesan, 9

sides

mac n cheese, braised pork shoulder, roasted chiles, garlic panko crumbs, 6

fried green tomatoes, roasted corn and dilly bean salsa, dill buttermilk sauce, 8

momofuku sprouts, house cured pork belly, sriracha, lime, 6

chilled roasted cauliflower, orzo, dried cherries, feta, spinach, red onion, honey dijon citrus dressing, 7

crawfish hushpuppies, hot sauce honey, scallions, 9

desserts

banana bourbon bread pudding, bourbon caramel, vanilla ice cream, 8

mud pie, chocolate chocolate chip cookie crust, vanilla bean chantilly, 7

The Sardine Room

*notice: ask your server about menu items that are cooked to order or served raw consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

a note on our style of service: dishes come out from the kitchen as they are ready and not in traditional courses. If you would prefer to have items served together or in any particular order, please let your server know and we will do our best to accommodate any requests.

cocktails

tangerine shrub

plymouth gin, lemon juice, house tangerine shrub, 10

kentucky buck

corner creek bourbon, strawberry, ginger beer, lemon, angostura, 10

spiced old fashioned

wild turkey rye, spiced simple syrup, citrus, angostura bitters, brandied cherries, 8

spiced pineapple colada

white rum, lime juice, coco lopez, pineapple juice, pineapple syrup, 10

cucumber lemon press

cucumber infused tito's vodka, lemonade, soda water, 9

rosemarys baby

valentine vodka, rosemary simple syrup, lime juice, 9

mexican standoff

jalapeno infused el jimador, vida mezcal, cilantro, lime, agave nectar, 11

cocchi sptiz

cocchi americano, soda, louis bouillot rose, 9

vijay singh

hendricks gin, green tea simple syrup, green chartreuse, lemon, 10

quo vadis punch

white rum, campari, velvet falernum, apple jack brandy, cranberry, lemon juice, 8

wine

sparkling

prosecco, bocelli, Italy, 36
brut, domaine chandon, california, 12/split
blanc de blancs, l. mawby, leelanau, 49
brut, duval leroy, champagne, 82
brut 'yellow label' veuve clicquot, champagne, 110

rose

rose of pinot noir, martin ray, russian river valley, 9/34
rosé crémant de bourgogne, louis bouillot, 11/41
rosé cotes de provence, fleurs de prairie, 11/41

oyster wines

picpoul de pinet, haut bridau, languedoc, 8/31
muscadet-sèvre et maine, chateau de la cormerais, 10/39
albariño, don olegario, spain, 12/44

white

house white 7/29
riesling, whole cluster, grand traverse, 10/39
pinot gris, joel gott, oregon, 10/39
sauvignon blanc, nautilus, marlborough, 11/41
chenin blanc, pinon, vouvray, france, 11/41
pinot blanc, elk cove vineyards, willamette valley, 12/44
st. chinian blanc, petit paradis, languedoc, 13/49
chardonnay, newton 'red label', sonoma, 14/55
sauvignon blanc, henry natter, sancerre, 60
chardonnay, center of effort, edna valley, 60
chardonnay, domaine ferret, pouilly-fuissé, 70
chardonnay, joseph drouhin, meursault, 105

red

house red 7/29
rhône blend, guild, columbia valley, 10/39
cabernet sauvignon, hess select, california, 12/44
malbec, chateau haut-monplaisir, cahors, france, 12/44
cabernet franc, ransom 'reds', oregon, 13/49
pinot noir, j vineyards, california, 14/55
zinfandel blend, coup de grace, california, 60
cabernet sauvignon, elizabeth spencer, napa valley, 75
chateauf-neuf-du-pape, château de la font du loup, 82
cabernet sauvignon, kamen, sonoma, 135

buck-a-shuck happy hour

(everyday 4pm-6pm..available in the bar area only)

\$1 oysters

\$2 pabst blue ribbon draft

\$3 shooter

\$4 cocktail

\$5 house wine

discounted food menu available

cans

lake brothers lager 3.5
bells oarsman, 4
founders all day ipa, 4
black rock grand rabbits, 4
shorts octorock cider, 4
founders rubaeus, 4.5

draft

pabst blue ribbon, 3
urquell pilsner, 4.5
liberty street red glare, 5.5
shorts soft parade, 6.5
ayingar brau weisse, 6
witches hat ipa, 7
michigan rotating seasonal selection

michigan craft bottles

shorts seasonal, 4.5
dark horse ipa, 4.5
founders porter, 4.5
founders seasonal, 4.5
north peak diabolical ipa, 4.5
bells oatmobile, 4.5
half nelson dry hopped cider, 9

american craft bottles

lagunitas little sumpin, 4.5
dogfish head 60 minute ipa, 4.5
goose island sofie, 5.5

international

modelo especial, 3
weihenstephaner hefeweissbier, 4.5
guinness, 4.5
früh kölsch, 5
radeberger pilsner, 5
fuller's esb, 5.5
sam smith chocolate stout, 7
pinkus organic pilsner, 8
cuvée des jacobins, 9
st bernardus abt twelve, 9
hitachino nest white ale, 9
houblon chouffe, 10
duchesse de bourgogne, 10
lindemans peche lambic, 12