



Specialty Cocktails

LAST WORD chartreuse green, citadelle gin, maraschino, lime	18
SINGLE BARREL OLD FASHIONED wild turkey single barrel rye, molasses, angostura bitters, orange bitters	20
EQUINOX PUNCH libelula tequila, aperol, elderflower, black raspberry, salted grapefruit, lemon, lime	16
CUARTO VIENTO banhez mezcal, cazadores cafe, licor 43, chartreuse yellow, coffee demerara, orange	18
NAM HOM COLLINS luksusowa vodka, velvet falernum, ancho verde, lime, coconut, jalapenö	15

Beer / Cider

aberrant ales "Hazy D and the Boyz" N.E. IPA 12oz 6.4%	6
aberrant ales "Best Coast" West Coast IPA 12oz 7%	6
austin brothers "Milk Route Stout" Milk Stout 12oz 5.2%	7
city built "Alemania" Mexican Lager 16oz 5.0%	8
transient 'Hunnid' German Style Pilsner 16 oz 5.0%	8
transient "Ossu" Rice Lager 16oz 4.2%	8
tandem ciders "Green Man" Dry Hard Cider 16oz 5%	10

Non Alcoholic Cocktails, Spirits & Beer

Mocking Bird 8

lemon, cinnamon, pomegranate, orange blossom water

Grapefruit Cinnamon Soda 8

grapefruit, cinnamon, lemon

Iced Tea 5

Arnold Palmer 6

Lemonade 6

Citrusade 6

Ginger Beer 8

Housemade Cola 6

Fever Tree Indian Tonic 4

Untitled Art "American Gold" 12oz 0.5% 8

LIKE LOVE, WEALTH, & GOOD TIDINGS, OUR DISHES ARE INTENDED TO BE SHARED.

BREAD SERVICE 8

housemade sourdough w/seasonal butter

FRENCH ONION SOUP 11

focaccia crostini, beecher's smoked flagship, chive

MUSSELS 16

ibérico chorizo, tomato, pickled vegetable, saffron, spicy popcorn

CRAB CAKE 18

pepper jelly, fennel, arugula, dill aioli

TWICE COOKED EGG* 14

werp farms greens, brussels sprout, salty cheese, warm shallot vinaigrette

BEET SALAD 17

arugula, cous cous, herb, fennel, lemon feta, pistachio, pickled cabbage, tahini vinaigrette

GRILLED CAESAR 17

kale, kohlrabi, broccolini, red onion, tomato, crouton, locatelli

VEGGIE TOSTADA 17

deep fried cornshell, lemon lebnah, radish, carrot, red cabbage, orange, pickled beets, chive oil, crispy sumac onions

JERK SWEET POTATO 21

confit potato, pepper, kale, leek, chorizo, habanero honey

GNUDI 20

rapini, shitake mushroom, lemon, chili, fennel, parmesan

RATATOUILLE TORTELLETTI 26

lemon cream, fried caper, basil, prosciutto, mustard green

WILD BOAR SHANK 22

jalapeño grits, aged cheddar, luxardo cherry, apple

GUMBO 27

andouille, chicken, crawfish, cornbread, fried okra

BRANZINO 31

black rice, shrimp, bok choy, miso broth, zucchini

ROHAN DUCK BREAST 39

fava cake, radish, huckleberry, golden raisin, pecan, sorrel

BAVETTE 31

grilled vegetable, maitake mushroom, chermoula

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
OUR STILL & SPARKLING WATER ARE PURIFIED (& COMPLIMENTARY)

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Dessert

MADAGASCAR VANILLA PUDDING 11
basil syrup, blueberry, bourbon chantilly, rosemary cookie

VANILLA CAKE 12
vanilla mousse, lemon curd, blueberry compote

VEGAN BROWNIE 11
ganache, chocolate crumb, hazelnut

Digestif

Alma de Trabanco Cidre Vermouth Asturias, Spain	8
Averna Amaro Sicily, Italy	12
Amaro Montenegro Bologna, Italy	13
Amaro Nonino Friuli, Italy	15
Amaro Braulio Valtellina, Italy	12
Bruto Americano Alameda, California	10
Nonino L'Aperitivo Friuli, Italy	10
Cap corse ROUGE quinquina Corsica, France	7
Fernet Branca Milan, Italy	10
Cocchi dopo teatro vermouth amaro Piedmont, Italy	8
Poe ruby grapefruit Vermouth Napa Valley, California	8

We have a vast selection of a special elixir created in 1605 by Carthusian monks, Chartreuse. After all that's what we named the restaurant!

See our menu or ask your server about our vintage Chartreuse.

Drip Coffee - 5

Regular- Sabbath Roasters, Ritual Blend

Decaf - Sabbath Roasters, Colombia

Tea Selections

Provided by Rare Tea Cellars

Emperor's Chamomile - 6

Sicilian Blood Orange Green Tea - 6

Earl Grey - 6

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CHARTREUSE

KITCHEN & COCKTAILS



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