



## BAR MENU

March

### **Charcuterie and Artisanal Cheese** \$14

Assorted cured meats, artisanal cheese, crostini, giardiniera, Dijon

### **Truffle Popcorn** \$4

### **Pub Cheese** \$6

House made flat bread

### **House Seasoned Mixed Nuts** \$4

### **Buffalo Shrimp** \$14

Blue cheese, celery salad

### **Novi Steak Burger** \$9

House made Bacon, Hoffman Cheddar, Novi sauce, Brioche Bun

### **Grilled Chicken Sandwich** \$9

Smoked Gouda, house hot smoke bacon, sriracha mayo

## Martinis

\$12

Black Widow

Bacardi, Southern Comfort, Lime Simple Syrup

Velvet Hammer

Crème de Cacao, Cointreau, Fresh Cream

Woodford Flip

Woodford Reserve, Powder Sugar, Cream, Nutmeg

Strawberry Balsamic

Strasberi Stoli, Pink Peppercorn, Balsamic, Simple Syrup

Side Car

Hennessy, Triple Sec, Citrus Juices

Lemon Grass

House made Lemon Grass Vodka, Sage, Blue Agave

Sapphire

Bombay Sapphire, Basil, Lime