

# Reds

## Pinot Noir:

- BV Coastal Estates.** Central Coast, California. Cherry, Raspberry, Plum. 7/28  
**Angeline.** Santa Rosa, California. Strawberry, Raspberry, Spice. 9/36  
**Mark West Black.** Monterey, California. Plum, Black Cherry, Vanilla, Mocha. 42  
**Meoimi.** Santa Barbra, California. Cherry, Berry, Vanilla. 45  
**Picket Fence.** Russian River Valley, California. Cherry, Vanilla, French Oak. 52  
**David Bruce.** Sonoma, California. Asian Spice, Ripe Cherry, Truffle. 58

## Merlot:

- Cypress.** Central Coast, California. Currant, Plum, Soft. 6/24  
**Backhouse.** Parlier, California. Black Cherry, Mocha, Lively. 8/32  
**The Velvet Devil.** Mattawa, Washington. Cherry, Cedar, Anise. 48  
**Benziger.** Sonoma County, California. Blueberry, Pepper, Soft Tannis. 52

## Cabernet Sauvignon:

- Vista Point.** Livermore, California. Spice, Fruit, Vanilla. 6/24  
**Ravage.** Central Coast, California. Plum, Dark Berries, Espresso. 8/32  
**Josh.** Hopland, California. Blackcurrant, Black Cherry, Oak. 10/38  
**Stone Bull.** Colchagua Valley, Chile. Strawberry, Vanilla, Chocolate, Licorice. 42  
**Joel Gott 815.** Napa, California. Plum, Anise, Cocoa. 45  
**Silver Totem.** Horse Heaven Hills, Columbia Valley, Washington. Cherry, Cedar, Blackberry. 48  
**Rodney Strong.** Alexander Valley, California. Plum, Chocolate, Blackberry. 52

## Malbec:

- Casa de Campo.** Mendoza, Argentina. Plum, Raspberry, Black Pepper. 6/24  
**Terrezas.** Mendoza, Argentina. Plum, Boysenberry, Tannin. 35  
**Canfena.** Mendoza, Argentina. Structure, Black Raspberry, Spice. 42

## Shiraz:

- Black Opal.** South Eastern Australia. Blackberry, Black Pepper, Plum. 6/24  
**D'Arenberg. "Stump Jump".** South Australia. Plum, Currant, Black Pepper. 35

## Zinfandel:

- Cline.** Lodi, California. Black Cherry, Strawberry, Spice. 6/24  
**Starry Night.** Lodi, California. Blackberry, Cherry, Eucalyptus. 35

## Other Reds:

- Menage a Trois (Blend).** Napa, California. Blackberry, Raspberry, Jam. 7/28  
**Bossi (Chianti Classico).** Chianti Classico, Italy. Oak, Cherry, Violet. 9/36  
**Radio Boca (Tempranillo).** Valencia, Spain. Chocolate, Cassis, Raspberry. 38  
**The Dreaming Tree "Crush" (Blend).** Central Coast, California. Raspberry Jam, Vanilla Oak. 38  
**Michael David (Petite Petit).** Lodi, California. Blackberry, Blueberry, Raspberry. 42  
**Monte Antico Toscano (Blend).** Tuscany, Italy. Black Cherry, Licorice, Plum. 45  
**Cinnabar (Mercury Rising).** Paso Roble, California. Cassis, Vanilla, Mocha. 48

# Whites

## Riesling:

**Two Vines.** Paterson, Washington. Nectarine, Apricot, Mandarin Orange. 6/24

**Grand Traverse Semi-Dry.** Traverse City, Michigan. Green Apple, Lime, Mineral. 🍷 7/28

**Chantal Late Harvest.** Old Mission Peninsula, Michigan. Honey, Peach, Melon. 🍷 36

## Pinot Grigio:

**Coastal Vines.** Sonoma, California. Lemon, Lime, Honeysuckle. 6/24

**Placido.** Tuscany, Italy. Pear, Citrus, Grapefruit. 7/28

**Bower's Harbor.** Old Mission Peninsula, Michigan. Grapefruit, Pineapple, Stone. 🍷 36

**Santa Margherita.** Valdadige, Italy. Clean, Fresh, Delicate. 48

## Chardonnay:

**Albertoni.** Napa, California. Pear, Oak, Butter. 6/24

**Bogle.** Sonoma, California. Vanilla, Nutmeg, Fresh Fruit. 8/32

**Kendall Jackson.** Santa Rosa, California. Pineapple, Mango, Oak. 10/38

**Sisters Forever.** Central Coast, California. Un-oaked, Creamy, Stone Fruit, Crisp. 42

**Notable.** South Eastern, Australia. Peach, Citrus, Melon. 45

**Cambria.** Santa Maria Valley, California. Pineapple, Vanilla, Butter. 48

## Sauvignon Blanc:

**Canyon Road.** Modesto, California. Citrus, Melon, Apple. 6/24

**Hay Maker.** Marlborough, New Zealand. Grapefruit, Guava, Lively. 8/32

**Honig.** Napa Valley, California. Mango, Kiwi, Lemongrass. 42

**Kim Crawford.** Marlborough, New Zealand. Citrus, Tropical Fruits. 48

## Sparkling:

**Segura Viudas (Brut) split.** Torrelavit, Spain. Tropical Fruit, Lime, Pineapple. 8

**Ruffino (Prosecco).** Northeastern Region, Italy. Citrus, Peaches, Pear, Apple. 36

**M. Lawrence Redd (Semi-Sweet Red).** Leelanau Peninsula, MI. Raspberry, Strawberry, Spice. 🍷 36

**Pertinace (Asti).** Piedmont, Italy. Tropical Fruit, Tangerine, Honey. 42

**Duval-Leroy (Brut).** Champagne, France. Dark Chocolate, Cinnamon, Fig. 54

## Other Whites:

**CK Mondavi (Moscato).** Willow Springs, California. Lemon, Spice, Zest. 6/24

**Cline (Rosé).** Contra Costa County, California. Plum, Pomegranate, Cherry. 7/28

**Saint Charles Goldtropfchen Spatlese (Piesporter).** Mosel Saar Ruwer, Germany. Pear, Apple, Banana. 32

**Conundrum (Blend).** Napa, California. Apricot, Pineapple, Honeysuckle. 38

# Martini's

## Basil Grapefruit

Valentine Gin 🍷, orange liqueur, freshly muddled basil, and grapefruit juice

## Cucumber

Hendrick's Gin, freshly muddled mint and cucumber, simple syrup, and splash of soda

## Pear One Eleven

Absolut Pear Vodka, cranberry juice, muddled mint, and simple syrup

## Grill Fling

Stoli Raspberry, Malibu, peach fusion, pineapple juice and cranberry juice

## French Kiss

Stoli, Stoli Vanil, raspberry liqueur, and pineapple juice

## Rose Berry

Tito's Vodka, muddled blueberry & rosemary, simple syrup, fresh squeezed lemons, and splash of Tuaca

## Pomegranate

Journeyman's Vodka 🍷, PAMA, orange liqueur, and cranberry juice

## Skinny Cosmo

Skinny Girl Vodka, orange liqueur, splash of cranberry juice, and fresh squeezed lime

## Jack Leaver

Luksusowa Vodka, dry vermouth, olive juice, and cheese stuffed olives

## Chocolate Espresso

Stoli Vanil, Van Gogh Double Shot Espresso Vodka, crème de cocoa, and cream

# Cocktails

## Kicking Mule

Stoli, ginger beer, lime, ginger root, cracked black peppercorn, and sage

## Drunken Cherry

Black cherry juice, Bacardi, Patron, fresh squeezed limes, and simple syrup

## Signature 111 Margarita

Casa Noble Reposado, Cointreau, fresh limes, organic agave nectar, ginger root, and splash of ginger beer

## Fresh Water Mojito

New Holland Freshwater Rum 🍷, mint, simple syrup, and a splash of soda

## Ultimate Bloody

Absolut Peppar, Zing Zang, Guinness, A1, worcestershire, and black pepper, celery salt rimmed glass

## Main Street Bourbon

Makers 46, sweet vermouth, bitters, muddled oranges and Maraschino cherry

## Raspberry Bulldog

Stoli Vanil, Kahlua, raspberry liqueur, cream, and a splash of Coke

## Michigan Cherry Julep

New Holland Beer Barreled Bourbon 🍷, Michigan Cherries, muddled mint, and simple syrup

## Michigan Moonshine Punch

Platte Valley Corn Whisky, fresh squeezed lemon, and raspberry peach infusion

# Michigan Spirits

Journeyman (Red Arrow Vodka) 🌿

New Holland (Beer Barreled Bourbon) 🌿

Valentine (Liberator Gin) 🌿

Coppercraft (Applejack Brandy) 🌿

New Holland (Freshwater Rum) 🌿

## Irish Whiskeys

Jameson

Tullamor Dew (10 year)

Red Breast (12 year Single Malt)

Bushmills (16 year Single Malt)

## Scotch Whiskies

Glenlivet (12 year Single Malt)

Johnnie Walker (Black)

Highland Park (12 year Single Malt)

Laphroaig (10 year Single Malt)

Macallan (18 year Single Malt)

## Bourbons

Eagle Rare

Knob Creek

Maker's 46

Woodford Reserve

Blanton's

## Tequilas

Blue Nectar (Silver)

Patron (Silver)

Casa Noble (Resposado)

Corzo (Añejo)

## After Dinner Drinks

Butterscotch Coffee

Van Gogh Double Espresso Vodka,  
Baileys, Buttershots, and coffee

Candied Almond

Disaronno, Rum Chatta, and coffee

Nutty Irishman Coffee

Baileys, Frangelico, and coffee

Godiva Chocolate Liqueur

Terra d'oro Zinfandel Port

Trentadue Chocolate Port

Warre's Otima 10 Year Tawny Port

Remy Martin V.S.O.P. Cognac

Hennessy X.O. Cognac

## Desserts

Flourless Chocolate Torte (X) 5.49

Crème Brûlée (X) 6.29

Grill 111 Carrot Cake 5.79

Seasonal Mousse (X) 6.49

🌿 Michigan Spirits

(X) Gluten Sensitive

Operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is 100% free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities