

# COCKTAILS

## ON CRAFT

ALL COCKTAILS ARE HAND CRAFTED USING HOUSE MADE INGREDIENTS OUR TEAM PREPARES ON A DAY-TO-DAY BASIS. PLEASE UNDERSTAND THAT YOUR DRINKS TAKE TIME TO ASSEMBLE. WE APPRECIATE YOUR PATIENCE. CHEERS!

## HOUSE COCKTAILS

### MAUI MULE 16

RHUBARB INFUSED VODKA, ORANGE LIQUEUR, LIME JUICE, GINGER BEER, CRUSHED BLUEBERRY ICE - SEXY GLASS, SEA SALT RIM, LIME WEDGE

### FAIRY FAWN PUNCH 15

STRAWBERRY INFUSED VODKA, LEMON JUICE, VANILLA SYRUP, ICED TEA - CIDER GLASS, SUGAR CANE, STRAWBERRIES, LEMON WEDGE

### MILK & HONEY 14

GOLDEN RUM, HONEY SYRUP, ALMOND MILK, CHOCOLATE BITTERS - COUPE GLASS, CINNAMON DUST

### APHRODITE 15

VODKA, AMARO, LEMON JUICE, ORANGE BLOSSOM WATER, POMEGRANATE JUICE, BRIX\* POMEGRANATE LEMONADE - MARTINI GLASS, FRESH MINT

### 5 YEAR GIN OLD FASHIONED 16

BARREL AGED GIN, BARREL AGED MAPLE SYRUP, SMOKE & PEPPER BITTERS - ROCKS GLASS, ORANGE PEEL EXPRESSION

### DRESSED TO EMPRESS - 14

PEA FLOWER GIN, GINGER JUICE, LIME JUICE, SIMPLE SYRUP, TONIC WATER - COLLINS GLASS, CANDIED GINGER

### COMB ALONE 15

GIN, LEMON JUICE, BANANA LIQUEUR, HONEY, POMEGRANATE MOLASSES, LEMON BITTERS - ROCKS GLASS, LEMON WHEEL, GROUND NUTMEG

### AMETHYST 14

AGAVE, POMEGRANATE JUICE, LEMON JUICE, WHITE GRAPE JUICE, SODA WATER, GOMME SYRUP - COLLINS GLASS, BAY LEAF

### ADONIS 15

HIBISCUS INFUSED AGAVE, SIMPLE SYRUP, HOUSE BITTERS, BITTER LIQUEUR, LEMON JUICE - MARTINI GLASS, DRIED HIBISCUS FLOWER

### THE EMERALD TABLET 15

RYE, ORANGE FENNEL SHRUB, HOUSE BITTERS, DATE SYRUP - ROCKS GLASS, DRESSED ORANGE PEEL

### CHARLIE BROWN 14

CRANBERRY INFUSED RYE, DRY VERMOUTH, PINEAPPLE JUICE, SIMPLE SYRUP - ROCKS GLASS, CRANBERRIES

## 18TH AMENDMENT SPIRITS Co.

### PRINCESS DIANA 14

BOURBON, LAVENDER HONEY SYRUP, LEMON BITTERS, A WHOLE EGG - COUPE GLASS, DRIED LAVENDER

### PINKY BLINDERS 15

BOURBON, RUM, TIKI BITTERS, GUAVA NECTAR, LIME JUICE, CINNAMON SYRUP, GRENADINE, PISTACHIO ORGEAT - SEXY GLASS, TOASTED ROSEMARY

### THE CHESTERFIELD 16

BOURBON OR RYE WHISKEY, CINNAMON SIMPLE, ORANGE BITTERS, SMOKED - ROCKS GLASS, ORANGE PEEL EXPRESSION

## CLASSIC COCKTAILS

### DARK & STORMY WITH 5 YEAR RUM 16

BARREL AGED RUM, SIMPLE SYRUP, FRESH LIME JUICE, TOPPED WITH BRIX\* GINGER BEER - COLLINS GLASS, LIME WHEEL

### AMELIA 15

VODKA, ELDERFLOWER LIQUEUR, BLACKBERRY PUREE, LEMON JUICE - FLUTE GLASS, MINT SPRIG

### PRE PROHIBITION OLD FASHIONED 15

BOURBON WHISKEY, HOUSE BITTERS- ROCKS GLASS, LEMON AND ORANGE PEEL EXPRESSION

## DEALER'S CHOICE

TRUST OUR BAR STAFF TO CREATE AN ORIGINAL, HANDCRAFTED COCKTAIL BASED ON YOUR PREFERENCES 15

## WINE & CIDER

### MICHIGAN CIDER 10

CHOOSE FROM OUR HOUSE SWEET OR BRUT CIDER CINNAMON OR HONEY SIMPLE SYRUP +0.50

### WINE 9

CAPPRIPIO, CHARDONNAY

### SANGRIA 11

RED OR WHITE WINE, HOUSE MADE PEACH LIQUEUR, ORANGE JUICE

# FOOD

## MADE TO ORDER

WE ARE PROUD TO BE A VEGETARIAN, VEGAN, AND GLUTEN FREE FRIENDLY ESTABLISHMENT. MOST OF OUR FOOD CAN BE ORDERED TO MEET YOUR PREFERENCES, PLEASE JUST ASK YOUR SERVER.

## FOR SHARING

### SPINACH ARTICHOKE DIP 11 V (GF OPTION)

FIRE ROASTED ARTICHOKE HEARTS, FRESH SPINACH, TOPPED WITH BAKED MOZZARELLA, SERVED WITH STONE BAKED FLAT BREAD

### BAR FRIES 13 GF (VEGETARIAN/VEGAN OPTION)

HAND CUT FRIES, PANCETTA, FRESH JALAPENOS, GREEN ONIONS, MOZZARELLA, TOPPED WITH HOUSE RYE BBQ SAUCE AND BEER CHEESE

### BRUSCHETTA 12 V (VEGAN/GF OPTION)

FRESH BASIL, MARINATED TOMATOES, RED ONION, PARMESAN CHEESE AND BALSAMIC GLAZE ATOP GRILLED SOURDOUGH BREAD TOPPED WITH OLIVE OIL AND GARLIC

### WOOD FIRE HOUSE PRETZEL 10 VG

HOUSE PRETZEL TOASTED IN THE WOOD FIRED OVEN, CHOICE OF BEER CHEESE, HONEY MUSTARD, OR SRIRACHA MUSTARD

### FRESH CUT FRIES 9 GF/VG

HAND-CUT FRIES WITH CHOICE OF SEASONING - SALT & PEPPER OR GARLIC & PARMESAN ADD BEER CHEESE - 2

### OVEN ROASTED PEPPADEWS 11 GF (VEGETARIAN OPTION)

PEPPADEW PEPPERS STUFFED WITH EURO-CREME, ROASTED IN OUR WOOD-FIRED OVEN, TOPPED WITH CHIVES AND PANCETTA

### PROSCIUTTO CANAPES (GF OPTION)

GRILLED SOURDOUGH BREAD TOPPED WITH EURO CREAM, THINLY SLICED PROSCIUTTO, FIGS, SHAVED PARMESAN, AND ROCKET LEAVES WITH A HINT OF BALSAMIC VINEGAR

## BOTTLES TO-GO!

ASK YOUR SERVER OR BARTENDER ABOUT PRICES AND AVAILABILITY.

\*AVAILABLE TO-GO ONLY

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## SALADS

ADD CHICKEN\* 5 | ADD STEAK\* 7 | PANCETTA\* 3 | JACKFRUIT 2

### CAESAR 13 (VEGAN/GF OPTION)

MIXED GREENS, GARLIC CROUTONS TOPPED WITH SHAVED PARMESAN AND OUR HOUSE CAESAR DRESSING

### HOUSE SALAD 13 GF/VG

MIXED GREENS, TOMATO, RED ONION, CUCUMBER, CHOICE OF RANCH, CAESAR, BALSAMIC GLAZE, OR BLUEBERRY-LEMON VINAIGRETTE

### CAPRESE SALAD 13 GF/V

FRESH MOZZARELLA, TOMATOES, FRESH BASIL, AND BALSAMIC REDUCTION SERVED ATOP A BED OF ARUGULA

### RAINBOW BERRY CHARD 14 GF/V (VEGAN OPTION)

SWISS CHARD, SPINACH, MIXED BERRIES, FIGS, WALNUTS, FETA CHEESE, TOSSED IN A BLUEBERRY LEMON VINAIGRETTE

## ENTREES

### PISTACHIO PESTO PASTA 17 V

PASTA WITH TOASTED PISTACHIOS COMBINED WITH FRESH BASIL, GARLIC, PARMESAN, FRESH SQUEEZED LEMON JUICE AND OLIVE OIL, TOPPED WITH CHERRY TOMATOES AND ARUGULA

### PASTA OF THE NIGHT 16 V (VEGAN OPTION)

PASTA PUTTANESCA WAS A DISH HISTORICALLY PREPARED BY LADIES OF THE NIGHT. PENNE SERVED WITH OUR HOUSE RED SAUCE SAUTÉED WITH OLIVES, CAPERS, GARLIC, CHILI PEPPERS, OREGANO, AND FINISHED WITH OLIVE OIL, BASIL AND GRATED PARMESAN CHEESE

### STEAK FRITES 17

9OZ FILET MEDALLIONS SERVED WITH OUR HAND-CUT FRESH FRIES, SEASONED WITH GARLIC PARMESAN OR SALT AND PEPPER

### PORK SLIDERS 16

SHREDDED PORK BATHED IN OUR BBQ SAUCE, SERVED WITH SAUTEED ONIONS, FRESH ARUGULA, BACON, AND EURO CREAM

### JACKFRUIT SLIDERS 16 V (VEGAN OPTION)

SHREDDED CARAMELIZED JACKFRUIT BATHED IN OUR BBQ SAUCE, SERVED WITH SAUTEED ONIONS, FRESH ARUGULA AND EURO-CREAM

# WOOD FIRED PIZZAS

CAULIFLOWER CRUST + 3.50 | VEGAN CHEESE + 2 | FRIED EGG - 2

## WHISTLEBUG 16 V (VEGAN OPTION)

(CLASSIC MARGHERITA) SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, FRESH MICHIGAN BASIL, OLIVE OIL

## SEXY TREE 17 V (VEGAN OPTION)

HOUSE MADE PISTACHIO PESTO, FRESH MOZZARELLA, OLIVES, TOPPED WITH SHAVED PARMESAN AND SHAVED PISTACHIOS

## BULLCOOK 19

SAN MARZANO TOMATO SAUCE, WHOLE MILK MOZZARELLA, PANCETTA, PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, OLIVE OIL  
ADD FRIED EGG - 2

## BOOMTOWN 18 V (VEGAN OPTION)

HOUSE WHITE SAUCE, WISCONSIN BRICK CHEESE, CARAMELIZED ONIONS, AND ROASTED WILD MUSHROOMS. FINISHED WITH FRESH CHIVES AND ROASTED GARLIC OIL

## AXLE GREASE 16 V (VEGAN OPTION)

SAN MARZANO TOMATO SAUCE, WHOLE MILK MOZZARELLA, FRESH MOZZARELLA, HAND SHREDDED PARMESAN AND ROASTED GARLIC OIL  
ADD PANCETTA - 2

## HOT HONEY 18 (VEGAN OPTION)

PULLED PORK COVERED IN 18TH'S BBQ SAUCE, JALAPENO, WISCONSIN BRICK CHEESE, TOPPED WITH GREEN ONIONS AND HONEY GLAZE

## THE RANCHER 17 V

HOUSE WHITE SAUCE, ROASTED GARLIC OIL, SHREDDED MOZZARELLA, SWISS CHARD, PEPPADEWS, TOPPED WITH OLIVE OIL AND FRESH CRACKED BLACK PEPPER  
ADD FRIED EGG OR PANCETTA - 2

## GREENS, EGGS, & HAM 16

HOUSE WHITE SAUCE, SMOKEY PROSCIUTTO, SUNNY SIDE UP EGGS, PEPPERY ARUGULA, TOPPED WITH SHAVED PARMESAN

## PBB & J 15 (VEGAN OPTION)

PEANUT BUTTER BASE TOPPED WITH BACON, SMASHED BERRY JAM, AND A DRIZZLE OF HONEY

## CHICKEN BACON RANCH 16

HOUSE GARLIC RANCH SAUCE, FRESH MOZZARELLA, GRILLED CHICKEN, CRISPY BACON, RED ONION, FINISHED WITH CHIVES AND GARLIC OIL

# SWEETS

## BOURBON BACON ICE CREAM 10 (VEGETARIAN OPTION)

18TH'S HOUSE BOURBON VANILLA ICE CREAM SERVED WITH CHOCOLATE COVERED BACON, BOURBON SALTED CARAMEL SAUCE, HAND WHIPPED CREAM, AND A WHITE CHOCOLATE DUSTING

## CHOCOLATE AGAVE ICE CREAM 10 V

18TH'S HOUSE MADE ICE CREAM WITH AGAVE, COCOA LIQUEUR, COFFEE LIQUEUR, CINNAMON SYRUP, AND COCONUT MILK TOPPED WITH TOASTED MARSHMALLOWS, DARK CHOCOLATE DUSTING AND A SMOKED CINNAMON STICK

## BOOZY ROOT BEER FLOAT 11 V

HOUSE BOURBON ICE CREAM, RYE WHISKEY, TOPPED WITH BRIX\* ROOT BEER AND HAND WHIPPED CREAM

## CINNAMON SUGAR PRETZEL 10 V

HOT FROM THE OVEN SPRINKLED WITH FRESH CINNAMON AND SUGAR. SERVED WITH THE DIPPING SAUCE OF YOUR CHOICE - SALTED CARAMEL, MASCARPONE FROSTING, OR NUTELLA

## NUTELLA PIZZA 15 V

FLATBREAD COATED WITH NUTELLA, TOPPED WITH FRESH BERRIES, POWDERED SUGAR AND SHAVED HAZELNUTS

## APPLE PIE PIZZA 15 V

MASCARPONE FROSTING, HONEY, POWDERED SUGAR, AND BAKED GRANNY SMITH APPLES

## ROTATING TART 12

ASK YOUR SERVER FOR TODAY'S OPTION



18TH  
AMENDMENT  
SPIRITS CO.