

B E E R

D R A U G H T

LEFT FOOT CHARLEY HENRY'S PIPPIN CIDER 12oz 8
SILVER SPRUCE GERMAN PILSNER *Traverse City* 16oz 7

B O T T L E S + C A N S 12 ounces unless specified

MENABREA 150° LA BIONDA LAGER *Italy* 7
STROH'S BOHEMIAN-STYLE PILSNER *Detroit* 5
LA CHOUFFE BELGIAN BLONDE *Belgium* 11
SHORT'S *Bellaire* 7

LOCAL'S LIGHT - BELLAIRE BROWN

BELL'S TWO HEARTED *Comstock* 7

EARTHEN ALES *Traverse City*

EUCLID V. AMBER 16oz 9

PEMBROKE COFFEE MILK STOUT 16oz 9

A2 IPA 7

FARM CLUB *Traverse City* 6

PILSNER - WEST COAST PILSNER - DARK MILD

EAST COAST PALE

BRY'S ESTATE *Traverse City* 8

SIGNATURE CIDER CO-FERMENTED WITH SAUVIGNON BLANC

SCHNEIDER WEISSE ORIGINAL *Germany* 16.9oz 15

N O N - A L C O H O L I C

BITBURGER PILS *Germany* 6

UNTITLED ART. ITALIAN STYLE PILS *USA* 7

ATHLETIC BREWING RUN WILD IPA *USA* 6

C O C K T A I L S

We feature craft cocktails by our Stellar beverage team & time-honored classics.

All cocktails are concocted with fresh citrus juices & house-made ingredients.

H E R B A L

KICK YOUR KNEES UP 15 - *Highclere Castle gin - thyme-infused water - house lime cordial - splash of tonic*

HERBAN LEGEND 14 - *house-infused cucumber Valentine vodka - basil-infused Dolin blanc - lime - Nikolaihof elderflower syrup*

S W E E T

LOLA'S NIGHT SHIFT 15 - *house-infused vanilla bean Wheatley vodka - Van Gogh espresso vodka - Trader Vic's chocolate liqueur - Licor 43 - single shot of Roaster Jack's espresso*

AGRIPOLITAN 15 - *Grand Traverse Distillery lemon-infused wheat vodka - Pierre Ferrand dry curacao - lime - simple syrup - Guntzville Farm's fresh raspberry juice*

THE VINTAGE SLIP. 14 - *Contratto Bianco - Mathilde Peach - Cynar - Green Chartreuse - orange twist*

RASPBERRY BERET 14 - *Trader Vic's Macadamia nut liqueur - lime - Guntzville Farm's fresh raspberry juice - sea salt*

S T R O N G

STELLAR OLD FASHIONED 16 - *Stella's own Musca rye - Dolin rouge - brown sugar - Angostura bitters - orange - house drunken cherries - splash soda*

PAPER PLANE 14 - *Stella's own Musca rye - Amaro Nonino - Aperol - lemon*

THEY DIED WITH THEIR BOOTS ON 18 - *Two James Catcher's rye - Montenegro - Cardamaro - Angostura bitters - orange peel*

PERFECT ITALIAN 14 - *Valentine barrel-aged Liberator gin - Contratto rosso & bianco vermouths - orange bitters - orange twist*

ANTIGUO OLD FASHIONED 21 - *Patron extra añejo tequila - brown sugar - Angostura bitters - lemon peel*

LADIES & GENTS 21 - *Ethanology Bruma gin - La Fuerza vermouth blanco - rosemary-infused EVOO - green olives*

S M O K E Y

OAXACAN OLD OLD 14 - *Xicala mezcal - brown sugar - Angostura bitters - lemon peel*

SMOKEY MOUNTAIN 14 - *Illegal mezcal reposado - Braulio - **orgeat - lemon*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

***contains nuts*

F O L L O W U S O N I N S T A

Stay connected with stories, videos and featured food & drink items.

Be sure to tag us @stellatraversecity.

It will make our day!

EDITION #141



CLASSICS

GIN SLING 14 - *Valentine Liberator gin - Dolin rouge - lemon - **orgeat - Angostura bitters - splash of soda - lemon peel*

AVIATION 16 - *Ethanology Bruma gin- Luxardo - Crème de Violette - lemon*

VIEUX CARRE 18 - *Sazerac 6-year rye - Kelt - Bénédictine - Contratto rosso vermouth - Angostura & Peychaud's bitters - lemon twist*

BOBBY BURNS 15 - *Glenfiddich 12-year scotch - Dolin rouge - Bénédictine - shortbread - lemon peel*

BITTER

THE SWAYZE 14 - *Amaro Nonino - Montenegro - Averna - Cynar - Angostura & Peychaud's bitters - orange bitters - Fernet Branca rinse - orange peel*

PERFECT NEGRONI 15 - *Two James Old Cockney & barrel-aged gins - Zucca - Campari - Contratto rosso & bianco vermouths - lemon & orange peels*

TART

FERNDAL 75 14 - *Valentine barrel-aged Liberator gin - lemon - simple syrup - orange bitters - Prosecco - orange twist*

STRAWBERRY MARGARITA 15 - *house-infused strawberry Corazón tequila - lime - Pierre Ferrand dry curacao - agave nectar - salt rim*

SPICY MARGARITA 15 - *house-infused jalapeño Corazón tequila - Pierre Ferrand dry curacao - agave nectar - lime - Tajin rim*

SOUTHVIEW 14 - *house limoncello - lemon - Fernet Branca rinse - brut sparkling*

TOMMY GUN 14 - *house blood arancello - lemon - simple syrup - brut sparkling - orange twist*

VÜNDER VOOMAN 18 - *Ethanology Mel® local honey distillate - Pierre Ferrand dry curacao - Luxardo - lemon juice - Angostura bitters - orange zest crystals*

FIRST CIRCLE SLING 18 - *Two James Musca Rye - Punt e Mes - lemon juice - simple syrup - Bittercube orange & Bolivar bitters - splash soda - float of Two James Nain Rouge absinthe*

VIRGIN TERRITORY

*All of the below options are developed with care, expertise & respect.
Abstainer, please enjoy.*

MOCKTAILS

A NEW LEAF 11 - *Seedlip Garden 108 - simple syrup - lime*

MACAU MULE 6 - *pineapple & fresh lime, custom-crafted Tangawizi ginger beer, squeeze of lime*

STEP IN THYME 8 - *thyme water, house-made lime cordial, custom-crafted Countess of Chinchón Tonic*

CASAMARA CLUB 10 - *"super classico" negroni-style botanical aperitivo - orange peel*

COLIBRI 6 - *house-made Hummingbird Nectar grenadine, your choice of Sparkle Up, cola or soda water*

NOT-A-MARGARITA 12 - *Seedlip Notas de Agave, agave nectar, lime, orange, All the Bitter Orange, Tajin rim*

SPOKE OF GENIUS 12 - *POMM, peach nectar, lemon, grenadine, orange blossom water*

WATER

In addition to bottled selections we proudly offer complimentary filtered still & sparkling water.

ACQUA PANNA 5 - *still water - 750ml bottle*

SAN PELLIGRINO 5 - *sparkling water - 16.9 oz bottle*

COFFEE & TEA

ROASTER JACK COFFEE

ETHIOPIA KOCHERE - *regular drip*

CANNON BALL - *espresso* STABILIZER - *decaffeinated drip*

GREAT LAKES TEA & SPICE

WINDY CITY IRISH BLEND - *black*

MARITIME MIST - *creamy earl grey*

NORTH CHANNEL MINT - *green & spearmint*

NORTHERN BERRIES - *caffeine-free tisane with berries*

AURORA BOREALIS - *caffeine-free chamomile & herb*