

BEER

DRAUGHT

LEFT FOOT CHARLEY WINESAP 12oz 8

SILVER SPRUCE NORTH GERMAN PILS *Traverse City* 16oz 7

BOTTLES + CANS 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 IPA *Comstock* 7

EARTHEN ALES *Traverse City*

A2 IPA 7

SPIRIT ANIMAL 9
DOUBLE OAT BROWN ALE 16oz

OAT FAITHFUL 9
OAT STOUT 16oz

FARM CLUB *Traverse City* 6

EAST COAST PALE ALE

SCHNEIDER WEISSE ORIGINAL HEF *Germany* 16.9oz 15

BRY'S ESTATE *Traverse City* 10

SIGNATURE CIDER CO-FERMENTED WITH SAUVIGNON BLANC

NON-ALCOHOLIC

BITBURGER PILS *Germany* 6

UNTITLED ART. ITALIAN STYLE PILS *USA* 7

ATHLETIC BREWING RUN WILD IPA *USA* 6

COCKTAILS

We feature craft cocktails by our Stellar beverage team & time-honored classics.
All cocktails are concocted with fresh citrus juices & house-made ingredients.

HOLIDAY HOOCH

CIDER CAR 15 - *Elijah Craig whiskey - lemon juice -
Pierre Ferrand dry curacao - house cider reduction -
spiced apple bitters*

HOT BUTTERED RUM 15 - *house-made butter batter with
cinnamon+nutmeg+brown sugar+vanilla - Angostura 7 year rum -
hot water - whipped cream*

HAPPY FESTIVUS 16 - *house-made cranberry cordial -
Rex Hill sparkling wine - orange twist - candied cranberries*

STRONG

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

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*

TART

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

BLOOD ORANGE MARGARITA 15 - *house-infused blood
orange Corazón tequila - Pierre Ferrand dry curacao -
agave nectar - lime - blood orange juice - 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*

PAPER PLANE 16 - *Stella's own Musca rye - Amaro Nonino -
Aperol - lemon*



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featured food & drink items.*

Be sure to tag us @stellatraversecity.

It will make our day!

EDITION #165

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

***contains nuts*

CLASSICS

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

AVIATION 15 - *Two James "Gail Force" citrus 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*

SWEET

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 - *lemon-infused Grand Traverse Distillery wheat vodka - Pierre Ferrand dry curacao - lime - simple syrup - Guntzviller 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 - Guntzviller Farm's fresh raspberry juice - sea salt*

HERBAL

KICK YOUR KNEES UP 15 - *New Holland 'Knickerbocker' 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*

"I SAID GOOD DAY" 16 - *Weiss 'Arcane' aquavit - green Chartreuse - Luxardo - lemon - 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*

SMOKEY

OAXACAN OLD OLD 16 - *Banhez joven mezcal - brown sugar - Angostura bitters - lemon peel*

SMOKEY MOUNTAIN 15 - *Los Vecinos mezcal artesanal - Braulio - **orgeat - lemon*

SMOKE & MIRRORS 16 - *Banhez mezcal - Cocchi Americano - yellow Chartreuse - Elisir Novasalus - Bittercube orange bitters - orange twist*

VIRGIN TERRITORY

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

MOCKTAILS

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*

POINSETTIA 12 - *house-made cranberry cordial - orange twist Mawby non-alcoholic sparkling brut rosé - candied cranberries*

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

ST. AGRESTIS PHONY MEZCAL NEGRONI 12 - *smoky, bitter blend of natural ingredients - orange peel*

ST. AGRESTIS PHONY ESPRESSO NEGRONI 12 - *rich, bitter notes of espresso - 100mg of caffeine - orange peel*

GHIA 'LE SPRITZ' 10 - *sumac+chili - spicy, sour, tangy*

GHIA 'LE SPRITZ' 10 - *original aperitif spritz - earthy, citrusy*

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

NON-ALCOHOLIC SPIRITS

Seedlip distilled non-alcoholic spirits & Ghia aperitivi are crafted with all natural ingredients. Beverages built with 2 ounces of spirit.

GARDEN 108 10 - *a blend of herbal botanicals that play like those found in gin. Try with tonic and a lime!*

SPICE 94 10 - *an aromatic blend with allspice & cardamom. Try with ginger beer!*

NOTAS DE AGAVE 10 - *a blend of prickly pear, lime & agave. Try on the rocks or with soda!*

GHIA ORIGINAL OR BERRY 11 - *bright and bitter with hints of yuzu. Try with lemon, simple & NA bitters in our signature mocktail, Currant Obsession - \$12*