

SELF SERVICE ONLY // ORDER ON THE PATIO

FOR PICK-UP ORDERS PLEASE CALL 231.378.3474

STARTERS

ROASTED GARLIC & OLIVE CHEESE BREAD \$13
ROASTED GARLIC & CASTELVETRANO OLIVE CRUST TOPPED WITH MOZZARELLA & FETA. SERVED WITH MARINARA SAUCE.

SPICY FETA & OLIVES \$11

SPICY FETA DIP TOPPED WITH PAPRIKA, SERVED WITH GRILLED FLATBREAD & MIXED OLIVES.

WHITEFISH PATE \$13

PORT CITY SMOKEHOUSE WHITEFISH PATE SERVED WITH CRACKERS AND SLICED GRANNY SMITH APPLES.

**ALSO CHECK OUT KING WUBBZ
FOOD TRUCK FOR SOME EPIC
SMASH BURGERS AND OTHER
AMAZING OFFERINGS!**

AVAILABLE THURSDAY-MONDAY (BEHIND THE DISTILLERY)



WOOD-FIRED PIZZAS

12 INCH, FEEDS 1-2 PEOPLE

*PIZZAS AVAILABLE WITH GLUTEN FREE CRUST 10"

IT STARTS WITH AN 800° FIRE
IN OUR CUSTOM MADE FORNO BRAVO OVEN
BURNING 3 YEAR OLD SELECT RED OAK AND ASH.
OUR WOOD-FIRED PIZZAS PAY HOMAGE TO
THE ORIGINAL STYLE PIZZA, THE NEAPOLITAN
ORIGINALLY CREATED IN NAPLES, ITALY.

MARGHERITA PIZZA \$15

RED SAUCE, PARMIGIANO, OLIVE OIL, FRESH BASIL
AND FRESH MOZZARELLA.

SASSAGE PIZZA \$19

RED SAUCE, FUSTINI'S CHIPOTLE, FARM-MADE
ITALIAN SAUSAGE, BACON, SALAMI, PARMESAN,
FRESH MOZZARELLA AND MICRO GREENS FROM
LOST LAKE FARMS.

(ITALIAN SAUSAGE MADE USING BISON FROM MYER FARM
IN COPEMISH, MI. THE BISON FEED ON THE NUTRIENT DENSE
SPENT GRAINS LEFT OVER FROM IRON FISH SPIRITS)

PEPPERONI \$17
(CLASSIC)

CHEESE \$15
(KID'S FAVORITE)



NEW!

SOMETHING FISHY \$16

RED SAUCE, PARMIGIANO, CASTELVETRANO OLIVES,
ANCHOVY FRESH MOZZARELLA.

VEGGIE PIZZA \$18

RED SAUCE, FETA, FRESH JALAPEÑO, RED ONION,
MUSHROOM, ROASTED GARLIC, ROASTED
BROCCOLINI FROM LOST LAKE FARM, AND FRESH
MOZZARELLA TOPPED WITH
EXTRA VIRGIN OLIVE OIL.

CHECK OUT OUR MI RESTAURANT PROMISE
WWW.MIRESTAURANTPROMISE.COM

SEE BACK FOR COCKTAILS

COCKTAILS

PITCHFORK PALOMA \$11
 MEZCAL BOURBON, GRAPEFRUIT AND LIME JUICES, AGAVE, FIZZ, SMOKED LIME SALT RIM.

GRAPEFRUIT SPRITZ \$9
 WINTER WHEAT VODKA, CUCUMBER, FRESH SQUEEZED LIME JUICE, SIMPLE SYRUP

1887 OLD FASHIONED \$12
 FOUR CASK WHISKEY, SIMPLE SYRUP, IRON FISH AROMATIC BITTERS, ORANGE PEEL, SIX LUGS COCKTAIL CHERRY.

SALTED MAPLE OLD FASHIONED \$12
 MAPLE BOURBON, IRON FISH BARREL AGED MAPLE SYRUP, IRON FISH AROMATIC BITTERS, FLAKED SEA SALT, ORANGE PEEL.

IRON FISH BLOODY MARY \$11
 YOUR CHOICE OF RYE, JALAPEÑO-BASIL, HORSERADISH, CELERY & HERB INFUSED RYE VODKA, FARM-MADE BLOODY MIX, SEASONAL GARNISH.

BEAR CREEK SLUSH \$10
 COPPER QUEEN WHISKEY, SWEET TEA, FRESH ORANGE AND LEMON JUICES.

SUNNY COLFAX \$10
 WHEAT VODKA, FARM-MADE LIMONCELLO, LEMON JUICE, SIMPLE.

WILE E. COYOTE \$10
 IFD ALL TIME FAN FAVORITE. WOODLAND GIN, JALAPENO, CILANTRO, MINT SIMPLE SYRUP, FRESH LIME JUICE.

IFD G&T \$9
 WOODLAND GIN, JACK RUDY’S ARTISAN TONIC SYRUP, SODA

RAMP GIBSON \$11
 WOODLAND GIN, RYE VODKA, DRY VERMOUTH, FARM PICKLED WILD RAMP, HERB SALT RIM.

RASPBERRY MINT MOJITO \$10
 WHITE RUM, GROSSNICKLE FARMS RASPBERRIES, MINT, LIME, SIMPLE SYRUP, SODA

CHERRY WHISKEY-RITA \$10
 GRACELAND FRUIT CHERRY INFUSED WHISKEY, FARM MADE ORANGE LIQUEUR, LIME JUICE, AGAVE, HALF LIME SALTED RIM.

M-22 MULE \$10
 HOUSE BOURBON, FARM-MADE GINGER BEER, FRESH LIME JUICE, LIME WEDGE.

MARTHA’S MULE \$10
 WINTER WHEAT VODKA, FARM-MADE GINGER BEER, FRESH LIME JUICE, LIME WEDGE.

ZERO PROOF BEVERAGES

NORTHWOODS ROOTBEER \$3

CHERRY BOMB \$5
 FROZEN CHERRY LEMONADE
 ADD YOUR CHOICE OF SPIRIT:
 CLEAR \$9 BROWN \$10

ICED TEA \$2

GINGER LIMEADE \$4