

COCKTAILS

FARMSHINE \$11 🍹

COPPER QUEEN WHISKEY, WHITE WHISKEY, APPLE CIDER, APPLE JUICE, FALL-SPICED SYRUP

LIMONCELLO TODDY \$11 🍹

SHERRY CASK WHISKEY, LIMONCELLO, SAGE AND HONEY SYRUP, LEMON JUICE, SAGE LEAF AND HONEY DRIZZLE.

1887 OLD FASHIONED \$12

FOUR CASK WHISKEY, SIMPLE SYRUP, IRON FISH AROMATIC BITTERS, ORANGE PEEL, SIX LUGS COCKTAIL CHERRY.

PUMPKIN PATCH \$10

PUMPKIN SPICED WINTER WHEAT VODKA, AUTUMN SPICED SYRUP, FARM-MADE COFFEE LIQUEUR CREAM, GRAHAM SUGAR RIMMED.

CHERRY WHISKEY-RITA \$10

GRACELAND FRUIT CHERRY INFUSED WHISKEY, FARM MADE ORANGE LIQUEUR, LIME JUICE, AGAVE, HALF LIME SALTED RIM.

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.

WILE E. COYOTE \$10

IFD ALL TIME FAN FAVORITE. WOODLAND GIN, JALAPENO, CILANTRO, MINT SIMPLE SYRUP, FRESH LIME JUICE.

M-22 MULE \$12

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.

ESTATE SERIES COCKTAILS

BARREL-RESTED GIN NEGRONI \$14

SLIGHTLY LOST BARREL-RESTED GIN, SWEET VERMOUTH, CAMPARI.

MAC'S FLAME \$15

TWO PENINSULAS WHISKEY, HONEY AND LAVENDER SYRUP, ROSEMARY AND LAVENDER BITTERS, BURNT ROSEMARY SPRIG.

STEELHEAD DREAMS \$16

MAD ANGLER WHISKEY, MUDDLED CHERRY, SIMPLE SYRUP, AROMATIC AND ORANGE BITTERS

ZERO PROOF BEVERAGES

NORTHWOODS ROOTBEER \$4

CARAMEL CIDER HOT OR COLD \$4

GINGER LIMEADE \$5

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.

SMOKED WHITEFISH PATE \$13
LOCAL SMOKED WHITEFISH PATE. SERVED WITH CRACKERS AND
SLICED GRANNY SMITH APPLES.

BLACK BEAN HUMMUS \$12
BLACK BEANS, TAHINI, FRESH GARLIC AND SPICES, TOPPED
WITH EVOO, SMOKED PAPRIKA AND CRUMBLLED FETA.
SERVED WITH TORTILLA CHIPS AND FRESH
CARROTS AND CELERY.

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 \$17
RED SAUCE, PARMIGIANO, OLIVE OIL, FRESH BASIL
AND FRESH MOZZARELLA.

SASSAGE PIZZA \$20
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)

CHEESE \$15
(KID'S FAVORITE)

PEPPERONI \$17
(CLASSIC)



SOMETHING FISHY \$17
RED SAUCE, PARMIGIANO, CASTELVETRANO OLIVES,
ANCHOVY FRESH MOZZARELLA.

BBQ CHICKEN \$19
BOURBON BBQ SAUCE, PARMESAN, CHICKEN, FRESH
MOZZARELLA, PICKLED ONIONS, CILANTRO,
BLACK PEPPER