



THE BRASS CAFE

of Mt. Pleasant

DINNER MENU



About Us

We are The Brass: family owned, locally focused, and passionate about providing food and drink that is exciting to the palate, entertaining to the eyes, and warming to the heart. We have created the atmosphere of a big city restaurant with small town appeal. Get to know us, learn to love us, share what we believe in. Food and drink should be exciting, innovative, and fun; a personal experience here is just that - personal. Once you've tried us, you are part of the family; if you haven't tried us you don't know what you are missing, namely service with integrity & personality, food with thought & passion, and drink with style & finesse.

**Whenever possible, we use all-natural beef, pork, and chicken that is sustainably raised.
Happy to support Michigan products, local farms, and happy producers**



TASTE

a sample of our best fares to start

SPICED BUTTERNUT SQUASH BISQUE toasted walnuts, smoked paprika oil	5	RISOTTO BALLS deep fried lemon parmesan risotto balls, puttanesca relish, crispy basil	7
DEEP-FRIED QUAIL orange sweet potato waffle, maple tabasco butter	12	SMOKED TROUT PATÉ pickled apple and beet slaw, horseradish cream sauce	7
GRILLED BABY OCTOPUS chorizo, lemon, olives, pistachios, white beans	9	CRAB CAKES petite crab cakes, tomato ginger jam, herbed remoulade, fried pickles	10
BRASS FLATBREAD gorgonzola, bacon, mozzarella, kale, english peas, flatbread	7	SEARED SCALLOPS seared sea scallops, carrot puree, spicy mango chutney, baby leeks	12
STEAMED MUSSELS green-lipped mussels, house lemon & basil broth	10	NORWEGIAN SMOKED SALMON hot smoked filet, herb cheese, caper berries, flatbread crackers	13

Fine Cheeses and Charcuterie

SPECK AND OLIVES smoked dried ham, olives, whole grain mustard, bread	7	BLUEBERRY BRIE brie, blueberry compote, marcona almonds, flatbread crackers	7
SALAMI AND CHEDDAR salami, Irish cheddar, cornichons, roasted garlic aioli	7	AGED GOUDA AND DATES Mona Lisa aged gouda, dates, cashews, silan, flatbreads	7

MAIN PLATES

served with your choice of soup, Caesar or House salad

PEPPERED PEKIN DUCK BREAST butternut squash 'farroto', sautéed kale, apple ginger cranberry mostarda	27	OTTO'S FARM CHICKEN panko-crusted semi-boneless chicken breast from Otto's Farms, stuffed with goat cheese, pancetta & herbs, fingerlings, roasted tomato sherry pan sauce, braised kale	25
CHAR-GRILLED FILET MIGNON smashed redskins potatoes, sautéed kale, roasted tomatoes, white balsamic and veal demi-glace	39	PAN-SEARED RAINBOW TROUT spinach and citrus-stuffed rainbow trout, roasted tomato, white wine & kalamata relish, fried creamy kale, potato gratin	24
STUFFED PORTABELLA herb cheese & roasted pepper-stuffed portabella, spinach quinoa, ratatouille, parsley pesto	23	SCOTTISH SALMON lemon & cilantro glaze, couscous with pistachios & turmeric, sautéed snow peas	25
LAKE ERIE WALLEYE macadamia crust, parsley brown butter, crimini risotto, broccolini	26	CHAR-GRILLED PUB STEAK 'satado style' with peppers and onions, Kennebec fries, aji sauce	28
WILD MUSHROOM 'BOLOGNAISE meatless dish of slow-cooked mushrooms and potatoes, buccatini pasta, parmesan	24	BASIL CAPELLINI crushed tomatoes, shaved parmesan, olive oil, garlic, basil	18
CHAR-GRILLED ANGUS RIBEYE ancho chili-rubbed ribeye, char-grilled, roasted olive oil fingerlings, grilled asparagus, Brass 'A-128' steak sauce	29	WITH: CHICKEN -21 SHRIMP -22 FLANK STEAK -23	
SEARED AHI TUNA 'tartar' relish with capers, jalapeños, lemon and mustard vinaigrette, sautéed snow peas, salad greens	27	SEARED SCALLOP RISOTTO lemon, arugula, peas, pistachios & shaved parmesan	26
BRASS MAC AND CHEESE Orchiette pasta, seven cheeses, thyme butter panko crust, carnitas pork, balsamic tomato chutney, (without pork - 22)	25	HOUSE-SMOKED PORK LOIN CHOP potato & pancetta hash, apple cider & honey glaze	28

THE BIG BRASSY 16

ground beef stuffed with fresh mozzarella, gorgonzola & mascarpone, oil-brushed Robaire's bun, baby arugula, pancetta, smoked grilled onions, 'A-128' sauce, fried amish egg, with hand-cut Kennebec fries & mayo

Signature Dish

*May be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

White WINES

from sweeter to more big and bold

	GLASS	BOTTLE
TINTERO MOSCATO D'ASTI (Italy) Fizzy and fun with sweet note of honey	9	30
IL FOLLO PROSECCO (Italy) Easy going way to start off your meal, from the village of Follo in the hills of the Veneto	9	30
M. LAWRENCE FIZZ (MI) Bubbly, fruity sweeter blend of Pinot Noir and Chardonnay, whole-cluster pressed from L. Mawby at Sutton's Bay		31
GRAND TRAVERSE SELECT SWEET HARVEST RIESLING (MI) Touches of apricot & pear with a nice sweet finish, from beautiful Old Mission Peninsula	9	30
SHADY LANE RIESLING (MI) From the Leelanau Peninsula, light sweet fruit with a crisp finish		28
JUVE Y CAMPS GRAN RESERVA CAVA (Spain) Bubbly, deliciously lively four-grape blend, from the hills of Catalonia, perfect with seafood		36
VEUVE CLICQUOT PONSARDIN BRUT (France) A true Champagne, the predominantly Pinot Noir blend makes for a delightfully elegant bubbly		76
COLLI ARGENTO PINOT GRIGIO (Italy) A crisp, light and fresh choice that pairs well with everything, you can taste the sunshine of the Veneto hills	8	28
DOMAINE FREY SOHLER GEWURZTRAMINER (Alsace, France) Aromatic, fruity and semi sweet, super choice for anything spiced		35
DOMAINE DE BILA HAUT COTES DU ROUSSILLON (France) Grenache Gris blend, elegant and delicate from Michel Chapoutier's winery in southern France	9	30
CLINE VIOGNIER (Calif.) A perfect match for spicy foods. Juicy peach and honeysuckle notes		25
ALEXANDRIA NICOLE A2 PINOT GRIS (Oregon) Hand-harvested & cluster-pressed, silky with tropical aromas		33
ZINCK PINOT BLANC (Alsace, France) Supple & fruity, think of it as Pinot Grigio's sexy cousin		27
GREGORIS SOAVE (Italy) From the hills of the Veneto, a clean crisp pairing with your risotto or cream sauces		25
SAINT-ANDRE DE FIGUIERE ROSÉ (France) Hints of stone fruit in this dry food-friendly Rosé from a family-owned vineyard in Provence	9	30
CANTO PERDIX TAVEL ROSÉ (France) A lively, dark ruby Rosé from the right bank of the Rhone River		32
LEFT FOOT CHARLEY "MURMUR" (MI) Blend of Chardonnay, Riesling, Gewürztraminer and Pinot Gris, "fruit buzzed energy"		30
CAYMUS CONUNDRUM (Calif.) Five grape blend from one of Napa's finest, exotic and bright with a hint of oak		25
ARONA MARLBOROUGH SAUVIGNON BLANC (New Zealand) Certified sustainable, more fruit forward than others from the region, a best friend to scallops	9	30
POMELO SAUVIGNON BLANC (Calif.) Elegant and crisp with ruby grapefruit and white peach flavors. Wine Spectator 90 points		28
DRYLANDS SAUVIGNON BLANC (Calif.) Classic pink grapefruit & passion fruit notes, one of Marlborough's oldest Sauvignon Blanc vineyards		34
DOMAINE SEGUINOT-BORDET CHABLIS (France) An elegant Chardonnay with no oak aging, a beautiful Burgundian white		34
PARDEVALLES ALBARIN BLANCO (Spain.) The wine-maker brought the Albarin grape back from near extinction, a full-bodied friend to food		28
ORIN SWIFT MANNEQUIN (Calif.) Seven grape blend (50% Chardonnay) from Napa Valley, bright acidity with tropical fruit, mostly oak-aged		40
LANOBLE CHARDONNAY (France) From the Languedoc in Southern France comes this fresh crisp Chard with no oak aging, all stainless	8	28
MER SOLEIL RESERVE CHARDONNAY (Calif.) Creamy and rich, from the highlands above Monterey, it spends over a year in French oak	10	32
SEQUOIA GROVE CHARDONNAY (Calif.) Hand-harvested in Napa Valley, full cluster pressed, spends 8 months on lees in French oak		45
CAKEBREAD CHARDONNAY (Calif.) One of Napa's most respected wineries, a quintessential Chard with creamy golden apple notes, French oak for 8 months		62

Reds WINES

from lighter to more full bodied

	GLASS	BOTTLE
POGGIO ALA LUNA CHIANTI (Italy) From the Montellori family in the Tuscan hills, this Sangiovese adds a touch of Merlot for lush fruit with good acidity		28
BELLERUCHE COTES DU RHONE (France) A full-bodied Grenache/Syrah from M. Chapoutier, with classic southern Rhone notes of black cherry and earth		25
GEN 5 MERLOT (Calif.) Sustainably farmed in Lodi, juicy and friendly, splash of Cabernet adds a bit of liveliness	9	30
DUCKHORN DECOY MERLOT (Calif.) Nicely refined tannins in this Merlot splashed with a touch of Cabernet, one of Sonoma's premier vineyards		42
HOBNOB PINOT NOIR (France) Polished and medium-bodied, always a pleaser from Languedoc-Rousillon	8	28
CASTLE ROCK WILLAMETTE PINOT NOIR (Oregon) New Staff Fave - berries & black cherries on the palate, silky smooth finish, Wine Spectator 89 pts	10	32
BARBANERA SICILIA (Italy) From sunny Sicily, full-bodied blend of Sangiovese Merlot, Cab and Syrah	8	28
VILLA ANTINORI TOSCANA (Italy) Blend of Sangiovese, Cabernet, Merlot, and Syrah with a year oak aging makes for a complex red with a savory finish		40
LA MAIALINA GERTRUDE (Italy) Nicely robust Super Tuscan blend of Sangiovese & Cabernet, taste the Tuscan sun		30
VINA OTANO RIOJA RISERVA (Spain) Hand-harvested Tempranillo blend spends two years in French and American oak, smoky balsamic black fruit notes		40
PAOLETTI PICCOLO CRU (Calif.) Bordeaux blend of mostly Cabernet, elegant and refined from the Calistoga region of Napa Valley		45
JOSEPH DROUIN COTES DU BEAUNE VILLAGE (France) A classic Burgundy: mid-weight Pinot Noir that goes great with salmon or pork		50
ARMONIA MALBEC (Argentina) Intense but balanced, perfect with pork, from Mendoza vineyards 4,000 feet above sea level	8	28
TAMARI MALBEC (Argentina) From the high areas of the Mendoza River, oak aging adds complexity, great with grilled foods		29
CASARENA ESCENCIA 505 (Argentina) Award-winning blend of Malbec, Cab, and Merlot from the Mendoza region, rich mouth feel and soft tannins		29
WATER WHEEL SHIRAZ PLUS (Australia) A splash of Malbec and Cab make this rich on the palate with notes of berry and spice	9	30
TORBRECK WOODCUTTER'S SHIRAZ (Australia) Named for the winemaker's time as a lumberman in Scotland, this Barossa Valley Shiraz is big and opulent		45
FOUR GRACES PINOT NOIR (Oregon) From the Willamette Valley, this Pinot spends nine months in French oak and is silky smooth with notes of Ranier cherry		50
ARGYLE RESERVE PINOT NOIR (Oregon) Wine Spectator gave it 92 points, nice round tannins thanks to Willamette's volcanic soil and sixteen months in oak		35
MAGGIO CABERNET (Calif.) Smooth cherry/berry Lodi Cab with soft tannins, great with anything barbecued or grilled	8	28
SLINGSHOT CABERNET (Calif.) Nicely balanced full palate with the Napa hallmarks of a bit of oak and smoke	10	32
BONANNO CABERNET (Calif.) Fruit-forward Napa Valley Cab nicely balanced with about 20% Merlot, nice hint of spice and mineral		36
STAG'S LEAP ARTEMIS CABERNET (Calif.) A classic from an iconic Napa vineyard, ripe fig and berries with a soft finish, perfect with steak or mushroom dishes		86
SEQUOIA GROVE CABERNET (Calif.) Small batch fermentation and the best grapes from across the Napa Valley, supple and nicely balanced		60
EDGE CABERNET (Calif.) A great value Napa Cab and a Robert Parker favorite! Dark fruit and a heady finish, perfect with steaks and chops		42
DRY CREEK HERITAGE VINE ZINFANDEL (Calif.) Sonoma valley, well-balanced, hints of cranberry and dark chocolate, smooth finish, Wine Spectator 90 pts		33
GIGONDAS "TERRASSE DU DIABLE" (France) From Les Pallieres in the southern Rhone, a Grenache blend imported by Kermit Lynch, a very special wine		70
CAYMUS CABERNET (Calif.) An explosive, bright and beautiful bottle in the opulent style Caymus pioneered (1 liter bottle)		105
OPUS ONE (Calif.) The best of Napa, a new world blend of Cab, Merlot, Petit Verdot, Cab France, and Malbec. Elegant, lush, and silky. A real treat		210

BEERS

LIGHTER HITTERS

NEW HOLLAND FULL CIRCLE - German style kolsch (MI) 4.9% ... **4.75**

GREAT LAKES DORTMUNDER GOLD - Helles lager (OH) 5.8% ... **4.50**

KONIG PILSNER - German pilsner (Germany) 4.9% ... **4.25**

AYINGER BRAU WEISSE - Hefeweizen (Germany) 5.1% ... **6**

ERDINGER WEISS - Hefeweizen (Germany) 5.3% ... **5.25**

GROLSCH - (Netherlands) 5% ... **5.50**

BELGIAN AND FRUITY BEER

OMMEGANA RARE VOSS - Belgian pale ale (NY) 6.5% ... **5**

DRAGONMEAD FINAL ABSOLUTION - Belgian style trippel (MI) 8.5% ... **7.50**

DUVEL - Belgian pale ale (Belgium) 6.8% ... **6**

TRAPPIST ROCHEFORT 10 - Quad (Belgium) 11.3% ... **11**

UNIBROUE LA FIN DU MONDE - Tripel (Canada) 9% ... **6**

MAUDITE - Strong dark ale (Canada) 8% ... **6**

DUCHESS DE BOURGOGNE - Flemish style sour (Belgium) 6% ... **11**

BREWERY VIVANT FARM HAND - Saison (MI) 5.5% ... **6**

DARK HORSE RASPBERRY - Fruit beer (MI) 5.5% ... **4.50**

SHORT'S SOFT PARADE - Fruit rye ale (MI) 9% ... **4.50**

LINDEMANS FRAMBOISE - Raspberry lambic (Belguim) 2.5% ... **8**

CIDERS

JK SCRUMPYS - Organic cider (MI) 6% ... **6**

STRONGBOW CIDER - Sweet tart, dry finish, light body (England) 5% ... **5**

ACE PERRY CIDER - Fruity, spicy pear finish (CA) 5% ... **4.50**

THISTLY CROSS - Dry hard cider (Scotland) 7.2% ... **6**

VANDERMILL GINGER PEAR - Cider 16.9 oz. (MI) 6.9% ... **7**

HOPHEADS

FOUNDERS ALL DAY IPA - (MI) 4.7% ... **4.50**

NEW HOLLAND MAD HATTER - American IPA (MI) 5.25% ... **4.50**

DIABOLICAL - American IPA (MI) 6.66% ... **4.50**

SHORTS HUMA - LUPA - LICIOUS - American IPA (MI) 6.9% ... **4.50**

DOGFISH 90 MINUTE - Imperial IPA (DE) 9% ... **5.50**

BELL'S TWO HEARTED ALE - American IPA (MI) 9% ... **4.50**

FOUNDERS CENTENNIAL - Dry-hopped IPA (MI) 7.2% ... **4.50**

SOUTHERN TIER UNEARTHLY - Imperial IPA, 22 oz. (CO) 9.5% ... **8**

GREENBUSH DUNEGRAS - Midwest IPA (MI) 6.7% ... **5**

GREENBUSH ANGER - Black IPA, (MI) 7.6% ... **5**

ARBOR BUZZSAW - American IPA (MI) 7.5% ... **5**

PALES, AMBERS, BROWNS

- GREAT LAKES ELIOT** - Vienna Lager (OH) 6.2% ... **4.50**
LAGUNITAS LIL SUMPIN SUMPIN - Pale wheat ale (CA) 7.5% ... **4.50**
MAGIC HAT #9 - Not quite pale ale (VT) 5.1% ... **4.50**
SIERRA NEVADA - Pale Ale - American Pale (CA) 5.6% ... **4.50**
GREAT LAKES BURNING RIVER - Classic pale ale (OH) 6% ... **4.50**
DRAGONMEAD ERIK THE RED - Irish style amber (MI) 5% ... **5**
NEW BELGIUM FAT TIRE - American amber (CO) 5.2% ... **4.50**
SHORT'S BELLAIRE BROWN - Brown ale (MI) 5.2% ... **4.50**
BELHAVEN - Scottish ale (Scotland) 5.2% ... **5.50**
ROGUE DEAD GUY - Maibock (OR) 6.5% ... **5**
UNIBROUE MAUDITE - Strong Dark Ale (Canada) 8% ... **6**
PIGEON HILL OATMEAL CREME PIE - Brown Ale (MI) 6% ... **5.50**

STOUTS, PORTERS AND HIGH OCTANE BREWS

- FOUNDERS DIRTY BASTARD** - Scottish ale (MI) 8.5% ... **5.50**
ATWATER VANILLA JAVA PORTER - Porter (MI) 6% ... **4.50**
GREAT LAKES EDMUND FITZGERALD - Porter (OH) 5.8% ... **4.50**
NEW HOLLAND THE POET - Oatmeal stout (MI) 5.2% ... **4.50**
NEW HOLLAND DRAGONS MILK -Oak aged (MI) 10%... **6**
NORTH COAST OLD RASPUTIN - Russian imp. stout (CA) 9% ... **5.50**
STONE ARROGANT BASTARD - Strong ale (CA) 7.2% ... **8**
YOUNG'S DOUBLE CHOCOLATE STOUT - Nitro Stout (England) 5.2% ... **6**
SKULL SPLITTER - Scottish ale (Scotland) 8.5% ... **6**

BEERS YOU MAY HAVE HEARD OF...

- | | |
|---|---|
| BUD LIGHT (USA) 4.2% ... 4 | GUINNESS (Ireland) 4.2% ... 5 |
| BUDWEISER (USA) 5% ... 4 | HEINEKEN (Holland) 5% ... 4.50 |
| MILLER LITE (USA) 4.17% ... 4 | CORONA (Mexico) 4.6% ... 4.50 |
| MICHELOB ULTRA (USA) 4.2% ... 4 | STELLA ARTOIS (Belgium) 5% ... 4.50 |
| COORS (USA) 5.4% ... 4.00 | FOSTERS 25 oz.(Australia) 5% ... 6.50 |
| BLUE MOON (USA) 5.4% ... 4.50 | BECKS NON -ALCOHOLIC (Germany) ... 4 |

Please ask your server about our ever
revolving **DRAFT BEER SELECTION**

COCKTAILS

treat yourself.

EL PASO

Cabo Wabo Blanco, Chambord, lime juice, jalapeno simple syrup ... 9.²⁵

CRYSTAL SHIP

Divine vodka, St. Germain, aperol, lemon, lime, grapefruit ... 9.⁷⁵

HOT RUSSIAN

Van Gogh Dutch Chocolate Vodka, Kahlua, hot cocoa, whipped cream ... 9.⁵⁰

THE GINGER BAKER

Bakers bourbon and Domaine de Canton ... 9.²⁵

MID - TOWN MANHATTAN

Applejack bourbon, Cherry Heering, Antica vermouth, bitters ... 9.⁵⁰

MEXCAL MULE

Monte Albon mezcal, ginger beer, jalapeño syrup, lime juice, in a copper mug ... 9.⁷⁵

FRENCH MEMORY

Hendrick's gin, Lillet Blanc, rosemary syrup, splash of lemon, absinthe rinse ... 9.²⁵

BUFFALO CIDER

Warm Michigan apple cider, Buffalo trace bourbon, cinnamon and brown sugar syrup, lemon ... 9.⁷⁵

GROUP THERAPY

Absolut pear, St. Germain elderflower, bitters ... 9.²⁵

THE ABSENT LAWYER

Russell's Rye, St. Germain, orange bitters, orange peel ... 9.²⁵

EL DIABLO

Tanqueray 10, crème de cassis, lemon juice, ginger beer ... 9.⁵⁰

GRAND THEFT AUTUMN

Copper Craft Apple Jack, Domaine de Canton, cinnamon syrup, ginger bitters, lemon ... 9.⁷⁵

DETROIT'S VESTER AVE

Valentine White Blossom vodka, St. Germain, Lillet Blanc, lavender syrup, lemon ... 9.⁵⁰

FRENCH TERRACE

Van Gogh Chocolate vodka, Ketel One Citron, Frangelico, lemon, sugar rim ... 9.⁵⁰

THE LOST DOG

Van Gogh pineapple, St. Germain, grapefruit juice, lemon juice, lime juice, salt rim ... 9.²⁵

ROSEMARY COLLINS

Hangar One buddha's hand vodka or Hendrick's gin, rosemary syrup, lemon, seltzer ... 9.²⁵

LUMBERJACK JULEP

New Holland bourbon, Russell's Rye, fresh mint, drop of maple syrup ... 9.⁷⁵

PASSIVE AGGRESSIVE

Bombay gin, Ketel One Citron, lemongello, lime & lemon juice, cucumber & mint ... 9.⁵⁰

WINTER BOURBON SMASH

Makers Mark, orange juice, raspberries, splash of soda, on the rocks ... 9.²⁵

FLOAT ON

St. George's gin, Prosecco, cranberry juice, splash of ginger beer & Gran Marnier on the rocks ... 9.²⁵

ULTIMATE G AND T

Two James Old Cockeney Gin, Q Tonicm(bottle), lemon & lime twist ... 9.²⁵

WINTER SOLSTICE

Ketel One Citrus, Cointreau, Prosecco float ... 9.²⁵

COCKTAIL
specials

every **THURSDAY**
all Specialty Cocktails **1.⁰⁰ OFF**

SPIRITS *the ones you can drink*

TEQUILA

Jose Cuervo Gold...6
Monte Alban Mezcal...7
Cabo Wabo Blanco...8
Patron Anejo...11
Sauza Hornitos Reposado...7
Sparkle Donkey Silver...6

BOURBON, RYE

Baker's Bourbon...8
Jim Beam...6
Basil Hayden 8 yr...9
Buffalo Trace...6
Bulleit Rye...7
Elijah Craig 12 yr...7
Four Roses...6
Knob Creek 9 yr...8
Laird's Applejack...6
Makers Mark...8
Old Weller 107...7
Russell's Rye 6 yr...7
Woodford Reserve...8
Rittenhouse Rye...8
Templeton...9

RUM

Captain Morgan...6
Barcardi...6
Malibu...6
Barbancourt 15...6
Barbancourt Reserva 12 yr...8
Ron Matusalem Platino...6
Zaya Grand Reserva 12 yr...9

VODKA

American Harvest organic...7
Belvedere...8
Chopin...8
Grey Goose...8
Hangar One Blueberry...8
Hangar One Buddha Hand...8
Hangar One Kaffir Lime...8
Hangar One Mandarin...8
Ketel One...7
Ketel One Citrus...7
Tito's...6
Van Gogh Chocolate...7
Van Gogh Pineapple...7
Absolut...6
Absolut Pear...6

SCOTCH

Ardbeg...10
Dalwhinnie...10
Jura Superstition...10
Laphroig 10 yr Islay...12
Lagavulin 16 yr Islay...14
Macallan...11
Oban 14 yr...14
Glen Morangie...11
Highland Park 15 yr...12

WHISKEY

Jack Daniels...6
Crown Royal...7
Jameson...7
Bushmills...7
Seagrams...7

GIN

Beefeater...6
St. George's...7
Bombay Sapphire...7
Hendrick's...8
Tanqueray...6
Plymouth...7
Tanqueray 10...8

APERITIF, DIGESTIF

Alto de Carmen Pisco...9
Aperol...6
Campari...8
Chartreuse Green...8
Domaine de Canton...6
Drambuie...8
Heering Cherry...6
Il Tramanto Limoncello...6
Luxardo Maraschino...7
Pimm's No. 1...6
St. Germain Elderflower...9
St. George Absinthe...10
Averna Amaro Siciliano...7

SHERRY

Bodegas Hidalgo La Gitana
Manzanilla Extra dry...6
Bodegas Hidalgo Cream...6
Fonseca Tawny Port...6
Graham's Six Grapes...6
Pemartin Amontillado...6
Taylor Fladgate Ruby...6

MICHIGAN MADE *Liquors*



VODKA:

Valentines ... 8
Valentines White Blossom ... 8
DiVine grape vodka ... 7
Two James 28 Island ... 8
Grand Traverse True North Cherry vodka ... 6

WHISKEY / BOURBON:

Journeyman's Featherbone Bourbon organic ... 10
Copper Craft Apple Jack ... 7

GIN:

Journeyman's Bilberry Black Hearts organic ... 8
Two James Old Cockney ... 8

RUM:

New Holland Freshwater Michigan Amber ... 7
New Holland Superior Single Barrel Rum ... 7



INTERESTED IN OUR SPACE?

We offer catering and event rentals

Remember us for your next catered event.
Host your next luncheon, business meeting, shower,
reunion, company party and more in our private upstairs
room or in your home or office.

call or email us at...

989.772.0864 | THEBRASSCAFE@GMAIL.COM



BRASS BAR FOOD

served all day (11am-10pm)

LITTLE BITES

HUMMUS roasted red pepper hummus, fried tomato tortillas Add salsa - 1. ⁰⁰	7.²⁵	HOT SMOKED NORWEGIAN SALMON filet, herb cheese, caper berries, flatbread crackers	13.⁹⁵
SWEET POTATO FRIES with cinnamon salt	4.²⁵	VEGGIE SPRING ROLLS crispy rolls with sweet and spicy soy dipping sauce	6.⁷⁵
WARM GORGONZOLA ALE DIP with creamy blue cheese, cream cheese, pecans, dried cherries and wheat ale, with fried tortilla strips	7.⁷⁵	FLATBREAD topped with artichokes, spinach, roasted garlic and melted asiago cheese	6.⁷⁵
ROASTED GARLIC PLATTER oven-roasted head of garlic, soft herb cheese, roasted peppers & French bread	6.²⁵	CHICKEN CASHEW PATE with white meat chicken, asiago, basil & mayo, French bread	6.⁷⁵
HONEY GOAT CHEESE roast pepper, sliced almond bruschetta	7.⁰⁰	CHEESE BOARD three cheeses, crackers & fresh fruit. Enough for two.	11.⁷⁵
		BRASS CHIPS our own fresh fried potato chips served with mustard horseradish dip	3.⁰⁰

BRASS FISH AND CHIPS 12.⁵⁰

three pieces of crispy battered cod served with steak fries and coleslaw

Signature Dish

SALADS

HOUSE SALAD

mixed baby greens, pears, pecans, red onions, citrus vinaigrette

SIDE - 5.²⁵ DINNER - 7.⁵⁰

CAESAR SALAD

fresh romaine, shaved parmesan, garlic croutons, creamy Caesar

SIDE - 5.²⁵ DINNER - 7.⁵⁰

ADD GRILLED CHICKEN - 4.²⁵ OR SHRIMP - 5.⁵⁰

SANDWICHES

served with choice of soup, steak fries, salad, brass chips or apple

CHAR - GRILLED BURGER half pound black angus burger, Robaire's roll, lettuce, tomato & onion, choice of cheese	11.⁹⁵	CORONATION CHICKEN SALAD curried chicken salad with grapes & walnuts, served on croissant or multi grain bread	10.²⁵
BEAN BURGER spicy veggie burger, Robaire's bun, lettuce, tomato, onion, cilantro mayo and choice of cheese	11.⁹⁵	RAJUN CAJUN grilled chicken on a foccacia roll, pepper mustard, pepper jack, bacon, lettuce & tomato	11.²⁵
CAESAR CHICKEN char-grilled chicken breast, Caesar dressing, parmesan, lettuce and tomato. ciabatta roll	10.⁷⁵	TURKEY CROISSANT sliced turkey on a flaky croissant with mild cheddar, lettuce, tomato & salsa mayo	10.⁹⁵
		HAM AND SWISS PRETZEL sliced ham, tomato & melted swiss, mustard mayo, soft pretzel roll. Also available with turkey instead of ham.	10.⁷⁵

*May be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

