

WAREHOUSE KITCHEN

MORNING CLASSICS

FARMERS PLATE 14

Two cage-free eggs any style* served with bacon or sausage, crispy potatoes and choice of toast.

BREAKFAST SANDWICH 16

Two cage-free eggs any style* with American cheese, bacon or sausage on your choice of toast. Served with crispy potatoes.

CAMPFIRE BURRITO 16

Scrambled cage-free eggs with cheddar cheese and choice of three ingredients in a flour tortilla. Served with fresh fruit and salsa.

Ham/Bacon/Sausage/Chorizo

Mushrooms/Peppers/Onion

Tomato/Spinach/Potato

EGGS BENEDICT 16

Louie's Canadian bacon with poached cage-free eggs* and house made hollandaise sauce on a grilled English muffin. Served with crispy potatoes.

EGGS FLORENTINE 16

Two heirloom tomatoes, sauteed spinach and goat cheese topped with chive oil and poached cage-free eggs.* Served with fresh fruit.

LOADED POTATO SKILLET 16

Crispy potatoes and cheddar cheese with your choice of three ingredients. Topped with two cage-free eggs any style* and served with choice of toast.

Ham/Bacon/Sausage/Chorizo

Mushrooms/Peppers/Onion

Tomato/Spinach

LUMBERJACK OMELET 17

Three cage-free eggs with sausage, bacon, ham and cheddar cheese. Served with crispy potatoes and toast.

OMELET MEDLEY 17

Made with three cage-free eggs and your choice of three ingredients:

bacon/sausage/ham/chorizo/goat

cheese/cheddar/Swiss/American

feta/mozzarella/spinach/peppers

mushrooms/onion/tomato/olives

NORTHPORT OMELET 17

Three cage-free eggs with goat cheese, caramelized onions, baby spinach and tomatoes. Served with choice of toast and crispy potatoes.

TOAST OPTIONS: SOURDOUGH, WHEAT, RYE, ENGLISH MUFFIN, GLUTEN-FREE
SUB ASIAGO, EVERYTHING, PLAIN OR CINNAMON BAGEL +3

SWEET STARTS

BUTTERMILK PANCAKES 16

Two pancakes, fresh berries and Olds Farm maple syrup. Served with choice of bacon or sausage.

BELGIAN WAFFLE 16

Sweet cream waffle, fresh berries and Olds Farm maple syrup. Served with choice of bacon or sausage.

CINNAMON BRIOCHE FRENCH TOAST 17

Bay Bread cinnamon brioche, fresh berries, Olds Farm maple syrup and powdered sugar. Served with bacon or sausage.

BANANA BREAD BOWL 9

Banana bread, fresh fruit and yogurt topped with coconut flakes and raspberry coulis.

SIDE DELIGHTS

WEST BAY SUNRISE PARFAIT 10

House made granola, fresh berries, local honey and yogurt

STEEL CUT OATMEAL 7

Served with cherry maple syrup and candied pecans

FRESH BAKED GOODS 5

Poppyseed or blueberry muffin, cinnamon roll, croissant

GRIDDLED BANANA BREAD

Warm banana bread, berries, walnuts and caramel syrup topped with whipped cream.

BAGELS

Asiago, Cinnamon

Raisin, Everything or Plain

SAUSAGE OR BACON 6

FRESH FRUIT BOWL 6

BREAKFAST POTATOES 5

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.

WAREHOUSE KITCHEN

COFFEE AND TEA

MUNDOS ROASTING COFFEE 4

HOT TEA 4

Earl Grey, Chamomile, Green Tea, Breakfast Blend

ESPRESSO 4

AMERICANO 6

LATTE 6

CAPPUCCINO 6

MOCHA 6

DIRTY CHAI 7

CHAI 6

ICED TEA 4

Made with choice of Whole, 2%, Almond or Oat milk
Add Vanilla, Caramel, Peppermint or Pumpkin Syrup +.75

MILK & JUICE

WHOLE, 2%, ALMOND, OAT, CHOCOLATE 4

APPLE JUICE 4.5

ORANGE 4.5

CRANBERRY 4.5

PINEAPPLE 4.5

BRUNCH COCKTAILS

MIMOSA 12

IRISH COFFEE 12

BLOODY MARY 12

SOFT DRINKS

COKE

4

DIET COKE

4

CHERRY COKE

4

SPRITE

4

GINGER ALE

4

ROOT BEER

4

LEMONADE

4

WAREHOUSE KITCHEN

SOUP + SALAD

IRISH ONION

CARMELIZED VIDALIA ONION, GUINNESS BEEF BROTH, LEELENAU RACLETTE, AGED PARMESAN, CROUTONS CUP 7 BOWL 12

WHITE BEAN CHICKEN CHILI

CUP 7 BOWL 12

GARDEN SALAD

REV FARMS SPRING MIX, TOMATO, CARROT, CUCUMBER, PURPLE ONION, GARLIC CROUTONS, RANCH 14
make into a wrap +\$1

CLASSIC CAESAR SALAD

LOCAL ROMAINE, AGED PARMESAN, HOUSE MADE DRESSING, GARLIC CROUTONS 14
chicken +\$6 shrimp +\$12
steak +\$14
make into a wrap +\$1

SMALL PLATES

FRIES

HAND CUT KENNEBEC POTATO, KETCHUP, ROASTED GARLIC AIOLI 11
add truffle oil & parmesan +\$3

SPINACH ARTICHOKE DIP

FRESH BABY SPINACH, ARTICHOKE HEART, ROASTED GARLIC, FIVE CHEESE BLEND, FLASH FRIED PITA 15

QUESADILLA

MARINATED CHICKEN OR PULLED PORK, APPLEWOOD BACON, PICO DE GALLO, SALSA DIP 16

CARNITAS

SLOW ROASTED MICHIGAN PORK SHOULDER, PICO DE GALLO, QUESO FRESCO, FRESH LIME, SIRACHA AIOLI, WHITE CORN TORTILLA 15

WINGS

SERVED WITH CARROTS, CELERY AND RANCH OR BLUE CHEESE 17
Choice of buffalo, cherry chipotle, or plain

HANDHELDS

Served with Great Lakes Potato Chips

PRIME RIB

SLOW ROASTED RIB OF BEEF, BABY SWISS, PURPLE ONION, GARLIC AIOLI, IRISH ONION JUS, DETROIT HOAGIE 18

WEST BAY CLUB

MICHIGAN TURKEY, DEARBORN HAM, APPLEWOOD BACON, LETTUCE, TOMATO, SMOKED CHEDDAR, EGG SALAD, DETROIT SOURDOUGH 17

RACHEL

TURKEY, SWISS, 1000 ISLAND, HOUSE MADE COLESLAW, DETROIT MARBLE RYE 17

PULLED PORK ROLL

CHERRY CHIPOTLE BBQ, HOUSE SLAW, SMOKED CHEDDAR, DETROIT BRIOCHE 17

SCRAPYARD BURGER*

MICHIGAN RAISED BEEF, BABY SWISS, PROSCIUTTO DI PARMA, APPLEWOOD BACON JAM, DETROIT BRIOCHE 18

WAREHOUSE BURGER*

MICHIGAN RAISED BEEF, WHITE CHEDDAR, LETTUCE, TOMATO, PURPLE ONION, PICKLE, DETROIT BRIOCHE 17

SWEET POTATO BURGER

GOAT CHEESE, MIXED GREENS, PICKLED ONION, BALSAMIC GLAZE, SUNDRIED TOMATO CHIPOTLE JAM, DETROIT BRIOCHE 16

UPGRADE YOUR SIDE

Fries +\$3
Truffle Fries +\$5
Garden Salad +\$5
Caesar Salad +\$7

HAPPY HOUR

available daily 4pm - 6pm
along with beverage
specials

BURGER + BEER 20

20% OFF SMALL PLATES

ENTREES

available at 5:00pm

BEEF SHORT RIB

MICHIGAN BEEF, ROSEMARY + TOMATO DEMI-GLACE, FRIED BRUSSEL LEAVES, SMOKED CHEDDAR MASH, BABY CARROT 30

PASTA BOLOGNESE

HOUSE GROUND BEEF, DEARBORN ITALIAN SAUSAGE, HERB PAPPARDELLE, AGED PARMESAN, FINE HERB, CROSTINI 26

FISH & CHIPS

CRACKER + PANKO CRUSTED GREAT LAKES WALLEYE, HAND CUT FRIES, HOUSE SLAW, REMOULADE, FRESH LEMON 28

FILET MIGNON OR RIBEYE*

8OZ FILET OR 12OZ RIBEYE, APPLEWOOD BACON & POTATO HASH, ROASTED GARLIC MASHED POTATO, BABY CARROT, CABERNET DEMI-GLACE 48

RISOTTO

TOASTED ARBORIO RICE, CHEF CHOICE SEASONAL LOCAL VEGETABLE, ROASTED GARLIC & HERB CREAM, AGED PARMESAN 22
add chicken +\$6
add shrimp +\$12
add steak +\$14

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white wine

- CHARDONNAY

Knotty Vines, CA

Glass 11 Bottle 34
- Black Star Farms Sur Lie, MI

Glass 11 Bottle 34
- Proverb Chardonnay, CA

Glass 11 Bottle 40
- Sea Sun Chardonnay, CA

Glass 12 Bottle 43
- La Crema, CA

Glass 14 Bottle 54
- Mer Soleil, CA

Glass 15 Bottle 56
- SAUVIGNON BLANC

Marlbourough, NZ

Glass 11 Bottle 40
- White Haven, NZ

Glass 12 Bottle 43

- RIESLING

Left Foot Charley, MI

Glass 11 Bottle 40
- Chateau Grand Traverse, MI

Glass 11 Bottle 36
- Charles Smith Kung Fu Girl, WA

Glass 12 Bottle 38
- PINOT GRIGIO

Left Foot Charley, MI

Glass 11 Bottle 40
- Santa Margherita, Italy

Glass 14 Bottle 54

red wine

- CABERNET

Knotty Vines, CA

Glass 11 Bottle 36
- Sterling, CA

Glass 11 Bottle 39
- Proverb Cabernet, CA

Glass 11 Bottle 40
- Rodney Strong, CA

Glass 13 Bottle 56
- Caymus California, CA

Glass 18 Bottle 68
- MALBEC

La Posta "Pizzella", Argentina

Glass 12 Bottle 42
- PINOT NOIR

Meomi, CA

Glass 12 Bottle 46
- Black Star Farms Arcturos, MI

Glass 13 Bottle 60
- La Crema, CA

Glass 14 Bottle 56
- MERLOT

Columbia Crest H3, WA

Glass 14 Bottle 48
- Duckhorn, CA

Glass 15 Bottle 54

rosé | sparkling

- Black Star Farms Arcturos

Rosé, MI

Glass 11 Bottle 42
- Mawby Sex, MI

Glass 11 Bottle 40
- La Marca Prosecco, Italy

Glass 12 Bottle 48
- Veuve Clicquot, France

Bottle 120

& CORK

cocktails

- MAPLE OLD FASHIONED

BULLEIT BOURBON, MAPLE SYRUP, ORANGE,
CHERRY BITTERS 15
- FRENCH 75

IRON FISH GIN, PROSECCO, SIMPLE SYRUP, FRESH
LEMON JUICE 13
- TC CHERRY MANHATTAN

TC CHERRY WHISKEY, SWEET VERMOUTH, BITTERS,
CHERRY 15
- BLACKBERRY MOJITO

RUM, BLACKBERRY PUREE, MINT, FRESH LIME
JUICE, SODA 13
- CRANBERRY MOSCOW MULE

GYPSY VODKA, CRANBERRY JUICE, FRESH LIME
JUICE, FEVER TREE GINGER BEER 13
- ESPRESSO MARTINI

VODKA, COFFEE LIQUOR, IRISH CREAM, ESPRESSO
15
- SPICY MARGARITA

JALAPENO INFUSED TEQUILA, SOUR MIX, FRESH
LIME JUICE, GRAN GALA 13
- BLOODY MARY

TITOS VODKA, ZING ZANG BLOODY MARY, TAJN
12
- CASAMIGOS BLANCO MARGARITA

CASAMIGOS BLANCO, COINTREAU, SOUR MIX, SALT
16
- STRAWBERRY SUNSET

VODKA, LEMONADE, STRAWBERRY PUREE, LEMON
JUICE 13
- PINEAPPLE BLISS

TEQUILA, PINEAPPLE JUICE, CAMPARI, LIME
JUICE 13
- SPRING FIZZ

APEROL, PROSECCO, CLUB SODA 13

sober sips

- DARK & BREEZY

LYRE'S DARK CANE, FEVER TREE GINGER BEER, LIME
JUICE 14
- STRAWBERRY DELIGHT

LYRE'S AGAVE BLANCO, SOUR MIX, LIME JUICE,
STRAWBERRY PUREE 14

HAPPY HOUR

Everyday 4-6pm

- \$6 Drafts
- \$5 Cans
- \$7 House Wines

1/2 off Specialty
Cocktails

BEER, SELTZER, CIDER

- Blake's Hard Cider

Blue Moon

Bud Light

Budweiser

Coors Light
- Corona Extra

Founder's All Day

Guinness

Heineken

High Noon
- Labatt Blue

Long Drink

Michelob Ultra

Miller High Life

Miller Lite
- Modelo

Nutrl

Stella Artois

Carbliss

LIQUOR

- BOURBON

Basil Hayden

Bulleit

High West

Makers Mark

Woodford Reserve
- WHISKEY

Crown Royal

Jack Daniel's

Jameson

Uncle Nearest 1856

Whistle Pig Rye
- SCOTCH

Glenmorangie

Johnnie Walker Black

Johnnie Walker Red

Monkey Shoulder
- VODKA

Absolute

Grey Goose

Ketel One

Tito's
- TEQUILA

Casamigos Blanco

Casamigos Reposado

Dos Hombres Mezcal

Don Julio Silver

Patron Silver
- RUM

Bacardi

Mount Gray Eclipse

Sailer Jerry Spiced
- CORDIALS

Amaro Montenegro

Aperol

Baileys

Buffalo Trace Bourbon Cream

Campari

Cointreau

Fernet - Branca

St. Germain
- GIN

Bombay Sapphire

Gray Whale

Hendrick's

Tanqueray
- COGNAC

Remy Martin VSOP