

# warehouse kiTChen + cork

Breakfast served daily 7-11

## MORNING CLASSICS

### The Northport Omelet \$17

Three eggs with goat cheese, caramelized onion, baby spinach and tomatoes. Served with crispy potatoes and choice of toast.

### Lumberjack Omelet \$16

Three eggs with sausage, ham, bacon and cheddar cheese. Served with crispy potatoes and choice of toast.

### Omelet Medley \$17

Your choice of three ingredients. Served with crispy potatoes and choice of toast. bacon - sausage - ham chorizo - goat cheese - cheddar - Swiss - American feta - mozzarella - spinach - peppers - mushrooms onion - tomato - olives  
extra ingredients +.75

### Farmer's Plate \$14

Two eggs any style served with your choice of bacon or sausage, crispy potatoes and choice of toast.  
Three eggs +\$2.00

### Breakfast Sandwich \$15

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

## THE LIGHT SIDE

### West Bay Sunrise Parfait

House made granola, fresh berries, local honey and yogurt.  
\$10

### Steel Cut Oatmeal

Served with cherry maple syrup and candied pecans.  
\$7

### Fresh Fruit Bowl

\$6

### Breakfast Potatoes

\$5

### Sausage or Bacon

\$6

### Muffin or Cinnamon Roll

\$6

### Eggs Florentine \$16

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

### Eggs Benedict \$16

Louie's Canadian bacon with poached eggs and house made Hollandaise sauce on a grilled English muffin. Served with crispy potatoes.

### Campfire Burrito \$15

Scrambled eggs with cheddar cheese and choice of three ingredients in a flour tortilla. Served with fresh fruit and salsa. Sour cream +.50  
ham - bacon - sausage - chorizo - mushrooms - peppers - onion - tomato - spinach - potatoes  
extra ingredients +.75

### Loaded Potato Skillet \$16

Crispy potatoes and cheddar cheese with your choice of three ingredients. Topped with two eggs any style and served with choice of toast.  
ham - bacon - sausage - chorizo - mushrooms - peppers - onion - tomato - spinach - potatoes  
extra ingredients +.75

## THE SWEET SIDE

### Buttermilk Pancakes \$16

Two pancakes, fresh berries, Olds Farm Maple Syrup served with choice of bacon or sausage.

### Belgian Waffle \$16

Sweet cream waffle, fresh berries, Olds Farm Maple syrup served with choice of bacon or sausage.

### Banana Bread Bowl \$9

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

### Griddled Banana Bread \$6

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

### Cinnamon Brioche French

### Toast \$15

Bay bread cinnamon brioche, fresh berries, Olds Farm Maple syrup, powdered sugar with choice of bacon or sausage

\*Toast Options: Wheat, Rye, English Muffin, Sourdough

\*Sub Gluten Free +\$2

\*Sub Plain, Everything, Asiago or Cinnamon Raisin Bagel +\$2

\*Sub fresh fruit for crispy potatoes +\$3

*Warning: 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 + cork

served daily 12-10

## SMALL PLATES

### Chips + Dip \$10

House cherry salsa, street corn dip and fresh tortilla chips

### Kennebee Fries \$11

Hand cut Kennebee potatoes served with ketchup and garlic aioli. With parmesan + truffle oil +\$3

### Spinach Artichoke Dip \$15

Fresh baby spinach, artichoke heart, roasted garlic and five cheese blend served with fried flatbread

### Shrimp + Grits \$18

Gulf prawns with smoked cheddar grits, jalapeno jelly and sriracha aioli

### Quesadilla \$16

Marinated chicken, applewood bacon and pico de gallo served with salsa dip

### Wings \$17

Choice of buffalo, cherry chipotle or plain served with carrots, celery and blue cheese or ranch dressing

### Shrimp Cocktail \$17

Lemon poached gulf shrimp with Titos cocktail sauce and fresh lemon

## SOUP + SALAD

### Irish Onion \$7

Caramelized Vidalia onion, Guinness beef broth, baby Swiss and aged parmesan with garlic croutons bowl \$12

### Garden Salad \$14

Spring mix, tomato, carrot, cucumber, purple onion, garlic croutons and ranch dressing

### Strawberry + Goat Cheese \$16

Revolution Farm greens, goat cheese, fresh strawberry, pickled red onion, marcona almond and poppyseed vinaigrette

### Classic Caesar \$16

Local romaine, aged parmesan, garlic croutons and house made dressing

### Old Mission \$16

Revolution Farm greens, heirloom baby tomato, purple onion, smoked blue cheese and candied pecans with honey cider vinaigrette

+Chicken \$6 +Shrimp \$12 +Steak \$14

## FLATBREADS

### Caprese \$16

Heirloom baby tomato, fresh mozzarella, purple onion and pesto with balsamic

### BBQ Chicken \$16

Marinated chicken, roasted red pepper, cheddar, mozzarella and cherry chipotle BBQ

### Carnivore \$16

Dearborn ham, applewood bacon, fennel sausage, mozzarella and spicy marinara

### Mushroom + Artichoke \$16

Cremini mushroom, roasted artichoke heart, baby spinach, alfredo and mozzarella with cauliflower crust

## HANDHELDS

served with Great Lakes Potato chips  
sub fries +\$3

sub truffle fries +\$5

sub garden salad +\$5

sub Caesar salad +\$7

### Prime Rib \$18

Slow roasted rib of beef, baby Swiss, purple onion and garlic aioli on a Detroit hoagie served with Irish onion jus

### Warehouse Burger \$17

Michigan raised beef, white cheddar, lettuce, tomato, purple onion and pickle on a Detroit brioche

### Smash Burger \$18

Michigan raised beef, applewood bacon, grilled onions and mushroom, smoked cheddar and garlic aioli on Detroit sourdough

### West Bay Club \$17

Turkey, ham, applewood bacon, lettuce, tomato, smoked cheddar and egg salad on Detroit sourdough

### The Charles Bronson \$16

Groebel's pastrami, baby Swiss, scallion cream cheese, lettuce and tomato on a Detroit brioche

## ENTREES

available at 5pm

### NY Strip \$40

12oz USDA choice striploin beef, cremini mushroom, cabernet demi-glace and mushroom with roasted garlic mashed potato and grilled asparagus

### Beef Short Rib \$28

Rosemary and demi-glace mushroom with frizzled onion, smoked cheddar grits and baby carrot

### Garden Vegetable Risotto \$21

Creamy arborio rice, seasonal vegetable, aged parmesan and fine herbs

+Chicken \$6

+Shrimp \$12

+Steak \$14

### Fish + Chips \$26

Cracker and panko crusted Great Lakes walleye with fresh lemon and remoulade. Served with hand cut fries and house slaw

### BBQ Ribs \$28

House made cherry chipotle ribs served with hand cut fries and house slaw  
half rack \$21

### Filet Mignon \$42

USDA choice Michigan raised beef, lobster claw and knuckle with Bearnaise sauce, roasted garlic mashed potato and grilled asparagus

### Pan Seared Walleye \$28

Horseradish and panko crusted walleye with lobster Boursin mashed potato and baby carrot

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## COCKTAILS

### PINEAPPLE MEZCAL

**SPRITZ** 12  
Mezcal | Aperol | Pineapple  
Juice | Fresh Lemon Juice

### INDIGO MULE

12  
Gypsy Vodka | Blueberry  
| Fresh Lime Juice |  
Northwoods Ginger Beer

### PEACH BASIL

**BOURBON SMASH** 14  
Bardstown Rye | Fresh  
Lemon Juice | Simple Syrup |  
Basil | Peach

### AVIATION

12  
Gin | Maraschino Liqueur  
Creme De Violette | Fresh  
Lemon Juice

### SPICY MARGARITA

12  
Jalapeno Infused Tequila  
Sour Mix | Fresh Lime Juice  
Gran Gala

### GREEN RIVER OLD

**FASHIONED** 14  
Green River Bourbon Orange  
Cherry | Bitters | Simple  
Syrup

## BEER | SELTZER | CIDER

Bud Light | Budweiser | Coors Light | Miller Light | Miller High  
Life | Michelob Ultra | Labatt Blue | Corona | Heineken | High  
Noon | Whiteclaw | Blake's Hard Cider | \$6

Rotating Draft Beer \$7

# WHITE WINE

## CHARDONNAY

Knotty Vines, CA Glass \$10  
Bottle \$34

Black Star Farms Arctruros Sur Lie,  
MI Glass \$11 Bottle \$43

Mer Soleil, CA Glass \$12 Bottle \$48

La Crema, CA Glass \$14 Bottle \$54

## RIESLING

Left Foot Charley, MI Glass \$11 Bottle \$38

Chateau Grand Traverse, MI Glass \$10  
Bottle \$36

Black Star Farms Arcturos, MI Glass \$12  
Bottle \$38

Charles Smith Kung Fu Girl, WA Glass \$12  
Bottle \$38

## SAUVIGNON BLANC

Mayu, Chile Glass \$12 Bottle \$44

Chateau Ste. Michelle, WA Glass \$10  
Bottle \$40

White Haven, New Zealand Glass \$12  
Bottle \$43

Sterling, CA Glass \$12 Bottle \$44

## PINOT GRIGIO

Banfi Le Rime, Italy Glass \$10 Bottle \$36

Left Foot Charley, MI Glass \$10 Bottle \$38

Willamette Valley, OR Glass \$14 Bottle \$54

Santa Margherita, Italy Glass \$14 Bottle \$54

# RED WINE

## CABERNET

Knotty Vines, CA Glass \$9 Bottle \$36

Sterling, CA Glass \$10 Bottle \$39

Joel Gott, CA Glass \$14 Bottle \$56

## MALBEC

La Posta "Pizzella" Argentina Glass \$12  
Bottle \$42

Ben Marco, Argentina Glass \$13  
Bottle \$50

## PINOT NOIR

Meomi, CA Glass \$12 Bottle \$46

Black Star Farms Arcturos, MI Glass \$13  
Bottle \$48

## MERLOT

McManis, CA Glass \$10 Bottle \$36

Columbia Crest H3, WA Glass \$14 Bottle \$48

# 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