

# VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

## STARTERS

### MUSSELS 14

Vermouth-Shallot Crème,  
Roasted Tomato, Grilled Baguette

### SWEET POTATO WEDGES 8

Maple-Bourbon Gastrique

### CRAB CAKES 16

Candied Onion-Granny Apple Slaw, Roasted  
Red Peper Aioli

### JUMBO SHRIMP COCKTAIL 16

House-Brined, Bloody Mary Cocktail Sauce

### TRUFFLE FRITES 10

Roasted Garlic Aioli

### MAC & CHEESE GRATIN 12

Triple Cheddar Cream, Panko, Cavatappi

### CALAMARI 14

Horseradish Aioli, Mango & Pepper Relish

## SOUPS

### FRENCH ONION SOUP 11

Beef Short Ribs, Crouton,  
Cave Aged Gruyere

### BUTTERNUT SQUASH

#### BISQUE 11

Candied Pecans, Cardamom Crème Fraiche\*

## SALADS

### VINTAGE 12

Organic Mixed Greens, Dried Cherries,  
Apple Slivers, Strawberries, Goat Cheese,  
Spiced Pecans, Fig Vinaigrette

### GARDEN SALAD 9

Organic Mixed Greens, Cherry Tomato,  
Pickled Red Onion, Cucumber, Carrot

### CAESAR 11

Romaine, Cherry Tomatoes,  
Parmesan Crouton, Roasted Garlic Caesar  
Dressing

### CHOP HOUSE SALAD 16

Romaine, Chicken, Bacon, Cucumber, Avocado,  
Cherry Tomato, Boiled Egg, Peppers, Carrots,  
Smoked Cheddar, Sriracha Ranch, or  
Bleu Cheese Dressing

---

ADD

---

GRILLED ANCHOVIES 2

BAKED SALMON 8

STEAMED SHRIMP 8

CHICKEN 8

## SANDWICHES & SUCH

### SHORT RIB TACOS 14

Feta Cheese, Cilantro Pesto,  
Red Onion Marmalade, Flour Tortilla

### CHICKEN B.L.T. 14

Buttermilk Fried, Plath's Bacon, Arugula,  
Tomato, Lemon Pepper-Avocado Aioli,  
Brioche Bun

### PURPLE TURKEY REUBEN 13

Roasted Turkey Breast, Braised Red Cabbage,  
Brie, Lingonberry Preserves, Rye

### BAY HARBOR BURGER 17

Short Rib Blend, Vidalia Onion Jam, Morel &  
Leek Jack Cheese, Garlic Aioli, Arugula,  
Toasted Brioche Bun, Sweet Potato Wedges

### BLACKENED WHITEFISH 12

Organic Greens, Tomato, Roasted Red Pepper  
Aioli, Baguette

### PASTRAMI MELT 12

Muenster Cheese, Spicy Deli Sauce,  
Banana Peppers, Caramelized Onions,  
Garlic Onion Ciabatta

### GRILLED CHICKEN WRAP 12

Avocado, Plath's Bacon, Romaine, Sriracha  
Ranch Aioli

There is no sincerer love than the love of food.

— GERORGE BERNARD SHAW

\* It is our responsibility to inform you Michigan state law suggests the consumption of certain undercooked meats and seafood may increase the risk of foodborne illness, especially if certain medical conditions or pregnancy exists. Parties of eight or more, single check with applied 20% service charge.

---

## RED WINES

		GLASS
Poppy • Cabernet Sauvignon	Paso Robles	10
Sharecroppers • Pinot Noir	Oregon	12
Rabble • Merlot	Paso Robles	11
Thurston Wolfe • Pinot Noir	Washington	11
“The Teacher”		
Cinnabar • Meritage “Mercury Rising”	Paso Robles	15

---

## WHITE WINES

		GLASS
Sonoma Cutrer • Chardonnay	Russian River Valley	13
Chloe • Pinot Grigio	Italy	11
Cardeto • Chardonnay	Italy	8
Kono • Sauvignon Blanc	Marlborough	10
Chateau Grand Traverse • Riesling “Late Harvest”	Old Mission, Michigan	9
“Mathilde” • Rosé Provence	Côtes de Provence	10

---

## CHAMPAGNE & SPARKLING

		GLASS
M. Lawrence • Sex	Leelanau, Michigan	10
La Marca • Prosecco	Italy	9

---

## PORTS & DESSERT WINES

		GLASS
Fonseca Bin 27 • Reserve Port	Portugal	9
Dow’s • Tawny 20 Year	Portugal	15
Chateau Grand Traverse Cherry Reserve, NV	Old Mission, Michigan	9

---

## BEER

### DRAUGHT

Rotating Seasonal Draught 6  
Bell’s Oberon 6  
Stella Artois 6  
Short’s Rotating Draught 6  
Beard’s Serendipity Porter 7  
Greenbush’s Dunegräs 6

### DOMESTIC

Budweiser 5  
Bud Light 5  
Coors Light 5  
Michelob Ultra 5  
Miller Light 5  
New Belgium Fat Tire Ale 6  
Angry Orchard Hard Cider 6

### MICHIGAN CRAFT

Bell’s Two-Hearted Ale 6  
Frankenmouth Hefeweizen 6  
Founders All Day IPA 6  
Short’s Soft Parade 6  
New Holland Dragon’s Milk 8

### IMPORTED

Becks N/A 6  
Corona 6  
Heineken 6  
Labatt 5  
Guinness 6

---

## CLASSIC COCKTAILS

### THE CLASSIC MARTINI 13

Bombay Sapphire Gin, Carpano Dry Vermouth, Stirred, Served Up

### WOODFORD MANHATTAN 13

Woodford Reserve Bourbon, Dolin and Carpano Antica Formula Sweet Vermouths, Angostura Bitters

### KENTUCKY MULE 12

Maker’s Mark Bourbon, Stolichnaya Ginger Beer, Fresh Lime and Mint

### RUSTY NAIL 14

Chivas 12 Blended Scotch, Drambuie Honey Liqueur, Angostura Orange Bitters

### SIDE CAR 16

Hennessy V.S.O.P. Cognac, Cointreau Orange Liqueur, Fresh Lemon, Cane Sugar

### AMARETTO SOUR 14

Disaronno Amaretto Liqueur, Fresh Lemon and Lime, Agave Nectar, White of an Egg

### FRENCH MARTINI 13

Grey Goose Vodka, Chambord Raspberry Liqueur, Fresh Pineapple

---

## SIGNATURE COCKTAILS

### DÉMODÉ 16

Calvados Pierre Huet V.S. French Apple Brandy, Angostura Orange Bitters, Fresh Orange and Lemon, Demerara Sugar and Cinnamon

### BOLLE di CAPRESE 13

Molletto Gin, House Tomato and White Balsamic Shrub, Fresh Basil, Sparkling Water

### SPECTRE 14

Hendrick’s Gin, Tito’s Vodka, Agave Nextar, Lime Juice, Cucumber, Mint, Shaken-Not Stirred

### THE EASTERN TRAVELER 14

Suntory’s Toki Japanese Whiskey, Angostura Bitters, Oolong, Honey, Lemon, and Clove, Served Hot

### SMOKING JACKET 14

Montelobos Mezcal, Knob Creek Bourbon, Dolin’s Sweet Vermouth, Carpano Antica Formula, Bitters Blend, Michigan Cherry Wood Smoke

### SUMMER RELAPSE 15

Pyrat X.O., Pusser’s, Gosling’s Black Seal, and Barbancourt Rum/Rhums, Falernum Caribbean Liqueur, Fresh Orange, Pineapple, and Grapefruit, Cinnamon, La Fée Absinthe Float

### CONQUISTADOR’S COCOA 15

Espirito Dourado Barrel Aged Cachaça, Godiva Chocolate Liqueur, Belgian Chocolate, Cayenne and Paprika, Served Hot

ADAM FIERSTEIEN • USBG CERTIFIED SPIRITS PROFESSIONAL