

FRIGHTERS

eatery & taproom



COMMIT TO THE MITT

Our locally sourced, scratch made menu is specially created by our Executive Chef and Culinary Team

LOCAL LIBATIONS

ST. GERMAIN CRANBERRY COCKTAIL

Red & white cranberry juice, St. Germain, Bacardi tangerine and fresh cranberries 8.00

GRAND PATRÓN MARGARITA

Patrón silver, Patrón citronge, house-made sour mix with a salted rim and a lime wheel 10.00

GRILLED PINEAPPLE MOJITO

Bacardi silver, lime juice, mint, simple syrup, grilled pineapple purée and soda water 7.00

MOTOR CITY MULE

Valentine vodka, Gosling's ginger beer and lime juice over ice 7.50

MICHIGAN SUMMER

Malibu coconut rum, triple sec, pineapple juice and a splash of pepsi 7.00

DREAM CRUISE

ABSOLUT® vodka and Beefeater gin with cranberry juice and a splash of sierra mist 6.50

BIG BAD BLOODY MARY

Tito's vodka, house-made zip bloody mary mix, garnished with half a grilled cheese sandwich, bacon, green olives, pickle, cherry tomato and white cheddar cube 10.00

MAPLE BACON MANHATTAN

Piece of candied bacon, Jim Beam, Michigan maple syrup and angostura bitters 8.00

BLOOD ORANGE MARGARITA

Blood orange juice, Jose Cuervo gold, triple sec with a cajun rim and an orange wheel 8.00

PEAR CUCUMBER COOLER

ABSOLUT® pears, cucumber, sour mix and soda water 7.00

TRAVERSE CITY CHERRY COSMO

True North cherry vodka, triple sec, cranberry juice and a cherry 7.50

THE DETROIT "KID"

"Red Stag" cherry infused bourbon, DeKuyper Michigan cherry liqueur with a splash of pepsi and cherry 7.00

BLUEBERRY PASSION

Pinnacle blueberry vodka, Hpnotiq, pineapple juice and a splash of sierra mist 7.50

HAPPY HOUR
MON-FRI, 3-6PM

\$5 SELECT MARTINIS

Pinnacle Dirty Martini • Pinnacle Cosmopolitan
Jim Beam Manhattan • Pinnacle Whipped Salted Pretzel
Pinnacle Whipped Orange Whip

WINE SELECTION

WHITES

KENDALL JACKSON CHARDONNAY

glass 9.95 bottle 41

COASTAL VINES CHARDONNAY

glass 5.50 bottle 22

TWISTED CHARDONNAY

glass 6.50 bottle 26

TWISTED MOSCATO

glass 6.50 bottle 26

COASTAL VINES PINOT GRIGIO

glass 5.50 bottle 22

CHATEAU GRAND

TRAVERSE PINOT GRIGIO

glass 9.50 bottle 37

COASTAL VINES WHITE ZINFANDEL

glass 5.50 bottle 22

CHATEAU GRAND

TRAVERSE SEMI-DRY RIESLING

glass 8.00 bottle 32

SERVED BY THE BOTTLE

Sonoma Cutrer Russian

River Ranches, Chardonnay 47

Bowers Harbor, Chardonnay 34

Oyster Bay, Sauvignon Blanc 34

Cupcake, Pinot Grigio 30

SPARKLING BOTTLED WINE

M. Lawrence, 'Detroit' Demi-Sec 37

Moet & Chandon, White Star 67

Veuve Clicquot, Yellow Label 77

REDS

COASTAL VINES PINOT NOIR

glass 5.50 bottle 22

LUCKY STAR PINOT NOIR

glass 8.00 bottle 32

TWISTED RED ZINFANDEL

glass 6.50 bottle 26

COASTAL VINES MERLOT

glass 5.50 bottle 22

TWISTED

CABERNET SAUVIGNON

glass 6.50 bottle 26

COASTAL VINES

CABERNET SAUVIGNON

glass 5.50 bottle 22

DYNAMITE CABERNET SAUVIGNON

glass 8.50 bottle 34

CHATEAU GRAND

TRAVERSE SILHOUETTE RED

glass 9.50 bottle 37

SERVED BY THE BOTTLE

Rosemount, Shiraz 27

Chateau Chantal, Nice Red 37

Murphy-Goode, Merlot 37

Silver Palm, Cabernet Sauvignon 40

Peninsula Cellars, Old School Red 34

Jordan, Cabernet Sauvignon 77

Markham, Cabernet Sauvignon 61

MUNCHIES & STARTERS

ALL APPETIZERS ARE **JUST \$5** DURING HAPPY HOUR
EVERY MONDAY-FRIDAY FROM 3PM-6PM

SOUTHWEST NACHOS

waffle fries, chipotle chicken, melted cheese sauce, jalapeños, fresh pico and cilantro sour cream 9.95

MAPLE MUSTARD

FRIED PICKLES

beer battered fried dill pickles topped with whole grain maple-mustard 7.95

BBQ PORK NACHOS

house BBQ pulled pork, grilled pineapple and corn, melted monterey jack & fire roasted jalapeño cheese on a bed of warm cinnamon chipotle tortilla chips, topped with cilantro sour cream and fresh pico 8.95

HOUSE CURED SMOKED SALMON SPREAD

citrus cured and cold smoked salmon mixed with Michigan cream cheese, chives, red onions and fried capers, served with a sliced baguette 8.95

FIRE-ROASTED

JALAPEÑO CHEESE DIP

fresh jalapeño peppers in our five cheese sauce, served with warm tortilla chips 8.95

FLASH FRIED CALAMARI

steak cut calamari, spinach, red peppers and ginger beurre blanc 9.95



COMMIT TO THE MITT

Our locally sourced menus are made from scratch daily using the freshest local ingredients by our Executive Chef & Culinary Team

BOTTLES & DRAFTS



MICHIGAN DRAFT BEER SELECTION

Beer Name	Brewery	Style	ABV
Two Hearted Ale	Bell's Brewery	American IPA	7%
All Day IPA	Founders Brewing Co.	Session IPA	4.7%
Norm's Raggedy Ass IPA	Griffin Claw Brewing Company	American IPA	7.2%
Bellaire Brown	Short's Brewing Company	American Brown Ale	7%
Rochester Red	Rochester Mills Beer Co.	Irish-Style Red Ale	6.3%
Dirty Blonde	Atwater Brewery	Wheat Ale	4.2%

In addition to the drafts above, we also feature Bud Light and a variety of seasonal craft brews from your favorite Michigan breweries.

BOTTLE & CAN SELECTION

Blue Moon	Corona	Michelob Ultra
Budweiser	Labatt Blue	Heineken
Bud Light	Labatt Blue NA	Vandermill Totally Roasted Cider
Coors Light	Miller Lite	

DAILY SPECIALS

Only Available for Dine-In Orders

HAPPY HOUR | MON-FRI, 3-6PM

**\$2.50 Well Drinks • \$3.50 Drafts • \$4.50 Select Wines • \$5 Appetizers
\$5 Select Martinis**

Pinnacle Dirty Martini • Pinnacle Cosmopolitan • Jim Beam Manhattan
Pinnacle Whipped Salted Pretzel • Pinnacle Whipped Orange Whip

SUNDAY

\$5 Flights- Four 5oz. Beers All Day

MONDAY

Mac & Cheese Monday

\$6.99 House Mac & Cheese

\$5 Flights- Four 5oz. Beers All Day

TUESDAY

\$2 Bud Light Drafts

\$3.50 Select Craft Beers

WEDNESDAY

\$5.99 Freight Burger & Fries

THURSDAY

\$5 Select Martinis

EVENTS BY FREIGHTERS

Our experienced event team will take care of all your culinary needs. You call and we deliver your order on time or earlier- it's that easy. Pick-up, drop-off or full-service, Freighters Eatery & Taproom is your event expert.
