
 :: sparkling and white wines ::

Lamberti, Prosecco	11
Veneto, Italy NV	
Laurent Perrier, Brut	15
Champagne, France NV	
Graham Beck, Brut Rosé	13
South Africa, 2007	
Eugenio Collavini, Pinot Grigio	12
Friuli, Italy 2008	
Loosen Bros, Riesling	11
Mosel Valley, Germany 2008	
Dashwood, Sauvignon Blanc	10
Marlborough, New Zealand 2008	
Kim Crawford, Sauvignon Blanc	12
Marlborough, New Zealand 2008	
Alamos, Chardonnay	10
Mendoza, Argentina, 2008	
Frei Brothers, Chardonnay	12
Russian River Valley, California 2007	

 :: red wines ::

Marco Carpineti	8
Tufalliccio, Lazio, Italy	
Row 11, Pinot Noir	12
Sonoma, Santa Barbara, Monterey 2007	
Beaulieu Vineyards, Cabernet Sauvignon	15
Napa Valley, California 2005	
Hogue Merlot	10
Columbia Valley, Washington 2007	
McWilliams Shiraz "Hanwood Estate"	12
Southeastern Australia 2007	
Argento, Malbec	11
Mendoza, Argentina 2007	

 :: dessert wines ::

Casta Diva "Cosecha Miel"	15
Spain	
Manzanilla "La Gitana", Hidalgo	11
Spain	
Madeira Bual "Special Reserve Boston"	18
Portugal	
Calem Porto	12
Portugal	
Graham's Six Grapes	12
Portugal	
Graham's 10 year Tawny Port	15
Portugal	

 :: cocktails ::

North Beach Lemonade	13
Northshore Gin / Malibu Rum / Lemonade / Club Soda / Raspberry	
Blueberry Herb Cocktail	12
Sparkling Wine / Blueberry / Rosemary	
Chicago Blues Margarita	13
Don Julio Silver Tequila / Blue Caraco / Sweet & Sour / Salt	
Black Cherry Cosmo	14
Effen Black Cherry Vodka / Cointreau / Lime Juice / Cranberry	
Rush Street Cooler	12
Ipsum White Wine / Peach Schnapps / Orange Juice / Pineapple Juice	
Red Apple Martini	13
Basil Hayden / Apple Pucker / Cranberry Juice	
Eco Mojito	13
Veev Acai Spirit / Cucumber / Lime / Mint / Club Soda	
Limoncellotini	13
Grey Goose L'Poire / Limoncello / Sweet & Sour	

 :: beers ::

Domestic	
Budweiser / Bud Light / Coors Light / Michelob Ultra / Miller Genuine Draft / Miller Lite / Sam Adams	5
Goose Island 312 / Goose Island Honker's Ale / Goose Island Nut Brown Ale / Sierra Nevada / Blue Moon / 1554 Enlightened Black Ale / Fat Tire / Crispin Cider	6
Imported	
Amstel Light / Bass Ale / Beck's / Beck's Non-Alcoholic / Corona / Corona Light / Heineken / Guinness / New Castle / St. Pauli Girl / Pilsner Urquell	6.5
Draft	
Half Acre Over Ale	6
Goose Island 312	6
Stella Artois	6.5
Magic Hat #9	6.5

 :: scotch and cognac ::

Balvenie 21Yr	21	Laphroiaig Yr	12
Chivas Regal 18 Yr	18	McCallan 12 Yr	12
Cragganmore 12 Yr	14	McCallan 25 Yr	30
Dalmore 12 Yr	12	Oban 14 Yr	14
Glenfiddich 12 Yr	12	Oban 32 Yr	32
Glenkinchie 12 Yr	12	Talisker 10 Yr	12
Glenmorangie 12 Yr	12	Courvoiser XO	35
Johnny Walker Blue	40	Hennessy XO	45
Johnny Walker Gold	20	Louis XIII	150
Lagavulin 16 Yr	16	Remy XO	37

More selections available upon request.

⌘ tastes ⌘

Crisp Lake Huron Smelt 4
Sea Salt Batter / Roof-Top Basil Aioli

Spence Farm White Truffle Popcorn 4
Porcini Salt / Wisconsin Parmesan / Chive

La Quercia Green Label Iowa Prosciutto 5
Seedling Farm Peach Preserve / Watercress

Hand-Cut Wisconsin Potato Chips 5
Thyme / Black Pepper-Nueske Bacon Aioli

Pressed Midwest Foie Gras 5
Apricot Chutney / Brown Butter Roll / Micro Celery

Cure K8 Beef Sausage 5
Fresh Sweet Horseradish Pickle / Grain Mustard

⌘ cheeses ⌘

Chef-Pulled Mozzarella 4
(676 Restaurant - Chicago, IL)
Mild, Soft Cow / Tomato Relish

Saint Rocco Brie 4
(Reny Picot – St. Joseph, MI)
70%, Triple Cream Cow / Sour Strawberry Jam

Little Napoleon 4
(Zingerman Creamery - Ann Arbor, MI)
Raw, Aged, Bloomy Rind Goat / Truffle Honey

Apple Smoke Cheddar 4
(Carr Valley - La Valle, WI)
Paprika Dust, Firm Cow / Grilled Apple Relish

Cannonball 4
(Capriole Farmstead - Greenville, IN)
Intense, Hearty Goat / Preserved Meyer Lemon

Bohemian Blue 4
(Hidden Springs – Westby, WI)
Dry, Crumbly, Sweet Sheep / Pickled Watermelon

⌘ sharables ⌘

Chicken Wings (select one) * 10
Traditional Buffalo / Sweet Chili / Lemon-Thyme Honey

Slagel Farm Sweetbread “Nuggets” 10
Livingston County Honey Dijon Jam

Goose Island Mussels 10
Goose Island Nut Brown Ale / Orange / Leek / Grilled Baguette

Smoked Illinois Spare Ribs 10
BBQ Spice / Heirloom Tomato-Corn Salad / Chive Oil

Micro Beef Burgers 12
Fresh Sweet Horseradish Pickle / Green Onion Mayo / Sea Salt Roll

Lump Crab “Cakes” 12
Grilled Scallion Remoulade / Cucumber-Snap Pea-Red Onion Slaw

Margarita Flatbread 12
Basil Pesto / Roasted Tomato / Hand-Pulled Mozzarella

House Sausage Flatbread 13
Sweet Red Pepper / Chevre / Honey Cream

Gulf Shrimp Flatbread 13
“Scampi” Sauce / Herb Cream Cheese / Green Onion

La Quercia Prosciutto Flatbread 15
Melon / Hidden Spring’s Feta / Herb Crema / Arugula

Strip Steak Flatbread 15
Grilled Eggplant Caponatta / Golden Raisin Vin

⌘ broths and greens ⌘

Local Carrot Soup * 8
English Pea / Pea Shoots / Maitake Mushroom / Lemon

Tomato & Michigan White Bean Soup * 8
Truffle / Goat Cheese “Crouton”

Spence Farm Sweet Corn Soup * 8
Grilled Corn Succotash / Pan-Fried Lake Erie Bluegill

676 Green Salad * 9
Goat Cheese / Candied Almond / Wild Blueberry Vinaigrette

Midwest Apple Salad * 9
Arugula / Market Apple / Wisconsin Parmesan / Honey Vinaigrette

Market Wedge Salad * 9
Heirloom Tomato / Cucumber / Mushroom / Carrot / Onion / Dill Vin

Caesar Salad * 9
Asiago Crouton / Wisconsin Parmesan / Nueske’s Bacon / Lemon Caesar

Cobb Salad * 12
Avocado / Bacon / Tomato / Chicken / Cheddar / Egg / Parmesan Dressing

Black & Blue Salad 13
Blackened Beef / Tomato / Red Onion / Beer-Blue Cheese Dressing

Great Lakes Niçoise Salad 15
Silver Bass / Tomato / Green Bean / Potato / Egg / Olive Vin

Summertime Cobb 16
Freshwater Char / Melon / Cucumber / Radish / Feta / Watermelon Vin

⌘ 676 specialty entrées ⌘

Turkey Club Panini * 13
Bacon / Herb Cream Cheese / Roasted Tomato / Focaccia

Chicken Wrap * 13
Charred Onion / Cheddar Cheese / Apple / BBQ Sauce / Flatbread Wrap

La Quercia Iowa Prosciutto Sandwich 13
Wisconsin Parmesan / Wild Arugula / Truffle Oil

Midwest Beef Burger * 14
Bibb Lettuce / Tomato / Red Onion / Choice of Cheese / Brioche Roll

Seared Freshwater Char Sandwich 14
Bibb Lettuce / Corn-Crab Aioli / Avocado / Onion Roll

Pan-Fried Bluegill Sandwich 15
Spicy Tomato / Horseradish Pickle / Scallion Slaw / Onion Roll

⌘ sweet sensations ⌘

Butterscotch Crème Brûlée * 9
Shortbread Cookies

Local Carrot Cake 9
Cream Cheese Frosting / Goose Island Root Beer-Raisins / Carrot Crisps

Warm Michigan Apple Crisp * 9
Bourbon Caramel / Cinnamon Ice Cream

Fresh Strawberry Tart 9
Vanilla Pastry Cream / Sour Cream Ice Cream / Candied Lemon

Vanilla Bean Cheesecake * 9
Lemon-Blueberry Compote / Maple Tuille

Bittersweet Chocolate Truffle Mousse Cake * 9
Raspberry Sauce

* available late night