

FOOD MENU

LUNCH & DINNER

SHARABLES

LATE NIGHT HAPPY HOUR: FRI + SAT 9PM - CLOSE (HH)

Chips N' Salsa..... 7 | HH 3.50

Tortilla chips served with fresh salsa and queso

Basket of Fries..... 7 | HH 3.50

A shareable size of fried goodness

Upgrade to onion rings or sweet potato fries
or cheese curds for +2

El Chavo Buffalo Cauliflower..... 7 | HH 3.50

Fresh cauliflower florets tossed in El Chavo Buffalo
Sauce & baked, served with buttermilk ranch
or blue cheese

Blake's Traditional Wings 8 | HH 4

1 pound of traditional bone in wings served straight
up or tossed in one of our Hard Cider infused sauces.
Choose from Flannel Mouth BBQ, El Chavo Buffalo
Sauce, or Tonic Sweet Chili and Ginger

Eat Your Sprouts8

Fresh shaved locally grown Brussels sprouts, flash
fried in olive oil, served with a Michigan honey
balsamic drizzle **Add bacon + 2**

Charcuterie Board.....15

Featuring local & imported meats, cheeses, Blake's
pickled veggies, local Michigan fruit, honey & jam,
served with naan bread

Party Pretzel.....15

A large salted pretzel served with Blake's craft beer
cheese & cider mustard

Margherita Flatbread.....9

Farmhouse marinara, fresh mozzarella, tomato & basil

BBQ Chicken Flatbread.....9

Grilled chicken, red onion & shredded cheddar cheese,
topped with Flannel Mouth BBQ sauce
& scallions

HOMEMADE SOUPS

Blake's Brown Ale French Onion.....7

Red onion, white onion, shallot & croutons smothered
in provolone and Swiss cheese, served in a crock

SALADS

Michigan Cherry Salad..... 10

Fresh romaine, walnut, dried cherry, red onion,
seasonal fruit with crumbled blue cheese, served with
apple vinaigrette

Add chicken +4 add bacon +2

Greek Salad10

Fresh Romaine, grape tomato, Kalamata olives,
cucumber, Blake's pickled baby beets & crumbled feta
Add chicken +4 add bacon +2

FILL IT UP

Served with French fries & Blake's apple coleslaw

Upgrade to sweet potato fries or onion rings +1

Chicken Tenders12

A fan favorite, served with dipping sauces
Gluten free +2

Stout Battered Fish and Chips14

Hand breaded Atlantic cod using Blake's own stout,
served with a house made remoulade
Also offered baked

The BEST! Beef Sliders.....12

3 -2oz certified angus beef patties topped with
caramelized onion & apple, Swiss cheese and our
cider ketchup, served on mini salted pretzel buns

Rueben Panini12

Thinly sliced corned beef, Applewood bacon-kraut,
swiss cheese, and thousand island dressing on
toasted swirl rye

California Turkey Panini.....12

Thin sliced smoked turkey, provolone cheese,
applewood bacon, avocado, chipotle mayo, served
on toasted white bread

KIDDIES

Served with Blake's applesauce & french fries

Chicken Tenders7

Mac & Cheese 7

Fish & Chips 7

DESSERT

Apple Pie.....4

With apple smoked cheddar cheese
Add Crooked Creek Vanilla ice cream +2



DRINK MENU

CRAFT CIDER & BEER

30 ROTATING TAPS OF
**BLAKE'S HARD CIDER &
 BLAKE'S BREWING CO. CRAFT BEER**
 SEE CURRENT TAP LIST

FLIGHTS

| | |
|-------------------------------------|----|
| Sampler Cider & Beer 4oz Wine 3oz | |
| 4 Pours..... | 10 |
| 4 Pour Mimosa Flight | 10 |
| 6 Pours..... | 15 |
| Flight Cider, Wine & Beer | |
| 3 Pours 12-18 Oz Total..... | 13 |
| Upgrade To Signature Wines..... | +3 |

TASTERS

| | |
|----------------------------|---|
| Hard Cider (4oz) | 3 |
| House Wine (4oz) | 4 |
| Signature Wine (4oz) | 5 |

CIDER COCKTAILS

| | |
|---|---|
| Hard Cider Mimosa | |
| Beard Bender Hard Cider + Orange Juice | 6 |
| Rosemosa | |
| Rosé Hard Cider + Orange Juice | 6 |
| Jamosa | |
| Traffic Jam Hard Cider + Orange Juice | 6 |
| Beermosa | |
| Darlin' Beer + Orange Juice | 6 |
| Paloma | |
| Sauvignon Blanc Wine, Splash of Grapefruit Juice + Lime | 7 |
| El Chavo Bloody Mary | |
| Garnished With A McClure's Pickle | 7 |
| Orchard Sunset | |
| Pinot Grigio, Autumn Cranberry + Splash Of Orange Juice | 9 |

SANGRIA

White
 White Peach Honey + Pinot Grigio With Fresh Fruit 9

Red
 Autumn Cranberry + Riesling With Fresh Fruit 9

Party Pitcher
 Serves 4-6 People
 Autumn Cranberry + Riesling With Fresh Fruit 55
 White Peach Honey + Pinot Grigio With Fresh Fruit .. 55

HOUSE WINE

| | GLASS BTL |
|-----------------------------|-------------|
| Sauvignon Blanc | 6 12.99 |
| Pinot Grigio | 6 12.99 |
| Riesling | 6 12.99 |
| Farmhouse Red | 6 12.99 |
| Blueberry Fields | 6 12.99 |
| Armada Sweet Cherry | 6 12.99 |
| Autumn Cranberry | 6 12.99 |
| Country Currant | 6 12.99 |
| Homestead Peach Honey | 6 12.99 |

SIGNATURE WINE

| | GLASS BTL |
|--------------------------|-------------|
| Capriccio | 7 15.99 |
| Dry Riesling..... | 7 15.99 |
| Reserve Chardonnay..... | 7 15.99 |
| Rosé | 7 15.99 |
| Meritage Red Blend..... | 8 16.99 |
| Cabernet Franc | 9 21.99 |
| Cabernet Sauvignon | 9 21.99 |



TAKE SOME HOME

HARD CIDER TO GO

| | |
|--------------------------------------|----|
| Build Your Own 6 Pack Cans..... | 10 |
| Case Of Cans (24 - 12oz) | 35 |
| 64 Oz. GROWLER Glass Filled | 26 |
| 64 Oz. GROWLER Stainless Filled..... | 65 |
| 64 Oz. Refill | 14 |
| 32 Oz. HOWLER Glass + Fill..... | 14 |
| 32 Oz. HOWLER Stainless Filled..... | 36 |
| 32 Oz. Refill | 8 |
| 16 Oz. PROWLER Glass + Fill..... | 8 |
| 16 Oz. Refill | 4 |
| 32 Oz. Beer Crowler | 10 |
| 2 - 32 Oz. Beer Crowlers | 18 |

WINE TO GO

| | |
|---------------------------------------|-----------------|
| House Wine By The Bottle | 12.99 or 3/\$35 |
| Case Of House Wine (12 Bottles) | 120 |
| Signature Wine By The Bottle | 15.99 - 21.99 |

NON ALC. SWEET CIDER TO GO

| | |
|-------------------|------|
| Gallon | 8.95 |
| Half Gallon | 5.50 |

NON ALCOHOLIC

| | |
|--|------|
| Pop (Coke Products)..... | 2.49 |
| Old Fashioned Bottled Root Beer | 2 |
| Sipp Organic Soda (Caffeine-free) | |
| Lemon Flower Mojo Berry Zesty Orange | 3 |
| Blake's Apple Cider | 2.49 |
| Blake's Apple Juice | 2 |
| Hot Coffee | 2.49 |



JUNE SPECIALS



APPETIZERS

All Jammed Up!

Grilled Brie cheese served with hard cider infused Traffic Jam, fresh hand-picked strawberries and toasted French baguette -10

Steak and Blue Bites

5 oz blackened flat iron steak with Blake's hand-picked asparagus with provolone and crumbled blue cheese on naan bread, topped with pesto aioli -15

SALAD

Strawberry Fields Forever

Fresh Arugula, Blake's hand-picked strawberries, red onion, applewood bacon, feta cheese, and served with balsamic vinaigrette -9 | Add Chicken +4 | Add Salmon +7

ENTREES

Blake's French Dip Sandwich

Thin sliced prime rib, provolone cheese, sautéed onions and peppers on a hoagie bun served with a side of Au Jus -12 | Extra meat +2 | Gluten free bun +2

Cauliflower Crust Strawberry Caprese Pizza

Shredded mozzarella, pesto, tomato, honey balsamic drizzle with Blake's hand-picked strawberries -16

DESSERT

Homemade Strawberry Shortcake

Homemade shortcake topped with strawberry topping, Blake's own hand-picked strawberries and whipped cream -6

COCKTAILS

Frozen Rose

Frozen Rose hard cider garnished with a fresh strawberry -7

All Day Rose Sangria

Blake's Rose hard cider and Country Currant wine with a splash of Sprite -9

Paloma

Sauvignon Blanc Wine, with a splash of Grapefruit juice garnished with a lime -7