



# THE GRILLE AT HARBOR SHORES

## WINES BY THE GLASS

### WHITES

<b>CAMBRIA, Chardonnay</b>	\$12/45
nine months in French Oak, full & balanced	
<b>INNOCENT BYSTANDER</b>	\$9/35
Rose Moscato. Black Currant, Mandarin	
<b>ESSENCE, Riesling</b>	\$8/31
racy acidity and a fine, mineral character	
<b>BOWERS HARBOR, Pinot Grigio</b>	\$9/34
Citrus and Tropical Fruits, refreshing	
<b>FLEUR DE PRAIRIE, Rose</b>	\$10/37
delicate red fruit & current, fresh acidity	
<b>JOSH CELLERS, Chardonnay</b>	\$9/34
Oak, bright citrus, Honey and peach	

### REDS

<b>HOUSE RED, Dissuasion</b>	\$7/26
red & black fruit, silky tannins, long finish	
<b>CHATEAU BOURDIEU, Bourdeaux</b>	\$12/45
flamboyant & deep, lush forest fruit	
<b>DOGAJOLO, Tuscan Red</b>	\$9/34
bright cherry, coffee, vanilla & spice	
<b>CARDWELL HILLS, Pinot Noir</b>	\$12/45
Burgundian style, French oak, round fruit	
<b>AVIGNONESI CANTALORO</b>	\$10/34
Medium bodied fruit driven blend	
<b>CIGAR BBA, Cabernet</b>	\$12/45
bourbon barrel aged, new oak & dark berry	
<b>RUBUS, Zinfandel</b>	\$11/42
decadent berries & spices; silky finish	
<b>TRUE GRIT, Petite Syrah</b>	\$10/37
inky & intense, dark berries, cocoa, graham	

## WINES BY THE BOTTLE

### SPARKLING

<b>VUEVE CLICQUOT, Champagne</b>	\$67
a perfect balance of strength & silkiness	
<b>MOET &amp; CHANDON, Rose</b>	\$78
lively & intense bouquet full of red fruits	
<b>PERRIER-JOUET, Champagne</b>	\$85
white peaches, apple blossoms, hazelnuts	

### WHITES

<b>DROUHIN-VAUDON, Chablis</b>	\$36
pleasant touches of fern and mineral notes	
<b>TREFETHEN, Chardonnay</b>	\$40
ripe apple, peach skin, mineral notes	
<b>HESS SELECT, Pinot Gris</b>	\$35
tropical fruit notes with delicate acidity	

### REDS

<b>DUCKHORN, Merlot</b>	\$85
bright red fruit, blackberries, accent of oak	
<b>FEDERALIST, Zinfandel</b>	\$50
black fruit, smoke, caramel and vanilla	
<b>PALERMO, Cabernet</b>	\$79
boysenberry, graphite, current, & cedar	
<b>THE PRISONER, Blend</b>	\$85
Juicy, French oak, round fruit	
<b>BELLE GLOS, Pinot Noir</b>	\$85
sweet fig & cocoa powder, silky mouthfeel	

ASK YOUR SERVER  
ABOUT JACK'S CELLAR



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## BEER

### CANS

Budweiser	\$5
Bud Light	\$5
Michelob Ultra	\$5
Miller Lite	\$5
Coors Light	\$5
Happy Guy, Hopped Pilsner	\$7
Tackle Box, IPA	\$7
Peats Original Cider, Huntsman	\$5
Truly	\$5
Corona	\$7
Light Hearted	\$7

### DRAFT

Bells Amber	\$7
Bells Brewery, Kalamazoo, MI	
Coors Light, American Pilsner	\$5
Coors Brewery, Golden CO	
Bellaire Brown	\$7
Shorts Brewing, Bellaire, MI	
Old Nation M43	\$8
Old Nation Brewing, Williamston, MI	
Bud Light	\$5
Miller Lite	\$5

## SPIRITS

### HOUSE COCKTAILS

The Backhanders	\$10
Bulleit Bourbon, Cointreau and Lemon	
Hole 7	\$10
Seagram's 7 w/ lemon, lime & bubbles	
A Different Collins	\$10
Tequila, Agave, Lemon and Soda	
Black Cherry-Mint Soda	\$10
T.C. Cherries, Mint, Zim Vodka and Soda	

### CANNED COCKTAILS

Cut & Run	\$7
Vodka with bright citrus fruits	
Two Off The First	\$7
Vodka with iced tea and peach	
Moscow Mule	\$7
Classic Mule in a can!	

## REFRESHMENTS

Pepsi	\$2.5
Diet Pepsi	\$2.5
Mountain Dew	\$2.5
Sierra Mist	\$2.5
Mug Root Beer	\$2.5
Tropicana Lemonade	\$2.5
Fresh Brewed Iced Tea	\$2.5
Pellegrino 1L	\$6
Pellegrino 375ml	\$3
Gatorade	\$4
Regatta Ginger Beer	\$2.5
Aquafina Bottled Water	\$2

Featuring

