

THE LIVE MUSIC • TASTY FOOD

HABITAT

HAPPY HOUR

IS
MONDAY
THROUGH
FRIDAY
FROM
FOUR
TO
SIX

- \$1 OFF LIQUOR
- \$1 OFF BEER
- \$1 OFF HOUSE WINE
- \$8 OLD FASHIONED
- \$8 THE LAST WORD
- \$8 FRENCH MARTINI
- \$12 1/2 DOZEN OYSTERS
- \$5 SPINACH BREAD
- \$6 ESCARGOT
- \$10 CALAMARI
- \$3 FRIED POTATO SKINS
- \$11 6 OZ LONDON BROIL
- \$11 CHEESEBURGER

BEER

& CIDER

ABV PRICE

DRAFT: Seasonal Rotation		
DRAFT: Bud Light	4.2%	4.75
DRAFT: Short's Space Rock Pale Ale	5.0%	6.00
DRAFT: Stella Artois	5.0%	5.50
DRAFT: Guinness Stout	5.6%	5.50
DRAFT: Bell's Two Hearted Ale	7.0%	6.00
DRAFT: Wolverine Gulo Gulo Lager	7.1%	6.00
Hoppy Refresher Lagunitas	0.0%	5.50
O'Doul's	0.5%	5.00
Amstel Light	4.1%	5.50
Coors Light	4.2%	4.75
Michelob Ultra	4.2%	5.00
Helles Schlenkerla 16oz	4.3%	8.00
Corona Extra	4.6%	5.50
Miller Genuine Draft	4.7%	4.75
Founders All Day IPA	4.7%	6.00
New Castle	4.7%	5.50
Wolverine Premium Lager	4.7%	6.00
Killian's Red	4.9%	5.50
Angry Orchard Cider	5.0%	6.00
Budweiser	5.0%	4.75
Heineken	5.0%	5.50
Labatt Blue	5.0%	5.00
Sam Adams Lager	5.0%	5.50
Bass Ale Pale Ale	5.1%	5.00
Blue Moon	5.4%	5.50
Hacker-Pschorr Weisse	5.5%	6.00
Bell's Kalamazoo Stout	6.0%	6.00
J.K.'s Michigan Cider 22oz	6.0%	14.00
Orval Trappist Ale	6.2%	9.00
Founders Porter	6.5%	6.00
Short's Soft Parade	7.5%	6.50
Huma Lupa Licious	7.7%	6.50
Delirium Tremens 750ML	8.5%	18.00

COCKTAILS

FRENCH 75

New Amsterdam Gin, lemon juice, champagne, simple syrup / 9.00

KENTUCKY MULE

Ginger beer, Bulleit Bourbon, lime juice, mint / 8.50

FRENCH MARTINI

Chambord, Grey Goose, peach, pineapple, champagne / 11.00

SUMMER SANGRIA

Cabernet, macerated orange, lemon and lime juice, peach schnapps, crushed ice / 9.00

NEGRONI SOUR

New Amsterdam Gin, house made Limoncello, Dolin Sweet vermouth, Campari, house made sour / 10.00

WHISKEY SOUR*

Bulleit Bourbon, housemade sour, egg white, bitters / 12.00

OLD FASHIONED

Bulleit Bourbon, burnt simple, Luxardo Maraschino Cherry, Angostura Bitters, orange / 12.00

THE LAST WORD

Ann Arbor Distilling Winter Gin, Chartreuse, Luxardo Maraschino Liqueur, lime juice / 11.00

NEGRONI

New Amsterdam Gin, Dolin Sweet Vermouth, Campari / 10.00

SAZERAC

Templeton Rye, Herbsaint, Peychaud's Bitters, sugar cube / 10.00

** These cocktails contain egg white. Although this creates a creamy texture and therefore delicious tasting cocktail, consuming raw eggs may increase your risk of foodborne illness.*

WINE

SPARKLING & WHITE

J.P. CHENET BRUT

French Blanc de Blancs 6.95 / 24

DOMAINE CHANDON BRUT

Blanc or Rosé, California 187ML / 12

ASTORIA

Prosecco, Italy 187ML / 12

WEINGUT WEHREIM

2018 German Sweet Riesling 9.75 / 15.60 / 40

CONUNDRUM

2018 Semi Sweet Blend, California 9.75 / 15.60 / 39

WHITEHAVEN

2019 Sauvignon Blanc, New Zealand 8.95 / 14.25 / 36

CHATEAU MONT-REDON

2019 Côtes-du-Rhône Blanc, France 10.50 / 16.75 / 40

MEZZACORONA

2019 Italian Pinot Grigio 7.50 / 12.00 / 30

WENTE VINEYARDS

2018 Chardonnay, Livermore Valley 6.75 / 10.80 / 27

MER SOLEIL

2018 Chardonnay, Santa Lucia 9.50 / 15.25 / 38

MOULIN DE GASSAC GUILHEM

2019 Rose, Lanquedoc France 6.25 / 9.95 / 25

SONOMA-CUTRER

2018 Chardonnay, Russian River 12.50 / 20 / 50

CHATEAU LESTRILLE

2019 White Bordeaux, France 10.50 / 16.50 / 42

SPIRITS

VODKA TEQUILA RUM

Absolut

. *Apeach, Raspberry*

. *Pear, Citron,*

. *Mandarin, Peppar,*

Belvedere

Chopin

Ciroc / Red Berry

Effen Black Cherry

Grey Goose Orange

Ketel One / Citrus

Skyy

Smirnoff

Stoli

. *Blueberi, Citros,*

. *Razberi, Vanil*

. *Strasberi*

Ugly Dog

Jose Cuervo Gold

1800 Reposado

Patron Silver

Cuervo Res. Del Familia

1800 Silver

Patron Gold

Sauza Hornitos

Pyrat XO Reserve

Captain - Private Stock

Malibu Coconut

Myers's Dark

Appleton Estate 12 Yr

Bacardi Limon

Bacardi 8 Yr

Bacardi

Vida

WINE

RED

DOMAINE COURTOIS

2018 La Source Côtes-du-Rhône, France

7.25 / 11.50 / 29

MEIOMI

2018 Pinot Noir, California 9.60 / 15.25 / 39

SEGHEGIO

2018 Zinfandel, Sonoma 9.50 / 15.20 / 38

TRIVENTO GOLDEN RESERVE

2017 Malbec, Argentina 12.75 / 20.40 / 51

LOUIS MARTINI

2018 Cabernet Sauvignon, California 8.25 / 13.20 / 33

BERINGER KNIGHTS VALLEY

2017 Cabernet Sauvignon 12.00 / 19.20 / 48

JUSTIN

2018 Cab Sauvignon, Paso Robles 12.50 / 20.00 / 50

DUCKHORN

2017 Merlot, Napa Valley 16.00 / 25.60 / 64

CHATEAU BOURDIEU

2019, Cotes de Bordeaux 10.75 / 17.25 / 43

SPIRITS

GIN COGNAC LIQUEUR

Beefeater

Bombay Sapphire

Plymouth

Tanqueray 10

Hendrick's

Arbor Winter Gin

Christian Brothers

Courvoisier VSOP

Courvoisier XO

Hennessey VS

Martell Cordon Bleu

Martell VS

Remy Martin VSOP

Kelt VSOP

Chartreuse

Fernet-Branca

Southern Comfort

Amaretto Disaronno

Averna

Bailey's

Benedictine

Campari

Chambord

Cointreau

Drambuie

Frangelico

Galliano

Goldschlager

Grand Marnier

Herbsaint

Jagermeister

Kahlua

Luxardo

Sambuca

Midori

Pama

Pimms No. 1

Tia Maria

St. Germain

Sambuca

WHISKEY

BOURBON

Ridgmont Reserve -1792

Baker's

Basil Hayden's

Wild Turkey KY Spirit

Jim Beam / Black

Knob Creek

Woodford Reserve

Buffalo Trace

Maker's Mark

OTHER WHISKEY

Bushmills

Jameson

Jack Daniel's / Fire / Honey

Gentleman Jack

Crown Royal Reserve / Apple

Canadian Club

Seagram's VO / 7

Bulleit Rye / Bourbon

Templeton Rye

Fireball

BLENDED SCOTCH

Chivas Regal

Dimple Pinch

J & B

Johnny Walker Red / Black

Famous Grouse

Dewar's 12 Yr

Old Forester

SINGLE MALT SCOTCH

Balvenie 12 Yr

The Dalmore 15 Yr

Glenlivet 12 Yr, 18 Yr

Macallan 12 Yr

Glenfiddich 12 Yr

Laphroaig 10 Yr

Macallan 18 Yr

Glenmorangie La Santa

Glenmorangie Quinta-Ruban 12 Yr

Lagavulin 16 Yr

Oban 14 Yr

Talisker 10 Yr

LATE NIGHT MENU

AVAILABLE TILL 10PM ON FRIDAY & SATURDAY NIGHTS
AND 9PM ON EVERY OTHER NIGHT

SMALL PLATES

SHORT RIB PUFFS » Puff pastry, demi-glaze / 12

FRIED POTATO SKINS » Bacon, cheddar and scallions / 6

CALAMARI » Flash-fried, scallion aioli, lemon / 14

SPINACH BREAD » Oven toasted with mozzarella / 9

ESCARGOT » Crock-baked in garlic butter / 10

CRABCAKE » Lump crab, corn salsa, mustard sauce / 15

SUPPER

CHEESEBURGER *

Bacon, white cheddar, shallots, tomato, pepper aioli / 15

CRISPY CHICKEN SANDWICH

Southern fried chicken, topped with sweet slaw / 14

SY GINSBERG REUBEN

Gruyere, sauer kraut, 1000 Island, Weber's rye / 14

FISH AND CHIPS

French fries, tartar & coleslaw / 17

JUMBO LUMP CRAB CAKES

Mustard sauce, corn salsa, coleslaw, broiled tomato / 26

14 OZ NEW YORK STRIP*

28-day aged Black Angus, cut in-house daily, french fries / 30

16 OZ RIBEYE STEAK*

28-day aged, herb butter, escalloped potatoes au gratin / 32

DESSERT

HOUSEMADE ICE CREAM TRIO

Ask your server for today's selection / 7

CHOCOLATE CAKE

White chocolate mouse, chocolate ganache / 7

CARROT CAKE

Walnuts, cream cheese icing / 7

VANILLA CHEESECAKE

Raspberry sauce / 7

** Consuming undercooked meats or seafood may increase your risk of foodborne illness.*

*** \$10 per person seated minimum on Friday and Saturday nights. 20% gratuity will be applied to tabs not closed out.*