

By the Glass

MERTENS LIST | 14

Mule - Choice of Vodka, Whiskey, Tequila
Ginger Beer, Lime, Bitters

Orange Gin Fizz
A bright & bubbly mix of gin, orange, lemon, and sugar, topped with a sparkling wine

Manhattan
Rye whiskey, sweet vermouth, bitters

Old Fashioned
Whiskey or Rye Whiskey, bitters, sugar, orange peel

Elderflower Spritz
Elderflower liqueur, sparkling wine, soda water

Strawberry Spiced Margarita
Reposado or silver tequila, lime, strawberry, chili flake

FANCY DRINKS | 15

Pink Lady
Gin and apple brandy, brightened by pomegranate and a touch of lemon egg white foam.

Georges Special
Silver tequila meets Aperol with a hint of peach & lemon.

Debutante
Sweet meets tart in this gin cocktail with lime, grenadine, and a splash of orange bitters.

Horses Neck
Bourbon gets a herbal makeover with rosemary, lemon, Montenegro, and frothy egg white.

Hawaiian
A juicy rum cocktail where pineapple shines, balanced with falernum and a burst of orange and lime.

Millionaire
The cocktail equivalent of striking gold—rum, raspberry, lemon and apricot.

Singapore Sling
A nostalgic gin sip with pineapple, cherry, and a touch of vintage glamour.

Cafe Mertens
For those who loved our Mertens cafe and our Prime cocktails equally—this espresso martini is a perfect match.

CANNED BREWS | 7

Alaskan Amber – Altbier
Coors Light – Light Lager
Founders Centennial IPA – American IPA
Founders Dirty Bastard – Scotch Ale
Founders MI Pilsner – Pilsner
Founders Porter – Porter
Founders Solid Gold Lager – American Lager
Lake Life White Peach Seltzer – Hard Seltzer
Miller Lite – Light Lager
Oberon Ale - Wheat Ale
Pux Orchard Brut Hard Cider – Brut Hard Cider
The Wheezin' Juice – Hazy IPA
Tangerine Space Machine – Hazy IPA
N/A - Athletic Run Wild – Non-Alcoholic IPA
N/A - Heineken 0.0 – Non-Alcoholic Lager

BUBBLES & FIZZ

House Sparkling 13
House Champagne 15
NV Gruet, Crémant Rosé 17/68
NV Villa Rose, Moscato d'Asti 12/44
House Prosecco 14/52
N/A Sparkling Secco 13
N/A Sparkling Rose 13

VIN BLANC & ROSÉ

'21 Napa by Napa Chardonnay (Napa, CA) Rich, creamy, apple, vanilla, oak.	14/46
'21 Bottega Pinot Grigio (Veneto, IT) – Crisp, citrus, pear, mineral finish.	13/44
'22 Babich Sauvignon Blanc (Marlborough, NZ) – Zesty, passionfruit, citrus, herbal.	16/64
'22 Bex Dry Riesling (Mosel, DE) – Light, green apple, peach, mineral.	13/45
'22 Rodney Strong Pinot Noir Rosé (CA, USA) – Fresh, strawberry, citrus, crisp, floral.	14/46
'23 Hugl Weine Gemischter Satz (Austria) – Aromatic, citrus, stone fruit, floral, mineral.	12/44
N/A Sauvignon Blanc – Bright, crisp, citrus, tropical, fresh.	13/45

VIN ROUGE

'22 Bel Air Bordeaux Blend (Bordeaux, FR) – Smooth, dark fruit, spice, elegant.	13/41
'22 Catalpa Old Vine Malbec (Mendoza, AR) – Bold, blackberry, plum, cocoa, velvety.	16/64
'21 La Tancia Sangiovese di Toscana (FI, IT) – Bright, cherry, earthy, herbal, smooth.	13/41
'22 Cardwell Fenders Blue Estate Pinot Noir (WV, OR) – Silky, red fruit, floral, balanced, spice.	16/64
'22 Tribute Cab Sauv (CA, USA) – Rich, dark berry, oak, vanilla, bold.	19/75
'22 Louis Jadot P. Noir (Burgundy) – Elegant, cherry, mushroom, spice, refined.	21/84
'18 Chateau Trois Moulins Grand Vin Bordeaux (Bordeaux) – Complex, dark fruit, oak, structured, long.	21/84
N/A Cabernet Sauvignon (USA) – Smooth, dark fruit, bold, balanced, rich.	13/45

SPIRITS

AGAVE

Casamigos Cristalino Reposado – 14
Cenote Smoked Reposado – 15
Don Julio Añejo – 20
Don Julio Blanco – 17
Monte Alban Reposado – 11
Monte Alban Silver – 11
Montel Albon Mezcal – 14
Patrón Silver – 14
Teremana Añejo – 16
Teremana Reposado – 12

GIN

Bombay Sapphire – 12
Citadelle – 12
Fords London Dry – 12
Hendrick's – 13
Monkey 47 – 14
No. 3 London Dry – 13
Sipsmith London Dry – 13
Tanqueray – 12
The Botanist – 13

VODKA

Belvedere – 13
Grey Goose – 13
Ketel One – 12
Stoli Elit – 16
Stolichnaya – 13
Tito's – 13

ARMAGNAC

Larressingle XO – 35

RUM

Bacardi Superior – 12
Diplomatico Reserve – 15
Don Q Coconut – 11
Kraken Spiced – 13
Mt. Gay Eclipse – 13
Mahina Dark – 14
Whalers Dark – 12

COGNAC

Courvoisier VS – 12
Courvoisier VSOP – 14
Hennessy VS – 13
Hennessy VSOP – 16
Kelt VSOP – 28
Pierre Ferrand 1840 – 16

WHISKEYS

1792 – 12
Armorik Single Malt – 22
Basil Hayden – 14
Bulleit Bourbon – 13
Bulleit Rye – 13
Crown Royal – 11
Elijah Craig Bourbon – 14
Elijah Craig Rye – 14
Evan Williams Black – 12
Four Roses – 13
Four Roses Small Batch – 16
Gentleman Jack – 14
Glenfiddich – 16
Glenlivet 12yr – 15
Glenmorangie Nectar d'Or – 21
Highland Park 12yr – 20
Horse Soldier – 15
Jack Daniels – 12
Jameson – 12
JP Wiser's Rye – 13
Jonnie Walker Black – 16
Jonnie Walker High Rye – 15
Knob Creek Rye – 15
Laphroaig 10yr – 16
MacAllan 12yr – 23
Maker's Mark – 12
Rozelieures – 29
Sazerac Rye – 13
Suntori Toki – 12
Whistlepig Piggyback 6yr – 15
Whistlepig 10yr – 23
Widow Jane Straight 10yr – 23
Woodford Reserve – 13
Yukon Jack Rye – 12

LIQUEURS

Aperol – 11
Amaro Nonino – 12
Bauchant – 11
Bonal – 10
Campari – 11
Cap Corse Mattei Blanc – 10
Cap Corse Mattei Rouge – 10
Chambord – 11
Chartreuse Yellow/Green – 17
DOM Benedictine – 11
Genepy – 11
Grand Marnier – 14
Lillet- Red/White/Rose – 12
Long Road Nocino – 13
Salers Apertif – 8
Suze – 10

CLASSICS.....*Pricing Varies by Spirit*

Sour
Fizz

Sour with Egg White

Rickey
Collins



WINE BOTTLES NEW WORLD WINE

BUBBLES

Mumm Napa Brut Rosé (California) – \$90

Black cherry, strawberry, and citrus with a crisp, elegant finish.

Mumm Napa Brut Prestige (California) – \$65

Green apple, citrus, and vanilla with bright, refreshing bubbles.

Gruet Brut Méthode Champenoise (New Mexico) – \$52

Dry and crisp with notes of apple, citrus, and toasty brioche.

WHITES

2019 Chateau Fontaine Pinot Blanc (Leelanau, MI) – \$40

Pear and peach with floral notes and a smooth, crisp finish.

2021 Napa by Napa Chardonnay (Napa, CA) – \$46

Tropical fruit and vanilla with a creamy, balanced texture.

2022 Babich Sauvignon Blanc (Marlborough, NZ) – \$64

Grapefruit, lime, and herbs with a zesty, fresh profile.

2022 Wyncroft "Shou" Blanc (Michigan) – \$60

Lemon curd, fig, and wet stone in a structured white blend.

2020 Wyncroft Riesling (Michigan) – \$50

White peach and green apple with bright acidity and clean finish.

2017 Mari "Simplicissimus" Riesling (Old Mission, MI) – \$57

Stone fruit and citrus blossom with a mineral-driven elegance.

REDS

2022 Cardwell Hill Fenders Blue Pinot Noir (Willamette Valley, OR) – \$64

Cherry and raspberry with earthy notes and a silky texture.

2020 Wyncroft Pinot Noir (Michigan) – \$75

Cherry, spice, and mushroom with complexity and balance.

2021 Mari Troglodyte Rosso (Old Mission, MI) – \$54

Black cherry, plum, and spice in a bold, rustic blend.

2021 Rubus Red Blend (California) – \$54

Blackberry and plum with soft tannins and a smooth finish.

2020 Wyncroft "Shou" Rouge (Michigan) – \$75

Dark cherry and cedar with structure and fine tannins.

2018 Flora Springs Merlot (Napa, CA) – \$155

Plum and mocha with vanilla and a polished, rich mouthfeel.

2020 Wyncroft Merlot, LePage Estate (Michigan) – \$75

Dark cherry and cocoa with balanced acidity and depth.

2020 Wyncroft Marland Cabernet Franc (Michigan) – \$41

Red currant and bell pepper with freshness and light body.

2020 Rodney Strong Cab Sauv (Alexander Valley, CA) – \$68

Black cherry and cocoa with cassis and smooth tannins.

2021 Raeburn Reserve Cab Sauv (Sonoma, CA) – \$78

Black currant and vanilla with bold structure and spice.

2020 Tribute Cab Sauv (California) – \$75

Dark fruit, oak, and espresso with a velvety finish.

2017 Napa by Napa Cab Sauv (Napa, CA) – \$72

Cherry and blackberry with tobacco and an elegant frame.

2018 Davies Cab Sauv (Napa, CA) – \$130

Cassis, spice, and earth with bold complexity and depth.

2020 Ridge Zinfandel (Paso Robles, CA) – \$98

Blackberry and pepper with vanilla and a lush, spicy body.

2021 Portillo Malbec (Mendoza, AR) – \$44

Dark berries and plum with spice and a smooth finish.

2021 Catalpa Malbec (Uco Valley, AR) – \$48

Rich blackberry, violet, and cocoa with soft tannins and a smooth, elegant finish.

WINE BOTTLES OLD WORLD WINE

Bubbles

- NV Moët & Chandon "Nectar Impérial" (Champagne, France) – \$160**
Softly sweet with clover honey and floral notes.
- NV Taittinger "Brut la Française" (Champagne, France) – \$188**
Crisp and elegant with balanced acidity and brioche.
- NV GH Mumm Grand Cordon (Champagne, France) – \$100**
Ripe yellow apple, toast point, and candied lemon peel.
- NV Perrier-Jouët Grand Brut (Champagne, France) – \$130**
Finesse with honey, citrus, and minerality.
- NV Ferrari Trento Brut (Trentodoc, Italy) – \$36 (375ml)**
Golden apple and wildflowers with a clean, balanced finish.
- NV Gloria Ferrer Blanc de Noirs (California, USA) – \$58**
Strawberry, cherry, and creamy texture from Pinot Noir.
- NV Maschio Prosecco Brut (Veneto, Italy) – \$44**
Fresh and fruity with white peach and floral notes.
- NV Domaine Gigou La Bulle Sarthoise Rouge (France) – \$45**
Lively sparkling red with berries and subtle florals (Pineau d'Aunis).

White Wines - Chardonnay

- 2021 Mâcon-Péronne "Les Gentilhommes" (Burgundy, France) – \$104**
Light, refreshing, and subtly mineral-driven.
- 2021 Domaine Séguinot-Bordet (Chablis, France) – \$95**
Crisp green apple and lemon with classic Chablis minerality.
- 2014 Domaine Dupré Bourgogne Chardonnay (Burgundy, France) – \$68**
Aged with nutty, citrus, and creamy notes.

Sauvignon Blanc / Sémillon Blends

- 2019 Château Tour Léognan (Bordeaux, France) – \$80**
Citrus, floral notes, and subtle oak.
- 2017 Château Carbonnieux (Bordeaux, France) – \$150**
Creamy and rich with vibrant acidity and spice.

Riesling

- 2021 Bex Dry Riesling (Nahe, Germany) – \$42**
Bright lime, green apple, and crisp minerality.
- 2018 Vignoble du Rêveur "Vibrations" Sec Riesling (Alsace, France) – \$55**
Dry with green apple, citrus, and floral notes.

Chenin Blanc

- 2022 Folies Vouvray (Loire Valley, France) – \$46**
Off-dry with pear, honey, and white blossom.

Pinot Grigio / Pinot Gris

- 2021 Bottega Pinot Grigio (Veneto, Italy) – \$42**
Crisp and refreshing with pear and lemon zest.
- 2019 Pierre Sparr Pinot Gris (Alsace, France) – \$60**
Medium body with refined sweetness and stone fruit.

Vermentino

- 2021 Banfi "La Pettegola" Vermentino (Tuscany, Italy) – \$52**
Bright and clean with peach, citrus, and florals.

White Blends

- 2018 La Fête du Blanc (Saint-Tropez, France) – \$48**
Ripe yellow fruits with hints of pear and pineapple.
- 2023 Fresco di Masi Bianco (Veneto, Italy) – \$48**
Fresh with citrus blossom, green apple, and minerality.

Field Blend

- 2021 Hugl Weine Gemischter Satz (Austria) – \$40**
Zesty citrus, florals, and clean minerality.

Rosé Wines

- 2021 Fleur de Mer Rosé (Provence, France) – \$58**
Dry and delicate with watermelon, citrus, and floral aromatics.

RED WINE BOTTLES OLD WORLD WINE

Pinot Noir

- 2022 Louis Jadot Pinot Noir (Burgundy, France) – \$84**
Ripe plum, raspberry, and cherry with smooth tannins.
- 2020 Meursault Thierry et Pascale Matrot (Burgundy, France) – \$135**
Refined and earthy with notes of cherry, forest floor, and subtle spice.
- 2020 O. Cyrot Bourgogne Pinot Noir (Burgundy, France) – \$70**
Bright cherry and raspberry with silky acidity.

Merlot-Based Blends

- 2022 Château Bel Air Bordeaux Blend (France) – \$46**
Juicy and smooth with plum, cherry, and soft tannins.
- 2020 Château Sainte Barbe (Bordeaux, France) – \$64**
Fruit-forward with balanced acidity and tannins.
- 2018 Clos du Roy (Fronsac, France) – \$56**
Blackberry, plum, and earthy minerality.
- 2018 Château de Sales (Pomerol, France) – \$135**
Crisp red fruits with herbal and earthy notes.
- 2016 Amiral de Beychevelle (Saint-Julien, France) – \$138**
Elegant and silky with ripe plum and cassis.
- 2016 Château de Pressac (Saint-Émilion, France) – \$160**
Complex and layered with dark fruit, spice, and structure.
- 2018 Château Petit-Freyton (Bordeaux Supérieur, France) – \$162**
Full-bodied with black cherries, chocolate, and a silky finish.

Cabernet Sauvignon-Based Blends

- 2019 2nd Pez (Saint-Estèphe, France) – \$104**
Red berry and savory spice with firm structure.
- 2019 Château Moulin de Tricot (Margaux, France) – \$112**
Earthy and structured with tobacco and red fruit.
- 2016 Château Cantelaude-Borie (Saint-Julien, France) – \$117**
Velvety tannins with black fruits and dry structure.
- 2017 Château Gaudin (Pauillac, France) – \$125**
Bold and full-bodied with blackberry and toasted oak.
- 2018 Château Trois Moulins Grand Vin (Haut-Médoc, France) – \$84**
Structured with cassis, cedar, and spice.
- 2018 Les Pagodes de Cos (Saint-Estèphe, France) – \$210**
Firm tannic structure with balancing fresh fruit and spice.

Sangiovese

- 2021 La Tancia Sangiovese (Tuscany, Italy) – \$40**
Vibrant and savory with red cherry, herbs, and dusty tannins.

Malbec

- 2019 Château de Mercuès “Vassel de Mercuès” (Cahors, France) – \$64**
Full-bodied with dark fruit and savory spice.

Syrah & Syrah-Based Blends

- 2021 Le Big Boss (Languedoc, France) – \$102**
Bold and juicy with blackberry, licorice, and a touch of spice.
- 2022 Domaine de Châteaumar “Cuvée Vincent” (Rhône, France) – \$48**
Smoky and savory with tart cherry, blackberry, and dark spices.
- 2017 Domaine Couroulu (Vacqueyras, France) – \$56**
Intense black plum, fig, and garrigue herbs.

Spanish Red Blends

- 2022 Sui Generis (Spain) – \$48**
Garnacha, Cariñena, Tempranillo; juicy and rustic with red plum, spice, and earthy undertones.

Grenache-Based Rhônes

- 2019 Château de Fines Roches (Châteauneuf-du-Pape, France) – \$96**
Ripe, spicy, and full-bodied with rustic complexity.

Corvina-Based

- Fresco di Masi Rosso (Veneto, Italy) – \$48**
Vibrant and fresh with red cherry, plum, and soft spice.
- Bolla Amarone della Valpolicella (Veneto, Italy) – \$110**
Rich and velvety with dried cherry, fig, spice, and chocolate.

Gamay

- Clos des Poulettes Juliéna (Beaujolais, France) – \$64**
Light and elegant with cherry, cranberry, and earthy tones.

AFTER DINNER

DESSERTS

Cheesecake 16

A refined twist on a classic—our traditional cheesecake made with creamy goat cheese for a subtle tang, set over a graham cracker crust and finished with spiced blueberries

Chocolate Flourless Torte 14 (GF)

Decadent flourless dark chocolate torte topped with a bright strawberry preserve sauce.

Crème Brûlée 8

Luxurious vanilla bean custard, finished with a crisp layer of caramelized sugar.

Bananas Foster 16

Sliced bananas flambéed in dark rum, brown sugar, cinnamon, and butter, finished with vanilla custard. Prepared tableside with a dramatic flame.

Tableside Caramel Apples 16

Warm spiced apples sautéed in brown sugar, butter, apple brandy, finished with honey nut granola. Served over vanilla ice cream and crafted tableside.

Beignets 9/14

4 or 6 Crisp, golden-fried French doughnuts dusted in powdered sugar, served warm. Seasonal fruit sauce.

House Made Custard 6

Vanilla or Chocolate

MERTENS CAFE | 5.50

Café Americano
Café Crème
Café Latte
Café Mocha
Café Noisette
Café Breve
Cappuccino
Cortado
Double Espresso (Doppio)
Espresso
Espresso Con Panna
Espresso Macchiato
Flat White
Lungo
Ristretto

**Iced variations available
upon request**

HOT TEA

Chamomile
Christmas (Limited Availability)
Darjeeling
Decaf Breakfast
Earl Grey
Jasmine green
Peppermint (organic)