



# *The Ghostbar Lounge Menu*

**Calamari** 19  
Flash Fried Calamari, Lemon Beurre Blanc,  
Garnished with a Sauté of Red Onion  
and Jalapeno

**Mrs. Whitney's Sweet Pea Purse** 13  
Organic Spring Peas, Mascarpone, Parmesan,  
Romano, and Overnight Tomato Butter

**Baby Crabcake** 19  
Miniature Jumbo Lump Crabcakes,  
with Spiced Caper Aioli

**Lumber Baron Beef Tips** 24  
8oz of Tender Beef Filet Bites, Steak Seasoned  
& Pan Seared with Baby Bella Mushrooms,  
Cognac Cream

**Spicy Battered Cauliflower Bites** 14  
Tender Cauliflower Bites Flash Fried,  
Served with Whitney Ghostbar Sauce

**Happy Hour**  
**\$5 off Lounge Menu Items**  
**Original Cocktails & menu wines**  
**Available Tuesday - Friday 5 PM – 6:30 PM**  
**Sunday All Evening**  
**Not available on Saturday or Holidays**

**Tenderloin Slider** 2 ea  
Shaved Prime Rib on a Pretzel Slider Bun,  
With Caramelized Onions & Swiss Cheese,  
Served with Au Jus –  
**Available Monday & Tuesday only**  
Minimum of 2 sliders per order

## *Original Cocktails*

### **THE WITCHING HOUR ~16**

Valentine White Blossom Vodka - Fresh Lemon Juice  
Lazzaroni Limoncello- Water Hill Blackberry Liqueur

### **FORT PONTCHARTRAIN ~ 19**

Rittenhouse Straight Rye Whiskey - Remy V.S.O.P. -  
Bénédictine Cocchi Vermouth di Torino - Peychaud's  
Bitters - Angostura Aromatic Bitters Mammoth  
Distillery Brandied Cherry

### **EASTERN MARKET FLOWER DAY ~ 17**

Roku Gin - Fresh Lemon Juice Michigan Honey  
Syrup –St. Germain - R & D Floral Bitters

### **EIGHTEEN NINETY-FOUR ~ 18**

Casamigos Blanco Tequila - Fresh Lemon Juice  
Giffard Crème de Cacao - Simple Syrup -  
Cocchi Americano Bianco



# Wines By The Glass

Full Menu Available Upon Request

## == White & Rosé ==

**Mer Soleil Reserve** 11  
**Chardonnay**  
*Monterey County, California*

**White Haven** 11  
**Sauvignon Blanc**  
*Marlborough, New Zealand*

**Masi "Masianco"**  
**Pinot Grigio** 11  
*Delle Venezie, Italy*

**Bravium**  
**Chardonnay** 15  
*Russian River Valley, California*

**Bieler Pere & Fils "Sabine"**  
**Rosé** 10  
*Coteaux d'Aix-en-Provence, France*

## == Sweet Wines ==

**Chateau Grand Traverse**  
**Late Harvest Riesling** 12  
*Michigan*

**Michele Chiarlo 'Nivole'**  
**Moscato d'Asti** 15  
*Asti, Italy*

## == Red Wines ==

**Smith & Hook** 13  
**Cabernet Sauvignon**  
*Central Coast, California*

**Embankment Merlot** 15  
*Alexander Valley, California*

**Erath**  
**Pinot Noir** 13  
*Oregon*

**Don Miguel Gascón**  
**Malbec Reserva** 17  
*Mendoza, Argentina*

**Quilt**  
**Cabernet Sauvignon** 19  
*Napa Valley, California*