

Featured Spirits

THE WITCHING HOUR - 14

Valentine White Blossom Vodka,
Limoncello, Lemon Juice,
St. George Raspberry Liqueur

DRESSED TO IMPRESS - 16

Mansion Reserve Bourbon, Grand Marnier,
Cherry Heering, Angostura Bitters, Flamed
Orange Peel

KEYS TO THE MANSION - 14

Mansion Reserve Bourbon, Lemon Juice,
Mansion Tea Cordial, Ginger Beer,
Angostura Bitters

PEACE OF MIND - 14

1800 Tequila, St Germain, Grapefruit Juice,
Lime Juice, Salt Rim

THE GROUNDSKEEPER - 13

Hendricks Gin, Muddled Cucumber,
Lime Juice, Vanilla Syrup,
Sparkling Wine

Tableside

FLAMING SPANISH COFFEE - 14

Grand Marnier, Brandy, Tia Maria

Hennessy Cognac Flight

Hennessy XO, Paradi, Paradi Imperial

½ ounce each – 144

1 ounce each – 244

Clash of the Titans

Taste Hennessy Paradi Imperial
alongside Louis XIII

½ ounce each - 180

Ghostbar Wines

BY THE GLASS AND BOTTLE

CHANDON, Sparkling Brut Rose	14/52
SARTORI, Pinot Grigio	12/40
GRAND TRAVERSE, Riesling	12/40
KIM CRAWFORD, Sauvignon Blanc	13/52
SEASUN, Chardonnay	12/40
MEIOMI, Pinot Noir	14/48
FESTIVO, Malbec	12/42
CASTILLO MONJARDIN, Garnacha	10/38
RODNEY STRONG, Cabernet Sauvignon	12/49
DECOY, Cabernet Sauvignon	16/59

BY THE BOTTLE ONLY

Cote Mas French Sparkling	47
Santa Margherita, Pinot Grigio	52
Stags' Leap, Chardonnay	64
Belle Glos 'Clark & Telephone', Pinot Noir	72
Mollydooker 'The Boxer' Shiraz	60
Franciscan Cabernet Sauvignon	75
Caravan by Darioush	99

Michigan Beers

6.50

'GHOST OF THE WHITNEY'

PALE ALE

-BOTTLED IN DETROIT EXCLUSIVELY

FOR THE WHITNEY~

MAD HATTER IPA

TWO HEARTED ALE

BELL'S AMBER ALE

KALAMAZOO STOUT

Michigan Draught

6.50

FLORAH'S LAVENDER ALE

-BREWED IN DETROIT EXCLUSIVELY FOR

THE WHITNEY~

UNDER THE RED LIGHT AMBER ALE

TRAIN HOPPER IPA

Ghostbar Features

COLOSSAL SHRIMP COCKTAIL	21
3 Chilled Colossus Shrimp, fiery cocktail sauce	
CALAMARI	14
LUMP CRAB CAKE	18
Horseradish and mustard aioli with an apple and fennel slaw	
EGGPLANT BRUSCHETTA	13
Roasted eggplant, tomato, roasted garlic, fresh basil, goat cheese, warm pepper coulis	
CREEKSTONE FARMS BEEF RIBEYE	
“TIPS N TOAST”	19
Peppers, onions, crumbled bleu cheese	
MUSHROOM, ONION BURGER	18
Private Grind beef, caramelized onion, sautéed exotic mushrooms, swiss cheese, truffle aioli on a brioce bun, seasoned fries	
THE PRIME DIP	19
Shaved Prime Rib, White Cheddar, caramelized onions on a baguette, au jus, horseradish cream Seasoned fries	

HAPPY HOUR

MONDAY-FRIDAY 4:30 P.M. TO 6:30 P.M.
\$5 OFF GHOSTBAR FEATURES, COCKTAILS,
AND GHOSTBAR WINES.

½ OFF MICHIGAN & DOMESTIC BEERS

PRIME RIB

SERVED ONLY IN THE WOODWARD ROOM

THE SUBURBAN CUT 12 OZ. 36

THE BIG CITY CUT 32 OZ. 59

Served Au Jus with Whipped Potatoes,
Grilled Asparagus,
and Horseradish Cream Sauce
(\$10 split plate charge, quantities limited)

“BIRTHDAY DEAL”*

Enjoy a complimentary Suburban Cut Prime Rib Dinner on the day of your actual birthday! Valid for guests 21 and over, with a purchase of a second entrée of equal or greater value. Birthday guests with dietary restrictions may substitute Prime Rib for a \$30 credit on an entrée from our regular ala carte dinner menu.

Offer only available in the Woodward Room on the exact day of your birthday, with a valid identification-driver’s license with photo or passport. Offer only extends to the food portion of your bill

(tax, gratuity and alcohol are excluded)

*Not valid with any other promotion, offer, TradeFirst or discount