

FRIGHTERS

eatery & taproom



COMMIT TO THE MITT

Our locally sourced, scratch made menu is specially created by our Executive Chef and Culinary Team

LOCAL LIBATIONS

ST. GERMAIN CRANBERRY COCKTAIL

Red & white cranberry juice, St. Germain, Bacardi tangerine and fresh cranberries 8.00

GRAND PATRÓN MARGARITA

Patrón silver, Patrón citronge, house-made sour mix with a salted rim and a lime wheel 10.00

GRILLED PINEAPPLE MOJITO

Bacardi silver, lime juice, mint, simple syrup, grilled pineapple purée and soda water 7.00

MOTOR CITY MULE

Valentine vodka, Gosling's ginger beer and lime juice over ice 7.50

MICHIGAN SUMMER

Malibu coconut rum, triple sec, pineapple juice and a splash of pepsi 7.00

DREAM CRUISE

ABSOLUT® vodka and Beefeater gin with cranberry juice and a splash of sierra mist 6.50

BIG BAD BLOODY MARY

Tito's vodka, house-made zip bloody mary mix, garnished with half a grilled cheese sandwich, bacon, green olives, pickle, cherry tomato and white cheddar cube 10.00

MAPLE BACON MANHATTAN

Piece of candied bacon, Jim Beam, Michigan maple syrup and angostura bitters 8.00

BLOOD ORANGE MARGARITA

Blood orange juice, Jose Cuervo gold, triple sec with a cajun rim and an orange wheel 8.00

PEAR CUCUMBER COOLER

ABSOLUT® pears, cucumber, sour mix and soda water 7.00

TRAVERSE CITY CHERRY COSMO

True North cherry vodka, triple sec, cranberry juice and a cherry 7.50

THE DETROIT "KID"

"Red Stag" cherry infused bourbon, DeKuyper Michigan cherry liqueur with a splash of pepsi and cherry 7.00

BLUEBERRY PASSION

Pinnacle blueberry vodka, Hpnotiq, pineapple juice and a splash of sierra mist 7.50

HAPPY HOUR
MON-FRI, 3-6PM

\$5 SELECT MARTINIS

Pinnacle Dirty Martini • Pinnacle Cosmopolitan
Jim Beam Manhattan • Pinnacle Whipped Salted Pretzel
Pinnacle Whipped Orange Whip

WINE SELECTION

WHITES

KENDALL JACKSON CHARDONNAY

glass 9.95 bottle 41

COASTAL VINES CHARDONNAY

glass 5.50 bottle 22

TWISTED CHARDONNAY

glass 6.50 bottle 26

TWISTED MOSCATO

glass 6.50 bottle 26

COASTAL VINES PINOT GRIGIO

glass 5.50 bottle 22

CHATEAU GRAND

TRAVERSE PINOT GRIGIO

glass 9.50 bottle 37

COASTAL VINES WHITE ZINFANDEL

glass 5.50 bottle 22

CHATEAU GRAND

TRAVERSE SEMI-DRY RIESLING

glass 8.00 bottle 32

SERVED BY THE BOTTLE

Sonoma Cutrer Russian

River Ranches, Chardonnay 47

Bowers Harbor, Chardonnay 34

Oyster Bay, Sauvignon Blanc 34

Cupcake, Pinot Grigio 30

SPARKLING BOTTLED WINE

M. Lawrence, 'Detroit' Demi-Sec 37

Moet & Chandon, White Star 67

Veuve Clicquot, Yellow Label 77

REDS

COASTAL VINES PINOT NOIR

glass 5.50 bottle 22

LUCKY STAR PINOT NOIR

glass 8.00 bottle 32

TWISTED RED ZINFANDEL

glass 6.50 bottle 26

COASTAL VINES MERLOT

glass 5.50 bottle 22

TWISTED

CABERNET SAUVIGNON

glass 6.50 bottle 26

COASTAL VINES

CABERNET SAUVIGNON

glass 5.50 bottle 22

DYNAMITE CABERNET SAUVIGNON

glass 8.50 bottle 34

CHATEAU GRAND

TRAVERSE SILHOUETTE RED

glass 9.50 bottle 37

SERVED BY THE BOTTLE

Rosemount, Shiraz 27

Chateau Chantal, Nice Red 37

Murphy-Goode, Merlot 37

Silver Palm, Cabernet Sauvignon 40

Peninsula Cellars, Old School Red 34

Jordan, Cabernet Sauvignon 77

Markham, Cabernet Sauvignon 61

DESSERTS

TWISTED CHOCOLATE CAKE

chocolate cake stuffed with chocolate mousse, topped with cinnamon whipped cream and pecans 6.59 

SAUNDERS HOT FUDGE CHEESECAKE

vanilla cheesecake with Saunders hot fudge, whipped cream and cherry 6.99


CANDIED CARAMEL APPLE BREAD PUDDING

cinnamon apples and apple cider with caramel and cinnamon whipped cream 6.99

FRIED COOKIE DOUGH SUNDAE

chocolate chip cookie dough, fried until molten and topped with vanilla ice cream, roasted pecans, whipped cream and faygo cherries 7.00

FAYGO FLOATS

grape, orange, rock & rye or root beer 3.59 

BOTTLES & DRAFTS



MICHIGAN DRAFT BEER SELECTION

| Beer Name | Brewery | Style | ABV |
|------------------------|------------------------------|---------------------|------------|
| Two Hearted Ale | Bell's Brewery | American IPA | 7% |
| All Day IPA | Founders Brewing Co. | Session IPA | 4.7% |
| Norm's Raggedy Ass IPA | Griffin Claw Brewing Company | American IPA | 7.2% |
| Bellaire Brown | Short's Brewing Company | American Brown Ale | 7% |
| Rochester Red | Rochester Mills Beer Co. | Irish-Style Red Ale | 6.3% |
| Dirty Blonde | Atwater Brewery | Wheat Ale | 4.2% |

In addition to the drafts above, we also feature Bud Light and a variety of seasonal craft brews from your favorite Michigan breweries.

BOTTLE & CAN SELECTION

| | | |
|-------------|----------------|-------------------------------------|
| Blue Moon | Corona | Michelob Ultra |
| Budweiser | Labatt Blue | Heineken |
| Bud Light | Labatt Blue NA | Vandermill Totally Roasted Cider |
| Coors Light | Miller Lite | |

DAILY SPECIALS

Only Available for Dine-In Orders

HAPPY HOUR | MON-FRI, 3-6PM

\$2.50 Well Drinks • \$3.50 Drafts • \$4.50 Select Wines • \$5 Appetizers
\$5 Select Martinis

Pinnacle Dirty Martini • Pinnacle Cosmopolitan • Jim Beam Manhattan
Pinnacle Whipped Salted Pretzel • Pinnacle Whipped Orange Whip

SUNDAY

\$5 Flights- Four 5oz. Beers All Day

MONDAY

\$5 Flights- Four 5oz. Beers All Day

TUESDAY

\$2 Bud Light Drafts
\$3.50 Select Craft Beers

THURSDAY

\$5 Select Martinis

EVENTS BY FREIGHTERS

Our experienced event team will take care of all your culinary needs. You call and we deliver your order on time or earlier- it's that easy. Pick-up, drop-off or full-service, Freighters Eatery & Taproom is your event expert.
