

COMMON GROUNDS KITCHEN & TAP

COCKTAILS

Common Ground \$8

bourbon and coffee finding some Common Ground. bourbon, kahlua, iced coffee, cream, and a dash of simple syrup.

Common Peach Tea \$8

peach bourbon, peach puree and iced tea

Irish Mule \$8

jameson, lemonade, ginger beer

Blueberry Sangria \$8

blueberry vodka, red wine, cranberry juice, oj, pineapple juice, splash of soda

OHHHH YEAAAA \$8

the kool-aid man doesn't have anything on this drink. grape vodka, raspberry liqueur, cranberry juice, sour mix, sierra mist

Strawberry Limeade \$8

refreshing in all the right ways. light rum, strawberry liqueur, strawberry puree, sierra mist

Campfire New Fashioned \$9

rye whiskey, maple syrup, chocolate bitters, orange twist

MARGARITA'S

Common Margarita \$7

silver tequila, triple sec, house sour mix
– add a flavor for \$1 more: coconut, strawberry, peach

Grilled Spiked Lemonade \$8

margarita meets lemonade. silver tequila, triple sec, lemonade, sour mix, grilled lemon

Spicy Pomegranate Margarita \$9

house spicy tequila, pomegranate juice, agave, lime, lemon

MARTINI'S

Hot & Dirty \$10

a little salt, a little spice, all the flavor. vodka, dry vermouth, olive juice, pepperoncini juice, tabasco.

Blueberry Lemondrop Martini \$10

blueberry vodka, blueberry simple syrup, lemon vodka, lemon juice, sugar rim

Espresso Martini \$10

espresso vodka, vanilla vodka, iced coffee

Creamsicle Martini \$10

whipped vodka, orange juice, half & half, whipped cream

BUCKETS OF FUN - COMES IN PERSONAL OR PARTY SIZE!

White Trash \$10/\$20

coconut rum, pineapple rum, pineapple juice, cranberry juice, your choice of white claw tipped upside down

Beach Bum \$10/\$20

coconut rum, spiced rum, white rum, pineapple juice, orange juice, grenadine, dark rum float

Buy a round of PBR's for the Pit Masters \$7

DRAFT

Founder's All Day IPA \$4.50
Session IPA* 4.7%* Grand Rapids, MI

Storm Cloud Rainmaker \$6.00
Belgian Ale* 5.9%* Frankfort, MI
– Ask your server!

Bud Light \$3.50
Lager* 4.2%* St. Louis, Missouri

Guinness \$5.00
Stout* 4.2%* Dublin, Ireland

Ask your server about our rotating and seasonal drafts!

BOTTLES OF BEER

Bud Light \$3.50
Lager* 4.2%* St. Louis, MO

Budweiser \$3.50
American Lager* 5%* St. Louis, MO

Coors Light \$3.50
Light Lager* 4.2%*

Miller Light \$3.50
Pilsner* 4.2%* Chicago, IL

PBR \$3.50
Lager* 4.8%* Milwaukee, WI

Labatt Blue \$4.00
Canadian Pilsner* 5%* Toronto, CAN

Labatt Light \$4.00
Light Lager* 4%* Toronto, CAN

Budweiser Non-Alcoholic \$3.50

Corona \$4.50
Lager* 4.5%* Mexico City, MX

Michelob Ultra \$4.00
Lager* 4.7%* St. Louis, MO

Killians Irish Red \$4.00
Irish Red Ale* 5.4%* Golden, CO

Sierra Nevada Pale Ale \$4.50
American IPA* 5.6%* Chico, CA

Bell's Two Hearted Ale \$5.00
American IPA* 7%* Kalamazoo, MI

Whiteclaw Seltzer \$5.00
Seltzer* 5%* Glendale, AZ
– Ask your server for today's variety!

Busch Light \$3.50
Light Lager* 4.1% Missouri

Corona Light \$4.50
Light Lager* 3.4%* Mexico City, MX

Ask your server for today's rotating bottle & can selection!

WINE.....GLASS/BOTTLE

House \$5/17
Champagne, Pinot Grigio, Sauvignon Blanc,
Chardonnay, Pinot Noir or Cabernet

Grand Traverse Riesling \$11/ 38
Sweet Riesling* Traverse, City MI

Whitehaven \$11/ 38
Sauvignon Blanc* New Zealand

Ecco Domani \$7/26
Pinot Grigio* Italy

Joel Gott \$9/34
Unoaked Chardonnay* California

Elouan \$12/ 45
Pinot Noir* Oregon

Alamos \$8/30
Malbec* Mendoza Argentina

Louis M. Martini \$10/38
Cabernet Sauvignon* California