

...: DRINKS :...

AMERICAN BOURBON

TIER ONE*

3 CHOICE FLIGHT 9

Bulleit 7
Jim Beam Devil's Cut 7
Buffalo Trace 7
Jim Beam Jacob's Ghost 7
Jack Daniel's Tennessee Honey 7
Benchmark Brown Sugar 7
Rebel Yell Reserve 7
Big House 7
Buck 8 Year 7
New Holland Beer Barrel 7
Jim Beam Signature Quarter Barrel 7
Templeton Rye 7
Rough Rider 8
Knob Creek Small Batch 8
Gentleman Jack 8
Eagle Rare 8
Lexington 8
TC Whiskey Cherry 8
TC Whiskey 8
Elmer T Lee 8
Wathen's Single Barrel 8
Hirsch Reserve 8
Jefferson 8
Makers Mark 8
Crown Royal Bourbon Mash 9
High West American Prairie 9
Kinsey 9
1792 Small Batch 9
Maker's 46 9
Michter's 9
Michter's Rye 9
Woodford 9
Four Roses Single Barrel 9
Breckenridge 9

TIER TWO*

3 CHOICE FLIGHT 12

Spirit of America 10
Black Saddle 10
Woodford Double Oaked 10
Old Medley 12 yr. 10
Grand Traverse Distillery Small Batch 11
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Basil Hayden's 11
Old Forester 1897 "Bonded" 11
Calumet Farm 11
Journeyman Featherbone 11
Knob Creek Single Barrel Reserve 11
Old Beezer 10 yr. 11
FEW 11
Angel's Envy 12
Hudson Baby 12
Bib & Tucker Small Batch 12
Wild Turkey Kentucky Spirit 12

TIER THREE*

3 CHOICE FLIGHT 14

Maker's Cask Strength 13
Jefferson's Reserve 13
Blanton's 13
Wild Turkey Forgiveness 13
Booker's 14
Two James Grass Widow 14
Colonel EH Taylor Small Batch 14
Valentine Woodward 15
Ironfish 15

RARE & EXCEPTIONAL

Jefferson's Ocean 18
Jefferson's Groth Cask 18
Old Rip Van Winkle 10 Year 40
Van Winkle Special Reserve 12 Year 45
Michter's 10 year 24
Michter's 20 year 110
Jim Beam Distiller's Masterpiece 48

PREMIUM SCOTCH

Bowmore 12 year 11
Johnnie Walker Black 12 year 11
Craigellachie 13 year 15
Macallan 12 year 16
Oban 14 year 18
Aberlour 16 year 19
Hakushu 12 year 30
Macallan 18 year 59

BOTTLED BREWS

DOMESTIC 4

Budweiser
Budweiser Light
Coors Light
Michelob Ultra
Miller Lite
St. Pauli Girl *Non-Alcoholic*

IMPORTED 7

Heineken
Samuel Smith Nut Brown Ale
Stella Artois
Labatt Blue Light
Ayinger
Guinness Extra Stout
Corona

CRAFT 6

Bell's Two Hearted Ale
New Holland Paleooza Pale Ale
Ace Pear Cider
Shorts Bellaire Brown
Bell's Kalamazoo Stout
Dogfish Head Namaste

PREMIUM CRAFT 9

New Holland Dragons Milk

DRAFT 6

Craft - Seasonal Selection
IPA - Seasonal Selection

HAND CRAFTED COCKTAILS 12

LUCKY JACK

Old Fashioned made with Jack Daniel's
Tennessee Honey

LADY LUCK

Benchmark Brown Sugar Bourbon,
Frangelico, and RumChata

B72 MANHATTAN

Eagle Rare Bourbon, Sweet Vermouth,
and Amaretto

B72 SANGRIA PUNCH

Red wine, Bacardi rum,
fresh citrus fruit and juices

WILD CARD

Maker's Mark 46 Bourbon, Peach
Schnapps, and orange juice

CRAZY 4

Raspberry Vodka, Pama Pomegranate
Liqueur, Cointreau, and Prosecco

GEORGIA'S LEMONADE

Hendrick's Gin, White Creme de Cacao,
Lemon and Moscato

ODDS MAKER

Raspberry Vodka, Cointreau, raspberry
puree, and lime juice

B72 OLD FASHIONED

Traditional Old Fashioned made with
Traverse City Distillery Cherry Bourbon
and muddled local sweet cherries

PIT BOSS

Cruzan Pineapple Rum, Midori Melon
Liqueur, Blue Curaçao, pineapple and
orange juice

DARK CHOCOLATE MARTINI

Vanilla Vodka and Godiva
Dark Chocolate Liqueur

PARLAY

Grand Traverse Distillery Cherry Vodka,
Black Star Farms Sirius Cherry, Cointreau,
splash of sour

Highball Cocktails and Single Shots are 1.25oz pours.
Hand Crafted Cocktails, Martinis, and Manhattans
are 2.5oz pours.

*Tier One, Two, and Three are half ounce pours each.

...: APPETIZERS :...

STEAKHOUSE SHRIMP COCKTAIL 19

Fresh shrimp served with Bourbons 72 cocktail sauce and house-made horseradish

SHANGHAI SPICY CALAMARI 11

Lightly dusted squid, bean sprouts, cherry peppers, green onion, cilantro, peanuts, sesame seeds, honey, chili, with a garlic sauce

ESCARGOT AUX EPINARDS 12

Petite ramekins of vineyard snails, creamy spinach, feta cheese, shallot, garlic, e.v.o.o, Pernod
Topped with a puff pastry beret

ARANCINI 9

Prosciutto and sweet pea deep-fried risotto balls with a mozzarella center
Served with marinara sauce

MARYLAND LUMP CRAB CAKES 19

Premium jumbo lump crab with Old Bay caper tartar sauce

RAW OYSTERS ON THE HALF SHELL 3 PER OYSTER

Seasonal selections of East and West oysters
Served with classic cocktail and mignonette sauces

ASIAN SESAME BEEF TENDERLOIN KABOBS 15

Skewers of alternating prime tenderloin tips, shiitake mushrooms, and baby bok choy
Drizzled with sriracha aioli, sesame seeds, and a scallion garnish

KING CRAB MAC N' CHEESE 26

Sweet Alaskan King Crab meat, béchamel sauce, gruyere and white cheddar
Sprinkled with Ritz gratin

...: SOUPS :...

MAINE LOBSTER BISQUE 12

Cream enriched lobster broth with chunks of lobster meat, chives and a splash of sherry
Served with a brioche raft

BAKED SIX ONION SOUP 9

Spanish and red onions, shallot, leek, scallion, and garlic
Topped with Leelanau raclette cheese and a puff pastry dome

TODAY'S OTHER SOUP 8

Seasonal selection of Chef Broome's inspired potages

...: SALADS :...

CLASSIC CAESAR SALAD

10 PER PERSON

Crisp romaine lettuce, parmesan tuile, brioche croutons, anchovy

*Prepared tableside for 2 or more guests upon request
Allow additional time for preparation*

ICEBERG AND BLEU 10

Iceberg lettuce wedge, miniature tomatoes, house-cured bacon, grissini

Served with Bourbons 72 house-made bleu cheese dressing

BABY LETTUCES SALAD 8

Tender baby lettuce mix, English cucumber, cherry tomatoes, summer vegetable ribbons

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...: SIGNATURE STEAKS ...:

All steaks are presented a la carte, maître d' butter, spinach and boursin cheese tart.

BOURBONS 72 SIGNATURE PRIME RIB OF BEEF

Rosemary, garlic, kosher salt and cracked pepper crusted roast beef, au jus, atomic horseradish cream

PETITE – 8oz 35

TRADITIONAL – 12oz 48

Split plate charge +10

FILET MIGNON 45

PRIME center cut beef tenderloin – 8oz

NEW YORK STRIP LOIN 59

PRIME center cut strip loin – 16oz

RIB EYE 69

PRIME – bone-in rib steak – 16oz

SIRLOIN 29

PRIME – center cut top sirloin – 8oz

DELMONICO 69

28 DAY DRY AGED – PRIME

cut from the eye of the prime rib – 12oz

PORTERHOUSE FOR TWO 98

PRIME portion of the eye of the loin and the tenderloin – 32oz
Carved tableside – please allow additional time for preparation

ADD ATLANTIC LOBSTER 45

Half-pound Atlantic cold water lobster tail to any steak or ribs

ADD KING CRAB 60

One pound split Alaskan red king crab to any steak or ribs

...: B72 COLD-SMOKED BABY BACK RIBS ...:

house cut french fries

HALF RACK 24

FULL RACK 36

Split plate charge is +12

...: STEAK ENHANCEMENTS ...:

BOURBONS BBQ SAUCE 4

BOURBONS CLUB STEAK SAUCE - COLD 4

BEARNAISE SAUCE 4

MOREL CREAM SAUCE 7

BLEU CHEESE BUTTER 4

SOUTHWEST RUB 4

with cast-iron skillet searing

OSCAR STYLE 17

Asparagus, king crab & bearnaise

...: BOURBONS 72 SIGNATURE SEAFOOD ...:

ALASKAN RED KING CRAB LEGS 119

Two pounds steamed, whole legs, split super sweet Alaskan red king crab
Served with drawn butter

NEW ENGLAND DIVER SCALLOPS 47

U-6 scallops, oyster mushrooms, white wine, shallot, butter, cream, Gruyere cheese, Yukon gold mash
Coquille St. Jacques

NORTH ATLANTIC LOBSTER TAIL 89

One and a quarter pound cold-water tail

TWIN NORTH ATLANTIC LOBSTER TAILS 89

Two half-pound Atlantic cold water lobster tails

All lobster tails are lemon-butter basted and steamed
Served with drawn butter and lemon

...: SPECIALTY ENTRÉES :...

All entrées are presented a la carte

PAN ROAST ALASKAN HALIBUT 42

Pan-seared and roasted halibut filet, wilted cherry tomatoes, slivered garlic, herbs, white wine, e.v.o.o.

SEARED ATLANTIC SALMON 32

Pure clover honey and bourbon glaze
Served with fried rice

SWEET POTATO GNOCCHI 26

Pillows of sweet potato pasta, sun-dried tomatoes, spinach, and chanterelles
Crispy carrot and toasted pumpkin seed garnish

CLASSIC SHRIMP SCAMPI & PASTA 39

Wild caught gulf brown shrimp poached in shrimp stock, white wine, lemon juice, garlic, parsley, thyme, red pepper flakes, and sweet butter atop angel hair pasta

FRIED CHICKEN AND WAFFLE 28

One half, brined, semi-boneless, buttermilk marinated Joyce Farms free-range chicken
Savory lavender and vanilla brioche bread pudding waffle with bourbon maple syrup

GREAT LAKES WALLEYE 34

Walleye filet, seasonal preparation and accompaniments
Daily presentation

BRAISED PORK SHANK 28

Smoky pork shank slow-cooked until fork tender
Served on a nest of seasoned cannellini beans, heirloom cherry tomatoes, red onion, and garlic

...: CLASSIC SIDES :...

CREAMED SWEET CORN AND GREEN CHILI SKILLET 5

HOUSE-FRIED RICE 5

SAUTEED MUSHROOMS 6

SEASONAL VEGETABLE 5

CREAMED SPINACH 5

LOADED TWICE BAKED IDAHO POTATO 6

BAKED IDAHO POTATO 5

HAND CUT FRENCH FRIES WITH SMOKED KETCHUP 5

MASHED AND BAKED SWEET POTATO STREUSEL 6

POTATOES AU GRATIN 6

IRON SKILLET BAKED MASHED POTATOES 5

CONSUMER ADVISORY

Consuming raw or under cooked meats, poultry, seafood, or shellfish may increase the risk of food borne illness.

