

...: 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
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
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
Basil Hayden's Dark Rye 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
Booker's 14
Two James Grass Widow 14
Colonel EH Taylor Small Batch 14
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 50
Van Winkle Family Reserve 15 Year 75
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
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 Coccoa,
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 :...

SHRIMP COCKTAIL 19

Old Bay poached shrimp and tangy cocktail sauce

SWEET AND SPICY CITRUS CALAMARI 12

Lightly dusted squid, chili garlic and orange sauce, peanuts, sunflower seeds, crispy rice noodles, cilantro

ARANCINI 10

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

RAW OYSTERS ON THE HALF SHELL

Based on availability
Bevans Blue Point East Coast
Kumomoto West Coast
3.50 PER OYSTER

BOURBONS 72 SIGNATURE MEATBALL SKILLET 12

Five prime beef meatballs, fresh mozzarella, tomato gravy, cheesy garlic toast

MARYLAND LUMP CRAB CAKES 19

Premium jumbo lump crab with Old Bay caper tartar sauce

ASIAN TENDERLOIN KABOBS 17

Prime tenderloin tips, shiitake mushrooms, baby bok choy, sriracha aioli, sesame seeds, cilantro

PORK TERRINE 12

Pork, pistachio, and cranberry terrine, Bell's Oberon mustard, serrano pickled egg, cumberland sauce, flat bread, pickled vegetables

...: SOUPS :...

MAINE LOBSTER BISQUE 12

Cream-enriched lobster broth, lobster meat, sherry, chives, french bread raft

BAKED SIX ONION SOUP 10

Caramelized onions, beef and marsala broth, Leelanau raclette cheese, puff pastry dome

CHEF'S FEATURE SOUP 10

Seasonal selection of Chef-inspired potages

...: SALADS :...

CLASSIC CAESAR SALAD 10

Crisp romaine lettuce, parmesan, croutons, anchovy dressing

ICEBERG AND BLEU 10

Iceberg lettuce wedge, heirloom cherry tomatoes, house-cured bacon, house-made bleu cheese dressing

SUMMER CHOCOLATE STRAWBERRY SALAD 10

Peppery arugula greens, white chocolate, sweet ripe strawberries, pumpkin seeds, chocolate balsamic vinaigrette

BABY LETTUCES SALAD 9

Tender baby lettuce mix, English cucumber, shaved red onion, heirloom cherry tomato
choice of dressings

BOURBONS

...: PRIME BEEF ...:

All steaks are presented a la carte, maître d' butter, watercress and sundried tomato vinaigrette, boursin cheese tart.

BOURBONS 72 SIGNATURE PRIME RIB OF BEEF

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

PETITE – 8oz 35
TRADITIONAL – 12oz 52

FILET MIGNON 45

Center cut beef tenderloin – 8oz

NEW YORK STRIP LOIN 59

Center cut strip loin – 16oz

RIB EYE 69

Bone-in rib steak – 16oz

SIRLOIN 32

Center cut top sirloin – 8oz

DRY-AGED DELMONICO 69

Cut from the eye of the prime rib – 12oz

PORTERHOUSE 79

Portion of the eye of the loin and the tenderloin – 24oz

ADD ATLANTIC LOBSTER 50

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

ADD KING CRAB 65

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

ADD SCALLOPS 30

Four seared u10 scallops

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

Bourbon BBQ sauce and house-cut wedge fries

HALF RACK 24
FULL RACK 42

...: STEAK ENHANCEMENTS ...:

BEARNAISE SAUCE 5

MOREL CREAM SAUCE 8

BLEU CHEESE BUTTER 5

FOIE GRAS TRUFFLE BUTTER 8

OSCAR STYLE 18

Asparagus, king crab & bearnaise

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

ALASKAN RED KING CRAB LEGS 129

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

TWIN NORTH ATLANTIC LOBSTER TAILS 95

Two half-pound Atlantic cold water lobster tails 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, herbed couscous, lemon thyme compound butter

SEARED ATLANTIC SALMON 37

Clover honey and bourbon glaze, house-fried rice

CLASSIC SHRIMP SCAMPI & PASTA 39

Gulf shrimp, white wine, lemon juice, garlic, parsley, thyme, parmesan, sweet butter, linguini

NEW ENGLAND DIVER SCALLOPS 52

U-6 scallops, roasted sweet corn, house bacon, green chili, gruyere and cheddar grits

GREAT LAKES WALLEYE 38

Black pepper and lemon baked, wild rice pilaf

DUO OF DUCK 42

Seared blood orange duck breast, confit of leg and thigh, ancient grains

GNOCCHI 28

Ricotta and russet potato pillows, brown butter, cream, parmesan cheese, crispy shiitake mushrooms, arugula pesto

KING CRAB PASTA AND CHEESE 34

Sweet king crab meat, gruyere and white cheddar, asparagus, gemelli pasta, toasted panko gratin

BERKSHIRE PORK LOIN 38

Premium bone-in pork loin with bourbon-caramelized onion barley risotto

...: VEGETABLES ...:

SWEET CORN AND GREEN CHILI SKILLET 5

SAUTEED MUSHROOMS 6

STEAMED ASPARAGUS 7

CHARRED BRUSSEL SPROUTS 7

ROASTED BROCCOLINI 6

CREAMED SPINACH 6

...: STARCHES ...:

LOADED TWICE-BAKED IDAHO POTATO 7

BAKED IDAHO POTATO 5

HAND-CUT WEDGE FRIES WITH SMOKED KETCHUP 5

POTATOES AU GRATIN 7

BOURBON-CARMELIZED ONION BARLEY RISOTTO 6

CONSUMER ADVISORY

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

