

...:: DRINKS :... add smoke +5

RARE & EXCEPTIONAL

Michter's 10 year 50
Don Julio "1942" 55
Jim Beam Masterpiece 55
Hakashu, single malt 12 year 55
MaCallan 18 year 95
Old Rip Van Winkle 10 year 95
Van Winkle Special Res 12 year 110
Pappy Van Winkle 15 year 170

BOURBON WHISKEY

1792, 12 year 14
Angel's Envy 15
Bakers 15
Basil Haydens 14
Basil Hayden, Dark Rye 14
Basil Hayden, Toast 14
Bibb & Tucker 15
Blanton's 25
Booker's 27
Breckenridge 13
Buck, 8 year 11
Buffalo Trace Cream 10
Buffalo Trace 15
Bulleit 10
Bulleit Rye 10
Bulleit, 10 year 15
Caribou Crossing 25
Col E H Taylor, Single Barrel 17
Col E H Taylor, Small Batch 17
Crown Royal 10
Crown Royal, Regal Apple 10
Four Roses 10
Four Roses, Single Barrel 13
Eagle Rare 12
Elmer T Lee 12
Hibiki Harmony 27
Hirsch The Horizon 12
Iron Fish, Maple Syrup 13
Iron Fish, Port Cask 13
Jack Daniels 9
Jameson 10
Jefferson's 12
Jefferson's Groth 25
Jefferson's, Reserve 12
Jefferson's, Ocean Aged 23
Journeyman Featherbone 14
Knappogue Castle, 12 year 13
Knob Creek Rye 15
Knob Creek, 9 year 11
Knob Creek, Single Barrel 17
Knob Creek, 12 year Small Batch 19
Legent 12
Lexington 12
Maker's Mark 10
Maker's, 46 12
Maker's, Cask Strength 12
Michter's, Small Batch 14

BOURBON WHISKEY (CONT)

Michter's, Single Barrel 14
Templeton Rye, 4 year 10
TC Whiskey 11
TC Whiskey, Cherry 10
TC Whiskey, Apple 10
TC Whiskey Wheat, Barrel Proof 17
TC Whiskey Cabernet Franc Finish 14
TC Whiskey, North Coast Rye 11
TC Whiskey, Barrel Proof 21
Weller, 12 year 17
Weller 107 Antique 17
Weller Special Reserve 15
Whistle Pig Rye 24
TC Whiskey, Rye Barrel Proof 23
Two James Grass Widow 17
Woodford Reserve 12
Woodford Malted 12
Woodford Rye 12
Woodford Reserve, Double Oaked 13

SCOTCH WHISKEY

Aberlour 16 year 25
Bowmore 12 year 19
Craigellachie 13 year 14
Johnnie Walker Black 12
MaCallan 12 year 19
Glenfiddich 12 year 15
Glenlivet 12 year 13
Glenmorangie 13
Oban 14 year 23

DRAFT & BOTTLED

Angry Orchard Cider 7
Bell's Two Hearted Ale - draft 16oz 7
Blue Moon 7
Bud Zero 5
Corona 7
Budweiser 5
Heineken 7
High Noon Vodka Seltzer 8
Labatt Blue 6
Labatt Blue Light 6
Michelob Ultra 6
Modelo 7
Short's Locals Light - can 12oz 5
Short's Bellaire Brown - can 12oz 5
Stella Artois 7
Two K Ciders, The Radler 8

FLIGHTS

Choose any three spirits
½ ounce taste
Price is based on selection
½ of single price

HAND-CRAFTED COCKTAILS

RUM OLD FASHIONED 20

Gypsy rum, orange bitters,
and orange peel garnish

CHOCOLATE MANHATTAN 20

Buffalo Trace, chocolate bitters,
sweet vermouth, and Luxardo Cherry

RYE OLD FASHIONED 20

Woodford Rye, cherry, orange,
and bitters

SANGRIA 20

Bacardi rum, red wine, orange,
and pineapple juices

MICHIGAN MULE 12

Wheatley vodka, ginger beer,
cherry juice and lime

ESPRESSO MARTINI 16

Vanilla vodka, Kahlua, espresso

RASPBERRY COSMO 12

Citrus vodka, raspberry puree,
Triple Sec, lime juice

LAVENDER DREAMS 16

Petoskey Stone gin, lavender
simple syrup, lemon and lime juice

SMOKEY NEGRONI 16

Mezcal, Campari, sweet vermouth

NON-ALCOHOLIC SELECTIONS

SUMMER PASSION 6

Juice blend of pineapple, orange,
cranberry, with passion fruit syrup
blended or on the rocks

GINGER BERRY 6

Blueberry purée, ginger beer,
soda, lime

JUICY JULIP 6

Pineapple, orange and lime topped
with Ginger ale mint garnish.

BUD ZERO 5

ATHLETIC BREWING FREE WAVE IPA 5

12oz can

Spirit **SINGLE POUR**: 1½ oz • Spirit **DOUBLE POUR**: 2½ oz

Product availability may vary

...: APPETIZERS :...

SHRIMP COCKTAIL 17

Succulent shrimp, poached with apple cider vinegar, lemon, Old Bay — chili tomato and horseradish sauce, chives, lemon and lime wedges

ARANCINI 13

Breaded and fried sweet pea and prosciutto risotto balls with a melty mozzarella center, house-made pomodoro, shredded Parmesan and chopped parsley

CRISPY, MARINATED-AND-FRIED ARTICHOKE HEARTS 10

Fried sage leaves, chopped parsley, and roasted garlic and lemon aioli

PREMIUM JUMBO LUMP CRAB CAKES 22

Chunky caper, shallot and Old Bay tartar sauce, roasted red pepper coulis, orange supreme, pickled red onion, and honey-citrus foam

OYSTERS

Plump and briny, West or East coast, hand-harvested oysters, with house-made cocktail sauce
lemon and mignonette upon request

4 PER OYSTER

CALAMARI 14

Fried, marinated squid, house-made tomato sauce, blistered heirloom baby tomatoes, lemon wedge, pickled Fresno chili and micro cilantro

PETITE BEEF WELLINGTONS 17

Flash-seared filet mignon, mushroom duxelles, French puff pastry, cabernet sauvignon reduction sauce, micro arugula

...: SOUPS :...

LOBSTER BISQUE 13

House-made Atlantic lobster stock, enriched with cream and sherry, crème fraiche, warm paprika oil and chives served with French puff pastry
side of "oyster crackers"

BOURBONS 72'S FRENCH ONION SOUP EN CROUTE 12

Caramelized sweet red onion, earthy Spanish onion and garlic, rich beef and marsala broth, a blend of grand cru gruyere and white cheddar trapped in a crusty puff pastry dome

CHEF'S FEATURE SOUP 10

Seasonal selection of Chef-inspired potages

...: SALADS :...

Add chicken or shrimp +10

WEDGE SALAD 10

Fresh-cut iceberg wedge, bleu dressing, house-cured bacon, bleu cheese, cherry tomato, and chives

HOUSE SALAD 8

Heritage spring blend, cherry tomatoes, farm-fresh cucumber, and sundried tomato, orange and garlic vinaigrette

CLASSIC CAESAR SALAD 11

Crisp and chopped Romaine hearts, crusty garlic baguette croutons, house-made Caesar dressing, and a crispy Parmesan and herb tuile — *add anchoives +3*

CONSUMER ADVISORY

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

ALLERGEN NOTICE

Please be aware that our food may contain or come in contact with common allergens, such as nuts, shellfish, gluten, etc. If you have any dietary requirements, please speak to a member of our staff. Thank you.

BOURBONS 72

...: STEAK ENTRÉES :...

All steaks entrées are accompanied with a baked potato and seasonal vegetable as well as your choice of house salad or Chef's soup

BOURBONS 72 SIGNATURE PRIME RIB OF BEEF

Roasted, rosemary, garlic, kosher salt and cracked black pepper crusted ribeye, au jus, horseradish cream

Petite - 8oz 40

Traditional - 12oz 58

FILET MIGNON

Center-cut beef tenderloin

Petite - 4oz 30

Traditional - 8oz 50

RIB EYE 69

Boneless, center-cut, prime rib steak - 16oz

TOMAHAWK RIB EYE 137

Grain-fed, long-bone prime rib steak - 30oz

NEW YORK STRIP 62

Center-cut strip loin - 12oz

FLAT IRON 35

Well-marbled, juicy, tender angus beef - 8oz

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

Bourbon BBQ sauce and hand-cut French fries

half rack 27

full rack 48

...: STEAK ENHANCEMENTS :...

BÉARNAISE SAUCE 4

GREEN ISLAND DANISH BLEU CHEESE BUTTER 4

TRUFFLE BUTTER 7

BLACKENED AND PAN-SEARED 5

OSCAR STYLE 21

4oz king crab meat, asparagus tips, and bearnaise sauce

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

All signature seafood is subject to market availability and market pricing

MAINE LOBSTER TAIL

Cold-water Atlantic lobster tail, served with lemon, clarified butter, and chives

JUMBO ALASKAN KING CRAB LEGS

1-pound red king crab legs, served with lemon and clarified butter

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...: SPECIALTY ENTRÉES :...

PARMESAN-CRUSTED WALLEYE 36

Parmesan-and-panko crusted baked Walleye filet, wild rice, basmati and vegetable pilaf, creamy old bay and caper tartar sauce, roasted red pepper coulis

SHRIMP LINGUINI 31

Chardonnay, lemon, garlic, Parmesan, shrimp stock, and linguine

GNOCCHI 26

Tender potato pasta, cream, sundried tomato, parmesan, roasted garlic, spinach and white wine cream sauce, and toasted pumpkin seeds

AIRLINE CHICKEN MARSALA 30

Roasted chicken breast, creamy potato purée, asparagus, buttery marsala sauce, and sautéed cremini mushrooms

B72 STEAKHOUSE STROGANOFF 31

Prime ribeye, baby portabella mushrooms, cognac, dijon, and beef stock all served over a bed of wide, buttered egg noodles garnished with fresh sour cream and scallions

PORCINI AND ESPRESSO-BRAISED ENGLISH SHORT RIB 36

Creamy and cheesy hominy corn grits, roasted hairloom baby carrot, celery battonet and a rich reduction sauce

...: VEGETABLES :...

GARLIC AND HERB SAUTÉED CREMINI AND BUTTON MUSHROOMS 7

STEAMED ASPARAGUS 8

CHARRED SPLIT BRUSSEL SPROUTS 7

SEASONAL VEGETABLE 7

SWEET CORN AND GREEN CHILI SOUFFLÉ 6

...: STARCHES :...

LOADED TWICE-BAKED POTATO 8

Fried russet potato skin, stuffed with a potato, cheddar cheese, house-cured bacon, sour cream, and scallion filling

MOREL MUSHROOM RISOTTO 15

Arborio, morel mushrooms, cream, and butter

POTATOES AU GRATIN 8

Thinly-sliced Yukon gold potatoes, layered with Parmesan, cream, onion, and cheddar cheese

MASHED RUSSET POTATOES 6

Russet potato puree, cream cheese, sour cream, and garlic

DOUBLE TRUFFLE FRIES 10

French fries with garlic aioli and smoked ketchup

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