



soups

Gazpacho ^{GF} ^V 7
Heirloom, Cucumber, Garlic, Olive Oil

small plates

Parmesan Truffle Fries ^{GF} ^V 11
Roasted Garlic Aioli, Sriracha-Ketchup

Mediterranean Plate ^V 12
Hummus, Babaganoush, Marinated Olives, Roasted Red Pepper, Caponata, Grilled Pita Bread

Crispy Calamari 15
Mild Bell Peppers, Banana Peppers, Mission Point Signature Marinara Sauce

Bruschetta 10
Feta Cheese Spread, Balela Bean Salad, Olive Oil, Lemon Zest

Shrimp Cocktail 14
Mediterranean Salsa, Fresh Avocado, Lime, Micro Cilantro

salads

Add to any Salad:
 Shrimp: 5 | Chicken: 4 | Steak: 5

Caesar Salad 11
Romaine, Shaved Parmesan, Pita Croutons, and Caesar Dressing

Watermelon 14
Goat Cheese, Sliced Avocado, Cucumber, Red Onion, Charred Shishito Peppers, Parsley, Mint, and Champagne Vinaigrette

Mediterranean ^{GF} ^V 14
Cherry Tomatoes, Red Onion, Cucumber, Kalamata Olives, Feta Cheese, Pepperoncini, and Vinaigrette

Roasted Beet ^{GF} ^V 12
Arugula, Pistachio, Mint, Orange Yogurt Dressing

Lebanese Chicken Salad 15
Lebanese Marinated Chicken, Cucumber, Tomato, Kalamata Olives, Mint, Romaine Lettuce, and Vinaigrette

sandwiches

All sandwiches served with side of chips
 Add fries or side salad: 3

House Burger 15
*House-Blend Beef, Burger Lettuce, Red Onion, Tomato, Burger Sauce, Toasted Sesame Bun
 Your choice of: Cheddar, American, Pepper Jack, Swiss
 Add Plath's Thick Cut Bacon: 2*

Turkey Burger 14
Feta Cheese, Sun Dried Tomato Pesto Aioli, Lettuce, Cucumber, Toasted Sesame Bun

Crisped Whitefish 17
Battered Whitefish, Shredded Lettuce, Sun-Dried Marinated Tomatoes, Lemon Aioli, Hoagie Roll

Chicken Salad 13
Celery, Grapes, Pecan, Red Onion, Arugula, Fresh Croissant

Garden Sandwich 11
Cilantro-Jalapeno Hummus Spread, Lettuce, Marinated Tomato, Red Onion, Red Pepper, Feta Cheese, Bean Sprouts, Pita Fold

entrées

Bistro Steak and Frites 25
Grilled Flat Iron, topped with Arugula, Tomato and Red Onion Salad, Fries

Pan Roasted Whitefish ^{GF} 27
Roasted Vegetables and Small Potatoes, Chunky Mediterranean Tomato Sauce, Grilled Lemon, Fresh Herbs

Grilled Marinated Chicken and Shrimp Skewer 23
Classic Tabbouleh, Garlic Tomato Sauce

Lamb Chops 29
Grilled Half Rack of Lamb, Tomato-Mint Quinoa Salad, Grilled Zucchini, Mint Gremolata

Mediterranean Herb Salmon 23
Vegetable Noodles, Tomato Basil Sauce, Micro Cilantro

Vegetable Noodle Bowl 19
*Zucchini, Squash, Carrot, Garlic, Bell Peppers, Mushroom, Parmesan, Tomato Basil Sauce
 Add Shrimp: 5 | Add Chicken: 4*

desserts

Carrot Cake 8

Blueberry Sorbet 7

Maple Bourbon Gelato 7

All sauces and dressings are proudly made in-house. | ^{GF} Gluten Free ^V Vegetarian

*Automatic gratuity of 18% will be applied to parties of 8 or more
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness.

wines

sparkling

Cristilino Cava	8 32
Banfi "Rosa Regale" Brachetto di Acqui (Split)	12
Louis Roederer Brut (1/2 Bottle)	28
Sea Smoke 'Sea Spray' Blanc de Noir Santa Rita Hills	95

whites

Savini Rondinetto Pinot Grigio Abruzzo	9 35
Babich Black Label Sauvignon Blanc Marlborough	9 35
Le Grand Caillou Sauvignon Blanc Loire	11 42
Brunori "Le Gemme" Verdicchio Marche	11 42
La Crema Chardonnay Sonoma Coast	13 52
Nigl 'Freiheit' Grüner Veltliner Kremstal	49

rosé

Commanderie de la Bargemone Provence	11 43
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reds

Anna Amie Pinot Noir Willamette Valley	16 60
Louis Jadot Pinot Noir	44
Cusamano Nero d'Avola Sicily	11 43
Charles Smith "Velvet Devil" Merlot Washington	9 35
Smugglers Son Red Blend California	15 59
Desert Wind Cabernet Wahluke Slope Washington	11 42
Caymus Cabernet Napa 2016	140

private cellar selection

Mission Point Sparkling Blanc de Blanc	10 48
Mission Point Rosé	9 35
Mission Point Late Harvest Riesling	9 35
Mission Point Sauvignon Blanc	9 35
Mission Point Chardonnay	9 35
Mission Point Pinot Noir	9 35
Mission Point Cabernet Sauvignon	9 35

hand-crafted cocktails

Watermelon Elderflower Cooler	12
<i>Vodka, St. Germain Elderflower Liqueur, Fresh Lime, Watermelon</i>	
Lavender Hibiscus Lemonade	10
<i>Vodka, Lavender, Hibiscus, Fresh Lemon, Soda</i>	
Cocktail Garden Epiphany	13
<i>Gin, Fresh Lime, Cucumber, Mint, Habanero Tincture</i>	
Blueberry Mojito	8
<i>Bacardi Limon, Fresh Blueberry, Lime, Garden Fresh Mint Leaves</i>	
Mezcal Margarita	15
<i>Mezcal Tequila, Ancho Liqueur, Agave, Fresh Lime, Triple Sec, Jalapeño</i>	
Sage Advice	9
<i>Bourbon, Honey, Garden Fresh Sage Leaves</i>	
Leeward	14
<i>Petoskey Stone Gin, St. Germain, Sparkling Wine</i>	
Eastside	10
<i>Vodka, St. Germain, Ruby Red Grapefruit, Garden Fresh Rosemary</i>	
Channel Marker Old Fashioned	10
<i>High 5 Mackinac Island Rum, Muddled Orange and Cherry, Crème De Banana, Chocolate Bitters</i>	
Mackinac Arts Mule	12
<i>Belvedere Peach Nectar Vodka, Ginger Beer, Fresh Lime</i> <i>Belvedere Vodka has partnered with Mackinac Island businesses to make donations to the Mackinac Arts Council for every bottle sold.</i>	

mocktails

Strawberry No-jito	6
<i>Strawberry, Mint, Fresh Lime and Soda</i>	
Lavender Lemonade	6
<i>Fresh Lemon, Lavender, Hibiscus and Soda</i>	
Mint Limeade	6
<i>Fresh Lime, Mission Point's Garden Mint and Soda</i>	
Mission Point Cream Ale	6
<i>Petoskey Brewing Co. 4%</i>	
New Day IPA	6
<i>Saugatuck Brewing Co. 6.2%</i>	
Mission Point Rooftop Red	6
<i>Les Cheneaux Distillery 6.4%</i>	
Oberon American Wheat Ale	6
<i>Bell's Brewery 5.8%</i>	

classics

Perfectly executed, according to the best traditional formulas, Manhattans, Old Fashioneds, gin or vodka Martinis, Moscow Mules and Bloody Marys are always available.