

Wine

White

Chardonnay, Napa Cellars, Napa Valley CA 12 / 39
Sauvignon Blanc, Echo Bay Marlborough NZ 11 / 36
Pinot Grigio, Terra d'Oro Clarksburg CA 10 / 33
Chardonnay, Hickory Creek, Buchanan, MI / 44
Chardonnay, Far Niente Post & Beam,
Napa Valley CA / 62
Sancerre, Le Garenne, Loire Valley, FR / 48

Sparkling & Rosé

Prosecco, Avissi, Italy 11 / 36
Rose, Bieler Pere et Fils, FR / 46
Champagne, Piper-Heidsieck Cuvee Brut, FR / 80

Red

Cabernet Sauvignon, Iron + Sand,
Paso Robles, CA 13 / 42
Pinot Noir, Seaglass CA 12 / 39
Cabernet Sauvignon, Napa Quilt,
Napa Valley, CA / 60
Cotes du Rhone, Bieler 'La Jassine' FR / 46
Pinot Noir, Bella Glos Clark & Telephone,
Santa Barbara, CA / 48

House Specials

Smoked Pineapple Margarita

Tres Agaves Tequila Anejo (O), seasoned and smoked pineapple, fresh lemon and lime, salted foam 13

House Negroni

Beefeater Gin, Campari, Vermouth blend, expressed orange, one large ice cube 13

The HRG Manhattan

Traverse City Whiskey Co. blend, sweet Vermouth, bitters, a fancy cherry 13

Beer & Cider (Made in Michigan)

Haymarket Speakerswagon Pilsner 5% ABV 6
Haymarket Blood Orange Blonde 5% ABV 6
Haymarket Hazy is Lazy IPA 6.8% ABV 6
Bell's Two Hearted 7% ABV 6
Bell's Light Hearted LoCal IPA 3.7% 6
Sierra Rose Hard Cider 6.5% ABV 6
(Blackberry, Peach, Seasonal)
Transient Artisan Ales Cornucopious Sour 9
Barrel + Beam Terroir Farmhouse Ale 9

Cocktails

MI Cherry Old Fashioned

Traverse City Whiskey Co. Cherry Bourbon, demerara, cherry bitters, a fancy cherry 13

Spiced Cranberry Mule

Hanson of Sonoma Vodka, St. George spiced pear, cranberry syrup, ginger beer 11

Red Arrow Express(o)

Journeyman Red Arrow Vodka, Coffee Liqueur, Red Arrow Roasters cold brew 12

C'est la Vie!

Avissi Prosecco, St. Germain Elderflower, fresh lemon 14

Spirit-Free Cocktails

Pineapple Daisy

Ritual Zero Proof Tequila, seasoned and smoked pineapple, fresh lemon and lime, salted foam 11

Lyre's Stone Fox (Amaretti Sour)

Lyre's Amaretti, fresh OJ, fresh lemon sour 12

Sailors Delight

Lyre's Spiced Cane Spirit, cranberry syrup, Ginger beer, lime 11

Host your next event at the Hummingbird Lounge

The Hummingbird Lounge offers a variety of event options, encompassing our two buildings and the outdoor garden area between them. Each inviting space has its own unique layout, design elements, and amenities. Several spaces can be combined to accommodate larger gatherings. Whether you are planning an intimate celebration or a large cocktail party, we can accommodate parties of 8 to 150. Visit hbirdlounge.com for details. Cheers!

Hummingbird
Lounge *cocktails*
dinner & events

Starters & Snacks

Smoked Whitefish Dip (DF)

House-smoked whitefish, capers, house crackers 13

Crabcakes

Two crabcakes, fennel and apple salad, Old Bay mayo 16

Seared Tuna

Seasoned and seared tuna, MI cabbage slaw, crispy wontons, citrus soy vinaigrette 14

Apple & Arugula Salad

MI Honeycrisp apples, Manchego cheese, baby arugula, sherry vinaigrette 10

House Fries (V)

Herb salt, garlic mayo 6

Meats & Cheeses

Midwestern

Nueske's summer sausage, Hook's Cheddar, Zingerman's Pimento cheese 16

Mains

Codfather Fish & Chips

Two pieces of hand-battered North Atlantic cod, fries, tartar sauce 14
Add a Piece +5

The Burger

Stagel Farms burger, cheddar cheese, brioche bun, fries 15
Add Bacon +2

Roasted Chicken (GF)

Seared skin on chicken breast, roasted potatoes, sweet corn hash 23

Portobello Cap (V, can be GF and DF)

Grilled portobello mushroom, couscous, spiced garbanzo beans, bistro vegetables, whipped goat cheese 21

Sides

Whipped Potatoes (V) 6

Brussels Sprouts (GF) 7

Sweet Corn Hash (V, GF) 6

Bistro Vegetables (V, GF) 6

Features

Short Ribs

Braised beef short ribs, whipped potatoes, roasted carrots, gravy 27

Suggested pairing: Iron + Sand Cabernet Sauvignon

Salmon

Seared sustainably farmed salmon, herb couscous, grilled vegetables, lemon 26

Suggested pairing: Echo Bay Sauvignon Blanc

Pork Chop (GF)

Grilled 6 oz pork chop, whipped potatoes, maple bacon brussels sprouts 24

Suggested pairing: Seaglass Pinot Noir

Desserts

Apple Tartlet (V) 9

Caramel Mousse Cake (V, GF) 9

Dessert Wine

Moscato d' Asti, Ceretto Italy 13 / 26 (375ml)

Port, Taylor Fladgate LBV Portugal 14

(GF) = Gluten free ingredients

(V) = Vegetarian

(DF) = Dairy free

(O) = Organic



@hbirdlounge
New Buffalo, MI

