

Wine

White

Chardonnay, Napa Cellars, Napa Valley CA 14 / 45
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, Domaine Gueneau, Loire, FR / 59

Sparkling & Rosé

Prosecco, Avissi, Italy 11 / 36
Rose, Luc Belaire Rare, FR 18 / 57
Rose, Bieler, Provence, FR 14 / 45
Champagne, Piper-Heidsieck Cuvee Brut, FR / 80

Red

Cabernet Sauvignon, Folie a Deux,
Sonoma, CA 14 / 45
Pinot Noir, Seaglass, CA 12 / 39
Tempranillo, Finca Nueva, ESP 13 / 42
Cotes du Rhone, La Jassine, FR 36
Pinot Noir, Bella Glos Clark & Telephone,
Santa Barbara, CA / 56
Cabernet Sauvignon, Iron + Sand,
Paso Robles, CA / 48
Cabernet Sauvignon, Neyers, Napa, CA / 96

House Specials

Smoked Pineapple Margarita

Tres Agaves Single Barrel Reserve Tequila (O),
seasoned and smoked pineapple, fresh lemon
and lime, salted foam 14

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 14

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 Seasonal Sour 16 oz 9
Barrel + Beam, Terroir Farmhouse Ale 16oz 9

Cocktails

MI Cherry Old Fashioned

Traverse City Whiskey Co. Cherry Bourbon,
demerara, cherry bitters, a fancy cherry 14

Blueberry Bramble-ish

Hanson's of Sonoma Vodka, blueberry & pineapple
shrub, seltzer, mint 12

Red Arrow Express(o)

Journeyman Red Arrow Vodka, Coffee Liqueur,
Red Arrow Roasters cold brew 13

Strange Fits of Passion

Junipero Gin, Aperol, Aloe Chateau,
Passion tea syrup 13

Spirit-Free Cocktails

Pineapple Daisy

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

Blue Rambler

Seedlip 94, blueberry & pineapple shrub,
lemon LaCroix 12

***low / no ABV beer and seltzers also available**

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 (GF)

MI Honeycrisp apples, Manchego cheese, baby arugula, sherry vinaigrette 11

Shrimp Cocktail (GF, DF)

Five (5) jumbo white shrimp, cocktail sauce 15

A Nice Salad (V, can be GF)

Spring greens, English cucumber, cherry tomato, herb croutons, herb vinaigrette 10

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 16
Add a Piece +6

The Burger

Slagel Farms 6 oz burger, cheddar cheese, brioche bun, house fries 18
Add Bacon +2

Grilled Chicken Skewers (GF, DF)

Grilled chicken, asparagus, roasted potatoes, lemon, garlic, and herbs 17

Mushroom Risotto (V, GF)

Sauteed porcini & cremini mushrooms, aged Parmesan, fresh herbs 21

Sides

Roasted Potatoes (V, GF) 6

Brussels Sprouts (GF, can be V) 7

Grilled Asparagus (V, GF) 7

Bistro Vegetables (V, GF) 6

House Fries (V)

Herb salt, garlic mayo 6

Features

Filet Mignon (GF)

Dry-aged, certified Angus beef tenderloin, roasted potatoes, grilled asparagus 45

Salmon (GF, DF)

Seared sustainably farmed Salmon, roasted potatoes, bistro vegetables, lemon 26

Pork Chop (GF)

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

Desserts

Apple Tartlet (V) 9

Caramel Mousse Cake (V, GF) 9

Dessert Wine

Moscato d' Asti, Ceretto Italy 13

Port, Taylor Fladgate LBV Portugal 14

(GF) = Gluten free ingredients

(V) = Vegetarian

(DF) = Dairy free

(O) = Organic

Ask your server about menu items that are cooked to order.

Consuming undercooked meats or eggs may increase your risk of foodborne illness.



@hbirdlounge
New Buffalo, MI