

## Starters & Snacks

### Crabcakes

Two crabcakes, fennel and apple salad,  
Old Bay mayo 17

### Seared Tuna\*

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

### Grilled Cheese Sticks (V)

Buttery brioche, three cheeses, tomato basil sauce 9

### Smoked Whitefish Dip

Smoked whitefish, grilled bread, pickled red onions,  
herbs 16

### MI Apple & Arugula Salad (V, GF)

MI Honeycrisp apples, arugula, aged Manchego  
cheese, sherry vinaigrette 12

### House Salad (V, can be GF, DF)

Spring greens, cucumber, tomatoes, pickled red  
onions, herb croutons 10 share / 7 side  
Add grilled chicken +8  
Add grilled salmon +12

### Whipped Feta with Vegetables (V, GF)

Fresh vegetables with whipped feta, herbs 13

### Marinated Olives (V, GF)

Country olives, Manchego cheese, honey drizzle 9

### Shrimp Cocktail (GF)

Six jumbo white shrimp, cocktail sauce 16

## Features

### Steak & Fries

10-oz grilled strip steak, herb butter, fries,  
house steak sauce 35

### Short Ribs (GF)

Braised beef short ribs, whipped potatoes, gravy,  
crispy onions 34

### Salmon

Seared Atlantic salmon, bell pepper & cucumber  
couscous, dill crème 27

### Pork Chop (GF)

Grilled 6-oz pork chop, sweet potatoes,  
maple bacon Brussels sprouts 25

### Shrimp & Grits

Jumbo shrimp, cajun sausage, cheesy grits 24

## Sides

### Whipped potatoes (V,GF) 9

Yukon Gold, salted butter, cream

### Maple bacon Brussels sprouts (GF, can be V)

14 share / 9 side

### Sauteed Green Beans (V,GF) 8

Shallots, balsamic, EVOO

### House Fries (V)

Herb salt, garlic mayo 7

### Crispy Sweet Potatoes (V,GF)

Whipped butter, spiced pecans 9

## Mains

### Codfather Fish & Chips

Three pieces of hand-battered North Atlantic cod,  
fries, house tartar sauce 25  
Add a piece +8

### Grilled Lemon Chicken (GF)

Grilled chicken breast, whipped potatoes,  
green beans, lemon, garlic, herbs 25

### Mushroom Risotto (V, GF)

Sauteed porcini & cremini mushrooms,  
aged Parmesan, fresh herbs 22

### The Burger\*

Grilled 6-oz certified Angus beef burger,  
cheddar cheese, brioche bun, house fries 23  
Add sauteed mushrooms and Swiss +3  
Add thick-cut bacon +2

### Southwest Veggie Bowl (V,GF)

Black beans, sweet potatoes, pickled red onion,  
cilantro-lime rice, chipotle cream 18  
Add grilled skirt steak +11

## Desserts

Caramel apple bread pudding with ice cream 10

Flourless chocolate cake (GF, contains nuts) 9

White chocolate & raspberry cheesecake 9

Apple Tart with vanilla ice cream 10

(GF) = Gluten free ingredients

(V) = Vegetarian

(DF) = Dairy free

(O) = Organic



@hbirdlounge  
New Buffalo, MI

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

# Wine

## White

Chardonnay, Napa Cellars, Napa Valley, CA 14 / 45  
Sauvignon Blanc, Echo Bay, Marlborough, NZ 12 / 39  
Pinot Grigio, Terra D'Oro, Clarksburg, CA 11 / 36  
Arneis, Ceretto Blange, Piedmont, IT 13 / 42  
Sauvignon Blanc, Domaine Crochet, Sancerre, FR 60  
Chardonnay, Bravium, Russian River, CA 48  
Albarino, Terras Gauda Abadia, ESP 36  
White Blend, Cotarella Ferentano Lazio, IT 36

## Sparkling & Rosé

Prosecco, Avissi, IT 12 / 39  
Rose, Bieler, Provence, FR 14 / 45  
Sparkling Rose, Luc Belaire Rare, FR 57  
Moscato d' Asti, Ceretto, IT 13 / 26 (375ml)  
Champagne, Moet Brut imperial, FR 88  
Champagne, Taittinger Brut, FR 55 (375ml)  
\*Sparkling Rosé Brut, Prima Pave', IT 14 (200ml)  
\* alcohol removed

## Red

Cabernet Sauvignon, Folie a Deux, Sonoma, CA 14 / 45  
Pinot Noir, Outlier, Lake County, CA 18 / 57  
Red Blend, Quinta Sardonias, Duero Valley, ESP 13 / 42  
Dolcetto d' Alba, Ceretto Rossana, Piedmont, IT 13 / 42  
Cabernet Sauvignon, Iron + Sand, Paso Robles 55  
Cabernet Sauvignon, Neyers, Napa Valley, CA 96  
Pinot Noir, Bravium, Anderson Valley, CA 60  
Sangiovese, San Polo 'Rubio' Toscana, IT 42

# House Specials

## Smoked Pineapple Margarita

Tres Agaves Reposado Tequila (O), smoked pineapple, lemon, lime, agave, Tajin rim 14

## MI Cherry Old Fashioned

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

## Blueberry Bramble

Hanson Vodka (O), blueberry & pineapple shrub, seltzer, mint 12

## Red Arrow Express(o)

Journeyman Red Arrow Vodka, Coffee Liqueur, Red Arrow Roasters cold brew 14

# Spirit-Free Cocktails

## Pineapple Daisy

Ritual Tequila alternative (0 proof), smoked pineapple, lemon, live, agave 11

## Garden Gimlet

Seedlip Garden 108, lime cordial, fresh lime 10

## Blue Rambler

Ritual Gin alternative (0 proof), blueberry shrub, seltzer, mint 10

## Aplos Spritz

Aplos Arise (0 proof), fresh citrus, sparkling lemon 12

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

# Cocktails

## Somewhere down South

Tres Agaves Tequila, lime, mint, melon 12

## The Whisper

Tanqueray Gin, Castelvetro olive brine, a whisper of white balsamic 13

## Third Button (A Banana-Rama Daiquiri)

Planteray light Rum, Banana de Brasil, Ramazzotti Amaro, lime 13

## Cucumber Collins

Hansons Cucumber Vodka, lime cordial, cucumber soda 14

## Rosita Spritz

Ramazzotti Aperitivo Rosato, lemon, Prosecco 14

## House Negroni

Beefeater Gin, Campari, Vermouth blend, expressed orange, one large ice cube 14

# Beer & Cider (Made in Michigan)

Haymarket Speakerswagon Pilsner 5% ABV 6  
Haymarket Blood Orange Blonde 5% ABV 6  
Haymarket Hay Z New England IPA 7.5% ABV 6  
Laketime Brewing Joe & Dave Lager 4.2% ABV 8 (16oz)  
Laketime Oddfellows Hazy IPA 7% ABV 8 (16oz)  
Laketime Gone Fission American IPA 5.5% ABV 8 (16 oz)  
Bell's Two Hearted 7% ABV 6  
Bell's Light Hearted LoCal IPA 3.7% ABV 6  
Sierra Rose Hard Cider 6.5% ABV 7  
(Blackberry, Peach, seasonal)

**Hummingbird**  
**Lounge** cocktails  
dinner & events