

Zoo Bar

IN A BOWL

Taco Greens **\$15**
romaine, house beef and spanish sausage blend, cheddar, carrot, tomato,
fried tortilla strips, chipotle ranch

HANDFULS

Street Tacos
served with black bean corn salsa and tahin chips

Korean BBQ Beef **\$19**
sliced radish, crispy onion, queso fresco, toasted sesame aioli,
Korean BBQ sauce

Chicken Verde Street Tacos **\$16**
roasted chicken, peppers, onions, salsa verde

Queso Burger **\$17**
¼ lb. House beef and sausage blend, sweet and spicy bacon, queso
Add: fried egg \$2

Cubano **\$16**
roasted and shredded pork loin, gruyere cheese, napa cabbage
jalapeño slaw, sweet hottie pickles, mustard aioli

BRING A FRIEND OR TWO

Nachos **\$15**
beef and sausage blend, tajin, corn chips, queso fundido, black bean
corn salsa, avocado crema, pico de gallo

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

1.4.22

FROM THE BAR

BEER, SELTZERS AND SAKE

Drafts \$7.50

Short's Brewing | Locals Light Lager
Brew Detroit | Cerveza Del Rey
Petoskey Brewing | Everetts IPA
Bell's Brewery | Official Hazy IPA
Founders | Porter
Sam Adams | Winter Lager
Cider Boys | Grand Mimosa Cider
Guinness | Irish Dry Stout

Domestic Beer \$5.50

Bud Light Miller Lite
Pabst Blue Ribbon Coors Light
Michelob Ultra
N/A St. Pauli Girl

Seltzers \$6.75

White Claw | Black Cherry, Mango

Craft Beer \$7.25

Light Hearted Session IPA | Bell's Brewery
Blood Orange Honey Wheat | Cheboygon Brewing
Beer for Tacos Gose | Off Color Brewing
Two Hearted IPA | Bells Brewing Co.
Juicy-New England Style IPA | Petoskey Brewing
Pleasant IPA | Brew Detroit
Fat Tire Amber Ale | New Belgium Brewing Co.
Vanilla Java Porter | Atwater Brewery
N/A Free Wave Hazy IPA | Athletic Brewing Co.

Imports \$6.75

Pacifico Stella Artois Sapporo
Labatt Blue Belhaven Scotch Ale

Fine Sake and Wine

Jozen Aqua Junmai Sake 5oz carafe \$13.50
Nakano Plum Yuzo Wine 5oz carafe \$17.25

COCKTAILS

Highlands Mary \$13

local Gypsy Vodka
choice of mild or spicy Bloody Mary mix
house-made veal broth
dab of Worcestershire sauce
garnished with sausage stick,
celery, pickle

Snow Flower \$12

Butterfly pea flower infused
local Petoskey Stone Gin
cranberry juice
orange juice
Prickly Pear syrup
garnished with berries

Awesome Coffee \$11

fresh brewed coffee
Kahlua Rum and coffee liqueur
Baileys Irish Cream
Pisa Almond, Pistachio, Hazelnut liqueur
whipped cream

Margarita Hughes \$14

Cabo Wabo Tequila
Cointreau Orange liqueur
fresh lime juice
Agave nectar
salted rim

Warming Hut \$11

Hot Chocolate
Rum Chata rum cream
Pinnacle Salted Caramel Vodka
whipped cream

WINES

White

Mercat Brut Cava Valencia, Spain	10	38
Barone Fini Pinot Grigio Alto Adige, Italy	9	34
Whitehaven Sauvignon Blanc Marlborough, New Zealand	12	45
Kendal Jackson Chardonnay Central Coast, California	11	42
Vertera Pinot Blanc Leelanau Peninsula, Michigan	11	42

Rose

Sansilvestro "Chiaretto" Piedmont, Italy	9	34
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Red Wines

Meomi Pinot Noir California	12	45
Rodney Strong Merlot Sonoma, California	10	38
Gauchezco Malbec Mendoza, Argentina	9	34
Louis Martini Cabernet Sauvignon Sonoma, California	11	42
Decoy Cabernet Sauvignon Sonoma, California	14	52