



STARTERS

haystack onions	8
fried pickle spears	9
french fries & beer cheese	9
french fries & gravy	9
jalapeño bottle caps	9
bavarian pretzels freshly baked & served with our by george beer cheese sauce	QTY 1 5 QTY 2 9
hot maple mozzarella fried mozzarella tossed in our signature hot maple sauce with ranch	13
campfire corn dip a bubbling hot mixture of roasted sweet corn blended with beer cheese, cream cheese, cotija & lime with tortilla chips	12
lobster nachos warm lobster, melted cheddar, beer cheese tomato, jalapeño, black beans & chipotle crema	19
potato kegs oversized tater tots stuffed with bacon, jalapeño and cream cheese	12
wings bone-in or beer-battered tenders, tossed in your choice of bbq, buffalo, parmesan garlic or “trailblazer” our signature sweet & spicy, served with ranch or blue cheese	1lb 13

SOUP & SALAD

add to any salad
grilled chicken or crispy chicken +5 steak tips +12

GF whitefish chowder rustic chowder of whitefish, potatoes roasted corn & sherry	cup 9 bowl 12
french onion rich beef broth finished with apple brandy croutons & melted swiss	cup 9 bowl 12

mushroom burgundy rich blend of mushrooms in mushroom broth and red wine	cup 9 bowl 12
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GF autrain cobb salad avocado, chopped bacon, egg, cheddar tomato, onion, carrot, choice of dressing	15
GF caesar hearts of romaine, maple walnuts, croutons, grated parmesan, tavern style caesar dressing	14
GF michigan salad dried cherries, maple walnuts, blue cheese & apples with balsamic dressing	14
GF brownstone salad tomato, carrot, cucumber, red onion cheddar, garlic croutons, pickled beets, choice of dressing.....	13

ENTREES

Add cup of soup or house salad +5 or side caesar +6

corned beef stroganoff slow braised corned beef & mushrooms in an herbed cognac cream over yukon gold mash or pappardelle noodles	23
chicken pot pie puff pastry crust filled with slow roasted chicken, carrots, peas & potatoes	18

yooper wellington herb crusted beef tenderloin & mushroom duxelles, wrapped pasty style in a flaky pastry crust, finished with a side of burgundy gravy. Served with choice of two sides. Served medium rare	36
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GF broiled walleye walleye served broiled, cajun or jamacian jerked with parmesan cream, asparagus, yukon gold mash	29
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marry me alfredo pappardelle pasta tossed with sundried tomatoes, mushrooms in cream sauce, finished with lots of fresh basil & parmesan	19 with chicken 24 with steak 26
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skillet lasagna choose from beef or mushroom with layers of mozzarella, ricotta with garlic toast on the side	23
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smoked brisket ravioli pillowy ravioli filled with tender smoked brisket, topped with parmesan cream, fried jalapeños caramelized onions, roasted red peppers & blue cheese	27
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fish & chips basket beer-battered walleye or perch, fries or baked potato, tartar sauce, coleslaw & lemon	29
Friday Fish Fry.....	25

INN SAMMIES & HANDHELDS

Served with pickle spear & chips
fries + 2 haystack onions + 3 deluxe - lettuce, tomato, mayo + 2
nueske’s bacon + 2 grilled onions & mushrooms + 3

GF s.r.c. burger your choice of american, swiss, cheddar smoked gouda, blue cheese or pepper jack	12
have it with fries & beer cheese +4 *beyond burger available	

GF cobblestone jones burger nueske’s bacon, smoked gouda haystack onions, cider bbq, horseradish dressing	14
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lobster grilled cheese lobster, pepper jack cheese grilled bacon, sourdough, whitefish chowder for dipping	21
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pulled corned beef reuben rye piled high with corned beef swiss cheese, sauerkraut or horseradish slaw & thousand island dressing	15
*substitute the sauerkraut for coleslaw to make it Rachel!	

GF hot maple chicken sandwich jumbo fried or grilled chicken tenders, tossed in our homemade hot maple with fresh pickles & ranch, a twist on a southern tradition!	13
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fried fish sandwich fresh walleye or perch & tartar sauce	14
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baja fish tacos golden fried walleye or perch tacos topped with our signature slaw, tomatoes, queso fresco & chipotle crema	2 for 14 or 3 for 18
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smashed avocado grilled cheese ripe avocado with everything seasoning, tomato & melted cheddar	13
go all out with nueske’s bacon added!	

french dip slow roasted prime rib on a toasted french roll with a side car of au jus	16
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STEAKS. RIBS & MORE

Choice of two sides

8oz maple bourbon sirloin	27
8oz filet mignon	34
12oz new york strip	35
12oz prime rib	34
Saturday Prime Rib.....	30
camel riders sirloin for two over 2lbs of sirloin	85
4 pc fried chicken plain or hot maple glazed	27
half rack ribs	26

ADD ONS

sautéed mushrooms...3	haystack onions...3	3 fried perch.....7
sautéed onions.....3	3 fried shrimp.....4	6 fried perch.....12
blue cheese crust.....3	6 fried shrimp.....7	

SIDES

fries	5
GF loaded baked potato	7
GF yukon gold mash	6
parmesan truffle potato wedges	6
GF grilled asparagus	7
GF honey glazed carrots	6
side brownstone salad	6
side caesar salad	7
hot maple brussels sprouts butter sriracha sauce, maple walnuts, queso fresco	10
GF made to order coleslaw freshly shredded coleslaw, granny smith apples, horseradish dressing, blue cheese crumbles	6



KIDS MENU

Served with fries & apple sauce

- pudgy pies** traditional camping sandwich with fillings between two pieces of bread. Choose from cheese or pizza 8
- chicken tenders** 8
- mac ‘n cheese** 8
- slider basket** 8

DESSERT

- chocolate cake for two** giant helping of four-layer cake finished with loads of whip & cherries 15
- carrot cake** finished with sweet cream frosting, raisins & drizzle of bourbon caramel 12
- cherry bread pudding** served warm, filled with rum-soaked cherries, white chocolate, spiced rum sauce & hudsonville ice cream 9
- apple pudgy pie** sweet orchard apples & brown sugar sealed in golden grilled bread with hudsonville ice cream & warm caramel sauce 9
- floats** served in a tall, chilled mug! choose from root beer or vernor’s ginger ale, finished with whip cream & maraschino cherry 8
- seasonal cheesecake** ask your server 12

BEVERAGES

- fountain pop** 4
coke | diet coke | fanta | mellow yellow | sprite | vernors | lemonade
- abita root beer**
straight from tap! Frosted 20oz mug 6
- cock ‘n bull ginger beer** 4
- red bull** 5
- iced tea** 3
- milk or chocolate milk** small 3 | large 5
- gallery coffee** 4
- hot chocolate** 3

WINE

- maggio cabernet sauvignon** 9
medium-to-full body, notes of dark fruit, roasted nuts & vanilla
- chateau souverain merlot** 9
medium to full-bodied, notes of dark fruit, chocolate & baking spices
- mirassou pinot noir** 9
light-bodied, notes of vanilla, cherry & soft oak
- primo amore moscato** 9
vibrant honeyed peach & stone fruit, balanced with crisp acidity
- francis coppola chardonnay** 9
notes of baked apple and butterscotch, naturally crisp acidity
- bowers harbor pinot grigio** 9
light-bodied, dry, notes of grapefruit, pineapple & minerality
- the crossings sauvignon blanc** 9
tropical undertones balanced by a tangy, crisp citrus backbone
- j lohr riesling** 9
crisp and refreshing honeysuckle with a subtle, natural carbonation
- la gioiosa prosecco rosé** 9
balance of red fruits, complemented by crisp acidity

SPECIALTY COCKTAILS

- forbidden old fashioned** bulliet bourbon, root beer cherry heering, bitters, orange & cherry simple 9
- eben ice cave** blue curaçao, banana rum, coconut rum lime juice & pineapple juice 8
- the nutty russian** skrewball peanut butter whiskey, kahlúa vodka & heavy cream 9
- candy crown mule** salted caramel crown royal apple crown royal, ginger beer, cranberry juice 8
- jack pine** jack daniels, lemon juice, simple, maple syrup & mint leaves 8
- yooper fuel espresso martini** peppermint vodka kahlúa, whistler, mozart chocolate, gallery coffee cold brew 10
- hogback bloody** vodka, whitney’s bloody mary mix, tabasco worcestershire sauce, black pepper, topped with olives, pickle cheese, bacon, and shrimp 10
- tequila toddie** añejo tequila, lemon juice, honey, hot water 8
- hot buttered rum** rum cream, dark rum, hot water 8
- the dizzy denisa** empress gin, sloe gin, lime juice simple & soda water 9
- amy’s grape ape** tequila blanco, blue curaçao, grenadine lime juice, simple, soda water 8

TAP, BOTTLES & CANS

Ask your server for the tap list



THE UPPER PENINSULA

- by george brewing company**
s.o.b. | night hawk stout | unicorn piss ipa
- east channel brewing company**
“in the notch” raspberry lager | island’s grand as always blood orange
- blackrocks brewery** 51k ipa | grand rabbits
- ore dock brewing company** reclamation ipa
- upper hand brewery** laughing fish
- keweenaw brewing company**
red jacket | widow maker | pick axe blonde



THE LOWER PENINSULA

- bell’s brewing company** two hearted ipa
- pigeon hill brewing company** salted caramel porter
- vander mill** cider
- st. ambrose cellars** mead
- founder’s brewing company** breakfast stout
- cheboygan brewing company** blueberry cream ale

DOMESTICS

- | | |
|------------------------|----------------------|
| bud light | heineken |
| busch light | labatt blue |
| coors banquet | miller light |
| coors light | micelob ultra |
| yuengling lager | long drink |