

Aperitivo Hour

*available until 6pm

cordial + liqueur based cocktails,
designed for consumption prior to a meal
to stimulate the appetite

CHRYSANTHEMUM

DOLIN DRY VERMOUTH, BENEDICTINE, ABSINTHE
Flavored with over 30 Alpine herbs
and long the benchmark for fine vermouth,
the delicate and elegant Dolin Dry is
the perfect base for an aperitif

IL HAMIDI

CAPITOLINE WHITE VERMOUTH, CASONI 1814, CASSIS
An aperitif of old meeting new that
rich, fruity, and bittersweet

ATXA + SODA

ATXA VERMOUTH BLANCO, SODA
(ah-cha)

Simple and delicious, soda is really all
you ever need with a well made sipping vermouth

NOT THE BITTERS

AMARO DI ANGOSTURA, EL DORADO SPICED RUM,
BITTER LEMON SODA

Impossible to replicate, Amaro di Angostura
is derived from the same process used in creating
the House of Angostura's iconic aromatic bitters.

MELA SPEZIATO

JOURNEYMAN O.C.G. CIDER LIQUEUR,
CLEAR CREEK APPLE BRANDY, LEMON, GINGER BEER
Old Country Goodness is a unique combination of
Michigan Organic Apple Juice,
Michigan Organic Cider, and W.R. White Whiskey

\$5



LUNCH + BRUNCH 11-230
DINNER NIGHTLY AT 5
THEPARTISANDC.COM
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SNACKS

CHARCUTERIE BOARD 16
CHEF'S SELECTION

PIMENTO CHEESE 6
HOUSEMADE TIGELLES

CHICKPEAS + CHORIZO 7
CILANTRO, PICKLED ONION, FRIED EGG

AGED BEEF FAT FRIES 6
RANCH AIOLI

ROASTED OLIVES 4
CALABRIAN CHILI, GARLIC CONFIT, CITRUS ZEST

ARUGULA 6
LEMON VINAIGRETTE, GRANA PADANO

PLATES

BEEF + CHEDDAR 9
RARE ROAST BEEF, RANCH MAYO, ATOMIC CHEEZE WHIZ,
TOASTED BURGER BUN

MEATBALL 12
PORK MEATBALLS, TOMATO SAUCE, SALSA VERDE,
GRANA PADANO, TOASTED SUB ROLL

ROTISSI-FRIED CHICKEN 18
BRINED, ROTISSERIE'D, THEN BEEF FAT FRIED,
HONEY HOT SAUCE

RED APRON ORIGINAL 10.5
BEEF BURGER, CHEDDAR, SHREDDED ICEBERG,
ISLAND SAUCE, ONION, PICKLES, TOMATO

ADD BACON +2
ADD FRIED EGG +1

THE ITALIAN 12
FOUR RED APRON MEATS, AGED PROVOLONE,
HERB VINAIGRETTE, PICKLED PEPPERS, ICEBERG, ONION

ROASTED MUSHROOM + KALE 12
SALSIFY, SHALLOT, GOAT CHEESE, PX VINAIGRETTE