



BOARDING HOUSE
Bistro

Gather • Share • Charcuterie Affair
www.boardinghousebistro.com



Cocktails



**Ask about our
Seasonal
Cocktails**

Old Fashioned \$13

*bourbon, bitters, sugar, orange, luxardo cherries
Amp it up with a smoke show!*

Paper Plane \$12

rye, amaro averna, aperol, lemon

Manhattan \$12

rye, sweet vermouth, bitters, luxardo cherries

French 75 \$12

*gin, prosecco, lemon, simple
Jazz it up with butterfly pea or rhubarb gin!*

Peepin' Tom \$12

rhubarb gin, lemon, simple, club

Backyard Mojito \$12

white rum, mint, lime, simple, club

Cadillac Margarita \$13

*tequila, grand marnier, cointreau, house margarita mix
Spice it up with ghost tequila!*

Big Bloody Dill \$15

*vodka, house bloody mary mix (chipotle & dill),
cheese, meat, pickles, pickled egg*

Mr. Mule \$12

vodka, ginger liqueur, lime, club

Fuzzy Cosmo \$12

peach vodka, cointreau, simple, lime, cranberry

Dirty Blue Martini \$12

vodka, dry vermouth, olive juice, blue cheese olives

Lemon Drop Martini \$12

lemon vodka, cointreau, simple, lemon

French Martini \$12

vodka, chambord, pineapple

Espresso Martini \$12

*vodka, espresso liqueur, cream, simple
Glam is up with pistachio cream!*

Chocolate Martini \$13

vodka, chocolate liqueur, cream, chocolate salame

House Sangria \$12

red or white

House Spritz \$12

limoncello, aperol or hugo

MOCKTAILS \$7

Nojito	Virgin Mary	Mockarita
Cosnotini	Espressnotini	Palnoma

HAPPY HOUR

Tuesday & Wednesday 3pm-5pm

Free mini charcuterie sample with purchase of every drink!

Thursday 3pm-5pm \$3 off all cocktails & wine!

Friday & Saturday 10am-noon

Half off Espresso Martini, Big Bloody Dill & Mimosas!

Wines

HOUSE WINES \$7 / \$24

Albertoni Cabernet
Albertoni Chardonnay
Albertoni Moscato

PREMIUM WINES \$10 / \$32

Pull Cabernet
blackberry, vanilla oak, Paso Robles, CA

Folly of the Beast Pinot Noir
cranberry, black cherry & spice, Central Coast, CA

Bigode Red Blend
rich fruit, warm spice, Portugal

Tiziano Pinot Grigio
crisp, tropical fruit, Italy

The Ned Sauv Blanc
light, grapefruit, Marlborough, NZ

Pull Chardonnay
toast, blanched almonds, Paso Robles, CA

Gunther Schlink Rose
balance of strawberries & cherries, Germany

Maschio Prosecco
sparkling, peach & fresh citrus, Italy

Schlinkhaus Riesling
sweet, ripe fruit, Germany

FEATURED BOTTLED WINES

\$32

Stag Cabernet
Decoy Cabernet
The Walking Fool Red Blend
Stag Red Blend
Boneshaker Red Zin
Hess Sauv Blanc
Dry Creek Chenin Blanc
Unshackled Sparkling Rose
Pizzolato Sparkling Moscato

Inkblot Cabernet Franc \$39
Quilt Cabernet \$49
Rombauer Chardonnay \$49
Taittinger Champagne \$59
Belle Glos Pinot Noir \$59
Austin Hope Cabernet \$69
Mount Veeder Cabernet \$89
Caymus Cabernet \$99
Silver Oak Cabernet \$99

Zero Proof Pizzolato Prosecco Bottle \$16

Check Out Our Bottle Shop For More Options



Beer

\$6

Stubborn German Seasonal
Milpond Seasonal
Boulevard Tank 7 Saison
Old Bakery Citrus Wheat
Urban Chestnut Fantasyland IPA
Heavy Riff Love Gun Cream Ale
Surfside Vodka Tea

\$5

Urban Chestnut Zwickle
Urban Underdog
4 Hands City Wide Pale Ale
4 Hands Chocolate Milk Stout
Weihenstephaner Hefe
Modelo Especial
Schlafly IPA
Cali Squeeze Blood Orange Wheat
Magners Pear Cider

\$4

Stag
Busch Lt
Michelob Ultra
Coors Lt
Blue Moon
Quirk Cherry Lime Seltzer

ZERO
PROOF

Gruvi Golden Era Lager \$4
Hiyo Peach Mango \$6
THC Seasonal \$6

Whiskey

\$10
2oz

Bulleit Rye
Elijah Craig Small Batch
Knob Creek
Makers Mark
Skrewball Peanut Butter
Yellowstone
Tullamore Dew Irish
Old Forester 86
Sazerac Rye

Buffalo Trace
Buffalo Trace Cream
Switchgrass
Iron Fish Maple
Traveler
Highest
Redwood Empire
- Lost Monarch

\$12
2oz

Woodford Reserve
Isaac Bowman Port Barrel
Dalmore Scotch
Chicken Cock Rye
Angel's Envy
Four Roses Small Batch
Willet Pot Still
Willet Rye

Basil Hayden
Basil Hayden Toast
Glenfiddich Scotch
Buzzards Roost
Blade and Bow
Dragons Milk Origin

\$16
2oz

Weller Special Reserve
Whistle Pig Rye 10yr
Jefferson's Ocean Aged at Sea
Balvenie Scotch
E.H. Taylor Small Batch
Old Forester 1910
Hibiki
Hard Truth
Bullet 10yr

WHISKEY FLIGHT \$18
3 - 1oz Pours

Excludes Allocated Bourbon

Ask About Our
Allocated Bourbons



Bistro Bites



Baked Brie \$14

warm creamy brie topped with honey, cranberry & pecans served with fig & pecan crisps

FLATBREADS \$13

The French Pig

brie, prosciutto & fig jam

The Italian Pig

tomato garlic cheddar, pepperoni & pancetta

Bistro Beer Cheese \$12

made in house and served with a 10" warm pretzel

Goat Cheese Spread \$14

your choice of goat cheese served with fig & pecan crisps

fig jam

sour cherry jam

honey & pistachio

blueberry vanilla

Italian Stallion Dip \$14

chopped genoa, capocollo, pepperoni with black pepper cheddar & all Italian sandwich fixings. served with naan

Bruschetta \$13

tomato, basil, feta, & tuscan olive oil. served with a baguette

Seasoned Pistachios \$8

Rosemary Cashews \$8

roasted in house

Chocolate Salame \$8

Italian chocolate dessert made in house with crushed biscuits and pistachio



Charcuterie Boards



PICK TWO

Your choice of 2
Artisan Cheeses
& 2 Volpi Meats
\$14

PICK THREE

Your choice of 3
Artisan Cheeses
& 3 Volpi Meats
\$26

PICK FOUR

Your choice of 4
Artisan Cheeses
& 4 Volpi Meats
\$36

Served with various paired embellishments

ARTISAN CHEESES

Havarti

semi soft, buttery, mild, Denmark

Gouda

semi soft, nutty, mild, Holland

Foengreek Gouda

rich, nutty & hints of maple syrup, Netherlands

Garlic Herb Curds

semi soft, creamy, flavorful, Greenville, IL

Irish Cheddar

firm, sharp parmesan flavor, Ireland

Tomato Garlic Cheddar

sundried tomato, hint of garlic, Iowa

Black Pepper Cheddar

fresh cracked peppercorns, Iowa

4 Alarm Cheddar

SPICY peppers of chipotle, chili, jalapeno & ghost, Iowa

Applewood Smoked Cheddar

firm, naturally smoke cure, Missouri

Manchego

tangy & nutty, Spain

Merlot Bellavitano

firm, creamy, sweet, Wisconsin

Red Dragon Mustard Cheddar

flavor full of Welsch brown ale & mustard seeds, Wales

Brie

soft, buttery, Denmark

toppings choices: plain, fig jam, sour cherry jam, honey with cranberry & pecan

Espresso Cheddar

soft hints of robust espresso beans, Missouri

Cranberry Wensleydale

fruity, and slightly sweet, England

Cotswold

flavor full of chopped chives & onion, England

Gjetost

sweet caramel flavor, smooth, firm texture, Norway

Irish Porter Cheddar

deep bold flavor marbled with Irish porter stout, Ireland

SPECIALTY CHEESES (\$2 Upcharge)

Goat Cheese

your choice of:

fig jam

sour cherry jam

honey & pistachio

blueberry vanilla

Tete De Moine

bold and nutty, Switzerland

Stilton Blue

strong and salty, England

Charcuterie Boards

VOLPI MEATS

Pepperoni

smokey & savory

Genoa Salame

medium ground, garlic salame with a clean finish

Sopressa

course ground salame with rich ingredients, crisp flavor

Mild Sopressa

coarse ground salame with mild paprika spice

Pinot Grigio Salame

finely ground salame infused with a high quality Pinot Grigio

Coppa

traditional, air dried pork, mildly flavored with pepper, nutmeg & allspice

Mild Coppa

traditional, air dried pork, spicy with red pepper, nutmeg & allspice

Capocola

pork shoulder surrounded in red pepper, slow cooked to its delicious peak

Chorizo

dried Spanish sausage- smoked paprika, garlic, herbs & spices

Peppered Salame

finely ground salame surrounded with cracked black pepper

Mortadella Pistachio

slow roasted & mild flavor with pistachio nuts

Turkey

oven browned all natural Michigan turkey

SPECIALITY MEATS (\$2 Upcharge)

Prosciutto

salted and air-dried for a perfect melt in your mouth texture

Bresaola

ruby red, sweet and aromatic dry-cured beef

CAN'T DECIDE? SURPRISE ME!

The Twisted Pig \$34

capocola, genoa, sopressa, beer cheese, gouda, & your choice of tomato garlic cheddar, black pepper cheddar, or red dragon mustard cheese served in a warm 10" pretzel served with various paired embellishments



Shark-uterie for kids! \$10

colby jack, cheese curds, pepperoni, genoa & more!

Charcuterie menu items are for in house dining only. Please visit boardinghousebistro.com to place an order for your next gathering

**Please inform of any allergies*

**Our kitchen is exposed to all allergens*

Salads

The House \$16

chopped romaine, shredded cotswold cheese, crispy pancetta, egg, tomato, peas & croutons. Served with house made ranch.

Bresaola Bliss \$16

chopped romaine, bresaola, shaved merlot bellavitano, red onion, croutons, cranberry & pecan. Served with champagne balsamic.



Sammies

Choice of fruit or veggie chips.



Talk Turkey To Me \$15

oven browned all natural turkey breast, black pepper cheddar, avocado spread, and ranch mayo on a toasted ciabatta

Italian Stallion \$15

chopped genoa, capocollo pepperoni, black pepper cheddar & all Italian fixings on a toasted ciabatta

Lox Bagel \$15

fresh cold smoked salmon, garlic herb boursin & capers on a toasted sun dried tomato bagel

Bravo Bagel \$14

avocado spread & house bruschetta on a toasted sun dried tomato bagel

Brunch Board \$32

Belgium waffles, espresso cheddar, seasonal goat cheese, creamed honey, and cookie butter, capocollo, genoa, & more!

Available Saturday Only: 10AM - 2PM

**We offer Graze Tables, Charcuterie Boards & Bar Catering
for Private Parties, Weddings & Corporate Events.**

Contact: boardinghousebistro@gmail.com
www.boardinghousebistro.com

**18% gratuity will be added to parties of 10 or more
& credit card receipts not signed.**