



18 WASHINGTON AVE, GRAND HAVEN, MI 49417

** Consuming raw eggs may increase your risk of foodborne illness **

CLASSIC 13

AT FIRST

*CHAI INFUSED STRAIGHT BOURBON, AMARO PAZZO, ESPRESSO, ALMOND MILK,
COLD BREW DEMERARA, VANILLA CACAO NIB*

*Served up with a coffee bean and nutmeg
Coffee-forward, herbal, rich*

BREAKFAST IN BED

STRAIGHT BOURBON, AMARO PAZZO, CLEMENTINE, MAPLE SYRUP

*Served up with an orange twist
Silky, spirit-forward, decadent*

PAPA SMURF

CHOOSE VODKA OR MICHIGIN; BLUEBERRY, GRAPEFRUIT, TONIC WATER

*Served over ice with a blueberry skewer
Light, fruity, refreshing*

BODAK YELLOW

GRAND ABSINTHE, ORANGE LIQUEUR, APRICOT, LEMON

*Served up with a dehydrated lemon wheel
Tart, bright, licorice-like*

CONTEMPORARY 13

FIRE CANNOT BURN FIRE

SERRANO INFUSED SILVER RUM, MANGO, LEMON, BLACK CARDAMOM DEMERARA

Served over ice with a dehydrated mango

Peppery, tropical, juicy

DRAGON'S BREATH

SOVEREIGN GIN, LYCHEE, DRAGON FRUIT, LIME, THAI CHILI PEPPER

Served over crushed ice with Raspberry Liqueur-dragon fruit sorbet and mint

Sweet, spicy, floral

A DAMN FINE CUP OF COFFEE

AMARO PAZZO, VANILLA DEMERARA, CREME DE CACAO

Served over coffee ice

Light, nutty, decadent

IN SEASON 12

PINEAPPY SLAPPY

SOVEREIGN GIN, PINEAPPLE SOUR, BRIX PINEAPPLE & COCONUT SODA

*Served up with dehydrated pineapple
Refreshing, effervescent, sweet*

ETERNAL SUNSHINE

ORIGINAL VODKA, ORANGE LIQUEUR, CLEMENTINE, PINEAPPLE SOUR, CINNAMON, BROWN SUGAR

*Served over crushed ice with a dehydrated clementine wheel
Light, fruity, tangy*

30 SECONDS TO SUMMER

MICHIGIN, RASPBERRY LIQUEUR, RASPBERRY PUREE, LEMON, BAR SYRUP, SODA

*Served over ice with rosemary sprig and lemon wheel
Sweet, citrusy, juniper-forward*

LRD PLAYLIST 13

NO WAY DOWN

SILVER RUM, AMARO PAZZO, CARROT JUICE, VANILLA DEMERARA

*Served up
Vegetal, agave-like, rich*

FLOAT ON

*ORIGINAL VODKA, NOCINO, GRAND ABSINTHE, DEMERARA, ALMOND MILK, EGG WHITE**

*Served tall with root beer and star anise
Dessert-like, decadent, spiced*

CLAIRE DE LUNE

ORIGINAL AQUAVIT, LEMON, ROSEMARY, SODA, CENTENNIAL HOPS

*Served over ice with a rosemary sprig
Light, refreshing, subtle*

A WOLF AT THE DOOR

STRAIGHT BOURBON, AQUAVIT & GRAND ABSINTHE RINSE, SUGAR CUBE, BARREL AGED BITTERS

*Served over a large ice cube with a lemon twist
Boozy, bitter, herbal*

FAVORITES

TETA'S LEMONADE 10

VODKA, LAVENDER, LEMON, ROSEWATER

Served over ice with lemon wheel

LRD GNT 6

DRY GIN, HOUSE TONIC, LIME

Served over ice with lime wedge

POLISH FALCON 10

VODKA, HOUSE GINGER BEER, LEMONGRASS, LIME

Served over ice with lime wheel and mint sprig

MORNING PAPER 12

STRAIGHT BOURBON, ORANGE LIQUEUR, AMARO PAZZO, LEMON

Served over a large cube with orange peel

OLIVER'S OCEAN 10

DRY GIN, ROSEMARY, GRAPEFRUIT, LEMON

Served over ice with salt rim and rosemary sprig

FIGHT OR FLIGHT 12

SOVEREIGN GIN, ORANGE LIQUEUR, VIOLET CORDIAL, LEMON

Served up with boozy cherry

SPIRIT FLIGHTS 9

THE STAPLES

ORIGINAL VODKA, DRY GIN, ORIGINAL AQUAVIT

BOTANICAL FLIGHT

DRY GIN, ORIGINAL AQUAVIT, OLD AQUAVIT

LIQUEUR FLIGHT

RASPBERRY LIQUEUR, CHERRY LIQUEUR, ORANGE LIQUEUR

TRIPLE THREAT

DRY GIN, MICHIGIN, SOVEREIGN GIN

SHOTS 5

KEY LIME PIE

GRAHAM CRACKER VODKA + ALMOND MILK + BAR SYRUP + LIME

AFTER SCHOOL SNACK

PEANUT BUTTER BOURBON + RASPBERRY LIQUEUR

GREEN TEA

AMERICAN WHISKY + PEACH + LEMON-LIME

OL' RAZZLE DAZZLE

RASPBERRY LIQUEUR + BUBBLY

ETC.

RED OR WHITE WINE 6

Michigan-made table wine

ABSINTHE SERVICE 10

traditional drip with sugar cube

COFFEE 3

Aldea Coffee Co, served hot

BRIX SODA 2.5

cola, diet cola, cherry, pineapple, citrus or rootbeer

CRAFT SPIRITS

priced by taste & pour. also available by the bottle to-go.

ORIGINAL VODKA 3/5

100% michigan red winter wheat

DRY GIN 3.5/6

original 6-botanical recipe

MICHIGIN 3.5/6

100% michigan-grown ingredients

SOVEREIGN GIN 3.5/6

floral, citrus gin with butterfly pea flower

ORIGINAL AQUAVIT 3.5/6

caraway, dill, anise & more

OLD AQUAVIT 3.5/6

whisky-barrel-aged aquavit

WENDY PEPPERCORN 3.5/6

pink peppercorn flavored vodka

ORIGINAL RUM 3/5

100% blackstrap molasses

AGED RUM 3.5/6

whisky-barrel-aged rum, 18 months

RASPBERRY LIQUEUR 3.5/6

made with michigan-grown fruit

ORANGE LIQUEUR 3/5

orange peel with spices

CHERRY LIQUEUR 3.5/6

made with michigan fruit

RED AMARO 3/5

with citrus peels and bitter botanicals

AMARO PAZZO 3.5/6

made with MadCap Coffee

GRAND ABSINTHE 5/8

with a dozen+ herbs & spices

APPLE BRANDY 4/7

4+ year-old, michigan apples

STRAIGHT AMERICAN WHISKY 3/5

2+ year old, high corn whisky

STRAIGHT BOURBON WHISKY 4.5/7.5

3+ year old, 4-grain whisky

COCKTAILS TO-GO

OG POLISH FALCON 4-pack 13

OG TETA'S LEMONADE 4-pack 13

MIDWEST OLD FASHIONED 375ml 29

SHAREABLES

HOUSE CUT FRIES 8

russet potato fries drizzled with truffle aioli & ketchup (gf, df, V)

LOADED FRIES 13

*stack of house cut fries topped with creamy queso blanco,
diced bacon lardon, diced tomato and scallions (gf)*

MEDITERRANEAN PLATE 14

*garlic garbanzo bean hummus, marinated roasted red peppers, meson olive blend,
carrot coins, celery, sliced english cucumbers, with toasted vegan pita (V, df)*

SPINACH & ARTICHOKE DIP 16

*topped with imported parmesan, served au gratin
with fresh grilled herb baguette and scallions (v)*

BLUEBERRY BRIE 18

*marin farmhouse french brie with MichiGin blueberry compote,
served warm with rosemary crackers, granny smith apples and lemon wedge (v)*

SPICY CAULIFLOWER WINGS 15

*garlic-tamari marinated tempura battered cauliflower in
choice of tangy miso bbq or carolina sweet heat sauce,
served with scallions, carrot coins, cucumber, celery and side of ranch (v, V, gf, df)*

AMARO PAZZO CRÈME BRÛLÉE 8

silky coffee liqueur custard topped with flamed demerara sugar (gf)

ENTREES

Add House Salad (6)

FISH & CHIPS 18

*6.5oz cornmeal dusted whitefish, house tartar sauce, creamy
purple coleslaw, lemon wedges, house cut fries (gf, df)*

MAPLE BOURBON NEW YORK STRIP 28

*9oz choice New York Strip Loin seared to temp, topped with bourbon maple demi glace,
sautéed shiitake-crimini-oyster mushrooms, atop tri-color garlic fingerling potatoes, with
savory beef bouillon aioli, molasses drizzle & crispy shallots*

SALMON ASPARAGUS RISOTTO 24

*seared Faroe Island Scottish salmon, on autumn sage risotto with ancho-garlic sweet potato
& parsnip, shallots, asparagus tips, fresh sage & orange liqueur triple citrus marmalade,
sprinkled with imported parmesan & scallions (V) (sub portabella cap for no charge)*

LAMB FRITES 30

*seared sous vide lamb chops, served medium on house cut herb butter fries with tomato jam
and oregano chevre goat cheese drizzle (gf upon request)*

SALADS & SANDWICHES

Add Chicken (7) Steak (12) or Portabella Cap (7)

BLUEBERRY WALNUT 16

baby spinach tossed with blueberry vinaigrette, topped with granny smith apples, demerara glazed walnuts, oregano-chevre goat cheese drizzle and shaved red onion (gf, v)

PORTABELLA CHEF SALAD 16

baby romaine and spinach blend, grilled garlic portabella cap, roma tomatoes, shaved red onion, hard boiled egg, diced bacon lardons, honey mustard dressing (gf, df)

Sandwiches served with house fries sub Loaded Fries (4) Cole Slaw (2) House Salad (5) or Herb Butter Brussels Sprouts (3)

NASHVILLE CHICKEN 15

tempura fried chicken breast tossed in carolina sweet heat sauce, served on Village Baker bun with house dill pickles, roasted garlic mayo & creamy purple coleslaw (sub fried portabella cap for no charge)

FISH SANDWICH 16

cornmeal dusted whitefish, romaine, house dill pickles & tartar sauce served on Village Baker bun

GRILLED JACKFRUIT QUESADILLA 15

El Milagro flour tortilla with braised jackfruit, vegan cheese & chipotle corn relish, topped with vegan cholula agave aioli, scallions and pico de gallo

BASIC BURGER 12

4oz smashburger, american cheese, ketchup, lettuce, roma tomato, on a Village Baker bun. Add patty (3 each). Add bacon (3).

JERSEY BURGER 15

4oz smashburger with grilled peppers & onions, savory beef bouillon aioli, roasted garlic mayo, provolone cheese, house-pickled banana peppers on a parmesan-cruste Village Baker bun. Add patty (3 each). Add bacon (3).

CHICKEN TOMATO BASIL WRAP 15

El Milagro flour tortilla, warm grilled chicken breast, sweet tomato basil aioli, roma tomato, romaine, diced bacon lardons, shaved red onion (df)

KIDS 8

Ages <12 - served with fries

BURGER *4oz burger, ketchup, american cheese*

GRILLED CHEESE *melted american cheese on grilled pita bread (v)*

CHICKEN NUGS *with choice of ketchup, honey mustard, bbq or ranch (gf, df)*

VEGGIE PLATE *carrots, cucumbers, celery, hummus, olives & red pepper (v, V, df, gf)*

TAKE THE LONG ROAD

LONG ROAD DISTILLERS WAS BORN FROM THE BELIEF THAT MAKING WORLD-CLASS SPIRITS MEANS NEVER TAKING SHORTCUTS ALONG THE WAY.

After becoming the first craft distillery in Grand Rapids, Michigan, we formed relationships with local farmers to bring that mission to Grand Rapids' West Side. Each spirit produced at Long Road Distillers is milled from locally sourced ingredients, fermented, and distilled on-site. The result is an uncompromised lineup of spirits including Vodka, Gin, Whisky and more.

Our spirits, along with a handcrafted collection of cocktails and a wide variety of food can be enjoyed at our Grand Rapids and Grand Haven Tasting Rooms, and visitors can now enjoy signature craft cocktails at Less Traveled, a cocktail bar by Long Road Distillers in East Hills.

VISIT LONG ROAD

LONG ROAD GRAND RAPIDS

537 LEONARD ST NW, GRAND RAPIDS, MI 49504

LONG ROAD GRAND HAVEN

18 WASHINGTON AVE, GRAND HAVEN, MI 49417

LESS TRAVELED

959 CHERRY STREET SE, GRAND RAPIDS, MI 49506

TOUR THE DISTILLERY

DISTILLERY TOURS AVAILABLE AT OUR GRAND RAPIDS LOCATION EVERY SATURDAY AT 1PM

Book online www.longroaddistillers.com

BOOK THE RICKHOUSE

*HOST YOUR EVENT IN THE RICKHOUSE AT LONG ROAD DISTILLERS
PERFECT FOR RECEPTIONS, REHEARSAL DINNERS, CORPORATE EVENTS AND HOLIDAY PARTIES.*

Contact events@longroaddistillers.com