

## COCKTAILS

*Ask your server or bartender about our special SEASONAL libations*

<p><b>Sylvan 75</b> Hendrick's Gin, St. Germain, prosecco, lemon</p>	14	<p><b>La Vita è Bella</b> Detroit City Lady of the House Gin, cantaloupe, super lime, cane syrup, olive oil, prosciutto</p>	15
<p><b>You're So Golden</b> turmeric-infused Liberator Gin, orange blossom water, super lime, orange bitters</p>	15	<p><b>Darling Nikki</b> Detroit City Summer Rum, plum &amp; basil shrub, lime, lime sugar</p>	15
<p><b>My Cherry Amour</b> Disaronno Originale, Templeton Rye, spiced cherry cordial, super lime, lemon, aquafaba, angostura &amp; cherry bitters, amaretti crumbles</p>	15	<p><b>Red Hot Mama</b> Olmecca Altos Blanco, Del Maguey Vida Mezcal, Ancho Reyes, grapefruit, super lime, agave, red pepper juice, "smoke show" rim</p>	15
<p><b>Strawberry Fields</b> strawberry-infused Valentine Vodka, lemon, maple syrup, balsamic vinegar</p>	15	<p><b>Wot-a-Melon!</b> Olmecca Altos Blanco, watermelon, cilantro, super lime, simple syrup, Hellfire tincture, Tajin</p>	15
<p><b>Buzz Thyme</b> Mayor Pingree Bourbon, Michigan honey syrup, lemon, thyme</p>	14	<p><b>French Fashioned</b> Woodinville Bourbon, Flying Ace Bourbon, Lillet Blanc, Luxardo, orange bitters</p>	15

## MOCKTAILS



<p><b>Hibiscus Spritz</b> hibiscus syrup, lemon, ginger ale, clove &amp; hibiscus dust</p>	12	<p><b>Sober &amp; Sour</b> Lyre's Amaretti, aquafaba, super lime, lemon, simple syrup</p>	12
<p><b>No-Jito</b> Seedlip Garden 108, super lime, simple, soda, mint</p>	12	<p><b>Anti-Hero</b> Jalisco 55 Spiritless Tequila, N.A. Brut, whole lemon, olive oil, honey</p>	12

## BOTTLES/CANS

<p><b>Blake's American Apple Cider</b>  8.0 ABV</p>	6	<p><b>Michelob Ultra</b> 4.2 ABV</p>	6
<p><b>Bud Light</b> 4.2 ABV</p>	6	<p><b>Miller Lite</b> 4.2 ABV</p>	6
<p><b>Bell's Two Hearted</b> 7.0 ABV</p>	6	<p><b>Modelo Especial</b> 4.7 ABV</p>	6
<p><b>Blue Moon</b> 5.4 ABV</p>	6	<p><b>Stella Artois</b> 5.2 ABV</p>	6
<p><b>Griffin Claw Mr. Blue Sky</b> 4.5 ABV</p>	6	<p><b>Witch's Hat Pumpkin Porter</b> (16oz) 6.2 ABV</p>	8

**High Noon**   
peach or black cherry 4.5 ABV  
6

## ALCOHOL FREE/LOW ALCOHOL

<p><b>NA Casamara Club "Sera" Soda</b> 0.0 ABV</p>	6	<p><b>NA Michigan Hop Water</b> cherry or lime 0.0 ABV Beards Brewery, MI</p>	6
<p><b>Unity Vibration Kombucha</b>   grapefruit sage &lt;0.5% ABV</p>	8	<p><b>NA Heineken</b> 0.0 ABV</p>	6
<p><b>NA Sparkling Brut</b> 0.0 ABV</p>		<p><b>glass bottle</b></p>	<p>9 32</p>

Sylvan Table sits on 5 acres, of which 3 acres is dedicated to our farm. Our crops are grown with conscious and sustainable methods, and incorporated into our seasonal menus.

We are delighted to also partner with these local farms:

*Eagle Creek Fish, Jackson, MI*  
*East River Organic Farm, Oxford, MI*  
*Guernsey Dairy, Northville, MI*  
*Kairos Farm, Oxford, MI*  
*Maple Creek Farm, Yale, MI*  
*Oakland Hills Community Garden, MI*  
*Sunrise Poultry Farm, Hanover, MI*  
*Wolgast Mushrooms, Berkley, MI*



Sylvan Table is proud to be one of the first of 5 institutions to achieve The PLEDGE™ Certification on Food Waste, and to continue our collaboration with the Make Food Not Waste organization to support our mission "to keep food out of landfills and slow climate change by creating lasting solutions to food waste through education, food upcycling, and advocacy."