



patio
bar

WINE AND COCKTAILS
ON THE NEXT PAGE



BEER

DRAFT

PASSION POOL SOUR

Fruited Gose - Mikkeller Brewing {\$7}

TROPICAL SAISON

Brewery Vivant - MI {\$7}

TWO OF TARTS

Sour Gose - Upland Brewing Company {\$6}

BLUEBERRY LEMONADE GOSE SOUR

Fruited Gose - Witch's Hat Brewing, MI {\$8}

OTHER

FINEAPPLE CIDER

Blackgrass Ciderworks - MI {\$5}

BREW DETROIT • CERVESA DEL RAY

16 oz Mexican-style lager {\$4}

BELL'S

OBERON OR TWO HEARTED {\$5}

UNTITLED ART - HARD SELTZER

pineapple mango **OR** prickly pear guava {\$6}

RUE B. SOHO

Grapefruit lager - Ska Brewing {\$4}

PATIO CAT

Lo-cal, sessionable, guava goodness - Upland {\$6}

KEY PUNCH

Key Lime Gose - Urban Artifact {\$5}

PARTY FORWARD

Hazy IPA - Fair State {\$4}



COCKTAILS

PINA COLADA

rum, coconut cream, pineapple juice,
lime, crushed ice {\$9}

MARGARITA

Cabresto tequila, lime, agave,
on the rocks {\$10}

BLOODY MARY

housemade mix with local vodka {\$8}

WEEKLY SPRITZ

Ever-changing & always summery {\$9}

CAIPIRINHA

Summer in a glass,
Cachaca (brazilian rum) lime, sugar. {\$8}

COCO-MOSA

coconut rum, cava, pineapple juice, cherry {\$10}

RUM PUNCH

housemade blend of juices and rum {\$9}

IT'S A FRUIT Y'ALL

gin, mango, tonic, lime, mint {\$10}

THIS \$H!# IS BANANAS

banana, lime, coconut rum {\$10}

POOKIE'S ICED TEA

house iced tea, peach, bourbon {\$10}

HOUSE WINES

• WHITE • AMBER • RED
• DRY ROSÉ

BY THE GLASS {\$7}
BY THE BOTTLE {\$20}

WINE SHOP

**The wine room is
open for browsing!**

Grab a bottle, bring it to your
table, then our servers will do
the rest for you to take it home
or enjoy here.

All wine shop pricing is retail,
please add \$5 for service.

NON-ALCOHOLIC BEVERAGES

hot coffee -- \$3
Great Lakes Coffee Roasting Co

iced cold brew coffee -- \$3.50

iced tea -- \$4
citrus and touch of honey

fresh lemonade -- \$4

Nikki's Ginger Tea (Detroit) -- \$5
Original, Mint, Or Unsweetened

juice -- \$3
Orange, Grapefruit, Cranberry,
Pineapple

BOTTLED SODAS \$3

Faygo (Detroit)
Orange, Red Pop, Rock & Rye,
Grape, Rootbeer, Vanilla Cream

Casamara Club (Detroit)
non-alcoholic, sparkling amaro
• Alta (Nigroni-like aperitivo)
• Onda (herbal lemonata)
• Capo (floral, mint, key lime)
• Sera (Aperol Spritz-like digestivo)

Northwoods Soda Co. (MI)
• Espresso Root Beer
• Diet Root Beer
• Pomegranate Lemonade
• Lemongrass & Cucumber
• Apple Ginger

Lagunitas Hop
hoppy sparkling water

Topo Chico
sparkling mineral water

Mexican Coke
Coca-Cola with cane sugar

Sprite
Made with cane sugar

Rishi
steeped botanicals + sparkling water
• Black Lemon
• Patagonia Maqui
• Turmeric Saffron

STARTERS & SIDES & SHARES

SOUP Housemade seasonal varieties.
cup \$4 | **bowl** \$6

Lobster Bisque
cup \$7 | **bowl** \$9

potato salad **V** \$4.50

macaroni salad **V** \$4.50

coleslaw **V+** \$4.50

side salad **V+** \$5

bag of chips **V+**

- Better Made brand (\$1.10-\$1.50)
- Detroit Friends brand (\$2.25)
- Great Lakes brand (\$1.50)

lobster dip fresh Maine lobster meat with cream cheese,
horseradish, dill and lemon, served cold with salt crackers - \$15

whitefish dip creamy Michigan smoked whitefish dip served
with pickled red onion, capers, and crostini -- \$13

dill pickle hummus **V+** served with grilled flat bread -- \$8

mixed olive tapenade **V+** served with crostini -- \$7

spinach spread **V+** served with grilled flat bread -- \$8

chips and salsa **V+**
housemade salsa and local Aunt Nee's tortilla chips \$6

pub cheese **V**
house made pimento pub cheese served with pretzel sticks -- \$6

Quart of new dill pickles **V+** -- \$7

KIDDIES

8 years or younger. All Kiddie items \$5.

Kiddie size sandwich:

Customized with up to 3 items on sliced bread

Peanut Butter Sandwich

House made, natural,
crunchy peanut butter

CHOOSE A TOPPING:

- sliced apple
- strawberry preserves
- honey

CHOOSE A BREAD:

- wheat
- rye
- pumpernickel

Grilled Cheese

CHOOSE A CHEESE:

- Cheddar
- Swiss
- vegan smoked Gouda

CHOOSE A BREAD:

- wheat
- rye
- pumpernickel

DESSERT

cheesecake -- \$6
lemon cheesecake with housemade blueberry topping

ice cream -- \$4
Varied flavor selection available seasonally.
Add Sanders Fudge, Sanders Butterscotch Caramel, or walnuts -
\$.50 ea

Toffee Brownie
House made fudge brownie with toffee \$5

KEEPIN' IT REAL

Mudgie's is devoted to scratch cooking. We aim to source the purest ingredients and menu items from local purveyors and urban farmers whenever possible. We are happy to support our community while providing our customers real food. **No MSG. No HFCS. No BS!**



(LIMITED MENU FOR LIMITED TIME)

substitute
**GLUTEN FREE
BREAD**
on any sandwich
\$1

SANDWICHES

CLASSICS

Lobster Roll - fresh Maine lobster meat delivered daily, lightly dressed and stuffed into a buttery New England-style bun from Golden Wheat (GF bread alternative available) - \$30
Served with side of potato chips for dine-in only.

Lobster & Wine for Two - *Special for dine-in only.* Two lobster rolls, side of potato chips, and a bottle of the featured rosé wine - \$75

Cubano Mixto -- house smoked pork, jamón Serrano, Calabrese salami, Swiss, pickles, pickled jalapeño, mustard sauce, hot pressed in a hoagie bun -- \$14

Barrett -- corned beef, creamy coleslaw, Swiss cheese, and Thousand Island dressing on an onion roll, served warm -- \$14
Try it with house smoked pastrami instead +\$.25

Pressley -- roasted turkey breast, creamy coleslaw, Swiss cheese, and Thousand Island dressing on sourdough rye bread -- \$12.75

REUBENS

Reuben with...
Swiss cheese, local kraut, and Thousand Island dressing on grilled sourdough rye, with choice of: **Turkey** \$13, **Corned Beef** \$14, or **House Smoked Pastrami** \$14.25

Vegan Corned Beef Reuben or **Vegan Turkey Reuben** **V+**
seitan based Unreal Deli "meat", vegan Gouda cheese, local kraut, and vegan Thousand Island dressing on grilled rye -- \$14

PORK

Stinson -- peppered ham, applewood smoked bacon, cheddar, maple glazed onions, and chipotle mayo on a kaiser roll, served warm -- \$13.75

Dad -- peppered ham, cheddar, and yellow mustard on onion roll, served warm -- \$10

POULTRY

Jerk -- Amish chicken breast, jerk mayo, red onion, romaine lettuce, tomato, pepper Jack cheese on an onion roll, served warm -- \$13, add bacon \$1

FISH

Sorry Charlie -- tuna salad made with American pole caught tuna, dill Havarti cheese, cucumber, tomato, greens, honey mustard dressing on sourdough rye -- \$13.50

BEEF

Brooklyn -- house smoked beef brisket, applewood smoked bacon, beer pub cheese, and caramelized maple onions on kaiser roll, served warm -- \$14

MULTI MEAT

Gutty -- Calabrese salami, house smoked pastrami, corned beef, applewood smoked bacon, house smoked beef brisket, sharp Cheddar cheese, romaine lettuce, and roasted garlic mayo on a kaiser roll, served warm -- \$14

Sho' Nuff -- roasted turkey breast, applewood smoked bacon, strawberry cream cheese, spinach and Slow Jams strawberry preserves on toasted multi-grain bread, served warm -- \$13.50

Mudgie -- house smoked beef brisket, roasted turkey breast, vegetable cream cheese, romaine lettuce, red onion, and Honey-cup mustard on an onion roll, served warm -- \$13.50

VEGETARIAN & VEGAN

Ivey -- spinach spread, dill Havarti cheese, avocado, sunflower sprouts, lettuce, tomato, cucumber, and red onion on toasted multi-grain bread -- \$13

SALADS

Lobster Salad - fresh Maine lobster meat lightly dressed and served on a bed of crisp lettuce along with cherry tomatoes, fresh corn, avocado, lemon, and chives - \$30

Caesar **V** -- shredded Parmesan cheese and romaine lettuce tossed with Caesar dressing and house made croutons -- \$11, add house roasted chicken breast \$4, add smoked salmon \$6

Honey Bee -- unique chicken fajita salad made with Amish chicken breast, plus sharp cheddar cheese, red onion, tomato, and avocado on romaine lettuce topped with local tortilla chips and served with salsa and herb buttermilk dressing -- \$14

Maurice -- turkey, ham, Swiss, hard boiled egg, banana peppers, tomato, sweet gherkin pickles, house-made croutons, on romaine served with Maurice dressing -- \$13