

## Featured Spirits

### THE WITCHING HOUR - 14

Valentine White Blossom Vodka, Limoncello,  
St. George Raspberry Liqueur, Fresh Lemon

### A SPOONFUL - 14

Lot 40 Rye, Sweet Vermouth,  
Luxardo Maraschino, Angostura Bitters

### DARK 'N STORMY - 13

Captain Morgan Black Spiced Rum,  
Lime Juice, Ginger Beer

### FLORA'S VACATION - 13

Botanist Gin, Lime Juice, Peach Schnapps,  
Moscato, Champagne

### THE DUCHESS OF DETROIT - 16

Hennessey VSOP, Luxardo Maraschino,  
Dry Sack Sherry

## Witch's Hat Draught - 6

TRAIN HOPPER IPA ABV 6.9%

EDWARDS PORTLY BROWN ABV 5.4%

THREE KORD KOLSCH ABV 4.5%

## Ghostbar Wines

L. MAWBY, Blanc de Blanc	12
GRAND TRAVERSE, Late Harvest Riesling	10
ECHO BAY, Sauvignon Blanc	10
MER SOLEIL, Chardonnay	12
DISTRICT 7, Pinot Noir	10
M. CHAPOUTIER, Cotes-du-Rhone	9
RODNEY STRONG, Cabernet Sauvignon	12
DECOY, Cabernet Sauvignon	16

## Absinthe Anyone?

HERBSAINT	9
LUCID	14
ST. GEORGE	14
TWO JAMES 'NAIN ROUGE'	12
CLASSIC SAZERAC	14
Absinthe Rinse, Lot 40 Rye, Raw Sugar, Peychaud Bitters	
ABSINTHE MULE	13
Herbsaint Absinthe, Ginger Beer, Lime	
CORPSE REVIVER #2	13
Plymouth Gin, Lillet, Lemon Juice, Absinthe	

## *Ghostbar Features*

<b>CALAMARI</b>	14
Flash fried, julienne tomato, shallot, cilantro, jalapeno, lemon thyme beurre blanc	
<b>LUMP CRAB CAKE</b>	18
Horseradish and mustard aioli with an apple and fennel slaw	
<b>COLOSSAL SHRIMP COCKTAIL</b>	19
Fiery Cocktail Sauce	
<b>EGGPLANT BRUSCHETTA</b>	12
Roasted eggplant, red onion, tomato, feta and mint	
<b>THE BUD BURGER</b>	19
The Whitney "Private Grind-Foie Gras" burger with baby iceberg, beefsteak tomato & caramelized Vidalia onions, smoked Tillamook cheddar, served with horseradish aioli on a brioche roll, with hand-cut French fries	
<b>STEAMED MUSSELS</b>	12
Truffle butter and pesto crostini	
<b>CREEKSTONE FARMS BEEF</b>	
<b>RIBEYE "TIPS N TOAST"</b>	22

**\$6 OFF GHOSTBAR FEATURES  
DURING HAPPY HOUR  
MONDAY-FRIDAY  
4:30 P.M. TO 6:30 P.M.**

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### **PRIME RIB**

SERVED ONLY IN THE *WOODWARD ROOM*

**THE SUBURBAN CUT 12 OZ. 32**

**THE BIG CITY CUT 30 OZ. 54**

Served Au Jus with Whipped Potatoes,  
Lemon-Garlic Green Beans,  
and Horseradish Cream Sauce  
(\$10 split plate charge, quantities limited)

### **"BIRTHDAY DEAL"\***

Enjoy a complimentary Suburban Cut Prime Rib Dinner on the day of your actual birthday! Valid for guests 21 and over, with a purchase of a second entrée of equal or greater value. Birthday guests with dietary restrictions may substitute Prime Rib for a \$30 credit on an entrée from our regular ala carte dinner menu. Offer only available in the Woodward Room on the exact day of your birthday, with a valid identification-driver's license with photo or passport. Offer only extends to the food portion of your bill (tax, gratuity and alcohol are excluded)  
\*Not valid with any other promotion, offer, TradeFirst or discount