

BOOZE

WE DON'T CALL OURSELVES A BOOZERY FOR NOTHING.

CLASSICS

OLD FASHIONED

New Holland Beer Barrel Bourbon.
Bitters, Orange, Cherry, Sugar
\$9

MANHATTAN

New Holland Beer Barrel Bourbon.
Sweet Vermouth, Bitters, Cherry
\$9

DIRTY FLEAT

Valentine's Vodka, Olive Juice
Boozery Custom Stuffed Olives
\$9

BOOZERY FAVORITES

BOURBON 'N' CREAM

Old Forester Bourbon.
Cold Brew Coffee.
Bourbon Cream, Coffee Beans
\$9

CHERRY LIME MULE

Valentine's White Blossom Vodka.
Lime, Ginger Beer,
Michigan Cherry Puree'
\$9

BLOOD ORANGE SMASH

Old Forester Bourbon.
Basil, Blood Orange Juice,
Bitters, Sugar
\$9

TASTES OF THE SEASON

THE WOODSMAN

Old Forester Rye, Watershed
Noona, St. George Spiced
Pear Liqueur, Black Walnut Bitters
\$10

24 KARAT

Selvarey Cacao Rum, Bourbon Cream,
Pumpkin Spice Simple Syrup,
Cold Brew Coffee, Pumpkin Puree'
\$9

HOT TODDY

Slane Irish Whiskey,
Lavender Honey Simple Syrup,
Lemon Juice, Earl Grey Tea
\$10

CRANBERRY ALOE MOJITO

Davy Jones Rum, Cranberry Shrub,
Chateau Aloe Liqueur, Lime Juice,
Cranberries, Mint, Lime
\$9

BLACK ROSE

Corralejo Reposada, Dom Benedictine,
Blackberry Puree', Ginger Ale, Lemon,
Rosemary-Infused Honey Simple Syrup
\$9

WINES

WHITES & ROSE

MERF WHITE CLASSY CAN.....\$7 PER CAN
LA NOBLE.....CHARDONNAY / COLOMBIA VALLEY.....\$8 / \$30
SAINT MARC.....SAUVIGNON BLANC / FRANCE.....\$7 / \$26
CHATEAU GRAND TRAVERSE.....SEMI-DRY RIESLING / MICHIGAN.....\$7 / \$26
LE RIME.....PINOT GRIGIO / ITALY.....\$6 / \$22
BELLERUCHE COTES DU RHONE.....ROSE / FRANCE.....\$9 / \$36

REDS

MERF RED CLASSY CAN.....\$7 PER CAN
DRUMHELLER.....CAB. SAUVIGNON / COLOMBIA VALLEY.....\$8 / \$30
SILK & SPICE.....BLEND / PORTUGAL.....\$8 / \$30
TRIVENTO.....MALBEC / ARGENTINA.....\$8 / \$30
GREYSTONE CELLARS.....MERLOT / CALIFORNIA.....\$9 / \$34
FARDUCCI.....PINOT NOIR / CALIFORNIA.....\$8 / \$30

SPARKLES.....ROSE CAVA.....\$9 / \$34

PROSECCO (SPILT 187 ML).....ITALY.....\$8

SANGRIA PITCHER.....RED OR WHITE WITH FRESH FRUIT.....\$20

COFFEE COCKTAILS

\$10

THE CLASSIC

Pilar Dark Rum, Amaro Pazzo, Coffee,
Boozy Whipped Cream, Cinnamon Sugar

SALTED CARAMEL

Coppermuse Black Caramel Vodka,
Jackson Morgan Salted Caramel Liqueur,
Coffee, Boozy Whipped Cream, Caramel Drizzle

Proudly  Serving

SCHRAMM'S MEAD BOTTLES

DRINK HERE
OR
TAKE IT TO-GO

Ask your server for pricing.



Slooshie



\$8 Frozen, Boozy, Delicious

Ask about our rotating flavor!

Get an extra kick!

Add a Floater Shot—\$2

HAPPY HOUR

TUESDAY-FRIDAY 3PM-6PM

\$3 CRAFT BEERS
WATCHES HAT DEFLOURED / OLD NATION M-43
FOUNDERS SOLID GOLD / BELL'S TWO HEARTED

\$5 RED & WHITE CLASSY CANS

1/2 OFF SLOOSHIES

\$3 WELL DRINKS

\$5 TACOS
2 PER ORDER

\$5 SLIDERS
2 PER ORDER

\$5 NACHOS

\$5 PRETZELS & BEER CHEESE

\$8 BOOZERY SPECIAL
PBR / WELL SHOT / NACHOS

BRUNCH

SERVED SATURDAY & SUNDAY 11AM-3PM

HUEVOS RANCHEROS

TACOS
Dine-In Only
Charizo, Black Beans, Salsa Verde,
Cotija Cheese, Tomato, Onion
& a Poached Egg
2 for **\$7**

BISCUIT SLIDERS

Dine-In Only
Biscuits & Scrambled Eggs topped
with Charizo & Sausage Gravy
2 for **\$7**

CORNED BEEF HASH

POTATO SKINS
Dine-In Only
Irish Corned Beef, Red Pepper,
Onion, Shredded Cheese,
Stuffed into a Fried Potato Skin
topped with Sunny Side Up Egg
\$10

BREAKFAST NACHOS

Charizo, Bacon, Tomato, Onion, Jalapeño,
Cotija Cheese, Scrambled Eggs & Red Pepper Hollandaise
Served Over House Tortilla Chips **DINE-IN ONLY** **\$12**

SHORT RIB HASH

Braised Short Rib, Potatoes,
Green Chiles, Serrano Chiles, Onions,
Queso, Eggs & Creole Sour Cream
\$9

CHICKEN & WAFFLE

Fried Buttermilk Chicken,
Sriracha Honey,
Belgian Malt Waffle
\$10

VEGGIE SCRAMBLE

Fire-Roasted Peppers, Onions,
Black Beans, Scrambled Eggs,
Avocado, Chives
(V)
\$10

STUFFED FRENCH TOAST

Dine-In Only
Blueberry Cream Cheese & Irish
Cream Filling topped with Peach
Whiskey Compote
(V)
\$7

HANGOVER SCRAMBLE

Potatoes, Peppers, Onions, Cheese,
Pecan-Smoked Bacon, Scrambled Egg,
Topped with Sour Cream and Scallions
\$9

FLEAT FRITTERS

Dine-In Only
Stout Fritters Infused with
Berries, Tossed in Cinnamon
Sugar, Served with Maple
Bourbon Cream
(V)
\$8

BRUNCH COCKTAILS



MIMOSA \$6

MIMOSA EXPERIENCE \$30
One bottle of champagne,
assorted juices & fresh fruit.
Great for a group!

BLOODY MARY \$7

THE ULTIMATE BLOODY MARY \$10
Brimming with veggies, meats & cheeses.
Served with a sidecar of Short's Local's Light
& potato chips.
Too much? Nope.....just right.

MIMOSA & BLOODY MARY BAR
(SUNDAYS ONLY)
\$6 first trip **\$4** additional trip



Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LET'S GET IT STARTED

TO SHARE, OR NOT TO SHARE? THAT IS THE QUESTION.

DIP & CHIPS.....\$5

Choose from House Garden Salsa (GF/VG), OR Guacamole (GF/VG), OR Roasted Poblano Queso

THE THREESOME.....\$10

Roasted Poblano Queso, House Garden Salsa (GF/VG) & Guacamole (GF/VG) w/ Housemade Chips

CHICKEN DRUMSTICKS.....\$7

Choose your Rub:

• Lemon Pepper
• Garlic Romano
• Cayun

Choose your Sauce:

• Homemade Ranch
• Chipotle Pineapple Remi

• Whiskey BBQ
• Blue Cheese

BOOZERY NACHOS (V).....\$7

Housemade Chips topped with Queso, Black Beans, Jalapeño, Radish, Tomato,
Cilantro & Lime
Add Charizo Beef, Chicken or Pork\$2

QUESADILLA (V).....\$7

Shredded Cheese, Fire Roasted Peppers & Onions, Corn Salsa, Creole Sour Cream
Add Black Bean Salsa, Chicken or Steak\$2

PRETZELS & BEER CHEESE (V).....\$8

Bavarian-Style Pretzels served with Bells Bellaire Brown Beer Cheese

MUNCHIE MIX (V).....\$10

Loaded Tatle Tots, Spinach Artichoke Croquettes & Pimento Cheese Balls

SALADS, SIDES & SOUPS

HOUSE SALAD (GF/V/VG).....\$5

Add Chicken\$2

STREET TACO SALAD (V/VG).....\$7

Fresh Greens, Black Beans, Corn, Tomato, Radish, Crispy Tortilla Strips, Cilantro & Lime
Served with Avocado Lime Vinaigrette
Add Chicken or Charizo\$2

BACON COBB SALAD (GF).....\$7

Fresh Greens, Bacon, Hard Boiled Egg, Avocado, Tomato & Blue Cheese
Served with Homemade Ranch
Add Chicken\$2

GARLIC ROMANO BRUSSELS SPROUTS (V).....\$6

LOADED POTATO SOUP (GF) DINE -IN ONLY.....\$6

HOUSE SOUP...DINE-IN ONLY.....\$6

Ask your server about our House Made rotating soups!

WASH IT DOWN

Faygo Cans:

Red Pop
Grape
Orange
Rock N Rye
Root Beer



Coke
Diet Coke
Sprite
Ginger Ale
Mountain Dew
Lemonade
Hot Coffee & Herbal Tea
Fresh Brewed Iced Tea

\$2.50

\$4

\$5

Buy the kitchen a round.....\$7

WE GOT BUNS, HON'

SLIDER OR BURGER ? EITHER WAY, IT'S GONNA BE AWESOME..

WHISKEY BACON

House Made Patty, Smoked Cheddar,
Caramelized Onions, Michigan Distilled
Whiskey BBQ Glaze

SLIDER \$3.50 / BURGER \$10 / + FRIES \$2

VEGGIE BURGER

Black Beans, Quinoa, Mushroom & Beet
Patty, Dairy-Free Cheese, Pickle Slaw,
Grilled Onion, Tangy House Sauce
(V/VG)

SLIDER \$3.50 / BURGER \$10 / + FRIES \$2

FRENCH DIP

Braised Short Rib, Green Chiles,
Caramelized Onion, Swiss Cheese,
Hoagie Bun
Served with Au Jus

SLIDER \$3.50 / BURGER \$10 / + FRIES \$2

THE CLASSIC

House Made Patty, Caramelized Onions,
Cheddar Cheese, Pickle Slaw,
Signature Sauce

SLIDER \$3.50 / BURGER \$10 / + FRIES \$2

BUTTERMILK FRIED CHICKEN

Fried Buttermilk Chicken, Tomato,
Green Chile Cheese, Pickle Slaw,
Roasted Garlic Aioli

SLIDER \$3.50 / BURGER \$10 / + FRIES \$2

VEGAN DIP

Pulled Jackfruit, Green Chiles,
Caramelized Onion, Fauxvalone,
Whole Wheat Hoagie with Veg Au Jus
(V/VG)

SLIDER \$3.50 / BURGER \$10 / + FRIES \$2



THE SLIDER TRIO

DINE-IN ONLY

Let's mix it up. Choose any three sliders.



TACOS



SERVED ON CORN TORTILLAS. 2 PER ORDER. NO MIXY MATCHY, PLEASE.

\$7

ADD A SIDE OF CHIPS & HOUSE SALSA +\$2

JERK CHICKEN

Marinated Grilled Jerk Chicken,
Mango Avocado Corn Salsa,
Ginger Peanut Sauce
(GF)

FISH

Blackened Mahi,
Citrus Slaw, Cilantro,
Lime
(GF)

SHRIMP

Fried Shrimp, Kimchi Slaw,
Avocado Creole Sour Cream,
Served on Flour Tortilla

BLACK BEAN & SWEET POTATO

Seasoned Fried Sweet Potato,
Black Bean Salsa, Tomato, Onion,
Avocado Cilantro Pesto
(GF/V/VG)

GF: GLUTEN-FREE V: VEGETARIAN VG: VEGAN

WE WILL ALWAYS HELP YOU
FIND THE RIGHT OPTION. JUST ASK!

DETROIT FLEAT

FOOD TRUCK PARK & BOOZERY

HOUSE FOOD & DRINK MENU



EAT. DRINK. MINGLE

CUSTOM FRIES

STEAK CUT & SEASONED HOW YOU LIKE 'EM

\$5

CHOOSE YOUR SEASONING

Garlic Romano • Sea Salt & Vinegar • Lemon Pepper • Cajun



CHOOSE YOUR SAUCE

Home Made Ranch • Chipotle Pineapple Remi • Whiskey BBQ • Blue Cheese



LOADED FRIES

LOADED UP WITH GOODIES & UNBELIEVABLY DELICIOUS

\$8



NACHO

Queso, Chorizo Beef, Tomatoes,
Radish, Jalapeño,
Cotija Cheese

CHILI

Queso, Coney Chili



BUFFALO

Buffalo Chicken, Blue Cheese,
Celery, Home Made Ranch

COOKIES

Brought to you by the
Detroit Cookie Company and Cafe



ASK YOUR SERVER ABOUT OUR
ROTATING SEASONAL FLAVORS

FAYGO FLOAT

\$3.5 each



\$2.5 each
2 for \$5
Add Treat Dreams
Ice Cream—\$2

Served with
Treat Dreams
Ice Cream