



537 LEONARD ST NW, GRAND RAPIDS, MI 49504

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

CLASSIC 13

NAKED NORWEGIANS

AQUAVIT, RED AMARO, ROSE HIP TEA, LEMON, CRANBERRY, ORANGE BITTERS

Served up with an orange twist and rosemary sprig

Light, herbal, a cosmo twist

CHAI MANHATTAN

CHAI-SPICE INFUSED BOURBON, DRY VERMOUTH, CHAI TEA, AROMATIC BITTERS

Served over a large cube with a cherry and singed rosemary

Spirit-forward, bitter, herbal

4/8/90

DRY GIN, LEMON, DRY VERMOUTH, WHITE CREME DE CACAO

Served up with a lemon twist and grated white chocolate

Tart, dry, chocolatey

ELIO'S SECRET

RASPBERRY MICHIGIN, APRICOT & RHUBARB SHRUB, WHOLE EGG

Served up with a dehydrated grapefruit

Semi-sweet, fruity, tart

CONTEMPORARY 14

IN THE AIR

*RYE WHISKY, RED AMARO, SWEET VERMOUTH, ORANGE JUICE,
POMEGRANATE MOLASSES, VANILLA*

*Served up with orange juice air
Bold, layered citrus, rich*

ALMOST GIN FIZZ

*SOVEREIGN GIN, LAVENDER, LEMON CURD, GREEK YOGURT, LEMON,
TOASTED ALMOND, ROSEWATER*

*Served up and topped with soda water
Floral, tart, dessert*

IN TRANSIT N^o. 4

BOURBON, FIG, SMOKED SAGE, LEMON

*Served up with a sidecar of red wine and pomegranate caviar stars
Sweet, sour, decadent*

FIRE WALK WITH ME

APPLE & SERRANO INFUSED AGED RUM, CHERRY LIQUEUR, LAPSANG SOUCHONG TEA

*Served over a large cube with an apple slice
Smokey, spicy, complex*

IN SEASON 12

MY TODDY SHOT ME DOWN

MICHIGIN, HONEY, LEMON, HABANERO TINCTURE

*Served hot with a dehydrated lemon wheel
Lingering spice, warming, herbal*

GOLDEN HOUR

DRY GIN, APPLE BRANDY, ORANGE LIQUEUR, LEMON, CINNAMON, SODA WATER

*Served over ice with a dehydrated lemon wheel
Refreshing, light, hint of spice*

SPOTLESS MIND

DRY GIN, ORANGE LIQUEUR, DRY VERMOUTH, CLEMENTINE, THYME HONEY

*Served up with a sprig of thyme
Spirit-forward, tart, fruity sweet*

CAMPING MACHINE

GRAHAM CRACKER INFUSED VODKA, COLD BREW DEMERARA, ALMOND MILK

*Served over crushed ice with grated nutmeg
Rich, nostalgic, sweet*

LOW PROOF - NO PROOF ⁹

RESOLUTION N^o. 1

CARROT JUICE, LEMON, PINEAPPLE SOUR, CINNAMON + BROWN SUGAR, EGG WHITE, GINGER BEER

*Served over ice with a dill sprig
Super-food, vegetal, bright
No Proof*

LADY OF THE UNDERWORLD

GRAPE JUICE, GINGER, LEMONGRASS, CINNAMON, LIME, AND TONIC

*Served over ice and garnished with grapes
Light, meadowy, refreshing
No Proof*

MINOR THREAT

AMARO PAZZO, ORANGE LIQUEUR, PINEAPPLE SOUR, COLD BREW DEMERARA, ORANGE BITTERS

*Served over ice with a dehydrated lemon wheel
Tropical, coffee-forward, tart
Low Proof*

can be upgraded with select spirits ~ ask server for details

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

EQUAL PARTS 10

AQUAVIT, BAR SYRUP, LIME

Served over ice with lime wheel

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

GIN + LAVENDER

WHISKY + CINNAMON

GREEN TEA

AMERICAN WHISKY + PEACH + LEMON-LIME

OL' RAZZLE DAZZLE

RASPBERRY LIQUEUR + BUBBLY

ETC.

LONG ROAD LITE 5

house pale ale

RED OR WHITE WINE 6

Michigan-made table wine

ABSINTHE SERVICE 10

traditional drip with sugar cube

COFFEE 3

MadCap Coffee Co, served hot

GINBER BEER 3

house-made with lemongrass, non-alcoholic

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

POLISH FALCON 4-pack 15

TETA'S LEMONADE 4-pack 18

RASPBERRY FIZZ 4-pack 15

MIDWEST OLD FASHIONED 375ml 29

SHAREABLES

HOUSE CUT FRIES 8

with truffle aioli & ketchup (gf, df, v)

FRIED MUSHROOMS 12

*Pebble Creek mushrooms, shaved radish, scallions, sesame seeds,
maple tamari reduction, truffle aioli (v, gf, df, NA)*

MUSSELS 12

charred leeks, fennel, Old Aquavit curry cream, with crostini

MEDITERRANEAN PLATE 12

*garlic hummus, whipped feta, red pepper muhammara, olives,
mixed crudite, grilled pita bread (v, NA)*

TEMPURA CAULIFLOWER 11

*fried turmeric brined florets, scallions, roasted onion
and tahini sauce, microgreens (gf, df, V)*

WHISKY PUB CHEESE 12

*4-cheese blend, spices, herbs, Long Road Whisky,
with soft pretzel sticks and baguette (v)*

SHRIMP & GRITS 13

sautéed shrimp, bacon, charred leeks, calabrian peppers, white wine butter, scallions

SMOKED CHICKEN NACHOS 13

*River Valley Farms chicken, chipotle cheese sauce, house fried tortilla chips,
diced tomato, pickled jalapeno, green onion (gf)*

CHEESE BOARD 14

*3x Chef-curated cheese selections, fruit preserves,
calabrese pepper honey, fresh baguette (v)*

CHARCUTERIE BOARD 14

with pickled vegetables, Grand Absinthe mustard, fried crostini

SOUP & SALAD

FALL SALAD 12

*Vertical Paradise Farms mixed lettuce, shaved brussels sprouts, celery root,
carrots, goat cheese, pepitas, maple dijon vinaigrette (gf)
Add Chicken (6) or Shrimp (7)*

SOUP OF THE DAY 8

ask your server for daily offering

SANDWICHES

HOT CHICKEN 16

tempura battered chicken breast, scorpion chile oil, pickle aioli, shaved red onion, shredded iceberg lettuce, dill pickles, Nantucket brioche bun, with fries

SALMON BURGER 16

cured salmon patty, cabbage slaw, pickled red onion, tomato, everything bagel cream cheese, on Nantucket brioche bun, with fries.

BURGER 16

*4oz smash patty, lettuce, bread & butter pickle, tomato, american cheese, Bourbon bacon & onion marmalade, on Nantucket brioche bun, with fries.
Add patty (3 each). Add bacon (2).*

ENTREES

FISH & CHIPS 20

vodka battered Atlantic cod, creamy coleslaw, malt vinegar aioli, house cut fries, lemon (df)

STRIP STEAK 28

12oz grilled strip steak, garlic red skin mashed potatoes, charred brussels sprouts, whisky herb butter (gf)

FARROTTO 18

Pebble Creek mushrooms, roasted butternut squash, celery root, shaved brussels sprouts, parmesan cream (v)

PORK BELLY POUTINE 18

roasted pork belly, house cut & seasoned fries, cheddar cheese curds, whisky & leek gravy

DESSERTS

PUMPKIN CHEESE CAKE 8

candied pumpkin seeds, Nocino whipped cream

PANNA COTTA 8

MichiGin blueberry compote, lemon curd, toasted almonds (gf)

BREAD PUDDING 8

Amaro Pazzo chocolate sauce, whipped cream

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