



*537 LEONARD ST NW, GRAND RAPIDS, MI 49504*

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

## **CLASSIC 13**

### **AT FIRST**

*CHAI INFUSED STRAIGHT BOURBON, AMARO PAZZO, ESPRESSO, ALMOND MILK,  
COLD BREW DEMERARA, VANILLA CACAO NIB*

*Served up with a coffee bean and nutmeg  
Coffee-forward, herbal, rich*

### **BREAKFAST IN BED**

*STRAIGHT BOURBON, AMARO PAZZO, CLEMENTINE, MAPLE SYRUP*

*Served up with an orange twist  
Silky, spirit-forward, decadent*

### **PAPA SMURF**

*CHOOSE VODKA OR MICHIGIN; BLUEBERRY, GRAPEFRUIT, TONIC WATER*

*Served over ice with a blueberry skewer  
Light, fruity, refreshing*

### **BODAK YELLOW**

*GRAND ABSINTHE, ORANGE LIQUEUR, APRICOT, LEMON*

*Served up with a dehydrated lemon wheel  
Tart, bright, licorice-like*

# CONTEMPORARY 13

## ODD ONE OUT

*LONG ROAD LITE, AMARO PAZZO, ORANGE LIQUEUR, COLD BREW DEMERARA*

*Served over ice with an orange wedge*

*Bitter riff on a coffee stout*

## DRAGON'S BREATH

*SOVEREIGN GIN, LYCHEE, DRAGONFRUIT, LIME, THAI CHILI PEPPER*

*Served over crushed ice with Raspberry Liqueur-dragonfruit sorbet and mint*

*Sweet, spicy, floral*

## A DAMN FINE CUP OF COFFEE

*AMARO PAZZO, VANILLA DEMERARA, CREME DE CACAO*

*Served over coffee ice*

*Light, nutty, decadent*

## **IN SEASON 12**

### **PINEAPPY SLAPPY**

***SOVEREIGN GIN, PINEAPPLE SOUR, BRIX PINEAPPLE & COCONUT SODA***

*Served up with dehydrated pineapple  
Refreshing, effervescent, sweet*

### **ETERNAL SUNSHINE**

***ORIGINAL VODKA, ORANGE LIQUEUR, CLEMENTINE, PINEAPPLE SOUR, CINNAMON, BROWN SUGAR***

*Served over crushed ice with a dehydrated clementine wheel  
Light, fruity, tangy*

### **30 SECONDS TO SUMMER**

***MICHIGIN, RASPBERRY LIQUEUR, RASPBERRY PUREE, LEMON, BAR SYRUP, SODA***

*Served over ice with rosemary sprig and lemon wheel  
Sweet, citrusy, juniper-forward*

# LRD PLAYLIST 13

## NO WAY DOWN

*SILVER RUM, AMARO PAZZO, CARROT JUICE, VANILLA DEMERARA*

*Served up  
Vegetal, agave-like, rich*

## FLOAT ON

*ORIGINAL VODKA, NOCINO, GRAND ABSINTHE, DEMERARA, ALMOND MILK, EGG WHITE\**

*Served tall with rootbeer and star anise  
Dessert-like, decadent, spiced*

## CLAIRE DE LUNE

*ORIGINAL AQUAVIT, LEMON, ROSEMARY, SODA, CENTENNIAL HOPS*

*Served over ice with a rosemary sprig  
Light, refreshing, subtle*

## A WOLF AT THE DOOR

*STRAIGHT BOURBON, AQUAVIT & GRAND ABSINTHE RINSE, SUGAR CUBE, BARREL AGED BITTERS*

*Served over a large ice cube with a lemon twist  
Boozy, bitter, herbal*

*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*

## OLIVER'S OCEAN 10

*DRY GIN, ROSEMARY, GRAPEFRUIT, LEMON*

*Served over ice with salt rim and rosemary sprig*

## 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

## KEY LIME PIE

*GRAHAM CRACKER VODKA + ALMOND MILK + BAR SYRUP + LIME*

## AFTER SCHOOL SNACK

*PEANUT BUTTER BOURBON + RASPBERRY LIQUEUR*

## 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

**OG POLISH FALCON 4-pack 13**

**OG TETA'S LEMONADE 4-pack 13**

**MIDWEST OLD FASHIONED 375ml 29**

# SHAREABLES

## HOUSE CUT FRIES **8**

*with truffle aioli & ketchup (gf, df, v)  
Load'em (4)*

## LOADED CHIPS **12**

*house potato chips, bacon, scallions, creme fraiche, tomato, caramelized onion aioli*

## FRIED MUSHROOMS **12**

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

## MUSSELS **13**

*caramelized fennel, leeks, saffron & Wendy Peppercorn Vodka 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)*

## BOUDIN BALLS **11**

*New Orleans style pork & rice fritters, Bourbon remoulade*

## CHEESE & CHARCUTERIE BOARD **17**

*2x Chef-curated cheese & meat selections, with pickled vegetables,  
Grand Absinthe mustard, and crostini*

# SOUP

## SOUP OF THE DAY **9**

*ask your server for daily offering*

# SALAD

## SPRING SALAD 13

*mixed lettuce, grilled asparagus, radishes, peas, feta cheese, toasted pepitas, green goddess dressing (gf) Add Chicken (6) or Shrimp (7)*

## KALE & QUINOA SALAD 14

*cucumbers, carrots, red peppers, chickpeas, lemon & dill vinaigrette (gf, df, V)*

# 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*

## SHRIMP PO' BOY 17

*buttermilk battered shrimp, lettuce, dill pickle, tomato, red onion, Bourbon remoulade, served on french bread, with fries*

## KNUCKLE SANDWICH 16

*brined & braised beef, cabbage slaw, swiss cheese, Aquavit thousand island dressing, served on french bread, 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 22

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

## STRIP STEAK 28

*12oz grilled strip steak, rosemary & garlic roasted potatoes, Pebble Creek mushrooms, Rye Whisky chimichurri (gf)*

## PORK BELLY POUTINE 19

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

# DESSERTS

## PANNA COTTA 8

*Raspberry MichiGin compote, toasted almonds (gf, NA)*

## 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](http://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](mailto:events@longroaddistillers.com)*