



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)
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

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