



537 LEONARD ST NW, GRAND RAPIDS, MI 49504

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

FALL OF FAME MENU 2023

EIGHT YEARS OF CRAFTING AWARD WINNING SPIRITS AND CAREFULLY CURATED COCKTAILS HAS LED TO THIS: THE LRD FALL OF FAME '23.

As summer fades and the golden hues of West Michigan's autumn approach, we take a nostalgic journey down memory lane. For eight years, our team's commitment to excellence and reliance on the seasonal bounty of our region has generated hundreds of original cocktails, gracing the pages of more than two dozen menus.

In our constant drive for improvement and with our core value of "staying curious", it's all too easy to forget the past in favor of what's next.

However, in honor of the journey, and out of respect for the craft of those who have come before, we're excited to share this collection of favorites from the past: some that have become legendary amongst our guests - others that have become the reliable "shifty" of our team - all that have played a role in memories made at Long Road Distillers.

We hope you enjoy reminiscing about the past while drinking your way through the pages of this menu as much as we have enjoyed sharing our craft with you, our guests, since 2015.

*But, if you consider yourself well-versed on all of these selections and you're looking for something novel, have no fear. We've included five new creations, Future Fall of Famers if you will, and labeled them on the coming pages with the *FFF* designation. Try them out and let us know if you think they're deserving of consideration the next time the Fall of Fame rolls around.*

As you embark on this voyage of rediscovery, our heartfelt gratitude accompanies you. Here's to the legacy we've built together and the many chapters yet unwritten. Cheers!

Want to dive deeper into the stories that have shaped our cocktail menus of the past? Scan the provided QR code at the bottom of this page for an expanded look at the menu, complete with links to featured spirits and make-it-at-home recipes for select cocktails.



VODKA DRINKS

"Vodka is vodka - unless it's ours"

EAST WALKER SOCIAL CLUB 14

*WENDY PEPPERCORN VODKA, RASPBERRY LIQUEUR, LEMON, GOMME, EGG WHITE**

Served up with hibiscus tincture mist

MEA'S GHOST 12

JALAPEÑO-INFUSED VODKA, ORANGE LIQUEUR, ACID-ADJUSTED PINEAPPLE, CILANTRO

Served up with cilantro powder

AT LAST 14

ORIGINAL VODKA, AMARO PAZZO, ESPRESSO, COCOA NIB, DEMERARA, VANILLA

Served up with espresso beans

BEST FAVORITE ANIMAL 12 *FFF*

WENDY PEPPERCORN VODKA, LEMONGRASS, LEMON, PEPPERCORN BLEND TINCTURE

Served over ice with black pepper rim & lemon peel

LAVENDER LEMONADE 10

VODKA, LAVENDER, LEMON, ROSEWATER

Served over ice with lemon wheel

POLISH FALCON 10

VODKA, GINGER BEER, LEMONGRASS, LIME

Served over ice with lime wheel and fresh mint sprig

AQUAVIT DRINKS

"A Scandinavian classic - made in Michigan"

NAKED NORWEGIANS 14

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

Served up with an orange peel

NOVENA 13

AQUAVIT, NOCINO, SWEET VERMOUTH

Served over large cube with orange peel

AQUAVIT GIMLET 10

AQUAVIT, LIME, SUGAR

Served up with a lime wheel

NORDIC SUNSHINE 12

AQUAVIT, ORANGE LIQUEUR, LEMON, CELERY, AROMATIC BITTERS

Served over ice with an orange peel

LONG DAY IS OVER 12

AQUAVIT, NOCINO, PLUM, CINNAMON, DEMERARA, AROMATIC BITTERS

Served up with an orange peel

ISENGARD 12

AQUAVIT, CUCUMBER, DILL, LIME, BASIL

Served over large cube with fresh dill sprig

GIN DRINKS

"Love blues guitar, muscle cars, and gin"

AB GARDEN 12

DRY GIN, CUCUMBER, GREEN TEA, LIME, MINT

Served up with cucumber ribbon

PROPER MARTINI 14 *FFF*

MICHIGIN, DRY GIN, BLANC VERMOUTH, ORANGE BITTERS, LEMON PEEL

Served with a chilled sidecar and lemon peel

QUARRY HOTEL 13 *FFF*

*RASPBERRY MICHIGIN, SUNFLOWER ORGEAT, LEMON, EGG WHITE**

Served up with raspberry dust

PLUM LUCK 12 *FFF*

MICHIGIN, DRY GIN, PLUM, LEMON, GRAPEFRUIT, ROSEMARY TINCTURE, SODA

Served over ice with grapefruit and rosemary

ARUGULA VESPER 12

DRY GIN, ORIGINAL VODKA, ARUGULA, LEMON

Served up

ANIMAL SUITS 10

DRY GIN, CRANBERRY, ORANGE, LEMON, SAGE, CLOVE

Served over ice with fresh sage leaf

ROSEMARY GIN FIZZ 10

DRY GIN, ROSEMARY, LEMON, GRAPEFRUIT

Served over ice with salt rim and fresh rosemary sprig

RUM & BOURBON DRINKS

"Finally learned the hard way that all good things take time, friend"

FUNGLE BIRD 14

ORIGINAL RUM, RED AMARO, RASPBERRY LIQUEUR, ACID ADJUSTED PINEAPPLE

Served over ice with mint sprig, pineapple frond & lime wheel

MRS. ELIZABETH GOODFELLOW 15 *FFF*

STRAIGHT BOURBON, SPICED LEMON CORDIAL

Served up with toasted lemon meringue

CINEMATIC OLD FASHIONED 14 *FFF*

STRAIGHT BOURBON, AGED RUM, POPCORN-COLA REDUCTION, AROMATIC & ORANGE BITTERS

Served over large cube with popcorn snack

LARRY'S UNAVAILABLE 12

ORIGINAL RUM, KIWI, ORANGE, LEMON, AROMATIC BITTERS

Served over ice with dehydrated lemon wheel

STICKS & STONES 12

STRAIGHT BOURBON, AMARO PAZZO, ORANGE LIQUEUR, LEMON

Served over ice with an orange peel

FOR YOUR HEALTH 12

STRAIGHT BOURBON, HONEY, CINNAMON, LEMON, TURMERIC

Served over ice with fresh basil

SPLIT TRICK 12

AMARO PAZZO, ORANGE LIQUEUR, GRAPEFRUIT, BLACK CARDAMOM, DEMERARA

Served up with an orange peel

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

AMARI 2600

RED AMARO + AMARO PAZZO

GREEN TEA

AMERICAN WHISKY + PEACH + LEMON-LIME

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

GINGER BEER 3

house-made with lemongrass, non-alcoholic

BRIX SODA 2.5

cola, diet cola, cherry, pineapple, citrus or root beer

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 14

LAVENDER LEMONADE 4-pack 14

ROSEMARY GIN FIZZ 4-pack 14

MIDWEST OLD FASHIONED 375ml 25

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 (gf)

FRIED MUSHROOMS **12**

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

WHITE CHEDDAR CORNBREAD **8**

topped with pickled jalapeños, served with ancho lime honey butter (v)

CRISPY BRUSSELS **13**

*topped with caramelized onions, spiced pecans and brown butter,
served with LRD bacon jam (NA) Vegan Option Available.*

MEDITERRANEAN PLATE **12**

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

AQUAVIT PUB CHEESE **12**

*white cheddar & cream cheese blend, spices, herbs,
Original Aquavit, with soft pretzel sticks (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 jalapeño, green onion (gf)*

CHEESE & CHARCUTERIE BOARD **17**

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

SALADS

LRD GREEN SALAD **12**

*Vertical Paradise Farms mixed lettuce, heirloom tomato, cucumber, carrots,
radish, blue cheese, herbed croutons, sweet onion vinaigrette (v)
Add Chicken (6) or Shrimp (7)*

BURRATA CAPRESE **14**

heirloom tomato, basil, arugula, olive oil, aged balsamic (v, gf)

* Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.*

* gf = gluten free, df = dairy free, V = Vegan, v = vegetarian, NA = nut allergy *

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

SMOKED MUSHROOM SANDWICH 15

Pebble Creek mushrooms, caramelized onions, swiss cheese, lettuce, tomato, roasted red pepper aioli, served on ciabatta roll, with fries (v)

PULLED MOJO PORK SANDWICH 15

pulled pork with cheddar cheese, pickled jalapeños and LRD bbq sauce, served on a Nantucket brioche bun, with fries (v)

LRD HOT BROWN 17

thinly sliced smoked turkey piled onto parmesan-crusted texas toast, with house mornay, topped with heirloom tomatoes, LRD bourbon-glazed bacon strips & chopped parsley

BURGER 16

*4oz smash patty, lettuce, dill pickle, tomato, american cheese, LRD fancy sauce, served on Nantucket brioche bun, with fries
Add patty (3 each) Add bacon (2)*

ENTREES

FISH & CHIPS 24

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

STRIP STEAK 28

12oz grilled strip steak, served with sautéed asparagus and wild mushroom gravy, topped with cajun haystack onions, garnished with locally sourced micro greens

PESTO ROTINI 19

vegan pesto rotini with cherry tomatoes, spiced pecans and balsamic reduction (gf, V, NA)

MAPLE TAMARI SALMON 22

with serrano-wrapped asparagus and lemon-caper cream sauce (gf)

PESTO ROASTED CHICKEN 22

pan roasted half chicken topped with hot honey bacon bits, served with white cheddar cornbread and ancho lime honey butter

DESSERTS

LEMON POSSET 8

lemon custard crème brûlée, in half lemon, with fresh raspberries and mint sprig (gf, v)

FRESH BERRY NAPOLEON 8

berries & vanilla pastry cream between layers of shortbread, with crème anglaise sauce (v)

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 49427

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

JOIN THE MAILING LIST

SCAN THIS CODE TO JOIN OUR MAILING LIST AND RECEIVE INFORMATION ON WEEKLY FEATURES, UPCOMING EVENTS AND NEW PRODUCT RELEASES

