

Vodka

1 oz pour \$3 / 2 oz pour \$6 / with soda \$7

SIGNATURE COCKTAILS \$10

THE TROLLEY

Fresh grapefruit and lemon juice mixed with house made lavender syrup and vodka

DAPPER DON

Carrot juice, lemon juice, house made red bell pepper syrup and vodka

ZEPHYR

House made peach liqueur, fresh lemon juice, Sugar and vodka topped with egg white

CARABELLI

Fresh watermelon juice, black pepper vodka, sugar and lemon martini

CLASSIC COCKTAILS \$9

Gimlet, Moscow Mule, Cosmopolitan, Classic Bloody Mary

18th BLOODY MARY \$13

Togarashi rimmed glass, vodka and 18th Amendment Bloody Mary Blend, bacon, salami, cheese, olives and a pickle

Gin

1 oz pour \$3 / 2 oz pour \$6 / with soda \$7

SIGNATURE COCKTAILS \$10

BOOTLEG COCKTAIL

Fresh squeezed lemon and lime juice shaken with agave, mint and gin, topped with soda

LUMBER QUEEN

A spritz of saline balanced with bell pepper, lime and gin

THE ALDERMAN

Earl grey syrup, mango puree, fresh squeezed lemon juice, gin and soda

THE CON ARTIST

A carbonated cocktail with house made bitter liqueur, sugar, gin and fresh squeezed orange juice

DEATH IN THE CLOUDS

Salt, mint, sweet pea syrup and house infused cucumber gin

CLASSIC COCKTAILS \$9

Martini, Gin Fizz, Negroni, Gimlet

Rum

1 oz pour \$3 / 2 oz pour \$6 / with soda \$7

SIGNATURE COCKTAILS \$10

18's FRESH FRUIT MOJITO

Rum, mint, lime and your choice of fruit and/or house made syrup

LOGAN'S RUM

Rum, fresh squeezed lime juice, sugar, orange liqueur in a chilled glass with a spritz of absinthe

FOX TROT

Mango, bell peppers, lime and rum make this cocktail smooth and aggressive!

THE BRINEN BLOCK

Blueberry shrub, sugar and ginger beer meld with rum to create a palatial cocktail

SIBLEY

A true taste of Spring! Sweet peas and strawberries are balanced with lemon juice and rum

PURLWISE

Rum, pineapple juice and house made peach liqueur intertwine with cream and grenadine for a perfect finish to any day

CLASSIC COCKTAILS \$9

Dark & Stormy, Daquiri, Mai Tai

Bourbon & Rye

1 oz pour \$4 / 2 oz pour \$8 / with soda \$9

SIGNATURE COCKTAILS \$11

BARRELHOUSE SMASH

House made peach liqueur, lemon juice, sugar, bourbon and soda

BROTHER ORCHID

Egg white foam tops this tropical inspired cocktail with pineapple juice, bourbon and sugar

THE CASTLE

Muddled orange & mint leaf, bourbon, earl grey syrup and cold brew coffee

BLACK BETTY

Earl grey syrup, black pepper tincture, fresh grapefruit juice, bourbon

CLASSIC COCKTAILS \$10

Old Fashioned, Manhattan, Sazerac, Boulevardier

THE CHESTERFIELD \$12

Cinnamon syrup, orange bitters and bourbon served in a personal bottle of hickory and apple wood smoke

AppleJack

1 oz pour \$3 / 2 oz pour \$6 / with soda \$7

SIGNATURE COCKTAILS \$10

SOUR APPLES

A cocktail with a bite! Applejack, orange juice and lemon juice with a splash of sugar and a dash of house bitters

THE CHAPMAN

This pioneer of a drink is a mix of applejack and house made almond liqueur that is shaken with cream and topped with soda.

KISS OF DEATH

A concoction of strawberries and orange juice don't fail the great flavor of cranberry juice and apple jack

VERNA LEFMAN

Citrus doesn't take the back seat in this cocktail made with lemon juice, peach liqueur, applejack and gin

Wine & Ciders

House Red / House White \$6

Rotating Michigan Cider \$6

SIGNATURE COCKTAILS \$10

NEW YORK SOUR

Red wine tops a mixture of bourbon, sugar, fresh orange and lemon juice

OPENING ODE

Red wine, bourbon and fresh cherry juice

ADAM'S DECLINE

Gin, Vodka and white wine shaken and finished with a dash of house made orange bitters

1908

Blueberry shrub, vodka & cinnamon syrup - finished with a splash of Michigan Cider

BLUENOSE

18th Amendment's Mimosa

Vodka, orange liqueur, fresh orange juice and lavender syrup topped with a brut Michigan cider

CLASSICS \$9

Sangria, Kalimotxo, Spritzer

SODAS FROM BRIX, TRAVERSE CITY, MI / UNCOMMON GROUNDS COFFEE, SAUGATUCK, MI \$3
Cane cola, diet cola, black cherry cream soda, orange cream soda, Jamaican ginger soda, pomegranate lemonade, lemon lime



18TH AMENDMENT SPIRITS CO.

The "Spirit" of Muskegon

Welcome to 18th Amendment. By definition, we are a craft distillery. At the same time, our Muskegon Location, located at 350 W. Western Ave., in the former Savings and Loan Bank, is far more than a distillery or bar. If you look around you can see many years of history in the walls, the floors & our beloved vintage Brunswick bar originally built in Muskegon. Some of the furniture includes rescued items from Muskegon's history. We are proud of our town – and we wanted a place that celebrates the spirit of Muskegon for locals and tourists alike.

In the fast-paced world we live in now, we hope you will take your time when here. When you order a cocktail – countless hours have gone into getting things just right so that one of our bartenders can carefully craft it to perfection. It may take a bit longer than elsewhere, but makes all the difference in the world - and harkens back to a time when attention to detail and quality were important. Each day, we juice fresh fruit – we never use boxed or bottled juices. We make our own bitters, exotic variations of syrups & infuse our spirits with spices and flavors that can only be enjoyed in our Western Avenue home.

There are no televisions, but there is lively conversation – many people spend hours here enjoying each other's company and the lost art of conversation. We think that's important – and we love that people can relax, be comfortable and get to know each other here. That makes us happy. And ultimately we hope it makes you happy to be here.

Thanks for visiting us. And thanks for celebrating Muskegon.

Cheers!

Bottles to Go

Vodka / Rum / Gin

200ml : \$14

750ml: \$35

Bourbon & Rye

200ml: \$20

750ml: \$50

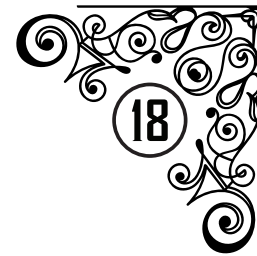
Ask your server or bartender about other merchandise options!

Find us at:

www.18thamendmentspirits.com

Facebook: @18thspirits

Instagram: 18thamendmentspirits



Wood-Fired Pizza

WHISTLEBUG \$15

(Classic Margherita)

San Marzano tomato sauce, fresh mozzarella, fresh Michigan basil, olive oil

BULLCOOK \$17

San Marzano tomato sauce, shredded mozzarella, pancetta, pepperoni, house made Italian sausage, olive oil

BOOMTOWN \$15

House-made white sauce, roasted wild mushrooms, caramelized shallots, fontina cheese, finished with garlic oil & chives

THE SHRUB \$15

Pineapple, salami, honey goat cheese, red onion, jalapenos and fresh arugula topped with olive oil

HAYBURNER \$15

... suggested add pancetta for \$2

Shredded chicken, spinach, artichoke hearts, fresh garlic, white sauce and shredded mozzarella

AXLE GREASE \$15

... suggested add pancetta for \$2

San Marzano tomato sauce, roasted garlic & olive oil, fresh mozzarella, shredded mozzarella, finished with grated Parmesan

SEXY TREE \$15

house-made pesto white sauce, fresh mozzarella, pine nuts, finished with grated parmesan

CROWN FIRE \$16

... suggested add prosciutto for \$2

house-made white sauce, fresh mozzarella, pancetta, red onion, fresh jalapeno, finished with drizzled honey & grated parmesan

BACK CUT \$16

... suggested add fried egg for \$2

house made white sauce, roasted garlic & oil, fresh green onion, cracked pepper, finished with hand sliced prosciutto and grated parmesan

RANCHER \$15

... suggested add pancetta for \$2

house made white sauce, roasted garlic & olive oil, shredded mozzarella, swiss chard, peppadews, cracked pepper

TOPPING ADDITIONS

pancetta, house made italian sausage, pepperoni, fried egg, bacon, prosciutto, pine nuts, peppadew peppers, wild mushrooms - \$2

garlic, jalapeno, onion, wild mushrooms, green onion, swiss chard, arugula, basil, tomato, grated parmesan - \$1



SLIDERS

All served on 18's pretzel buns

VEGGIE SLIDERS \$12

House-made seasonal veggie burgers, mint and cucumber aioli, pea shoots, red onion

CHICKEN SLIDERS \$13

Slow roasted chicken, seasonal pickled veggie, micro greens and 18's Bourbon BBQ Sauce

18's FILET SLIDERS \$14

Seared choice cut filet, bacon, caramelized onions, arugula & euro-cream

SaLaDS

Add chicken or steak for \$3

WATERMELON \$12

Fresh Watermelon tossed with feta balsamic, mint and slivered almonds

CHICKEN CAESAR \$12

Slow roasted shredded chicken breast & mixed greens, cherry tomatoes, croutons house made Caesar dressing. Substitute steak for \$3

SNACKS

SPINACH ARTICHOKE DIP \$9

Fire roasted artichoke hearts blended with fresh spinach and cheese, served with our stone oven baked braided bread

CHARCUTERIE

small \$15 large \$28

Assortment of meats, cheeses, fruits and grains

18's Hummus \$9

Served with assorted vegetables and bread

STUFFED PEPPADEWS \$9

Oven roasted Euro cream stuffed peppers topped with bacon and chives

FRESH CUT FRIES \$7

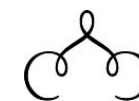
salt and pepper, white truffle oil or garlic and parmesan. Side of beer cheese \$2

STEAK & MUSHROOM FRITES \$13

Hand cut fries covered with steak, mushrooms and onions

18's WOOD FIRED PRETZEL \$9

Our stone oven baked pretzel served with beer cheese



18's Filet & Fries

9oz. of Filet Mignon Medallions served with our hand-cut Garlic Parmesan fries

\$16

