



E A T

*Bill's*

DRINK

**SOCIAL HOUR**

*3-6 monday through friday in the bar area*



**2 BUCK SHUCK\***

*east / west coast oysters*

*prosecco mignonette*

*2 each*

PAIR WITH: '15 CHATEAU L'OISELINIÈRE DE LA RAMÉE

MUSCADET 7

**MUSSELS & FRIES**

*white wine, garlic butter, crushed chiles*

*6*

**MEATBALLS**

*soft polenta, arrabiata sauce*

*6*

**AVOCADO BRUSCHETTA**

*ammoglio, micro basil*

*5*

**SLICED PRIME NY STRIP\***

*bill's steak sauce*

*28*

**Additional entrance and parking  
available behind Bill's**

\*State of Michigan Requirement: These items may be served raw or undercooked. Consumption of raw or undercooked eggs, poultry, seafood, shellfish or meat may increase your risk of food borne illness, especially if you have certain medical conditions.



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### BANFIELD BERRY

*gypsy vodka, strawberry, basil, lemon*

8

### RAIL COCKTAILS

*gypsy vodka, beefeater, jim beam, captain morgan white, 1.5 oz. pour*

6

### DRAFT PINTS

5

### PINOT GRIGIO

*cantina colli, veneto*

5

### PINOT NOIR

*georges duboeuf, pays d'oc*

5

### CHARDONNAY

*sycamore lane, california*

5

### CABERNET

*10 span, central coast*

5

### ROSÉ

*lalande, bordeaux*

5

### SAUVIGNON BLANC

*ava grace, california*

5



### LAURENT-PERRIER BRUT

*no champagne*

*15/split*



BED SH 10.1 99

Join us for breakfast Monday-Friday at 7am and weekend brunch Saturday & Sunday at 8am.