
BAR 81

BREAKFAST MENU

QUICHE

Egg, Cream, Bacon, Breakfast Sausage,
Roasted Potatoes and Shredded
Cheese

\$14

FRITTATA

Egg, Cream, Seasonal Veggies
and Shredded Cheese

\$10

FRUIT & CREME OATMEAL

Oatmeal, Dried Apples, Blueberries,
and Spices. Creme En Glaise and
Fresh Fruit

\$12

YOGURT PARFAIT

Blend of Granola Oats, Blueberries, layered
in between Vanilla Greek Yogurt, Topped
with Fresh Fruit

\$10

FRENCH TOAST BAKE

Freshly Made French Toast Bread
Pudding Bake

\$13

SUNSHINE SMOOTHIE

Orange Juice, Cranberry, Yogurt, Banana,
Pineapple, and Whey Protein

\$13

Al La Carte

SELECTION OF PASTRIES

Assorted Danishes and Bagels

\$5

CEREAL WITH MILK

Assorted Cereals

\$5

FRUIT CUP

Mixed Berries

\$5

FRESH FRUIT

\$1



BAR 81

DINNER MENU

ITALIAN GRINDER

\$16

Salami, Turkey, Ham, Banana Peppers, Tomato,
Provolone Cheese, Lettuce, Basil Oil, Balsamic Glaze,
Served with Great Lakes Potato Chips

FLATBREAD

\$15

Pizza Sauce, Mozzarella and Provolone Cheese Blend
Choice of Three Toppings
Pepperoni, Ham, Bacon, Chicken Mushroom, Onion,
and Bell Pepper

SPINACH DIP

\$16

Spinach, Artichokes, Parmesan Cheese,
Mozzarella Cheese, Basil, Garlic & Toasted
Nann Bread

CHARCUTERIE BOARD

\$22

Prosciutto, Mortadella, Truffle Cheddar, Blueberry
Pecan Jam, Mediterranean Olives, Boursin Spread,
Seasonal Goat Cheese with Gluten Free Bread
Crisp

WHITE FISH DIP

\$17

White Fish, Capers, Fresh Dill and Garnished
with a Lemon Wedge, Served with Toasted
Nann Bread

CEASAR SALAD

\$10

Romaine Lettuce, Parmesan Cheese,
Seasoned Croutons, Ceasar Dressing
Add Chicken \$4

SOUP DU JOUR

\$5/CUP

Seasonal Rotating Selections
ask your bartender

\$8/BOWL

Dessert

TREETOPS FUDGE BROWNIE

\$10

SEASONAL

\$10



BAR 81

COCKTAIL & BEER

RED JACKET SMOKER

\$18

Iron Fish Copper Queen Whiskey, Cherry Syrup,
Angostura & Orange Bitters with Seared Orange.
Stamped Ice & Smoked

MARGARITA 81

\$18

Lobos Tequila, Cointreau, Fresh Lime
Juice

SANGRIA

\$17

Blend of Red Wine, Orange Juice, Lime Juice,
Orange Liquor, Garnished with Fruit

FLOWER CHILD

\$17

Elderflower Syrup, Violet Liquor, Club
Soda and Champagne

MOSCOW MULE

\$16

Triple Jam Berry Vodka, Lime Juice,
Ginger ale, Garnished with Lime and
Mint

SUNSHINE SMASH

\$14

Traverse City Whiskey, Orange Juice, Simple
Syrup, Mint, and Garnished with an Orange
Wheel

SUNDAY IN THE ROUGH

\$17

Gypsy Vodka, Treetops Bloody Mary
Mix, Meats, Cheese & Veggies

Beer

DOMESTIC

\$5

CRAFT

\$7-\$8

RTD

\$9

SELTZER

\$8

CIDER

\$7

DRAFT

\$8



BAR 81

WINE

Red

CAYMUS CABERNET BY NAPA VALLEY

\$50 Glass

\$180 Bottle

CABERNET FRANC BY BLACKSTAR FARMS

\$22 Glass

\$73 Bottle

MEIOMI BY BELLA GLOSS

\$13 Glass

\$40 Bottle

RED BLEND "SILHOUETTE" BY CHATEAU
GRAND TRAVERSE

\$11 Glass

\$36 Bottle

GAMAY NOIR BY CHATEAU GRAND
TRAVERSE

\$11 Glass

\$36 Bottle

White

SAUVIGNON BLANC BY WHITE HAVEN

\$12 Glass

\$40 Bottle

CHARDONNAY UNOAKED BY GOOD
HARBOR

\$13 Glass

\$43 Bottle

PINOT GRIGIO BY BEL LAGO

\$13 Glass

\$43 Bottle

RIESLING BY ARCTUROS BLACKSTAR
FARMS

\$14 Glass

\$47 Bottle

Bubbly

RISATA MOSCATO BY DI ASTI

\$10 Glass

\$30 Bottle

SEX BY MAWBY

\$14 Glass

\$47 Bottle

VEUVE CLICQUOT 375ML

\$97 Bottle

VEUVE CLICQUOT 750ML

\$150 Bottle