

## Firsts

### Som Tom Salad

green papaya | palm sugar | lime | chili | peanut | tomato | herbs | 12

*Wine Pairing: Chateau Gravielle-Lacoste Bordeaux Blanc 13*

### POUR's Farm Board

rotating cured meats | rotating gourmet cheeses | house pickles | assorted nuts | rotating jam | warm bread | 22

*Wine Pairing: "Pour Decisions" Sommelier's Rotating Wine Flight 18*

### Tuna Poke' Nachos

wonton | pickled avocado | ponzu | wakame | mango salsa | sesame seed | \* | gf | 20

*Wine Pairing: Espirit de Gassier Provence Rose 12*

### Peruvian Ceviche

fresh catch | leche de tigre | cherry tomato | pepitas | cilantro | togarashi | MP

*Wine Pairing: Nessa Albarino 12*

### Oysters on the Half Shell

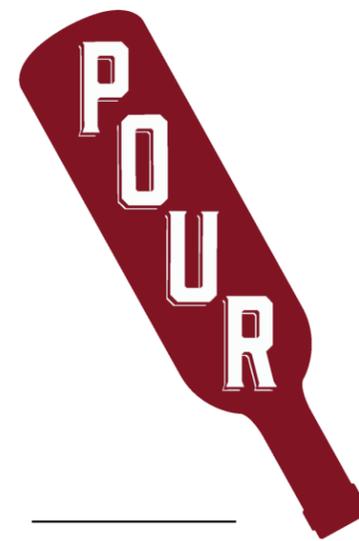
6 oysters | cocktail sauce | rotating house setup | \* | gf | 20

*Wine Pairing: Nicolas Idiart Muscadet 10*

### Aged Cheese Salad

frisee | Parmeggiano Reggiano | ricotta salata | giardinera | cured egg yolk | parmesan dressing | gf | 14

*Wine Pairing: Raventos Blanc I Blanc Sparkling 11*



KITCHEN & BAR

PETOSKEY

## Sushi

### Spicy Tuna Roll

crisp chili mayo | green bean kimchi | avocado | scallion | ssamjang bbq | \* | gf | 17

*Wine Pairing: Treille Cremant d Loire Sparkling Rose' 14*

### Pickled Asparagus Roll

local asparagus | shiitake duxelle | avocado | scallion | miso mayo | gf | ve | 15

*Wine Pairing: Hermann Moser Gruner Veltliner 12*

### Tiger Sushi Roll

tempura shrimp | ginger scallion lobster salad | cucumber | avocado | ponzu | sriracha mayo | \* | 18

*Wine Pairing: Pacific Rim Riesling 8*

### Cali Sushi Roll

krab | avocado | cucumber | gf | 14

*Wine Pairing: Andreola Prosecco 11*

## Mains

### Steak Diane

8 oz hanger steak | mushroom | brandy | cream | fingerling potatoes | gf | \* | 42

*Wine Pairing: Chateau Daugay St Emilion Grand Cru 22*

### Lobster Pelmeni

butter poached lobster claw and knuckle | ricotta dumplings | dried chili bechamel | crispy Iberico chorizo | micro cilantro | \* | 39

*Wine Pairing: Sandhi Santa Barbara County Chardonnay 15*

### Duck N' Grits

cold smoked duck breast | white cheddar scallion grits | cherry gastrique | brussels sprouts | 34

*Wine Pairing: Patricia Green Pinot Noir 18*

### POUR's House Burger

Wagyu beef patty | Montreal-Style steak rub | M1 jack cheese | leaf lettuce | B&B pickles | local tomato | charred onion mayo | local bun | fingerling potatoes | gf -or- ve recipes available upon request | \* | 17 - *Try our Vegetarian Burger - ask us how it is served!*

*Wine Pairing: Couly Dutheil Chinon Baronnie Madeleine 15*

### Ethiopian Roasted Vegetable

lentils | berbere spiced local parsnip | carrot | fingerling potato | house garlic hummus | pea shoots | grapefruit segments | pistachio | gf | ve | 19

*Wine Pairing: Martino Old Vine Malbec 13*

### Fried Rice

beef bulgogi, Thai chicken or tempeh bulgogi | fried egg | pickled avocado | aji amarillo salsa | cucumber kimchi | fresh herbs | gf | \* |

v -or- ve recipes available upon request | 22

*Wine Pairing: Pacific Rim Riesling 8*

## Desserts

### Malt Plombir

peach fluid gel | almond streusel | lemon thyme | 9

### Boozy Smores Milkshake

toasted coconut milk | Ghirardelli chocolate | Purus Wheat Vodka | RumChata | 12

gf :gluten free   v :vegetarian   ve :vegan   \* :raw

\* The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness\*

*POUR's culinary team is comprised of a passionate group of chefs, led by Executive Chef Colin Campbell, Chef de Cuisine Marc Sorrell, and Sous Chef Briana Kreiger; who, as a team, work to deliver a distinctive product & experience to every customer.*

*We define ourselves as a Modern American Restaurant focused on local & seasonal ingredients wherever possible. We balance these with worldly ingredients, which are reinterpreted in an inviting & familiar way, to create an eclectic range of dishes.*

*POUR prides itself on using carefully selected ingredients, which we prepare from scratch daily, to deliver to our guests. We hope to bring not only a new & unique dining experience to people in the area, but also to serve as a vessel to for the plethora of local producers to showcase their own talents & products.*

*Enjoy the POUR Kitchen & Bar Experience!*

Take a look at some of the amazing hyper local and specialty purveyors we use to source this delicious menu!

Spirit of Walloon Farm - Boyne City, MI

Bear Creek Organic Farm - Petoskey, MI

Coveyou Farm - Petoskey, MI

Soul Springs Organic Permaculture Farm - Harbor Springs, MI

Pond Hill Farm - Harbor Springs, MI

Loma Farms - Traverse City, MI

Crooked Tree Breadworks - Petoskey, MI

April's Rabbitry - Falmouth, MI

Fariway Packing Co. - Detroit, MI

Imperial Wagyu Beef - Omaha, NE

Guernsey Farms Dairy - Northville, MI

Grossnickle Farms - Kaleva, MI

Zenner Farms - Kingsley, MI

Grand Traverse Mushrooms - Traverse City, MI

Grandchildren of Hastings St. Bakery - Detroit, MI

Farm Country Cheese House - Lakeview, MI

Grazing Fields Eggs- Charlotte, MI

Country Winds Creamery- Zeeland, MI

And Many More via Cherry Capital Foods!

## HALF OFF HAPPY HOUR

### HAPPY HOUR DRINKS

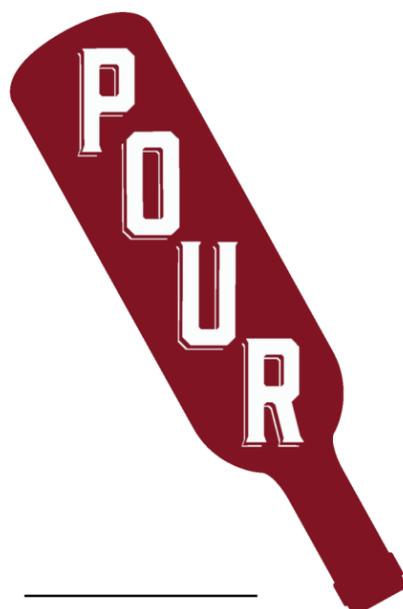
FEATURED HAPPY HOUR RED | 5 |  
FEATURED HAPPY HOUR WHITE | 5 |  
FEATURED HAPPY HOUR SPARKLING | 5 |  
COCONUT BASIL MULE FEATURE | 7 |  
ROTATING COCKTAIL FEATURE | 7 |  
FOUNDERS RUBAEUS RASPBERRY | 5 |



### HAPPY HOUR MENU

CALI SUSHI ROLL | 7 |  
AGED CHEESE SALAD | 7 |  
PICKLED ASPARAGUS SUSHI ROLL | 7 |  
OYSTERS ON THE HALF SHELL | 10 |  
CHICKEN FRIED RICE | 11 |

SERVED DAILY | 5 PM - 6 PM



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