

# WHITE WINE

## CHARDONNAY

Knotty Vines, CA Glass \$10 Bottle \$34

Black Star Farms Arcturos Sure Lie,  
MI Glass \$11 Bottle \$43

Mer Soleil, CA Glass \$12 Bottle \$48

La Crema, CA Glass \$14 Bottle \$54

## RIESLING

Left Foot Charley, MI Glass \$11 Bottle \$38

Chateau Grand Traverse, MI Glass \$10  
Bottle \$36

Black Star Farms Arcturos, MI Glass \$12  
Bottle \$38

Charles Smith Kung Fu Girl, WA Glass \$12  
Bottle \$38

## SAUVIGNON BLANC

Mayu, Chile Glass \$12 Bottle \$44

Chateau Ste. Michelle, WA Glass \$10 Bottle \$40

White Haven, New Zealand Glass \$12  
Bottle \$43

Sterling, CA Glass \$12 Bottle \$44

## PINOT GRIGIO

Banfi Le Rime, Italy Glass \$10 Bottle \$36

Left Foot Charley, MI Glass \$10 Bottle \$38

Willamette Valley, OR Glass \$14 Bottle \$54

Santa Margherita, Italy Glass \$14 Bottle \$54

# RED WINE

## CABERNET

Knotty Vines, CA Glass \$9 Bottle \$36

Sterling, CA Glass \$10 Bottle \$39

Joel Gott, CA Glass \$14 Bottle \$56

## MALBEC

La Posta "Pizzella" Argentina Glass \$12  
Bottle \$42

Ben Marco, Argentina Glass \$13 Bottle \$50

## PINOT NOIR

Meomi, CA Glass \$12 Bottle \$46

Black Star Farms Arcturos, MI Glass \$13  
Bottle \$48

## MERLOT

McManis, CA Glass \$10 Bottle \$36

Columbia Crest H3, WA Glass \$14 Bottle \$48

# ROSÉ | SPARKLING

Black Star Farms Arcturos Rosé, MI Glass \$11  
Bottle \$42

Mawby Sex, MI Glass \$11 Bottle \$40

La Marca Prosecco, Italy Glass \$12 Bottle \$48

Veuve Clicquot, France Bottle \$120

# warehouse kitchen + cork

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## SMALL PLATES

### FRIES \$9

Hand Cut Kennebec Potato | Ketchup  
+ Garlic Aioli

Add: Truffle Oil + Parmesan \$3

### SPINACH ARTICHOKE DIP \$12

Fresh Baby Spinach | Artichoke Heart  
Roasted Garlic | 5 Cheese Blend |  
Fried Flatbread

### QUESADILLA \$13

Marinated Chicken | Applewood  
Bacon | Pico De Gallo | Salsa Dip

### WINGS \$14

Choice of: Buffalo | Cherry Chipotle  
BBQ | Plain

Ranch or Blue Cheese

Carrots + Celery

### SHRIMP COCKTAIL \$17

Lemon Poached Gulf Shrimp  
Tito's Cocktail Sauce | Fresh Lemon

## SOUP | SALAD

### SOUP DU JOUR Cup \$4 Bowl \$7

### IRISH ONION Cup \$6 Bowl \$11

Caramelized Vidalia Onion | Guinness | Beef Broth | Baby Swiss | Aged  
Parmesan | Croutons

### GARDEN SALAD \$14

Spring Mix | Tomato | Cucumber | Carrot | Purple Onion | Garlic Croutons |  
Ranch

Add: Chicken \$6 | Add: Shrimp \$12 | Add: Steak \$14

### CLASSIC CAESAR SALAD \$15

Local Romaine | House Made Dressing | Aged Parmesan | Parmesan Crisp |  
Garlic Croutons

Add: Chicken \$6 | Add: Shrimp \$12 | Add: Steak \$14

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## COCKTAILS

### SUMMER GIN & TONIC 12

Hendricks | Fever Tree  
Mediterranean Tonic | Seasonal  
Garnish

### AVIATION 12

Gin | Maraschino Liqueur |  
Creme De Violette | Fresh  
Lemon Juice

### PINEAPPLE MEZCAL

#### SPRITZ 12

Mezcal | Aperol | Pineapple  
Juice | Fresh Lemon Juice

### SPICY MARGARITA 12

Jalapeno Infused Tequila | Sour  
| Fresh Lime Juice | Gran Gala

### INDIGO MULE 12

Gypsy Vodka | Blueberry |  
Fresh Lime Juice | Northwoods  
Ginger Beer

### GREEN RIVER OLD

#### FASHIONED 14

Green River Bourbon | Orange  
| Cherry | Bitters | Simple  
Syrup

### PEACH BASIL

#### BOURBON SMASH 14

Bardstown Rye | Fresh Lemon  
Juice | Simple Syrup | Basil

## BEER | SELTZER | CIDER

Bud Light | Budweiser | Coors Light | Miller Light |  
Miller High Life | Michelob Ultra | Labatt Blue | Corona  
| Heineken | High Noon | Whiteclaw | Blake's Hard  
Cider | \$6

Rotating Draft Beer \$7

## FLATBREADS

### CAPRESE \$14

Heirloom Baby Tomato | Fresh  
Mozzarella | Pesto | Purple Onion |  
Balsamic

### BBQ CHICKEN \$14

Marinated Chicken | Cherry Chipotle  
BBQ | Roasted Red Pepper | Purple  
Onion | Cheddar | Mozzarella

## HANDHELDS

All Served With Great Lakes Potato Chips

Sub Fries \$3 | Sub Truffle Fries \$5 | Sub Garden Salad \$5 | Sub Caesar \$7

### PRIME RIB \$16

Slow Roasted Rib of Beef | Baby  
Swiss | Purple Onion | Garlic Aioli |  
Irish Onion Jus | Detroit Hoagie

### WAREHOUSE BURGER \$16

MI Raised Beef | White Cheddar |  
Lettuce | Tomato | Purple Onion |  
Pickle | Detroit Brioche

### CARNIVORE \$15

Dearborn Ham | Applewood Bacon |  
Fennel Sausage | Spicy Marinara |  
Mozzarella

### WEST BAY CLUB \$15

Turkey | Ham | Applewood Bacon |  
Lettuce | Tomato | Smoked Cheddar  
| Egg Salad | Detroit Sourdough

### THE CHARLES BRONSON \$14

Groebel's Pastrami | Scallion Cream  
Cheese | Baby Swiss | Lettuce |  
Tomato | Detroit Brioche

## ENTREES

All Entrees Available at 5:00pm

### NY STRIP \$36

12 oz USDA Choice Striploin Beef |  
Cremini Mushroom | Cabernet Demi-  
Glacé | Roasted Garlic Mashed  
Potato | Grilled Asparagus

### LAMB SHANK \$25

New Zealand Leg of Lamb | Cabernet  
Demi- Glacé | Pappardelle | Aged  
Parmesan | Fine Herb

### BBQ RIBS Half \$19 Full \$26

House Made Cherry Chipotle BBQ |  
Hand Cut Fries | House Slaw

### PAN SEARED WALLEYE \$26

Great Lakes Walleye | Horseradish  
+ Panko Crust | Lobster + Boursin  
Mashed Potato | Baby Carrot

### GARDEN VEGETABLE GNOCCHI \$21

Sauteed Potato Pasta | Chef Choice  
Seasonal Vegetable | Roasted Garlic  
| Herb Bechamel | Aged Parmesan

"Ask your server about menu items that are  
cooked to order. Consuming undercooked  
meats or eggs may increase your risk of  
foodborne illness."