



DO GOOD, EVERY DAY.



AUTUMN 2024 DRINKS MENU



COCKTAILS

<b>MICHIGAN MIMOSA</b> .....	\$10
Black Star Farms Bedazzled, fresh OJ	
<b>BOTTLE OF BUBBLES</b> .....	\$32
and carafe of fresh OJ	
<b>ANTIPASTO BLOODY MARY</b> .....	\$12
Housemade bloody mary mix, vodka, antipasto skewer	
<b>UNCOMMON SPRITZ</b> .....	\$15
our take on the classic combination of Aperol, bubbly, Amaro Brillari & soda	
<b>LITTLE ITALY</b> .....	\$15
TC Whiskey Rye, Capano Antica, Amaro Brillari	
<b>NEGRONI</b> .....	\$15
TC Whiskey Gin, Campari, Cochhi Sweet Vermouth	
<b>ESPRESSO MARTINI</b> .....	\$15
Gypsy Vodka, Mammoth Coffee Liqueur, Roaster Jack Espresso, Amaro Pazzo	
<b>MACKINAC MULE</b> .....	\$13
Mackinac Island Rum, Northwoods ginger beer, lime juice, symple syrup	

SPARKLING WINE

<b>Lambo Baia Estate</b>   <i>fresh, red, dry finish</i> .....	\$12/36
<b>Bedazzled Black Star Farms</b>   <i>crisp, fresh, dry finish</i> .....	\$12/36
<b>Cremant of Michigan</b> Left Foot Charley   <i>crisp, citrus, bubbly</i> .....	\$16/48

<b>Arcturos Sur Lie Chardonnay</b> Black Star Farms .....	\$12/36
<i>complex, citrus, hints of pineapple &amp; flint</i>	
<b>Vernaccia Di San Gimignano</b> Cesani .....	\$12/36
<i>lively, dry, medium-bodied</i>	
<b>Pinot Grigio</b> Verterra .....	\$13/39
<i>hints of lemon &amp; peach, mineral notes, clean finish</i>	
<b>Dune Climb Sauvignon Blanc</b> bigLITTLE .....	\$16/48
<i>gooseberry, lemongrass white peach, crisp acidity</i>	

WHITE WINE

RED WINE

<b>Sihlouette</b> Chateau Grand Traverse .....	\$12/36
<i>hints of red berries, plush, round &amp; smooth</i>	
<b>Arcturos Pinot Noir</b> Black Star Farms .....	\$16/48
<i>rich, cherries &amp; currants, hint of oak</i>	
<b>Negroamaro</b> Scaliere .....	\$12/36
<i>deep purple, spicy, soft &amp; balanced</i>	
<b>Aglianico del Vulture</b> Grifalco .....	\$13/39
<i>dark fruits, slight acid, minerals</i>	
<b>Nero d'Avola</b> Alcesti .....	\$12/36
<i>fresh, juicy, brambly berries</i>	
<b>Chianti</b> Spigallo .....	\$12/36
<i>currants, rich &amp; lively with sweet tannins</i>	
<b>Cesanese</b> Casale del Giglio .....	\$13/39
<i>deep ruby red, soft spice, persistent acidity</i>	



ask your server for our  
DESSERT MENU





# HAPPY HOUR

JOIN US  
4-5pm Everyday

\$1 OFF DRAFTS  
\$2 OFF WINES BY THE GLASS

## BEER & CIDER

### ON DRAFT

<b>GREENMAN</b> .....	\$7
Tandem <i>dry apple cider, ABV 6.1%</i>	
<b>MARZEN MARZEN</b> .....	\$7
Stone Hound <i>Oktoberfest-style amber lager, malty &amp; toasty, perfect for fall weather, ABV 5.8%</i>	
<b>MONARCH FRENCH LAGER</b> .....	\$7
malt forward but balanced & crisp ABV 5.3%	
<b>PILSNER</b> .....	\$7
Farm Club ABV 4.5%	
<b>RAINMAKER</b> .....	\$7
Stormcloud Belgian pale ale, ABV 5.9%	
<b>A2 IPA</b> .....	\$7
Earthen Ales <i>Michigam Azacca IPA, ABV 7.1%</i>	

## MOCKTAIL MAGIC

<b>SPARKLING MATCHA LEMONADE</b> .....	\$8
<i>housemade lemonade, matcha, club soda</i>	
<b>TURMERIC GINGER HIGHBALL</b> .....	\$12
<i>Rishi Dandelion Ginger Sparkling Tea, honey, turmeric, Lemon</i>	
<b>JUNIPER SPRITZ</b> .....	\$10
<i>Marz Elixir Juniper Fizz, tonic, lime, simple syrup</i>	
<b>UNTITLED ART "ITALIAN PILSNER"</b> .....	\$5
<b>SHORTS "THIRST MUTILATOR"</b> .....	\$6

<b>IRISH COFFEE</b> .....	\$12
<b>HOT CHOCOLATE OR MOCHA</b> .....	\$6
<b>CAPPUCCINO</b> .....	\$5.50
<b>LATTE</b> .....	\$5.50
<b>DRIP COFFEE</b> .....	\$3.60
<b>TAZO HOT TEA</b> .....	\$4
<b>ADD: shot of vanilla, hazelnut, caramel</b> .....	\$1

## COFFEE DRINKS

Open Every Day 6AM - 3PM  
Friday & Saturday Until 8PM  
1115 E. Eighth Street (231) 421-1303  
[www.commongoodrestaurant.com](http://www.commongoodrestaurant.com)