



METRO

KITCHEN AND BAR

SHAREABLES

FILET MIGNON SKEWER

48 HOUR MARINATED FILET, RED & GREEN PEPPERS, CRIMINI MUSHROOMS, CIPOLLINI ONION, CHIMICHURRI SAUCE \$17 **GF**

CANDY CURED SMOKED SLAB BACON

JACK DANIELS MAPLE SYRUP GLAZE AND BLACK PEPPER \$14

SEARED AHI TUNA

CUCUMBER & AVOCADO SALAD, SOY GINGER SAUCE \$16 **GF**

VEGETABLE EGGROLL

CABBAGE, CARROTS, BAMBOO SHOOTS, GINGER, MUSHROOMS, HAND ROLLED AND FRIED GOLDEN BROWN, SOY GINGER DIPPING SAUCE \$13 **V/ GF**

FRIED CALAMARI

BALSAMIC DRIZZLE WITH GORGONZOLA CRUMBLE, HOT CHERRY PEPPERS \$13 **GF**

MAC-N-CHEESE

THREE CHEESE, CAVATAPPI PASTA, AND SLAB BACON \$13

PRETZEL STICKS

MAPLE BOURBON MUSTARD & CHEESE SAUCE \$12

ONION RING TOWER

HAND BATTERED, FRIED GOLDEN BROWN, ZESTY DIPPING SAUCE \$11

FRIED BUTTERMILK CHICKEN BITES

FRIED CHICKEN THIGHS, FRIED PICKLE CHIPS, FRIED HOT CHERRY PEPPERS, PEPPERONCINI AIOLI \$15

HUMMUS

OLIVE PEPPER RELISH, CELERY, CARROTS, PITA, LEMON AIOLI \$12

BANG BANG SHRIMP

LIGHTLY BATTERED, FLASH FRIED, TOSSED WITH OUR BANG BANG SAUCE \$15

CROSTINI PLATE

STRACCIATELLA, FIG JAM, TOMATO CAPER BRUSCHETTA, OLIVE PEPPER RELISH \$15

VEGETARIAN FLATBREAD

GORGONZOLA CREAM, CARAMELIZED ONIONS, APPLE, ARUGULA, BALSAMIC DRIZZLE \$14 **GF FLATBREAD +\$3**

MARGHERITA FLATBREAD

GARLIC, EVOO, PLUM TOMATOES, MOZZARELLA, FINISHED WITH FRESH BASIL \$13 **GF FLATBREAD +\$3**

NACHOS

ONIONS, TOMATOES, BLACK BEANS, JALAPEÑOS, CHEDDAR/JACK BLEND, PICO DE GALLO, HOMEMADE SALSA, SOUR CREAM \$14 **ADD ON'S** (CHICKEN \$4, STEAK \$7, SHRIMP \$10)

SCARPARELLO WINGS

PAN ROASTED WITH SHALLOTS, HOT CHERRY PEPPERS, BUTTER AND FRESH HERBS, SERVED WITH TOAST POINTS \$14

GRAZING

SASHIMI SALAD

MIXED GREENS, PAN SEARED AHI TUNA, CUCUMBER, AVOCADO, CORN TORTILLA STRIPS, MANDARIN SEGMENTS, CILANTRO GINGER VINAIGRETTE \$23 **GF**

FRIED GOAT CHEESE SALAD

SPINACH, CANDIED WALNUTS, CRANBERRIES, HEIRLOOM GRAPE TOMATOES, CUCUMBERS, HONEY MUSTARD DRESSING \$13

WEDGE SALAD

BABY ICEBERG, SLAB BACON, HEIRLOOM GRAPE TOMATOES, HOUSE MADE FRIZZLED ONIONS, BUTTERMILK BLUE CHEESE \$14

CAESAR SALAD

CHOPPED ROMAINE, FRESH MADE CROUTONS, HOUSE MADE CAESAR DRESSING, SHAVED PARMESAN \$7/14

MK SALAD

MIXED GREENS, CARROTS, ROASTED TOMATOES, CUCUMBER, SWEET PEPPERS, RED ONION, BALSAMIC DRESSING \$7/14 **GF/V**

ADD ONS

CHICKEN \$6, SALMON \$8, PRIME SIRLOIN \$10, SHRIMP \$10, AHI TUNA \$11

Please notify server regarding any food allergies. *Thoroughly cooked meats, poultry, seafood, shellfish, and eggs reduces the risk of food borne illness. 2553099

SOUP

ONION SOUP

GARLIC TOAST, GRUYERE, TOPPED WITH FRIZZLED ONIONS \$9

LOADED BAKED POTATO SOUP

TOPPED WITH CHEDDAR/JACK CHEESE AND GREEN ONION \$9

IN THE HAND

AHI TUNA TACO

PAN SEARED, YELLOW CORN TORTILLA, SHREDDED CABBAGE, CHARRED PINEAPPLE SALSA, WASABI CREMA \$16 **GF**

PORK CUTLET

FRIED GREEN TOMATOES, PIMENTO CHEESE, JALAPEÑO SLAW, CHIPOTLE MAYO, CIABATTA ROLL, HAND CUT FRIES \$16

MK BURGER

8OZ. THREE BLEND BURGER, AMERICAN CHEESE, CARAMELIZED ONIONS, BACON, TOASTED ENGLISH MUFFIN, HAND CUT FRIES \$15 **GF ROLL +\$3**

SANFORD BURGER

8OZ. THREE BLEND BURGER, FRIED EGG, BACON, WHITE CHEDDAR, FRIZZLED ONIONS, SRIRACHA MAYO, TOASTED ENGLISH MUFFIN, HAND CUT FRIES \$16

BUTTERMILK FRIED CHICKEN

JALAPEÑO SLAW, WHITE CHEDDAR, PICKLES, CIABATTA ROLL, HAND CUT FRIES \$16

BLTA

SLAB BACON, SHREDDED LETTUCE, TOMATOES, AVOCADO, SRIRACHA MAYO, TEXAS TOAST, HAND CUT FRIES \$14 **GF ROLL +\$3**

OVEN ROASTED TURKEY

GRUYÈRE CHEESE, BACON, SHREDDED LETTUCE, TOMATO, AVOCADO AIOLI, TEXAS TOAST, HAND CUT FRIES \$16 **GF ROLL +\$3**

SHRIMP PO BOY

PANKO CRUSTED, FRIED GOLDEN BROWN, TOASTED GRINDER, SPICY & TANGY REMOULADE, HAND CUT FRIES \$17

STEAK SANDWICH

8OZ PRIME SIRLOIN, WHITE CHEDDAR, MUSHROOMS, FRIZZLED ONIONS, HORSERADISH CREAM SAUCE, TOASTED GRINDER, HAND CUT FRIES \$18

VEGAN TACO

PLANT BASED CHORIZO FLAVORED, YELLOW CORN TORTILLA, SHREDDED CABBAGE, PICO DE GALLO \$15 **GF/V/VG**

VEGAN BURGER

4OZ PATTY, SHREDDED LETTUCE, TOMATO, RED ONION, MILLET ROLL, SIDE HOUSE SALAD \$17 **V/GF ROLL +\$3**

ENTREES

MK POKE BOWL

SEARED AHI TUNA, SHREDDED VEGETABLES, FARRO, ARUGULA, AVOCADO, PICKLED RED ONION, CILANTRO, SESAME SEEDS, MISO SAUCE \$25

GRILL BLACKENED SALMON

CHILI LIME RICE, FENNEL CITRUS SALAD \$28

STEAK FRITTES

8OZ. PRIME SIRLOIN, HAND CUT FRIES, BROCCOLI, CHIMICHURRI SAUCE \$25

RIGATONI ALLA VODKA

PANCETTA, PROSCIUTTO, SHALLOTS, VODKA, PLUM TOMATO CREAM SAUCE \$20 **GF/VG PASTA \$3 UPCHARGE**

KOREAN STYLE BABY BACK RIBS

HAND CUT FRIES, JALAPEÑO SLAW \$26

CHICKEN STACK

HAND BREADED, FRIED GOLDEN BROWN, LAYERED WITH ARUGULA, FRESH MOZZARELLA, TOMATOES, FINISHED WITH A BALSAMIC DRIZZLE AND EVOO \$24

12OZ FRENCH CUT PORK CHOP

FRIED GREEN TOMATOES, SWEET POTATO PURÉE, BOURBON BARBECUE SAUCE \$24

COCKTAILS \$12

PASSION FRUIT JALAPEÑO MARGARITA

PATRON SILVER TEQUILA, AGAVE NECTAR, PASSION
FRUIT PUREE, FRESH SQUEEZED LIME JUICE

JUBILEE

GREY GOOSE VODKA, DON MIGUEL
GASCON MALBEC, SPICED PEAR LIQUEUR,
MAPLE SYRUP, LEMON JUICE, SELTZER

SKINNY B

TITO'S HANDMADE VODKA, MUDDLED
LEMON AND WATER

CITRUS SANGRIA

GREY GOOSE ORANGE, ST. GERMAIN,
FRESH POMEGRANATE JUICE, FRESH
SQUEEZED LEMON JUICE

METRO MANHATTAN

MICHTER'S RYE WHISKEY, ANTICA SWEET
VERMOUTH, ANGOSTURA AND ORANGE BITTER'S

SKINNY M

CASAMIGOS BLANCO TEQUILA, FRESH
SQUEEZED LIME JUICE, FRESH SQUEEZED
LEMON JUICE, SELTZER WATER

SPICED OLD FASHIONED

WOODFORD RESERVE, SPICED SIMPLE SYRUP, 18.21
PROHIBITION BITTER'S, ORANGE ZEST, TRAVERSE
CITY COCKTAIL CHERRY, CINNAMON STICK

CRISPY CUCUMBER

KETEL ONE BOTANICAL CUCUMBER AND
MINT, ST. GERMAIN, FRESH SQUEEZED
LIME JUICE, TOPPED WITH PROSECCO

MARTINIS \$12

CHOCOLATE COCONUT MARTINI

BLUE CHAIR BAY COCONUT RUM,
GODIVA CHOCOLATE LIQUEUR, COCONUT PUREE

ESPRESSO MARTINI

GREY GOOSE VODKA, KAHLUA
ESPRESSO, BAILEY'S OPTIONAL

DIRTY MARTINI

TITO'S HANDMADE VODKA, OLIVE JUICE,
BLUE CHEESE STUFFED OLIVES

CUCUMBER LIME MARTINI

EFFEN CUCUMBER VODKA, COINTREAU, FRESH LIME
JUICE, SPLASH SIMPLE, CUCUMBER MINT GARNISH

METRO COSMO

KETEL ONE BOTANICAL PEACH AND
ORANGE BLOSSOM, KETEL ONE BOTANICAL
GRAPEFRUIT AND ROSE, FRESH SQUEEZED
LIME JUICE, CRANBERRY JUICE

FRENCH MARTINI

GREY GOOSE LA VANILLE VODKA, CHAMBORD,
PINEAPPLE JUICE, TOPPED WITH PROSECCO,

KEY LIME PIE MARTINI

GREY GOOSE LA VANILLE, PINEAPPLE JUICE, FRESH
SQUEEZED LIME JUICE, DOLLOP OF WHIPPED
CREAM, GRAHAM CRACKER CRUST RIM

LEMON DROP MARTINI

KETEL ONE CITROEN VODKA, LIMONCELLO,
FRESH SQUEEZED LEMON JUICE, SUGAR RIM

WHITE WINES glass bottle

Prosecco, LA MARCA ~ Italy <small>(187ml)</small>	11	
Prosecco, GOOSENECK ~ Italy	8	28
Pinot Grigio, ECCO DOMANI ~ Italy	8	28
Pinot Grigio, MASO CANALI ~ Trentino	10	36
Pinot Grigio, SANTA MARGHERITA ~ Trentino, Italy	60	
Pinot Grigio, TORRESELLA ~ Veneto, Italy	9	45
Riesling, BARTH ~ Germany	9	32
Sauvignon Blanc, WHITEHAVEN ~ New Zealand	11	40
Sauvignon Blanc, ORIN SWIFT "BLANK STARE" ~ Russian River Valley, CA	50	
Chardonnay, WILLIAM HILL ~ Central Coast	9	32
Chardonnay, LINCOURT ~ Santa Rita, Ca	11	40
Chardonnay, LA CREMA ~ Russian River Valley, CA	46	
Sauvignon Blanc, KIM CRAWFORD ~ Marlborough, New Zealand	35	
Assyrtiko, GAVALAS ~ Santorini, Greece	40	

ROSÉ

Rosé, FLEUR DE MER ~ Provence, France	11	40
Rosé, GERARD BERTRAND GRIS BLANC ~ France	10	36
Rosé, WHISPERING ANGEL CHATEAU D'ESCLANS - Cotes de Provence, France	60	

RED WINES

Pinot Noir, MARC CELLARS ~ California	8	28
Pinot Noir, BRIDLEWOOD ~ California	10	36
Pinot Noir, SEBASTIANI ~ Sonoma Coast	12	42
Malbec, DON MIGUEL GASCON ~ Argentina	9	32
Red Blend, APOTHIC ~ California	9	32
Red Blend, ORIN SWIFT Abstract ~ California	65	
Cabernet, JOSH ~ North Coast, Ca	13	48
Cabernet, BEAR FLAG ~ Lodi	15	54
Cabernet Sauvignon, CAYMUS - Napa Valley, CA	140	
Estate Red, CHALK HILL - Sonoma	130	
Cabernet, JUSTIN ~ Paso Robles, California	56	

BUBBLES

Champagne, VEUVE CLICQUOT - Brut, France	125	
Champagne, MUMM Grand Cordon "Rosé" ~ France*	125	