SOUP

Soup du Jour  5/7
Flavorful & seasonal. Served with housemade peasant bread. Ask your server for details

Detroit Street Hearty Chili  5/7
black beans, kidney beans, butternut squash, sweet potato & tomatillo, cilantro & lime; served with housebaked cornbread
GF/DF  CAN BE DF  ADD AVOCADO OR CASHEW SOUR CREAM +$10

APPS & TOTS

Buffalo Cauliflower Wings  13  HALF ORDER  7
with celery sticks and ranch dressing
GF/DF  GLUTEN

Seitan Chik’n Tenders  6 FOUR PIECE  11 EIGHT PIECE
our extra special delicious seitan recipe; served with tangy BBQ and Southwest ranch sauces
GF SOY GLUTEN NUTS

Super Nachos  12
tortilla chips, black beans, corn, red bell pepper, nacho cheese, cashew sour cream, salsa, avocado, cilantro
GF/DF  GLUTEN NUTS

Organic Tater Tots with Yum Yum Sauce  6
GF SOY

Chili Cheese Tots  8
cashew nacho cheese, housemade chili, scallions
GF/DF NUTS/SOY  ADD CASHEW SOUR CREAM +$10

Tots & Tap  10
yum yum tots & your choice of a draft

RAINBOW SALAD

Rainbow Salad  13
baby greens, shredded carrots, purple cabbage, red bell pepper, pickled onion, orange slices, fried tortilla strips, sliced tempeh, cilantro, scallions & cashewed crunches, with sesame-peanut dressing.
GF/DF SOY  NUTS FREE

Taco Salad  12
baby greens, black beans, corn, red bell pepper, marinated tofu, avocado, cilantro, scallions, fried tortilla strips, pineapple salsa, Southwest ranch dressing, nacho cheese
GF/DF SOY NUTS FREE

Garden Salad  9
baby greens, red pepper, tomato, cucumber, red onion & avocado with choice of dressing.
ADD GRILLED TOFU OR SEITAN CHK’N +$3

ADDITIONS

Provolone-Style Cheese  1 50

Cheddar-Style Cheese  1 50

Ranch Dressing  1

SW Ranch Dressing  1

Balsamic Vinaigrette  1

Sesame Peanut Dressing  1

Ginger-Turmeric Dressing  1

Maple Mustard Dressing  1

BBQ sauce  1

Nacho Cheese  1 50

Cashew Sour Cream  1 50

Salsa Verde  1

Pineapple Salsa  1

Yum Yum Sauce  1

Mushroom Bacon  1 50

Jalapeños  1

Avocado  1 50

Tortilla or Potato Chips  1 50

Cornbread with Maple Butter  3

Marinated Tofu  3

Grilled Seitan Chik’n  3

Andouille Seitan Suasage  3

Braised Tempeh  3 50

Raspberry-Basil Grilled Cheese  11
provolone-style cheese, cashew cream cheese, raspberry jam, spinach & basil with potato chips & pickle
GF NUTS GLUTEN
SERVED ON HOUSEBAKED PEASANT BREAD

Chesapeake Bay  12
Grilled seitan chik’n, avocado spread, cucumber, tomato, spinach & sprouts with maple-mustard dressing.
SERVED ON HOUSEBAKED WHOLE WHEAT BREAD
ADD MUSHROOM BACON +$10
NUTS GLUTEN SOY

Backyard Burger  13
Bacon cheeseburger* with mushroom bacon, cheddar-style cheese, herb aioli, lettuce & tomato.
GF/DF  GLUTEN NUTS SOY

Buddha Bowl  13
wilted kale, quinoa, spicy chickpeas, grilled red onions, sweet potatoes, sliced almonds, dried cherries, scallions, avocado, tomato, cucumber, ginger-turmeric dressing
GF/DF NUTS/SOY
ADD MARINATED GRILLED TOFU +$5
ADD SEITAN CHK’N +$5
ADD BRAISED TEMPEH +$5

Japchae  12
Korean sweet potato noodle stirfry with spinach, shiitakes, onion, red bell pepper, carrot, scallions, sesame, lime
GF/DF NUTS SOY
ADD MARINATED GRILLED TOFU +$5 ADD SEITAN CHK’N +$5 ADD BRAISED TEMPEH +$5

WE SHARE

→ Recipes with you
→ Tips among our staff
→ Our space with the community
ASK US FOR DETAILS!

LIVE MUSIC WEEKLY—SEE EVENTS BOARD FOR DETAILS.
BEVERAGES

Detroit City Soda 2.50 FREE REFILLS
cola, lemon lime, cream soda, ginger ale, or lemonade

Mighty Good Hot Coffee 3 FREE REFILLS

Neu Kombucha 5.50
Ask your server for flavors, 16oz bottle

Juice 8 oz 3
orange, grapefruit, cranberry, pineapple or pomegranate

Hot Chocolate coco- whip, peppermint & marshmallows 4
ADD 2 OZ LIQUOR SHOT: $2 WELL, $3 MID, $4 PREMIUM

HOT TEAS

TeaHaus 3 CUP 6 POT
Camomile Blossom [herbal]
Peppermint [herbal] Roasted Almond Fruit [herbal]
Arabian Days [green/black, rose, sunflower]
Earl Grey [bergamot black] Green Sencha [toasted green]

UNLEADED CRAFT COCKTAILS

ADD 2 OZ LIQUOR SHOT: $2 WELL, $3 MID, $4 PREMIUM

Winter Forever 6 Cranberry shrub, sage simple, pomegranate, ginger ale

Oaxaca 5 Hibiscus syrup, orange zest, lime, spices, soda

Bonfire Lemonade 8 Lapsang Souchong smoked tea, blackberries, jalapeños, cilantro, lime, simple syrup, lemonade

Grapefruit N/A IPA 5 Lagunitas Hoppy Hop Refresher, grapefruit, tonic

Lavender Lemon Nojito 6 Lavender syrup, lemon, mint, soda

Silk Pajamas 7 Blood orange, lime, chamomile tea, sage simple syrup, aquafaba

Ginger Dragon 5 Fresh ginger mix, simple syrup, water [sparkling or hot]

CAUTION! Ginger Shot 4 Fresh ginger-lime juice shot. For your health.

LIQUOR

VODKA (SINGLE/DOUBLE)
360 (well) 5/8
Tito’s 6/10
Ketel One 7/12
Belvedere 9/15

GIN
New Amsterdam (well) 5/8
Tanqueray 6/10
A2 Distilling Co. 7/12
Winter or Summer
Hendrick’s 9/15
Plymouth Sloe Gin 9/15
Plymouth 10/17
Botanist 11/18
Monkey 47 16/27

BOURBON
Jim Beam (well) 5/8
Four Roses 7/12
Maker’s Mark 8/13
Knob Creek 9/15
Basil Hayden 12/20
Burning Chair 16/27

TEQUILA & MEZCAL
El Jimador Silver 6/10
El Espolón Reposado 8/13
Patrón Añejo 12/20
Vida Mezcal 10/17

ALCOHOLIC BEVERAGES

Lager 8 oz 3
Juice, wine, hard cider, fresh lemon-lime juice

SPARKLING

Arte Latino Cava 7/28
Lelli Prosecco 10/40

ADD MIXER +1

WHISKEY & SCOTCH (SINGLE/DOUBLE)

Wild Turkey 101 Rye 9/15
Jameson Irish 8/15
Jack Daniels Tennessee 6/10
Johnny W. Red Label (well) 7/12
Highland Park Magnus 12/20
The Macallan 12-Year 18/50

RUM
Cruzan Aged 5/8
Mount Gay Silver 6/10
Sailor Jerry Spiced 5/8
Goslings Bermuda Black 6/10
Plantation Dark 6/10
Zacapa Solera 12/20

TEQUILA OLD VINE ZINFANDEL 10/38

ROSÉ
Big Little LIGHTLY SWEET
Open Road Rosé 12/42

SPARKLING
Arte Latino Cava 7/28
Lelli Prosecco 10/40

WINE

Celebration Sangria 9 Red & white wine, Lillet aperitif
wine, Grand Marnier, cranberry, ginger, apples, oranges, lime, mint, spices

WHITE
Fossil Point OAKED Chardonnay 9/34
Azienda Agricola Gorgo dry Custoza 9/34
Blandine Le Blanc CRISP Cotes de Gascogne 9/34
Mari Vineyards BRIGHT Riesling 12/46

RED
Sand Point LIGHT Pinot Noir 8/30
Doolhof SPIKEY Cape Boar Red Blend 9/35

ADD BEER & A SHOT (WELL) $2

DRAFT BEER

ROTATING TAPS. SEE BEER MENU

BEER FLIGHT (4 DRAFT BEERS, 5 OZ EACH) $11
OR SINGLE 5 OZ POUR 3 $3

CANS/BOTTLES

Edelbrau 12oz ARB 4.0% Irish-Style Dry Stout 7 Detroit Street special label
Lagunitas 12oz NON-ALCOHOLIC Hoppy Hop Refresher 4

CIDER
Farmhaus ARB 6.9% Trocken Dry Cider 6

CRAFT COCKTAILS

Cupid’s Lip Gloss 10 Tito’s vodka, lemon, cranberry, grapefruit, sage simple, Peychaud’s bitters, soda
A2 Mule 9 Vodka, ginger, lime, lemon-lime soda

Witches of Belleville 10 Ketel One vodka, Strega liqueur, Fleur elderflower liqueur, lemon

Funky Monkey 10 Hendrick’s gin, cucumber tincture, Chartreuse, Lillet, orange, tonic

Ms. Bee Haven 12 The Bonanist Gin, Fleur elderflower liqueur, agave, lemon, thyme, aquafaba

Triple Goddess 10 Hendrick’s gin, Dolin dry, Bitter Truth Violet Liqueur, Genepy des Alpes, lemon, lavender tincture

Brick Road Negroni 10 Plymouth Gin, Amaro Nonino, Sweet Vermouth, bitters, cherry

Jungle Bird #500 10 Light rum, pineapple, coconut tincture, Contratto, lime, simple syrup

Detroit Street Stormy 9 Gosling’s Black Seal Rum, ginger, lime, lemon-lime soda

Mama Rosa’s Margarita 12 Espolon tequila, Amaretto, Grand Marnier, blood orange, agave, lime, orange bitters

Fuchsia Frida 11 Mezcal, hibiscus syrup, O.J, lime, jalapeño tincture

Grapefruit Old Fashioned 10 Four Roses bourbon, grapefruit, brown simple, bitters, tonic

Winter Sour 10 Jack Daniels, Frangelico hazelnut liqueur, cinnamon maple syrup, lemon, aquafaba

Hot Buttered Brandy 11 Brandy, Grand Marnier, Amaro, spiced tincture, maple butter