the earle

Wines By The Glass

SPARKLING

▯	**Cava** Codorniu “Clasico” NV Brut - ES		$9
	Champagne Nomine-Renard NV Brut - FR		$19
	Champagne Charles Mignon “Reserve” NV Brut - FR	*200ml Split*	$34
	Prosecco Superiore Valdobbiadene Jeio NV Brut - IT	*187ml Split*	$16
	Moscato d’Asti La Caudrina 2025 - Piedmont, IT		$13

WHITE

	Pinot Grigio Mezzacorona 2025 - Trentino, IT		$9
	Sancerre ***Sauvignon Blanc*** Domaine Daulny 2025 - Loire Valley, FR		$19
	Mâcon-Villages ***Chardonnay*** Louis Jadot 2024 - Burgundy, FR		$12
▯	**Assyrtiko** Zacharias 2025 - Peloponnese, Greece		$11
	Sauvignon Blanc Allan Scott 2025 - Marlborough, NZ		$12
	Chardonnay Obsidian “Poseidon Vineyard” 2024 - Carneros, Napa, CA		$17
	Riesling Mari “Scriptorium” 2023 - Old Mission Peninsula, MI		$13

ROSÉ

	Rosé Saint Andrieu “L’Oratoire” 2023 - Coteaux Varois en Provence, FR		$11

RED

	Pinot Noir B Side 2018 - North Coast, CA		$15
	Zinfandel Lapis Luna 2023 - North Coast, CA		$11
▯	**Montepulciano/Sangiovese** De Angelis 2022 - Rosso Piceno, Marche, IT		$12
▯	**Côtes du Rhône** Domaine de l'Espigouette 2023 - Southern Rhône, FR		$14
	Malbec Trapiche “Broquel” 2024 - Mendoza, AR		$10
	Cabernet Sauvignon Alexander Valley Vyds 2023 - Alexander Valley, CA		$16
▯	**Barolo** Cantine Povero "Priore" 2022 - Piedmont, IT		$20
	Bordeaux Château Jean Faux 2016 - Bordeaux, FR		$18
	Amarone Luigi Righetti “Capitel de Roari” 2022 - Veneto, IT		$20
	Cabernet Sauvignon Adaptation 2021 - Napa Valley, CA		$29

DESSERT

	Sauternes Petit Guiraud 2017 - Bordeaux, FR	*3 oz.*	$16

▯ *Organic*

Cocktails & Martinis

Signature Cocktails

The Earle Gin & Tonic $16
A refreshing and sophisticated blend of the Botanist Gin and Fever Tree elderflower tonic.

The Earle Manhattan $26
Whistlepig 10 Year Straight Rye Whiskey, Punt e Mes Vermouth, Abbott's Bitters, French brandied cherry, stirred and served up.

The Earle Elyxir $17
A smooth, luxury martini made with Absolut Elyx and Vya Dry Vermouth. Served up with a twist.

The Earle Martini $22
Monkey 47 and Vya Dry Vermouth. Served up, with a preserved lemon twist.

The Earle Old Fashioned $22
Woodford Reserve Double Oaked Bourbon, Abbotts and Angostura Orange Bitters, Luxardo, splash of soda water, orange, and French brandied cherry.

The Earle Spicy Marg $20
Patron Blanco infused with habanero pepper. Pineapple, agave and lime. Served on the rocks. Not for the faint of heart.

The Earle Boulevardier $21
Basil Hayden's Dark Rye, Select Apertivo, House-made Sweet Vermouth.

Rotating Cocktails

Penicillin $19
Chivas 12, house-made ginger syrup, and lemon juice topped with peated Port-Charlotte scotch, and candied ginger.

Great Pumpkin Manhattan $21
Pumking Pumpkin Whiskey, Rittenhouse Rye, house vermouth, and Rye-Pumpkin Bitters. Served up.

Fall Mule $18
Ann Arbor Fall Barrel-Aged Gin, cranberry liqueur, lime juice, and Fever Tree ginger beer.

October Rust $19
Liberator barrel-aged gin, house vermouth, Rye-Pumpkin Bitters, muddled French brandied cherry and orange on the rocks.

Autumn Sunset $18
A cozy, complex sipper, crafted with Rittenhouse Rye. AppleJack Brandy, Maple Whisky, Ginger Liqueur & Pumpkin bitters. Served up.

Nordic-Royale Vesper $16
Icelandic interpretation of this classic martini. Martin Miller's Gin and Reyka vodka, with a touch of Amaro Montenegro bitter. "Shaken, not stirred." Served up with a lemon twist.

Corpse Reviver No. 2 $17
Knickerbocker Gin, Amaro Montenegro, Cointreau, lemon juice and a dash of absinthe, shaken and served up with an orange peel.

Springtime in the Shire $20
A renewing golden sangria crafted with white wine, armanac, amaro, bergamot and grapefruit liqueurs, rose gin, citrus, club soda, and bitters.

Limoncello Martini $16
Limoncello Caravella, Absolut Citron, and fresh lemon juice with a twist.

Pomegranate Martini $15
Pama Pomegranate Liqueur, Absolut Mandarin, and a splash of Midori, with an orange wedge.

French Gimlet $17
Plymouth Gin, St. Germain and fresh lime juice. Served up.

Smoke and Embers $22
A smoldering potion of Honey-Ghost Pepper Bourbon, smoked whiskey, & Housemade Sweet Vermouth on the rocks with a twist.

Havana Affair $19
A harmony of Three Chord Bourbon, Havana Club Rum and notes of Allspice Dram, served up with a cinnamon stick.

Old Toby's Old Fashioned $24
Pipe tobacco-smoked bourbon, Luxardo, vanilla & orange bitters with a smoked french brandied cherry. Chilled by the legendary Arkenstone.

Amber Silk $26
A rich sipper, melding flavors of buttered rum & butterscotch. Crafted with Angel's Envy Rye & Amaro Nonino, served up.

Vieux Carre $19
Rittenhouse Rye, Cognac, Punt e Mes Vermouth, Benedictine, Peychaud's and Angostura bitters, stirred and served on the rocks.

Arbor Gold $14
A noble and elegant blend of Chaucer's Mead honey wine and Cava.

Clover Club $18
Knickerbocker Gin, Chambord, lemon juice, simple syrup, and Fee Foam. Served up.

Salt & Pepper Martini $16
Hendrick's Gin, served up with salt and pepper rim and a cucumber garnish.

Aviation $17
Bluecoat Gin, Maraschino Liqueur, Creme de Violette & lemon juice. Served up.

Maize & Bleu $26
Elijah Craig Bourbon, Cognac, Domaine de Canton Ginger Liqueur, squeeze of fresh lemon juice, twist. Served up.

Blood Orange Martini $17
Absolut Mandarin, St. Germain, Blood Orange Liqueur, and lime juice. Served up.

The Luxurious Norse Scotsman $19
Aquavit Caraway, Rittenhouse Rye, Punt e Mes Vermouth, Ardbeg Scotch, Luxardo Maraschino Liqueur, served on the rocks with a twist.

Wood and Rock $19
Hickory finished Bourbon washed over a large ice sphere and served in a hickory-smoked snifter.

Sazerac $17
Sazerac Rye Whiskey, Absinthe rinse, Peychaud's Bitters, raw sugar.

A Black Manhattan $22
Three Chord Amplify Rye, Averna, and bitters served up with a french brandied cherry.

Low & No Alcohol Drinks

Wine *(8.4 oz cans) (<0.5% ABV)*

Buzzkill Cabernet Sauvignon $14
Buzzkill Sauvignon Blanc $14
Surely Sparkling Brut $13

Beer

Erdinger (<0.5% ABV) $7
Lagunitas IPNA (<0.5% ABV) $7
Peroni 0.0 (0.0% ABV) $7

Mocktails (0.0% ABV)

The Earle Fever $9
Fever Tree Elderflower Tonic, cranberry juice, and lime.

French 57 $11
Cut Above Gin, lemon juice, simple syrup, and Fever Tree Elderflower Tonic.

The Socialite $13
Three Spirit Social, chai, Martini & Rossi NA Apertivo, and lemon. Notes of umami, spice, tea, and citrus. Shaken and served up with an orange twist and grated nutmeg.

Uplift $13
Three Spirits Livener, lime, and Fever Tree sparking grapefruit. Floral, citrus, and spice. Served on the rocks with orange zest and sugar rim.

NA Penicillin $14
Three Spirits Nightcap, house ginger syrup, and lemon juice. Served on the rocks with candied ginger.

Gin

A2DC Fall Barrel-Aged Gin $13
Beefeater $11
Bluecoat $13
Bombay $11
Bombay Sapphire $13
Boodles $11
Empress 1908 Indigo $16
Glendalough Rose $13
Gray Whale $16
Hendrick's $14
Highclere Castle Barrel Aged Gin $24
Highclere Castle Gin $14
Knickerbocker (MI) $14
Magellan $15
Martin Miller's $14
McQueen & the Violet Fog $16
Monkey 47 $18
Plymouth $15
Plymouth Navy Strength $16
Scapegrace Black $15
Scapegrace Gold $17
Tanqueray $11
Tanqueray No. 10 $14
The Botanist $14
Two James (MI) $13
Valentine "Old Tom" Barrel Aged (MI) $16

Mezcal

Tomas Mildly Smoky $14
Tomas Tepeztate $25
Pelotón de la Muerte $12
Prolijo $22

Vodka

Absolut: Mandrin, Citron, Peppar, Raspberri, Vanilla, Peach, Pears $11
Absolut Elyx $13
Belvedere $13
Chopin $13
Ciroc $13
Grey Goose $13
Hawthorne (MI) $11
Iron Fish Rye Vodka (MI) $16
Ketel One $11
Reyka $11
Stolichnaya $11
Stolichnaya Elit $14
Tito's $11

Rum

Bacardi: Silver, Gold $11
Captain Morgan Spiced $11
Diplomatico Reserva Exclusiva $15
Havana Club Añejo Clásico $11
Myer's $11
Mt. Gay $11
Plantation Overproof $12

Tequila & Sotol

Altos: Plata, Reposado, Añejo $12
Casamigos Blanco $18
Clase Azul Gold $78
Clase Azul Plata $42
Clase Azul Reposado $52
Dessert Door Sotol $17
Don Fulano Añejo $20
Don Julio Blanco $17
Don Nacho Tributo Añejo $20
El Tesoro Reposado $18
Herradura Silver $16
Jose Cuervo Especial: Silver, Gold $11
Milagro: Blanco, Reposado $12
Patrón: Silver, Añejo $18

Apéritifs & Select Liqueurs

(ask your server for selections)

Irish Whiskey

Bushmill's	$13
Jameson	$14
Redbreast 12 year	$21
Tullamore Dew	$13
Yellow Spot 12 Year	$39

Rye Whiskey

Angel's Envy Rye	$26
Basil Hayden's Dark Rye	$18
Bulleit Rye	$15
High West A Midwinter's Night Dram	$42
Iron Fish White Rye (MI)	$22
Rittenhouse Rye	$12
Russell's 6 Year Reserve Rye	$16
Sazerac Rye	$12
Three Chord Riot Rye	$15
Wild Turkey 101 Rye	$12
Willett Family Estate Rye	$21
Whistlepig Straight Rye 10 year	$24

Bourbon Whiskey

Angel's Envy	$20
Basil Hayden's	$17
Basil Hayden's Subtle Smoke	$22
Bib and Tucker	$19
Bulleit	$15
Elijah Craig Small Batch	$14
Four Roses	$12
Four Roses Single Barrel	$17
Four Roses Small Batch Select	$18
Iron Fish Aged in Sherry Casks	$26
Iron Fish BIB (MI)	$23
Iron Fish in Caribbean Rum Casks	$19
Iron Fish Mad Angler Bourbon (MI)	$22
Iron fish in Maple Syrup Barrels	$15
Jack Daniel's Old 7 Black	$12
Jefferson's	$14
Jim Beam	$11
Knob Creek	$15
Knob Creek Smoked Maple	$15
Maker's Mark	$13
Maker's Mark 46	$15
Willett Old Bardstown	$11
Russell's Reserve 10 year	$15
Southern Tier PumpKing	$14
Three Chord Blended	$15
Three Chord Strange Collaboration V2	$15
Wild Turkey American Honey Sting	$11
Woodford Reserve	$15
Woodford Reserve Double Oak	$17
Yellowstone Select	$13
Seagram's VO	$10

Canadian & American Whiskey

A2DC Fox River Maple-Finished	$15
Canadian Club	$10
Crown Royal	$13
Seagram's 7 Crown	$10

Scotch Whisky-Blended

Chivas 12 year	$14
Chivas 18 year	$27
Dewar's	$12
Johnny Walker Black	$15
Johnny Walker Red	$12

Scotch Whisky-Single Malt

Ardbeg Uigeadail (Islay)	$21
Balvenie Doublewood 12 year (Speyside)	$20
Dalwhinnie (Speyside)	$21
Glenrothes Bourbon Cask Rsv (Speyside)	$18
Glenfiddich 12 year (Speyside)	$17
Glenlivet 12 year (Speyside)	$17
Lagavulin 8 year (Islay)	$20
Lagavulin 12 year (Islay) Special Release	$40
Laphroaig 10 year (Islay)	$18
Macallan 12 year (Highland)	$24
Oban 14 year (Highland)	$22
Port Charlotte 10 year (Islay)	$19
Talisker 10 year (Skye)	$21
The Classic Laddie (Unpeated - Islay)	$19
The Dalmore 12 year (Highland)	$20

Cognac

Courvoisier	$13
Hennessy VS	$15
Martell Cordon Bleu	$75
Remy Martin VSOP	$18
Remy Martin 1738	$20

Armagnac

De Montal	$17
Castarede VSOP	$15

Brandy

Christian Brothers	$11

Grappa

Moletto Grappa di Moscato	$14

Mead

Chaucer's	$12

Dry Sherry

Tio Pepe	$8
Lustau "Los Arcos" Amontillado	$10

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Bottled Beer & Hard Cider

Bud Light (Low Calorie, Domestic)		$5
Miller Lite (Low Calorie, Domestic)		$5
Budweiser (Lager, Domestic)		$5
Yuengling (Lager, Domestic)		$5
Labatt Blue (Lager, Canada)		$5
Peroni Nastro Azzurro (Lager, Italy)		$6
Stella Artois (Lager, Belgium)		$6
Heineken (Lager, Holland)		$6
Pilsner Urquell (Lager, Czech Republic)		$6
Weihenstephaner Original Premium Lager (Lager, Germany)		$7
Samuel Smith's Pure Brewed Organic Lager (Lager, England)		$9
Hacker Pschorr Weiss (Wheat, Germany)		$7
Hoegaarden (Spiced White Ale, Belgium)		$8
Sierra Nevada Pale Ale (California)		$6
Bell's Two Hearted Ale (IPA, Michigan)		$7
Dogfish Head 90 Minute Imperial IPA (Delaware)		$8
Old Nation M-43 (New England IPA, Michigan)		$10
Bell's Amber Ale (Michigan)		$7
Samuel Smith Nut Brown Ale (England)		$9
Guinness Pub Draft (Stout, Ireland)	14.9oz. Can	$7
Samuel Smith Taddy Porter (England)		$9
Traquair House Ale (Ale, Scotland)		$12
Dragon's Milk (Bourbon Barrel Stout, Michigan)		$10
S. Tier Pumking (Pumpkin Ale, New York)		$10
Ayinger Oktoberfest (Germany)		$10
Lindemans Framboise Raspberry Lambic (Fruit Lambic, Belgium)		$12
Duchesse De Bourgogne (Sour; Flander's Red Ale, Belgium)		$18
Samuel Smith's Organic Apple Cider (Gluten Free, England)		$9
Samuel Smith's Organic Perry (Pear Cider, Gluten Free England)		$9
Damm Daura (Formulated to remove gluten)(Lager, Spain)		$7
Erdinger (Non-Alcoholic, Germany)		$7
Lagunitas IPNA (Non-Alcoholic, California)		$7
Peroni 0.0% (Non-Alcoholic, Italy)		$7

ASK YOUR SERVER ABOUT OUR ROTATING TAPS