

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	<u>200ml Split</u>	\$34
Prosecco Superiore Valdobbiadene Jeio NV Brut - IT	<u>187ml Split</u>	\$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
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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" 2023 - Mendoza, AR	\$10
Cabernet Sauvignon Alexander Valley Vydys 2023 - Alexander Valley, CA	\$16
☐ Barolo Cantine Povero "Priore" 2021 - Piedmont, IT	\$20
☐ Bordeaux Château Caillivet 2016 - Graves, Bordeaux, FR	\$16
Amarone Luigi Righetti "Capitel de Roari" 2022 - Veneto, IT	\$20
Cabernet Sauvignon Adaptation 2021 - Napa Valley, CA	\$28

DESSERT

Sauternes Petit Guiraud 2017 - Bordeaux, FR	<u>3 oz.</u>	\$16
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☐ 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 Aperitivo, House-made Sweet Vermouth.

Rotating Cocktails

Basil Gimlet \$19
Hendricks Gin, lime, simple, St. Germain, and basil shaken. Best enjoyed outside.

A Mezcal Situation \$22
Tomas Mezcal, cilantro, jalapeño, Velvet Falernum, shaken, and double-strained. Served on the rocks with cilantro garnish.

Sweet Summertime Sting \$20
An exhilarating blend of basil, mint, & pepper infused Honey-Bourbon Lemonade, topped with soda water. Finishes with a subtle burn of ghost pepper.

Raspberry Mule \$14
Waterhill Raspberry Liqueur and Hawthorne Vodka, both from Ann Arbor Distilling Company, with lime juice and topped with ginger beer.

\$500 on France \$16
Hendrick's Gin is infused with mint and cucumber, St. Germain, and lime juice. Topped with cava and served on rocks in a Collins glass.

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.

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

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.

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

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.

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.

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.

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 Wines Brut	\$12

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 sparkling 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
Iron Fish Overproofed	\$16
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	\$65
Clase Azul Plata	\$42
Clase Azul Reposado	\$48
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	\$25

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
Hennessy XO	\$75
Martell Cordon Bleu	\$75
Remy Martin VSOP	\$18
Remy Martin 1738	\$20

Armagnac

De Montal	\$17
Castarede VSOP	\$15

Calvados

C. Drouin Selection	\$14
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Brandy

Christian Brothers	\$11
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Grappa

Moletto Grappa di Moscato	\$14
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Mead

Chaucer's	\$12
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Dry Sherry

Tio Pepe	\$8
Lustau "Los Arcos" Amontillado	\$10
Barbadillo Oloroso Full Dry	\$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
Tripel Karmeliet (Tripel, Belgium)	\$10
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
Schlafly Pumpkin Ale (Missouri)	\$10
Gouden Carolus Noel (Belgium)	\$11
Lindemans Framboise Raspberry Lambic (Fruit Lambic, Belgium)	\$12
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