

## **COCKTAILS**

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### MARGARITA 14

*Corazon tequila, cointreau, lime cordial,  
lemon juice, rosemary syrup*

### MODERN OLD FASHIONED 15

*Woodford reserve, demerara, angostura bitters,  
muddled luxardo cherries & orange*

### MODERN NEGRONI 15

*Sipsmith London dry gin, amaro, sweet vermouth,  
orange peel*

### THE EMPRESS GIMLET 14

*Empress gin, lime juice, simple syrup, lime wedge*

### BEEZ KNEEZ 16

*Sipsmith london dry gin, lemon juice, honey syrup &  
honeycomb*

### MAI TAI 16

*Havana Rum, orgeat, Cointreau, lime, simple,  
mint garnish*

### GATHER RUM PUNCH 12

*Havana club dark rum, aperol, pineapple juice,  
simple syrup & lime juice*

### BROWN BUTTER OLD FASHIONED 16

*Stillhouse Coffee Bean Infused Bourbon, housemade brown  
butter simple syrup, regans orange bitter, star anise*

### RANCH WATER 12

*Corazon Tequila, sparkling water, agave, lime*

### THE HARBERT SOUR 17

*Pallini Lemonchello, Disaronno Amaretto, Bulliet Bourbon,  
lemon juice & lemon peel*

### COFFEE CAMPARI NEGRONI 18

*Sipsmith London Dry Gin, Coffee infused Campari,  
Carpano antica*

*Gather*  
BAR MENU SNAPSHOT  
CHECK ORDER & PAY FOR  
OUR FULL LIST

## **ON DRAFT**

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### THREE FLOYDS ZOMBIE DUST 8

*(Munster, IN)*

### SHORTS LOCAL'S LIGHT 6

*(Bellaire, MI)*

### SHORT'S HUMA LUPA LICIOUS 7

*(Bellaire, MI)*

### PIGEON HILL BEACH PLEASE 6

*(Muskegon, MI)*

## **BEER & SELTZER**

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### PRESS HARD SELTZER

#### BLACKBERRY HIBISCUS SELTZER 5

POMEGRANATE GINGER 5  
*(Milwaukee, WI)*

#### BELL'S - TWO HEARTED 6

*(Kalamazoo, MI)*

#### VANDER MILL HARD CIDER 5

*(Grand Rapids, MI)*

#### BLACK ROCKS - 51K, IPA 7

*(Marquette, Michigan)*

#### NEW GRIST, PILSNER (GF) 7

*(Milwaukee, Wisconsin)*

#### HOPPIN' FROG - PB PORTER 9

*(Akron, OH)*

#### HOPEWELL LIGHTBEAM HAZY IPA 7

*(Chicago, IL)*

#### SIERRA NEVADA PALE ALE 7

*(Chico, CA)*

#### SHORTS SOFT PARADE SHANDY 4

*(Bellaire, MI)*

## **ZERO PROOF**

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### HARBOR SUNSET 10

*Natalie's pineapple/orange juice, grenadine, club soda*

### BLUEBERRY BUCKLE FIZZ 10

*Housemade shrub, ginger ale, club soda, blueberries,  
simple syrup, lime juice*

### HIBISCUS FIZZ 10

*Faygo Twist, hibiscus syrup, lemon juice*

### ATHLETIC BREWING - GOLDEN ALE 4

### ATHLETIC BREWING - IPA 4

IF YOU HAVE QUESTIONS OR A SPECIAL REQUEST, PLEASE ASK THE BARTENDER

## BUBBLES

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**BRUT ROSE**  
AZIMUT NV  
(SPAIN) **N**

*glass 11 / bottle 32*

**CAVA**  
AZIMUT NV  
(SPAIN) **N**

*glass 11 / bottle 32*

## CLEAN AND CRISP

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**ROSÉ**  
LE PE'TIT PAYSAN 2020  
(CENTRAL COAST) **N**

*glass 13 / bottle 45*

**ROSÉ**  
CHRISTINA 2019  
(CARNUNTUM AUSTRIA) **N**

*glass 12 / bottle 42*

**GRÜNER VELTLINER**  
CHRISTINA 2020  
(CARNUNTUM AUSTRIA) **N**

*glass 13 / bottle 45*

**SAUVIGNON BLANC**  
WHERE'S LINUS?  
(SEBASTOPOL, CA) **N**

*glass 13 / bottle 45*

**BORDEAUX BLANC**  
CHATEAU DUCASSE 2021  
(FRANCE) **N**

*glass 14 / bottle 48*

*Gather*  
WINE MENU SNAPSHOT  
CHECK ORDER & PAY FOR  
OUR FULL WINE LIST

## ROUND & ROBUST WHITES

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**CHARDONNAY**  
MCBRIDE SISTERS 2020  
(NEW ZELAND) **N**

*glass 14 / bottle 48*

**DRY WHITE**  
SCHENK L'ALPAGE CHASSELAS 2021  
(SWITZERLAND)

*glass 12 / bottle 42*

**RIESLING**  
HYATT, 2019 (ZILLAH, WA)

*glass 12 / bottle 42*

**ORANGE WINE**  
GULP HALBO  
(CASTILLA LA MANCHA, SPAIN) **N**

*glass 10*

## BIG & BOLD REDS

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**BARBERA**  
SCARPETTA (ITALY) **N**

*glass 15 / bottle 52*

**MALBEC**  
ALTOCEDRO 'ANO CERO' 2019  
(MENDOZA AR) **N**

*glass 11 / bottle 38*

**CABERNET SAUVIGNON**  
BENCH 2019  
(SONOMA VALLEY CA)

*glass 14 / bottle 48*

**CABERNET SAUVIGNON**  
EDGE 2018 **N**  
(ALEXANDER VALLEY CA)

*glass 16 / bottle 60*

## IF YOU LIKE PINOT NOIR

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**FAUX PAS RED BLEND**  
THREE WINE 2020  
(CONTRA COSTA CA) **N**

*glass 11 / bottle 38*

**PINOT NOIR**  
GHOST WRITER 2021  
(SANTA ROSA, CA) **N**

*glass 15 / bottle 56*

**RED BLEND**  
FOLK MACHINE PARTS & LABOR 2020  
(CALIFORNIA) **N**

*glass 12 / bottle 42*

**ZINFANDEL**  
BODKIN 2021  
(MENDOCINO, CALIFORNIA) **N**

*glass 15 / bottle 52*

THOUGHTFULLY CURATED HIGHLIGHTING NATURAL WINE'S. PRICE AND AVAILABILITY SUBJECT TO CHANGE  
**N:** NATURAL WINE MADE WITH LIMITED OR NO INTERVENTION (UPDATED 5/23/23)



Dinner menu available for dine in and to go beginning at 4pm.

## SMALL PLATES

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### CUP OF FRIES

*Salt, pepper, ketchup / 4*

### CRISPY SMASHED POTATOES

*Chimichurri, garlic / 8*

### GRILLED SHRIMP & MANGO SALSA

*Marinated gulf shrimp, adobo, mango  
salsa / 26*

### HOUSEMADE FOCACCIA

*Focaccia, sea salt, butter / 6*

### STREET CORN SALSA

*Charred sweet corn, cotija cheese, roasted  
peppers, jalapeno, red onion, mayonnaise / 12*

### BAKED BRIE & BERRIES

*Marin French Petit Brie, herbs, sea salt,  
berries, balsamic reduction / 17*

### GATHER WEDGE SALAD

*Iceberg lettuce, blue cheese, house ranch, bacon  
lardon, cherry tomato, bread crumbs / 12*

### CRISPY BRUSSELS

*Maple, vinegar, hot honey, garlic / 12*

### CASTELVETRANO OLIVE TAPENADE

*Olives, Manchego cheese, olive oil,  
jalapeno, cilantro / 12*

## LARGER PLATES

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### HERB CRUSTED SALMON

*Wild caught salmon, parsley, scallions, dill,  
dijon, quinoa, grilled zucchini / 30*

### GATHER GRILLED CHEESE

*Sourdough bread, butter, cheddar, gruyere,  
american, mozzarella, bechamel, house  
pepper jam / 13*

### FRIED CHICKEN SANDWICH

*Brioche, sracha aioli, jalapeño slaw, cilantro / 18*

### CARIBBEAN GRAIN BOWL

*Basmati rice, Granor beans, yucca, nopales, sweet  
potato, plantain, coconut, mango salsa / 20*

### MUSHROOM & PESTO RISOTTO

*Arborio rice, goat cheese, cremini mushroom, pesto,  
asparagus, cream, walnut, parmesan / 24*

### HALF ROAST CHICKEN

*Amish chicken, crispy smashed potatoes  
dijonnaise, au jus (GF/DF) / 28*

### WAGYU STEAK FRITES

*5oz Wagyu steak, hand cut fries, red wine  
compound butter (GF) / 36*

## SWEETS

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### FLOURLESS BROWNIE SUNDAE

*Flourless brownie, vanilla ice cream, luxardo cherry,  
caramel / 10*

**Substitutions politely declined.** While modifications & substitutions may seem easy to accommodate, these requests compromise the unique characteristics of our food & the efficiency of our service.

*Price and availability subject to change. Updated 5/23/23*



Lunch menu available for dine in and to go from 12-4pm

## SMALL PLATES

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### CUP OF FRIES

*Salt, pepper, ketchup / 4*

### CRISPY SMASHED POTATOES

*Chimichurri, garlic / 8*

### GRILLED SHRIMP & MANGO SALSA

*Marinated gulf shrimp, adobo, mango  
salsa / 26*

### HOUSEMADE FOCACCIA

*Focaccia, sea salt, butter / 6*

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*Olives, Manchego cheese, olive oil,  
jalapeno, cilantro / 12*

## LARGER PLATES

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### GATHER GRILLED CHEESE

*Sourdough bread, butter, cheddar, grueye,  
american, mozzarella, bechamel, house  
pepper jam / 13*

### FRIED CHICKEN SANDWICH

*Brioche, siracha aioli, jalapeño slaw, cilantro / 18*

### SMASHBURGER

*All Grass Fed Beef patty, caramelized onions,  
pickles, and dijonnaise. All items come on the  
side / 12*

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