

COCKTAILS

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*

GATHER RUM PUNCH 12

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

BROWN BUTTER OLD FASHIONED 16

*Four Roses Coffee 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,
Buliet Bourbon, lemon juice & lemon peel*



ZERO PROOF

ATHLETIC BREWING - IPA 4
(Milford, CT)

ATHLETIC BREWING - GOLDEN ALE 4
(Milford, CT)

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*

BEER & SELTZER

PRESS HARD SELTZER

BLACKBERRY HIBISCUS SELTZER 5

POMEGRANATE GINGER 5
(Milwaukee, WI)

BELL'S - TWO HEARTED 6
(Kalamazoo, MI)

SIERRA NEVADA PALE ALE 7
(Chico, CA)

SHORTS SOFT PARADE SHANDY 4
(Bellaire, MI)

LIL' BUDDY LAGER 3
(Chicago, IL)

ON DRAFT

THREE FLOYDS ZOMBIE DUST 8
(Munster, IN)

SHORTS LOCAL'S LIGHT 6
(Bellaire, MI)

PIGEON HILL OKTOBER FEST 7
(Muskegon, MI)

BLACK ROCKS MYKISS IPA 7
(Marquette, MI)

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

BUBBLES

BRUT ROSE

AZIMUT NV
(SPAIN) **N**

glass 11 / bottle 32

CAVA

AZIMUT NV
(SPAIN) **N**

glass 11 / bottle 32

CLEAN AND CRISP

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

CHARDONNAY

MCBRIDE SISTERS 2020
(CALIFORNIA) **N**

glass 14 / bottle 48

DRY WHITE (OUT)

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

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

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

GATHER WEDGE SALAD

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

ARUGULA RADICCHIO SALAD

Arugula, Radicchio, fried capers, Lemon Vinaigrette / 13

HOUSEMADE FOCACCIA

Focaccia, sea salt, butter / 6

CRISPY BRUSSELS

Maple, vinegar, hot honey, garlic / 12

MARINATED BEET PANZANELLA

Marinated beets, dill, goat cheese, walnut, balsamic / 15

MARINATED SEASONAL SQUASH

Pesto, honey, balsamic, walnut, goat cheese / 15

CRISPY SMASHED POTATOES

Chimichurri, garlic / 8

CUP OF FRIES

Salt, pepper, ketchup / 4

LARGER PLATES

PISTACHIO HALIBUT CAPONATTA

Wild caught Halibut, panko, pistachio, eggplant, olive, caper, tomato / 36

GATHER GRILLED CHEESE

Sourdough bread, butter, cheddar, gruyere, american, mozzarella, bechamel, house soup / 16

PORCK CHOP CASSOULET

French bone in pork chop, Granor beans, bacon, prosciutto, apple/fennel slaw / 30

FRIED CHICKEN SANDWICH

Brioche, siracha aioli, jalapeño slaw, cilantro / 18

HARVEST GRAIN BOWL

Cauliflower, brussel, squash, black rice, beans, pepita, cilantro lime crema / 20

BUTTERNUT SQUASH & MUSHROOM RISOTTO

Arborio rice, butternut squash, goat cheese, cremini mushroom, basil, cream, walnut, parmesan / 26

HALF ROAST CHICKEN

Amish chicken, crispy smashed potatoes dijonnaise, au jus (GF/DF) / 30

WAGYU STEAK FRITES

50z Wagyu steak, hand cut fries, red wine compound butter (GF) / 36

GATHER SMASH BURGER

50z grass fed beef patty, caramelized onions, pickles, dijonnaise, american, brioche bun / 15

SWEETS

CINNAMON SPICE CAKE

Maple cream cheese frosting, caramelized apples / 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