



Downtown Muskegon  
415 W. Western Ave.  
smashwinebar.com



### APPETIZERS

#### Charcuterie Board \$22

brie, smoked cheddar, parmesan crisps, whipped goat cheese with blackberry compote, pepperoni, salami, spiced capicola, stuffed olives, candied pecans, dried cherries, fresh seasonal fruit, pretzel sticks & crackers.

#### Spinach Artichoke Dip \$11

blend of spinach, artichokes & artisan cheeses served with pita chips & crostini.

#### Soft Pretzels 2 for \$6/4 for \$11

warm, soft baked pretzel sticks served with house made beer cheese dip.

#### Smoked Whitefish Dip \$13

creamy house made smoked whitefish dip topped with microgreens. served with crackers & crostini.

#### Sesame Ginger Ahi Tuna \$16

ahi tuna marinated in a ginger garlic sauce, encrusted with sesame seeds and lightly seared. served with sesame ginger glaze & creamy wasabi sauce.

#### Kettle Chips & House Made French Onion Dip \$7

### FLATBREADS

#### Spinach Artichoke Flatbread \$10

naan bread topped with spinach, artichokes & artisan cheeses.

#### Margherita Flatbread \$10

naan bread topped with house made marinara, basil pesto, roma tomatoes, mozzarella & drizzled with a balsamic glaze.

#### Pulled Chicken & Apple Flatbread \$11

naan bread topped with chicken, prosciutto, smoked gouda, apples & Smash sauce.

#### Chicken Pesto Flatbread \$11

naan bread topped with chicken, mushrooms, peppers and topped with basil pesto sauce & artisan cheeses.

#### Chicken Marsala Flatbread \$11

naan bread topped with marsala sauce, chicken, prosciutto, mushrooms & onions.

#### Steak & Smoked Gouda Flatbread \$12

naan bread topped with fresh cut steak, smoked gouda cheese, roasted peppers, onions & Smash sauce.

### SALADS

#### add protein

chicken \$6 · shrimp · \$8 seared ahi tuna \$8 · salmon \$8

#### House \$10

mixed greens, red onion, tomato, cucumber, carrot & house made croutons.

#### Caesar \$10

romaine, parmesan & house made croutons tossed in Caesar dressing.

#### Caprese \$9

roma tomatoes, fresh mozzarella topped with basil pesto & drizzled with balsamic glaze

#### Michigan Apple \$11

spinach, dried cherries, apples, bleu cheese crumbles, & candied pecans. served with cherry vinaigrette.

#### Chop \$14

chopped romaine, red onion, tomato, crumbled bacon, fresh avocado, cucumber, crumbled blue cheese, crispy wonton strips tossed in a roasted sesame ginger vinaigrette.

#### dressing choices

balsamic · french · poppy seed · thousand island

#### house made dressings

ranch · bleu cheese  
cherry vinaigrette · sesame ginger vinaigrette

### HANDHELDS

served with kettle chips.

#### Chicken Bacon Ranch Wrap \$11

grilled chicken, bacon, ranch, cheddar, lettuce & tomato

#### Grilled Chicken Sandwich \$11

grilled chicken on a pretzel bun with mayo, lettuce & tomato.

#### Chipotle Steak Wrap \$12

tender strips of sirloin, sautéed mushrooms and onions, cheddar, lettuce, tomato & chipotle mayo.

#### Pulled Pork Wrap \$12

hand-pulled roasted pork with house bbq sauce & apple slaw rolled in a wrap.

#### Pulled Pork Sandwich \$12

hand-pulled roasted pork with house bbq sauce & apple slaw served on a pretzel bun.

### DESSERTS

#### Crème Brûlée \$7

topped with seasonal fruit

#### New York Style Cheesecake \$7

topped with seasonal fruit compote, chocolate or caramel

Carrot Cake \$8  
by The Cake Flour

\*Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# WINE LIST & SPECIALTY DRINKS

RED	GL	BT	WHITE	GL	BT
<b>Willamette Pinot Noir</b> <i>Willamette Valley, Oregon</i> black cherry, raspberry, blackberry, caramel, cranberry, dark chocolate & baking spices	12	46	<b>La Serra Moscato D'Asti</b> <i>Piemonte, Italy</i> pear, peach & apricot	9	34
<b>Nevermore Pinot Noir</b> <i>Willamette Valley, Oregon</i> pepper & raspberry, earthy & full-bodied	11	42	<b>Lost Angel Moscato</b> <i>California</i> citrus, honey flavors & candied apricot	8	30
<b>Puerto Viejo Pinot Noir</b> <i>Central Valley, Chile</i> full-bodied, spicy & smoky	9	34	<b>Twin Vines Vinho Verde</b> <i>Azeitão, Portugal</i> fresh fruit flavors	8	30
<b>Bodegas Breca Garnacha de Fuego</b> <i>Aragón, Spain</i> blackberry, black cherry, cola & spice	8	30	<b>Left Foot Charley Riesling</b> <i>Traverse City, Michigan</i> grapefruit, lime & peach with a spicy edge	9	34
<b>Revelry Merlot</b> <i>Columbia Valley, Washington</i> dark cherry, blueberry, vanilla & cocoa	8	30	<b>Montinore Pinot Gris</b> <i>Willamette Valley, Oregon</i> lemon meringue, kumquat & white nectarine	8	30
<b>Waterbrook Merlot</b> <i>Columbia Valley</i> red delicious apple & sweet pomegranate	9	34	<b>Luna Nuda Pinot Grigio</b> <i>Alto Adige Valley, Italy</i> Golden delicious apple & citrus	8	30
<b>Parducci Merlot</b> <i>Mendocino County, CA</i> dark fruit flavors and charming character.	9	34	<b>Torresella Pinot Grigio</b> <i>Veneto, Italy</i> dry with a clean, crisp finish	8	30
<b>Protest Red Blend</b> <i>Sonoma, California</i> aged in rye whiskey barrels	9	34	<b>Koha Sauvignon Blanc</b> <i>Marlborough, New Zealand</i> citrus & stonefruit	9	34
<b>Ghost Pines Red Blend</b> <i>Napa, California</i> zinfandel, syrah, tannat & sangiovese	11	42	<b>Imagery Sauvignon Blanc</b> <i>Sonoma, California</i> lemon, lime & grapefruit	8	30
<b>Palacio Del Burgo Rioja</b> <i>Spain</i> blackberry, licorice & mocha	10	38	<b>R. Mondavi Bourbon Chardonnay</b> <i>Napa Valley, California</i> vanilla, baking spices & bourbon	9	34
<b>Three Finger Jack Cabernet Sauvignon</b> <i>Lodi, California</i> black cherry, blackberry, cassis, charred oak with hints of pepper	10	38	<b>Le Jade Unoaked Chardonnay</b> <i>Pays d' Oc, France</i> rich & full-bodied with just a touch of sweetness	9	34
<b>Beringer Bros Bourbon Cabernet Sauvignon</b> <i>Napa, California</i> ripe blackberry, dark chocolate, toasted coconut & vanilla	9	34	<b>Chalk Hill Chardonnay</b> <i>Sonoma County, California</i> lemon custard, poached pear, almond & spice	10	38
<b>Oberon Cabernet Sauvignon</b> <i>Napa County</i> black cherry, candied blackberry, spices with hints of coffee & dark chocolate	10	38	<b>Pazo Cilleiro Albariño</b> <i>Rias Baixas, Spain</i> citrus & white fruit	9	34
<b>Gen 5 Old Vine Zinfandel</b> <i>Lodi, California</i> raspberry, black cherry, spice & vanilla	9	34			
<b>Elsa Bianchi Malbec</b> <i>Mendoza, Argentina</i> plum & black cherry	8	30			
<b>Chateau Bourdieu Red</b> <i>Berson, France</i> Merlot, Cabernet-Sauvignon & Cabernet Franc blend	9	34			

ROSÉ	GL	BT
<b>Encostos Do Lima Rosé</b> <i>Vinho Verde, Portugal</i> strawberry & raspberry	9	34
<b>Jolee Semi-Sparkling Rosé</b> <i>Oregon</i> lightly sweet with natural effervescence	8	30

BUBBLY	Split
<b>Martini &amp; Rossi Asti</b>	5
<b>LaMarca Prosecco</b>	8

DESSERT WINE	Mini Bottle
<b>Moletto Espresso Italian Wine</b>	12

SMASHED DRINKS	
<b>Smashed on an Island</b> Absolute, Bacardi, Sauza, Cointreau, Hendrick's, sour mix & Coke with a lemon	9
<b>Raspberry Smash</b> raspberry vodka, Long Road Raspberry Liqueur & pineapple juice	8
<b>Smashed Car</b> Amaretto, Southern Comfort, sour mix with a splash of grenadine & a cherry	8
<b>Smashalicious Cosmo</b> Titos, Cointreau, lime juice & cranberry juice with a lime	8
<b>Cherry Coke Smash</b> Crown Royal, cherries, sugar & Coke	6
<b>Foxy Lady</b> vodka & sour mix with a Cabernet float	6
<b>Moscow Mule</b> peach, lemon, lime, raspberry or blueberry vodka & ginger beer	6
<b>Sangria (red or peach)</b>	6
<b>Mimosa (orange, cranberry or pineapple)</b>	5

*8 Rotating Taps  
Ask your server for selection!*