

ARYANA RESTAURANT & BAR

SMALL PLATES

CURED MEATS & CHEESES _____	10.50/16.75
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS* _____	13.75
with melted gouda, stout-braised onions and a side of house pub chips	
PROSCIUTTO MARGHERITA FLATBREAD _____	12.75
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS _____	10.50
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP _____	10.50
served with toasted crostini	
CHICKEN QUESADILLA _____	9.50
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE _____	7.75
aged white cheddar topped with panko breadcrumbs	

HANDHELDS

TURKEY CLUB 13.75
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

CHIPOTLE CHICKEN SANDWICH 14.75
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

MUST TRY
CUBAN SANDWICH 12.50
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

GRILLED STEAK WRAP* 16.50
with black beans, roasted red peppers, cilantro and monterey jack cheese

* SERVED WITH FRENCH FRIES OR PUB CHIPS *

BURGERS

GRUYÈRE & SHROOM BURGER* 14.50
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

BLACK RUM BACON JACK BURGER* 14.75
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

THE HOUSE BURGER* 12.75
choice of cheese and housemade burger sauce

VEGGIE BURGER 11.50
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

** SERVED WITH FRENCH FRIES OR PUB CHIPS **

Original Recipes
FROM SCRATCH

MAINS

Made Fresh
PER ORDER

CENTER-CUT TOP SIRLOIN, 10 OZ.* GF _____ 26.50
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

CHARBROILED RIBEYE, 12 OZ.* GF _____ 35.50
with garlic mashed potatoes and grilled vegetables

MEDITERRANEAN SHRIMP PASTA _____ 20.50
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

SALMON WITH KALE & MUSHROOMS* GF _____ 24.50
with sautéed kale and crimini mushrooms

TUSCAN FLORENTINE CHICKEN _____ 15.50
pesto-marinated chicken breast on top of sauteed orzo and served with grilled vegetables

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +7.50 / Salmon +7.50 / Chicken +5.50

COBB SALAD GF _____ 17.50
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

ROASTED BEET SALAD GF _____ 12.50
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

CAESAR SALAD _____ 12.75
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD GF _____ 10.75
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

SOUP

SOUP DU JOUR 5.50

* ASK YOUR SERVER FOR *
* TODAY'S OFFERING *

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 9.50
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 9.00
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 9.00
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 9.00
Ketel One, ginger beer and fresh lime juice

** Served in Copper Mugs **

CLASSIC COCKTAILS

BEE'S KNEES _____ 8.50
Hendrick's, honey and fresh lime juice served up

COSMOPOLITAN _____ 9.00
Ketel Citroen, Cointreau, fresh lime juice and splash of cranberry juice

MARGARITA _____ 9.50
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

PIMM'S CUP _____ 8.50
Pimm's No. 1, ginger ale, cucumber and fresh mint

BOURBON OLD FASHIONED _____ 9.00
Knob Creek, housemade simple syrup and orange bitters

MINT JULEP _____ 9.00
Woodford Reserve, housemade simple syrup and mint leaves

CUBAN MOJITO _____ 8.50
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

- CHARDONNAY - HOGUE. WA _____ 7.00/25.00
- PINOT GRIGIO - DANZANTE. Italy _____ 7.00/25.00
- SAUVIGNON BLANC - MATUA. New Zealand _____ 8.00/28.00
- CHARDONNAY - CHATEAU ST JEAN. CA _____ 8.00/28.00
- RIESLING - CHATEAU STE MICHELLE. WA _____ 8.00/28.00
- PROSECCO - VILLA SANDI IL FRESCO. Italy _____ 6.00/21.00
- BRUT SPARKLING - CHANDON. CA _____ 8.00/28.00
- WHITE ZINFANDEL - BERINGER. CA _____ 6.00/21.00

RED

- MERLOT - HOGUE. WA _____ 7.00/25.00
- CABERNET SAUVIGNON - HOGUE. WA _____ 7.00/25.00
- CABERNET SAUVIGNON - LOUIS M MARTINI. CA _____ 9.00/31.00
- CABERNET SAUVIGNON - ROBERT MONDAVI. CA _____ 9.00/31.00
- PINOT NOIR - MEIOMI. CA _____ 9.00/31.00
- MERLOT - DECOY. CA _____ 8.00/28.00
- MERLOT - MATANZAS CREEK. CA _____ 8.00/28.00
- RED BLEND - 19 CRIMES. Australia _____ 7.00/25.00

ROOM SERVICE

Press Room Service button on your phone to order All Room Service orders have a \$3.00 delivery charge + 18% gratuity automatically added

BEERS

DRAFT

- BUD LIGHT _____ 3.50
- MICHIGAN SEASONAL CRAFT _____ 5.00
- MICHIGAN SPECIALTY CRAFT _____ 7.00

BOTTLE

- BUD LIGHT _____ 3.50
- BUDWEISER _____ 3.75
- COORS LIGHT _____ 3.75
- MILLER LITE _____ 3.75
- MICHELOB ULTRA _____ 3.75
- CORONA EXTRA _____ 4.75
- BLUE MOON _____ 4.50
- HEINEKEN _____ 4.75
- SAMUEL ADAMS SEASONAL _____ 4.50
- STELLA ARTOIS _____ 4.75
- ANGRY ORCHARD _____ 4.75
- FOUNDERS SEASONAL _____ 5.50
- BELL'S SEASONAL _____ 5.50
- NEW HOLLAND SEASONAL _____ 5.50
- BREWERY VIVANT SEASONAL _____ 6.00
- PERRIN SEASONAL _____ 5.50
- ROTATING MI CRAFT SELECTIONS _____ 5.50

ASK ABOUT OUR SEASONAL OFFERINGS