

DESSERTS

Cheesecake *16*

peanut butter, caramel, milk crumb, vanilla

SUGGESTED SOMMELIER PAIRING

Erbaluce di Caluso Passito 1999 - 1 oz. *25*

Strawberry Lime *18*

lime curd, strawberry sorbet,
lime poppy seed cake

Chocolate and Hazelnut *18*

orange, milk chocolate cremeux,
hazelnut feuilletine

Seasonal Gelato & Sorbet

1 scoop *5*

3 scoops *14*

COCKTAILS

Sip of S'more *20*

crème de cacao, baileys, disaronno, hot chocolate
or coffee, whipped cream, marshmallows

Queen's Gambit *22*

thatcher's vodka, cherry liqueur, creme de cacao,
cointreau, baileys

Orange 'Spressy-tini *22*

thatcher's vodka, craz orange-cello, espresso,
crème de cacao, borghetti, orange bitters

WINE

Chateau Les Guizats Sauternes 2019 *18*

Chateau Suduiraut Sauternes 2007 *20*

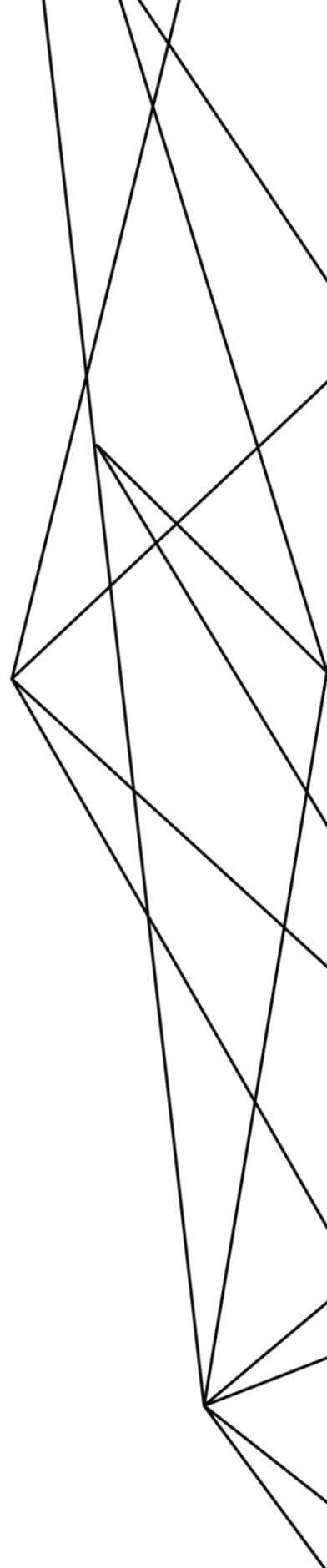
Royal Tokaji 6 Puttonyos 2013 *25*

Chateau Orignac Pineau Des Charentes *25*

AVAILABLE
5 PM - CLOSE

G E O O D E

BAR + LOUNGE



SNACKS

Marinated Olives 10
citrus, rosemary, fennel pollen

Sourdough 14
michigan whole grains, seasonal butter

Cucumber 14
whipped feta, espelette, crisp quinoa

Herb Fries 14
truffle aioli

Burrata 22
spring pea, fava bean, crispy iberico ham

Hiramasa 24
seawater, aged balsamic, nasturtium pesto,
radish, tomato conserva

SIDES

Grilled Broccolini 14
chili crunch, lemon bagna cauda

Falafel 14
toum, tahini, tabouleh

Parisian Carrots 14
pickled fresno, coriander, verjus

A 20% gratuity will be added for parties six or larger.

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 illnesses

PLATES

Greek Salad 17
gem hearts, cucumber, heirloom tomato,
olive vinaigrette

Spicy Chicken Sandwich 21
hot honey mustard, bread and butter pickles,
creamy slaw

Madam Burger 22
thousand island, house made pickles,
american cheese, shredded lettuce

ADD ONS
bacon +4 | mushrooms +4
farm egg +5 | seasonal truffle MKT price

Steak Frites 36
chef's cut, herb fries, salsa verde



GOLDEN HOUR

at Geode Bar & Lounge
Monday-Friday 4-6PM

Falafel 11
toum, tahini, tabbouleh

Cucumber 11
whipped feta, espelette, crisp quinoa

Madam Burger 19
thousand island, house made pickles,
american cheese, shredded lettuce

Hiramasa 21
seawater, aged balsamic, nasturtium pesto,
radish, tomato conserva

DRAUGHT

Stella Artois 8
pilsner 5.2%

Irish Goodbye - Right Brain 8
red ale 4.8%

Norm's IPA - Griffin Claw 8
IPA 7.2%

Madam - Griffin Claw 8
lager 5%

Prickly Pear Guava
Hard Seltzer - Untitled Art 8
5.0%

PACKAGED

Heineken 0.0 7

Peroni 8

Modelo 8

Guinness 8

Two Hearted - Bell's 8

GOLDEN HOUR

at Geode Bar & Lounge
Monday-Friday 4-6PM

All Beer 6

Sommelier's Choice 10
Red or White

Golden Horse 14

Old Woodward 14

Half Bottle House Prosecco 10

COCKTAILS

Madam 16
espolon blanco, aperol, agave, pineapple,
lime, firewater bitters

Birmingham Bubble 16
highclere castle, st-germain,
butterfly pea flower, lemon, prosecco

Geode Spritz 16
thatcher's vodka, limoncello, lavender,
lemon, prosecco

Doctor's Orders 18
glen grant 12-year, rhubarb ginger
honey syrup, lemon

Spring Break 18
el gobernador pisco, plantation 3-star rum,
pomegranate liqueur, strawberry basil syrup, lime

Pera Pera 18
ypióca cachaça, belle de brillet, pear, lime, agave,
yuzu

Old Woodward 22
four roses, campari, absinthe, sweet vermouth,
averna, maraschino liqueur, angostura bitters

Spades are Trump 22
hennessy vs, crème de cacao, maple,
house made cherry bitters, smoked cherry wood

SPIRIT-FREE

PG-13 12
passion fruit, vanilla, lemon, seltzer

Lincoln Street Lemonade 12
lavender, agave, lemon, seltzer

Prickly Pearadise 12
prickly pear, orgeat, citrus, basil, seltzer

Gratuity is added for all parties of 6 or more

SPARKING WINE

Inspiration 1818 *35/140*
Champagne, France

Laurent Perrier *36/144*
Champagne, France

Veuve Cliquot
Yellow Label Brut *50/200*
Champagne, France

WHITE WINE

Terlan Pinot Bianco *15/60*
Alto Adige, Italy

Nasiakos Moschofilero *16/64*
Mantinia, Greece

Spy Valley
Sauvignon Blanc *18/72*
Marlborough, New Zealand

))) Daxton Chardonnay *20/80*
Monterey County, California

Domaine Girault Sancerre *23/92*
Loire, France

Frank Family
Chardonnay *23/92*
Oakville, California

Simonnet Chablis *23/92*
Bourgogne, France

RED WINE

))) Daxton Pinot Noir *20/80*
Monterey County, California

The Critic Cabernet *20/80*
Napa Valley, California

Domaine Depeuble *20/80*
Beaujolais, France

Bodegas Muga Reserva
Tempranillo *23/92*
Rioja, Spain

Chappellet Mountain Cuvee *24/96*
Sonoma County, California

Cristom Pinot Noir *25/100*
Willamette Valley, Oregon

ROSÉ

Domaine de Font Sainte
Gris de Gris *16/64*
Languedoc-Roussillon, France

Domaine de Marquilliani *16/64*
Corsica, France

Llopart Brut Rosé *20/80*
Corpinnat, Spain

Laurent Perrier Cuvee Rosé *46/184*
Champagne, France