

DESSERTS

Egg Nog Cheesecake *14*
candied cranberries, gingersnaps, whipped cream

Death by Chocolate Cake *16*
devil's food, dark chocolate mousse, chocolate ganache, chantilly cream

The "Old Fashioned" *14*
cinnamon crunch cake, bourbon whip, toasted orange

Seasonal Gelato & Sorbet *6*
rotating seasonal flavors

DESSERT COCKTAILS

Orange 'Spreddy-tini *22*
thatcher's vodka, cráz oráncello, espresso, creme de cacao, borghetti, orange bitters

Ace of Spades *22*
hennessy vs, creme de cacao, maple, cherry bitters, smoked cherry wood

DESSERT WINES

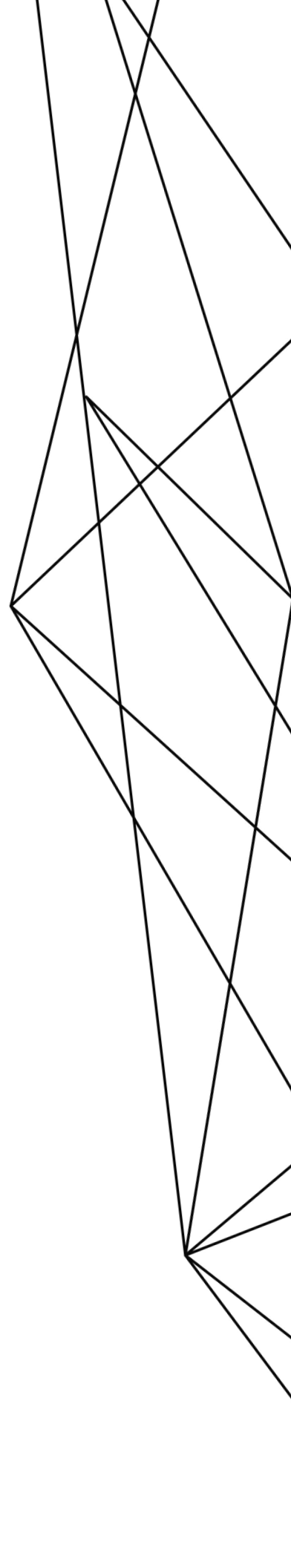
Erbaluce di Caluso Passito 1999 *25*
Royal Tokaji 5 Puttonyos 2013 *25*
Chateau Orignac Pineau Des Charentes *25*

PORTS

Sandeman Tawny 20 Year *25*
Sandeman Tawny 30 Year *35*
Sandeman Tawny 40 Year *45*
Graham's Tawny 40 Year *50*

G E O O D E

BAR + LOUNGE



WELCOME

GEODE BAR & LOUNGE
BIRMINGHAM, MI

LOCATED IN THE
DAXTON HOTEL

OPEN 7 DAYS A
WEEK

LOUNGE MENU
AVAILABLE
2:30 PM - 11:00 PM

GOLDEN HOUR

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

All Beer *6*

Sommelier's Choice *10*
Red or White

House Old Fashioned *14*

SMALL PLATES

Grecian Flatbread *13*

grilled onion, local zucchini, roast tomato,
feta & kasar cheese, za'atar

Traditional Flatbread *13*

soppressatta, passata, kasar cheese, calabrian chili

Seeded Sourdough *12*

michigan whole grains, seasonal butter

Herb Fries *12*

truffle aioli, ketchup

Spicy Chicken Slider *13 ea*

hot honey mustard, bread & butter pickles, creamy
slaw, served with herb fries

Kobe Slider *14 ea*

thousand island, house pickles, american cheese, served
with herb fries

Madam Smash Burger *22*

thousand island, house-made pickles, american cheese,
shredded lettuce served with herb fries

Calamari *15*

toum-yogurt sauce, cocktail sauce, lemon, dill

Lamb Lollipops *18*

toum, green apple tzatziki

Steak Skewers *18*

pastrami seasoned, zip sauce

Burrata di Buffala *19*

fall squash agrodolce, pomegranate, pistachio

The Daxton Seafood Tower *150*

jumbo black tiger shrimp, east coast oysters, main
lobster cocktail, alaskan king crab, seasonal mignonette,
spicy cocktail sauce

A 20% gratuity is added for parties of six or more.

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.

BEER

DRAUGHT

Modelo Especial 8
pilsner style lager 4.4%

Guinness 8
stout 4.2%

Three Scrooges - Griffin Claw 8
winter ale 5%

Norm's IPA - Griffin Claw 8
IPA 7.2%

Madam - Griffin Claw 8
lager 5%

Alaskan Amber 8
ale 5%

COCKTAILS

Madam 20
espolon blanco tequila, aperol, agave,
pineapple, lime, firewater bitters

Birmingham Bubble 20
beefeater gin, st-germain,
butterfly pea flower tea, lemon, prosecco

Cider Supernova 22
appleton estate dark rum, amaro,
campari, velvet falernum, creme de
cassis, bitters, apple cider

Subourbon 21
heaven's door bourbon, allspice, hibiscus
syrup, orange bitters

MOCKTAILS

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

Cranberry Crush 12
cranberry, blood-orange, grapefruit,
cinnamon, seltzer

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

A 20% gratuity is added for all parties of 6 or more.

SPARKLING & ROSE WINE

House Prosecco 16/62
Italy

Inspiration 1818 25/98
Champagne, France

Veuve Clicquot 27/105
Champagne, France

Domaine de Fontaine Gris de Gris
16/62
Languedoc-Roussillon, France

La Versant Grenache Rose' 12/46
Languedoc-Roussillon, France

Simmonet-Febre Cremant Brut
20/78 Rose'
France

RED WINE

|||| Daxton Pinot Noir 20/78
Napa, California

Cristom Pinot Noir 25/98
Williamette, Oregon

Bodegas Muga Reserva Tempranillo
23/90
Rioja, Spain

Chappellet Mountain Cuvee Red
24/94
Sonoma County, California

Navigator Cabernet Sauvignon
Napa, California 20/78

Ca'Vendri Amarone della
Valpolicella 23/90
Italy

WHITE WINE

The Better Half Sauvignon Blanc
20/78
Marlborough, New Zealand

|||| Daxton Chardonnay 20/78
Monterey County, California

Couly Dutheil Chenin Blanc 26/78
France

Domaine Girault Sancerre 23/90
Loire, France

Shady Lane Cellars Gruner
Veltliner 15/58
Leelanau, Michigan