

DESSERTS

Basque Cheesecake *15*

honey lavender goat cheese, roasted pear chutney

Death by Chocolate Cake *16*

devil's food, dark chocolate mousse, chocolate ganache, chantilly cream

The "Old Fashioned" *14*

cinnamon crunch cake, bourbon whip, grand marnier anglaise, toasted orange

Pineapple "Carpaccio" *12*

macadamia nut, pomegranate, avocado ice cream

Earl Grey Creme Brulee *14*

crispy meringue, sundried raspberries

Seasonal Gelato & Sorbet *6 ea.*

rotating seasonal flavors

DESSERT WINES

Vin Santo del Chianti Classico, 2012 *25*

Royal Tokaji 5 Puttonyos 2013 *25*

Chateau Orignac Pineau Des Charentes *25*

PORTS

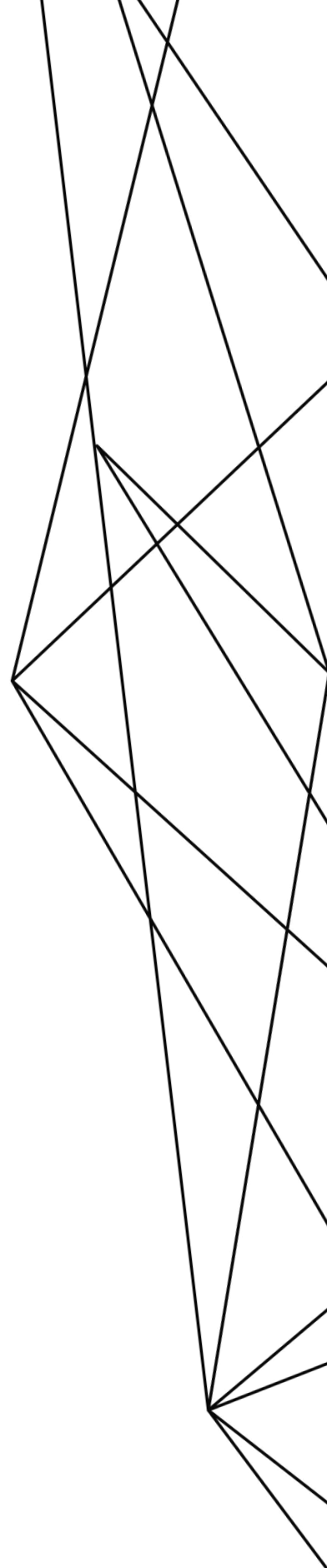
Sandeman Tawny 30 Year *35*

Sandeman Tawny 40 Year *45*

Graham's Tawny 40 Year *50*

G E O O D E

BAR + LOUNGE



HAND-ROLLED SUSHI

at Geode Bar & Lounge on Friday
and Saturday only 2:30 PM-11 PM

A Love Supreme

spicy tuna, avocado, jicama, chili garlic crunch

My Favorite Things

gold label wagyu, south african lobster
tail,crispy shallots, black garlic soy

Take Five

tiger shrimp tempura, avocado, spicy sesame
kewpie, candied jalapeno

Blue Train

alaskan king crab, cucumber, avocado,
rice pearls, yuzu tobiko

The Lady Sings

smoked salmon, creamed cheese, tempura
asparagus, everything bagel spice

'Round Midnight

hamachi tataki, tempura shrimp, avocado,
spicy sesame glaze

SAKE

Kaguya Hime Junmai 60

kyoto, japan

Momokowa Moon Plum 30

forest grove, oregon

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.

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

SMALL PLATES

Artisanal Meats and Cheeses 24

chef's selection, marinated olives, lavash

Spicy Chicken Slider 8

hot honey mustard, bread & butter pickles, creamy slaw

Kobe Slider 8

thousand island, house pickles, american cheese

Hand Cut Truffle Fries 12

parmesan, truffle aioli, ketchup

Madam Smash Burger 22

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

Point Judith Calamari 16

pickled peppers, preserved tomatoes, piquillo aioli

Lamb Lollipops 18

toum, green apple tzatziki

Petite Beef Wellington 24

beef tips, wild mushrooms, red wine demi

Burrata di Buffala 19

fall squash agrodolce, pomegranate, pistachio

Colossal Shrimp Cocktail 16 (3 pc)

marie sauce

East Coast Oysters "Up in Smoke" 24 (6 pc)

grapefruit mezcil mignonette, applewood smoke

BEER

DRAUGHT

Modelo Especial 8
pilsner style lager 4.4%

Guinness 8
stout 4.2%

Winter Ale - 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%

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

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

Geode Glow 22
bourbon, spiced pear liqueur, amaretto,
blood orange puree, lemon juice, bitters

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

Orange 'Spresy-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

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

Laurent Perrier Brut *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*

Olivier Leflaive Bourgogne Cuvee
Margot *23/90*
Puligny-Montrachet, France

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