

## HAND-ROLLED SUSHI

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

### A Love Supreme 16

spicy tuna, avocado, jicama, chili garlic crunch

### My Favorite Things 25

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

### Take Five 16

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

### Blue Train 18

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

### The Lady Sings 16

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

### 'Round Midnight 18

hamachi tataki, tempura shrimp, avocado,  
spicy sesame glaze

## SAKE

### Kaguya Hime Junmai / 60

kyoto, japan

### Momokowa Moon Plum 8/30

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 rose sauce

### East Coast Oysters "Up in Smoke"

24 (6 pc)

grapefruit mezcal 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%

## 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

## GOLDEN HOUR

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

All Draft Beer 6

Sommelier's Choice 10

*Daxton Pinot Noir or  
Chardonnay*

House Old Fashioned 14

*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  
|||) Napa, California *20/78*

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  
Chateau de la Greffiere Chardonnay  
*15/58*  
France  
Domaine Girault Sancerre  
*23/90*  
Loire, France

Shady Lane Cellars Gruner  
Veltliner *15/58*  
Leelanau, Michigan

## 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

Sandeman Tawny 40 Year *35*

Graham's Tawny 40 Year *45*

*50*

G E O O D E

BAR + LOUNGE

