

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

Tres Leches 16

cornbread, lemon curd, prickly pear, blueberry sorbet

Pineapple "Carpaccio" 12

macadamia nut, pomegranate, avocado ice cream

Earl Grey Creme Brulee 14

crispy meringue, fresh berries, sundried raspberries

Passionfruit Pavlova 15

crispy meringue, coconut sorbet

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

GEODE

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

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.

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

fried green tomato, salsa verde, toasted sour dough

Colossal Shrimp Cocktail 16 (3 pc)

marie rose sauce

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

grapefruit mezcal mignonette, applewood smoke

The Daxton Seafood Tower 150

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

HAPPY HOUR

available in Geode Bar & Lounge
Monday-Friday 3-6 PM

Draft Beer *5*

Sommelier's Choice Wine *7*
Daxton Pinot Noir or Chardonnay

Half-off All House Cocktails

HAPPY HOUR MENU

Oysters "Two Buck Schucks" *2 ea*
daily east coast selection, seasonal mignonette

Spicy Tuna Bites (*3 for 12*)
crispy rice, smashed avocado

Smashburger Slider *5 ea*
thousand island, house pickles, american cheese

Spicy Chicken Slider *5 ea*
hot honey mustard, cabbage slaw

Blistered Shishito Peppers *8 ea*
flaky salt, sesame aioli

Black Bean Sweet Potato Taco *4 ea*
cilantro lime vinaigrette

Berkshire Carnitas Taco *5 ea*
house salsa verde

Braised Short Rib Taco *6 ea*
guajillo aioli

Handcut Fries *6*
truffle mayonnaise

COCKTAILS

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

Birmingham Bubble *20*
bombay sapphire gin, st. germain,
butterfly pea flower tea, lemon, prosecco

Geode Glow *22*
makers mark 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 Sparkling 16/62
France

Tutela Prosecco 20/78
Italy

Veuve Clicquot Brut Yellow Label
27/105
Champagne, France

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

Simmonet-Febre Cremant Brut
Rose' 20/78
France

Dom Perignon 500
Champagne, France

BEER

DRAUGHT

Modelo Especial 8
pilsner style lager 4.4%

Guinness 8
stout 4.2%

Seasonal - Griffin Claw 8
ask server for details

Norm's IPA - Griffin Claw 8
IPA 7.2%

Madam - Griffin Claw 8
lager 5%

Alaskan Amber 8
ale 5%

RED WINE

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

Cristom Pinot Noir 25/98
Williamette, Oregon

Urbina 'Seleccion' Tempranillo
23/90
Rioja, Spain

Chappellet Mountain Cuvee Red
24/94
Sonoma County, California

Navigator Cabernet Sauvignon
Napa, California 20/78

Domaine Dubeuble Pere et Fils
Beaujolais 23/90
Beaujolais, 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

||||| Daxton Hotel Private Label Wine