

APERITIFS

VIN

Sherry

J.P. Perez ~ Spain ~ Pale Dry Sherry

Harvey's Bristol Cream ~ England ~ a "creamed" Sherry

Tio Pepe "Fino" Sherry ~ Spain ~ best selling brand in the world

European Aromatized Wines

Lillet "Blanc" ~ France ~ white wine based infused with orange

Campari ~ Italy ~ red wine based infused with herbs

Dubbonet "Rouge" ~ France ~ red wine based flavored with spices

Sweet Marsala ~ D.O.C., Italy ~ Florio

Noilly Pratt, "Classic" Dry Vermouth ~ France

Maideira, Sandman ~ Portugal

Aperol ~ Italy ~ Orange, herb infused

Sparkling Soda (N.A.)

Orangina ~ France ~ orange

Limonata ~ Italy ~ Pellegrino ~ lemon

Pompelmo ~ Italy ~ Pellegrino ~ grapefruit

Aranciata Russa ~ Italy ~ Pellegrino ~ blood orange

European Waters

San Pellegrino ~ Sparkling Water ~ Italy ~ 16.9 fl. Oz

Panna ~ Still Water ~ Italy ~ 16.9 fl. Oz.

Sparkling Wines

Prosecco DOC Treviso, Mionetto ~ Italy Brut NV 187 ml

Prosecco, Zardetto ~ Conegliano, IT Brut NV 750 ml

Sparkling White, Domaine Laurier "Methode Champenoise"
CA Brut 187 ml

Champagne, Ferrari ~ Trento, IT Brut NV (1/2 bottle) 375ml

Champagne, Duval-Leroy ~ Vertus, FR Brut NV 750ml

Champagne, Heidsieck Monopole ~ Epernay, FR "Blue Top" Brut
(Official champagne of the Titanic)

Champagne, Dom Perignon ~ Epernay, FR Brut (Ask for Vintage)

Sweeter White Wines

Grapes with higher sugar content and subtle citrus flavors

Moscato d' Asti D.O.C. Lodali ~ Piedmont, Italy
glass 8.5 quartino 13

Riesling, Bowers Harbor Vineyard (medium dry)
Old Mission Peninsula, MI
glass 7 quartino 10.5

Drier White Wines, Lighter Bodied

White wines with flavors and aromas such as:
nectarine • apple • grapefruit

Rosé, La Vie en Rose (Négrette) ~ Toulouse, France
glass 8 quartino 12

Sauvignon Blanc, Kim Crawford ~ Marlborough, N.Z. 39

Sauvignon Blanc, Groth ~ Napa, CA
glass 10.5 quartino 15.75 41

Fruity Full Bodied White Wines

White wines with flavors such as:
butter • vanilla • green apple • pear

Chablis, Joseph Drouhin, "Domaine De Vaudon", FR 54

Chardonnay, Santa Barbara ~ Santa Barbara, CA 36
glass 9.25 quartino 14

Chardonnay, Puligny - Montrachet, Joseph Drouhin ~ Burgundy, FR 139

Chardonnay, Bennett Family Vineyards ~ Russian River Valley, CA 40

Chardonnay, Trefethen ~ Oak Knoll/Napa Valley, CA 44

Bubbles

9

33

10

36

66

73

220

White

33

27

31

39

41

54

36

139

40

44

VIN

Red

Lush, Full Bodied Red Wines, Dry

Red wines with deep full colors and flavors such as:
Black cherry or raspberry • chocolate • coffee • jam

Merlot, Decoy (Duckhorn Family) ~ Sonoma Valley, CA	50
Bordeaux Style Blend (Meritage), Blackbird Vineyards ~ Napa Valley, CA	85
Merlot, Milbrandt Vineyards "The Estates" ~ Wahluke Slope, WA	58
Cabernet Sauvignon, Sequoia Grove ~ /Rutherford/Napa, CA	85
Cabernet Sauvignon, J. Lohr "Seven Oaks" ~ Paso Robles, CA	41
glass 10.5 quartino 15.75	
Cabernet Sauvignon, Franciscan, "Oakville Estate" ~ Napa Valley, CA	60
Cabernet Sauvignon, Turnbull ~ "Estate Grown" Napa Valley, CA	99
Cabernet Sauvignon, Valley of the Moon ~ Sonoma County, CA	58
Cabernet Sauvignon, Powers ~ "Coyote Vineyards Reserve"	
Wahluke Slope, Washington	50
Cabernet Sauvignon, Cade Vineyards "Boutique" ~ Napa Valley, CA	150
Cabernet Sauvignon, Frank Family Vineyards ~ Napa Valley, CA	105
Cabernet Sauvignon, Fisher Vineyards "Unity" ~ Napa Valley, CA	95
Zinfandel, Ridge "Three Valleys" ~ Sonoma Valley, CA	58

Medium Bodied Red Wines, Dry to Medium Dry

Soft fruity wines with flavors such as blackberry • currant • plum

Pinot Noir, LaCrema ~ Sonoma Valley, CA	48
Pinot Noir, Au Bon Climat ~ Santa Barbara, CA	54
Château de la Font du Loup, Châteauneuf-du-Pape ~ Rhone, FR	82
Super Tuscan (Sangiovese) Carpineto ~ Tuscany, IT	33
glass 8.5 quartino 13	
Montepulciano, Capestrano ~ Abruzzo, IT	28

House Wines

glass ~ 6.75 quartino ~ 10.25 bottle ~ 26

Piesporter, Michelsberg ~ Mosel, GER
White Zinfandel, Beringer ~ CA
Pinot Grigio, Cavit ~ Trentino, IT
Chardonnay, Cardiff ~ CA
Merlot, Canvas ~ CA
Cabernet Sauvignon, Canvas ~ CA

BIERE

On Tap

Draft Features vary- please ask your server

Domestic Bottled

Budweiser
Bud Light
Coor's Light
Samuel Adams "Boston Lager"
Michelob Ultra
Miller Light
Fat Tire ~ New Belgium Brewery ~ Colorado
Not Your Father's Rootbeer ~ Small Town Brewery ~ Illinois

Imported Bottled

Heineken ~ Holland
Corona ~ Mexico
Bass Ale ~ England
Guinness Draught, "Devils Nectar" (pint) ~ Ireland
Labatt Blue ~ Canada
Stella Artois ~ Belgium
Glutenburg, IPA ~ Gluten Free ~ Canada

Non Alcoholic

St. Paulie Girl ~ Germany

Craft Beers

Ayinger Brau Weisse (pint) ~ Germany	10
Vander Mill Hard Cider ~ ask server for today's selection	7.5
Rogue "Dead Guy Ale" ~ Oregon	6.5
Duvel, Golden Ale ~ Belgium	8
Brewery Vivant, Grand Rapids, MI ~ ask server for today's selection	7.25
Short's Huma Lupa Licious ~ Indian Pale Ale ~ Elk Rapids, MI	5.25
Bam Bière, Farmhouse Ale ~ Jolly Pumpkin ~ Dexter, MI	12
Sundog, Amber Ale ~ New Holland Brewing ~ Holland, MI	4.5
Vanilla Java Porter ~ Atwater Brewery ~ Detroit, MI	5
Blueberry Maple Stout ~ Saugatuck Brewing Company ~ Saugatuck, MI	5

How Would You Like That?

Neat: Served right from the bottle into the glass and presented at room temperature.

Up, Straight Up: served chilled, stirred or shaken with ice, then strained into a stemmed glass leaving the ice behind. Some cocktails (Cosmopolitans) are traditionally served “up” while with others (Martinis & Manhattans) it’s an alternative to being served on the rocks.

Rocks: served over ice.

Tall, Short: for cocktails using a mix (such as tonic or soda). In either case, tall or short, the liquor is the same, the difference is the amount of mix preferred.

Martini or Manhattan?

A Manhattan is thought to be the opposite of a Martini. While a Martini is made with clear liquor, gin or vodka and dry vermouth a Manhattan is made with amber whiskey and sweet vermouth. Is a cherry really the opposite of an olive?

Gimlet or Gibson?

If you’re a martini fan you’ll more than likely enjoy the Martini’s cousin the Gibson, made with gin or vodka and served with pearl onions. The Gimlet, on the other hand, is a sweeter beverage. Distinctively refreshing and simply made using gin or vodka and Rose’s Lime Juice. Sweet, tart, simple, perfection.

Vodka

Grey Goose - France

Belvedere - Poland

Death’s Door Vodka - U.S.A.

Ketel One - Holland

Titos (handmade) (gluten free) - U.S.A.

Ugly Dog Vodka - Michigan

Absolut - Sweden

Absolut Mandarin - Sweden

Stolichnaya - Russia

Stolichnaya Blueberi - Russia

Stolichnaya Citrus - Russia

Stolichnaya Razberri - Russia

Stolichnaya Strasberi - Russia

Stolichnaya Vanil - Russia

Smirnoff - U.S.A.

Pinnacle Cherry Lemonade - Fr

Gin

Hendricks - Scotland

Plymouth - England

Bombay Sapphire - England

Martin Miller - U.S.A.

Tanqueray - England

Beefeaters - England

Bombay - England

Seagrams - U.S.A.

Rum

Cruzan “Estate” Single Barrel - St. Croix, VI

Captain Morgan Spiced Rum - Jamaica

Bacardi Limon - Puerto Rico

Meyers Dark Rum - Jamaica

Bacardi Gold - Puerto Rico

Bacardi - Puerto Rico

Parrot Bay Coconut - Puerto Rico

LIQUOR

Bourbon

Woodford Reserve - Kentucky

Maker's Mark - Kentucky

Bulleit - Kentucky

Tequila

Patrón, Silver - Mexico

Rye

Old Overholt - Kentucky

Scotch

Johnnie Walker Black, 12 yr- Scotland

Balvenie, 12 yr - Scotland

Glenlivet, Malt, 12 yr - Scotland

Glenfiddich, Malt, 12 yr- Scotland

Chivas Regal, 12 yr - Scotland

Buffalo Trace - Kentucky

Jim Beam - Kentucky

Jose Cuervo, Gold - Mexico

Johnnie Walker Red, Blended - Scotland

Dewar's, Blended - Scotland

J & B, Blended - England

Cutty Sark, Blended - Scotland

Whiskey

George Dickel, Original no. 8 - Tennessee

Jamesons - Ireland

Old Bushmill's - Ireland

Crown Royal - Canada

Jack Daniels Black - Tennessee

Seagrams VO - Canada

Canadian Club - Canada

Seagrams 7 Crown - Canada

CLASSIC COCKTAILS

Bourbon, Whiskey or Rye

Brooklyn ~ Jack Daniels, Dry Vermouth, Maraschino Liqueur, Angostura Bitters, Cherry, Orange Twist 10

Sazerac ~ Old Overholt, Absinthe, Sugar Cube, Angostura Bitters, Lemon Twist 9

Derby ~ Buffalo Trace, Grand Marnier, Sweet Vermouth, Lime Juice, Lime Wedge 9

Gin

Negroni ~ Tanqueray, Sweet Vermouth, Campari, Orange Wedge 9

Bebbo ~ Beefeater, Orange Juice, Lemon Juice, Simple Syrup, Lemon Twist 8

Floradora ~ Bombay, Chambord, Ginger Ale, Lime Wedge 9

Rum

Dark & Stormy ~ Meyer's Dark Rum, Ginger Beer, Lime Wedge 8

Cable Car ~ Captain Morgan Spiced Rum, Orange Curacao, Sour, Orange Wedge, Sugared Rim 8

Hotel Nacional ~ Bacardi Gold, Apricot Brandy, Pineapple Juice, Lime Wedge 8

Vodka

Moscow Mule ~ Stolli, Ginger Beer, Lime Juice, Lime Wedge 8

Laid Back Lemonade ~ Absolut, Campari, Lemonade, Orange Juice, Soda, Blackberry Syrup, Lemon Twist 9

Old Salty ~ Ugly Dog, Maraschino Liqueur, Grapefruit Juice, Soda, Salted Rim, Luxardo Cherries 8

Tequila

Palermo ~ Jose Cuervo Gold, Lime Juice, Blood Orange Soda, Lime Wedge 8

El Diablo ~ Patrón, Ginger Beer, Crème de Cassis, Lime Wedge 11

Pom Margarita ~ Jose Cuervo Gold, Pama Liquor, Amaretto, Sour, Lime Juice, Pink Sugar Rim, Orange Wedge 9

Scotch

Rob Roy ~ Cutty Sark, Sweet Vermouth, Angostura Bitters, Cherry 7

Rusty Nail ~ Dewars, Drambuie, Lemon Twist 10

Godfather ~ Johnny Walker Red, Amaretto, Luxardo Cherries 10

CLASSIC MARTINIS

The Quintessential American Cocktail

Born and bred in the United States, the martini has come to represent everything from sophistication and elegance to wild abandon. Sometimes called a “silver bullet”; it’s clean, cold and it always hits the mark.

Vodka

Grey Goose
Belvedere
Death’s Door Vodka
Ketel One
Tito’s Homemade
Ugly Dog Vodka
Absolut
Stolichnaya
Smirnoff

Gin

Hendrick’s
Plymouth
Bombay Sapphire
Martin Miller
Tanqueray
Beefeater
Bombay
Seagrams

Martini Essentials

If you think it’s a garnish, then it is.

- ~ Pimento Stuffed Olives
- ~ Lime Twist
- ~ Orange Twist
- ~ Lemon Twist
- ~ Olive Juice (Dirty)

Martini Indulgences

- ~ Blue Cheese Stuffed Olives
- ~ Italian Vermouth Pearl Onions
- ~ Luxardo Italian Cherries
- ~ Anchovy Stuffed Olives
- ~ Marinated Mushrooms
- ~ Almond Stuffed Olives
- ~ Smorgasbord
olive, mushroom, onion

SPECIALTY MARTINIS

9.5

Lister Martini ~ Vanilla Stoli, Lillet, Cointreau

Le Cirque Martini ~ Parrot Bay Coconut Rum, Triple Sec, Pineapple Juice, Grenadine

City Cosmo ~ Lemon Stoli, Cointreau, Cranberry Juice

Raspberry Passion ~ Raspberry Stoli, Chambord, Bombay Gin

Nuts & Berries Martini ~ Smirnoff, Frangelico, Chambord, Baileys Irish Cream

LaFleur Martini ~ Vanilla Stoli, Crème de Violette, Fresh Squeezed Lemon Juice, Triple Sec, Chrysanthemum Simple Syrup

Lemon Drop Martini ~ Lemon Stoli, Lime Juice, Sour Mix, Sugared Rim

Godiva Chocolate Almond Martini ~ Smirnoff, Godiva Chocolate Liqueur, Amaretto

Napoleon Martini ~ Smirnoff, St. Germain, Crème de Violette, Simple Syrup, Fresh Grapefruit

SPARKLING COCKTAILS

8.5

Aperol Fizz ~ Aperol, Lemon Juice, Simple Syrup, Soda, Lemon Twist

Kir Royal ~ Prosecco, Crème de Cassis

Parasol ~ Prosecco, St. Germain, Lillet, Simple Syrup, Lemon Juice

Bellini Cocktail ~ Moscato, Bellini Mix

Rosé Spritz ~ Rosé, Lillet, Soda, Lemon

CORDIALS

To Enjoy After Dinner

- Absinthe** ~ French anise flavored spirit aged with a medley of herbs
- Amaretto di Saronno** ~ Almond based liqueur
- Bailey's Irish Cream** ~ Irish whiskey with cream
- Benedictine** ~ Cognac based liqueur steeped in a mélange of herbs
- Chambord** ~ Raspberry liqueur
- Drambuie** ~ Scotch whiskey based honey liqueur
- Frambois** ~ Raspberry liqueur from France
- Frangelico** ~ Hazelnut liqueur
- Fernet Branca** ~ Bitter Italian digestive since 1845, consisting of 27 herbs
- Galliano** ~ Italian licorice liqueur similar to Pernod
- Godiva Chocolate** ~ Godiva chocolate infused liqueur
- Grand Marnier** ~ Cognac based orange liqueur
- Irish Mist** ~ Irish whiskey based honey liqueur
- Kahlua** ~ Viscous coffee liqueur from Mexico
- Limoncello** ~ Italian flavored liqueur infused with lemon rind
- Pernod** ~ "Pastis" sweet licorice flavored liqueur from France
- Sambuca, Romano** ~ Very sweet licorice flavored liqueur from Italy
- St. Germain** ~ Elderflower flavored liqueur, France
- Tia Maria** ~ Coffee flavored with vanilla, Jamaica
- Tuaca** ~ Brandy Liqueur flavored with vanilla & orange from Tuscany, Italy
- Crème de Violette** ~ Natural violet & Armagnac flavoring, floral, sweet, France

COGNAC

BRANDY

DESSERT WINE

To Savor After Dinner

Cognac

- Remy Martin** - VSOP - France
- Martel** - VS - France
- Courvoisier** - VS - France

Brandy

- Black Star Farms, Pear Eau-de-Vie (Grappa)**- MI
- Grappa Clear Eau de Vie** - Italy
- Calvados, Pays d' Auge** - V.S.O.P. - France
- St. Remy Napoleon** - VSOP - France
- Christian Brothers** - VS - U.S.A.

Porto - Dessert Wine

- Moscato D' Asti D.O.C. Lodali** - Piedmont, Italy
Light, white and effervescent wine 8.5
- Barnard Griffin** - Syrah Based Port, Columbia Valley, WA
Rich and decadent, hints of fruit and chocolate, fortified wine 7
- Warre's "Heritage"** - Ruby Port, Portugal
Claret colored, stainless aged, fruit forward, fortified wine 7
- Sandman** - Tawny Port, Portugal
Northern Portugal's wood aged, sweet, fortified wine 6.5

SPIRITED COFFEE GROWN UP SHAKES WARM & RICH

Spirited Coffee 7.25

Hearthstone Coffee - French V.S.O.P Brandy • Bailey's • Frangelico

Caramel Coffee - Kahlua • Caramel

Parisian Café - Chocolate Syrup • Cointreau

Calypso Coffee - Meyer's Rum • Frangelico • Chocolate

Jamaican Coffee - Tia Maria • Meyer's Dark Rum

Irish Coffee - Bushmills • Irish Mist

Cancun Coffee - Tequila • Kahlua

Grown Up Shakes 7

Banana's Foster - Crème de Banana, White Rum, vanilla ice cream, whipped cream topping with cinnamon

Salted Caramel Milkshake - Tequila, vanilla ice cream, caramel sauce whipped cream topping with Maldon Sea Salt

Frozen Coconut - Coconut Rum, Frangelico, vanilla ice cream, whipped topping with toasted coconut flakes

Not Your Father's Root Beer Float - Not Your Father's Root Beer, vanilla ice cream, whipped topping

Warm & Rich 6.5

Cocoa Butter - Hot Chocolate, Butterscotch Schnapps

Cinnamon Cider - Hot Cider, Cinnamon Schnapps

Snuggler - Hot Chocolate, Peppermint Schnapps

Hot Buttered Rum - Housemade Spiced Butter, Captain Morgan's

DESSERTS CAPPUCCINO & LATTE

Sweet Endings from our Pastry Chefs

Warm Butter Croissant Bread Pudding

rum butter sauce • vanilla ice cream
please ask your server for today's selection 7

Italian Lemon Torte

layers of moist lemon cake • lemon mascarpone cream 7.5

Chocolate Peanut Butter Pie

chocolate cookie crust • peanut butter/mascarpone
mousse filling • peanut garnish 7.5

Housemade Triple Chocolate Torte (Gluten Free)

chocolate almond cake • milk chocolate mousse • white chocolate mousse • dark
chocolate ganache 8

Housemade Crème Brûlée

French classic • chilled vanilla custard • caramelized sugar 7.5

New York Style Cheesecake

graham cracker crumb crust • choice of garnish
(Strawberry-Chocolate-Caramel) 8

Salted Caramel Brie with Spiced Pecans to Share

dried apricots, figs & grapes • Maldon Sea Salt
French baguette 10

Cappuccino & Latte

Cappuccino - espresso • frothed milk 4.5

Latte - espresso • hot milk • steamed milk foam 4.5

Flavored Latte - vanilla-raspberry-hazelnut-chocolate 4.75

Espresso - dark roast beans • 3.5

Café Mocha - espresso • hot chocolate • whipped cream • cocoa 5

A LITTLE HEARTHSTONE HISTORY...

Founded by Franklin and Gina Lister in 1975, the Hearthstone has become a West Michigan dining destination offering inspired European bistro classics, contemporary cuisine, warm hospitality and unparalleled service.

Chef / Owner Gina Lister's passion for her craft and commitment to excellence is embodied by the restaurant's talented and dedicated culinary team headed by Executive Chef Josh Sandberg. They are committed to using fresh ingredients, locally sourced and creatively interpreted. Specialties include bistro classics such as Steak Frites, Mussels and Croque Monsieur as well as contemporary American favorites including Berkshire Tomahawk Porkchop, Hamburgers and Almond / Brioche Crumbed Great Lakes Perch. The restaurant is also renown for it's creative salads, sandwiches and daily made from scratch soup features including our award winning Gratinéed French Onion and Wisconsin Cheddar with Popcorn.

As approachable as the food, the wines have been handpicked by our Sommelier to offer our guests easy, reasonably priced drinkable wines from California, Michigan and Europe, either by the glass or by the bottle. The Hearthstone also features classic Belgian as well as local and regional craft beers, Signature Cocktails & Aperitifs.

The atmosphere is relaxed and inviting with the romantic ambiance of a traditional Bistro. In the warmer months, outdoor dining is available in our lush, European inspired garden terrace. Private dining is also available in Suite 24, a warm, intimate space that can accommodate up to 36 guests. The Hearthstone's Banquet and Catering Department offers corporate catering services as well as full service Banquets.

Over the past four decades our commitment to hospitality has extended beyond the walls of the restaurant and into the West Michigan community. We continue to support, participate and partner with the arts, cultural, charitable and educational organizations that enhance the quality of life in our lakeshore community.

True to the genuine nature of the Classic Bistro, the Hearthstone celebrates quality, simplicity and authenticity. It is our goal to make the Hearthstone much more than just a place to eat, but rather a gathering place where you and your friends and family can slow down, enjoy a delicious meal and reconnect. *Bon Appetit!*

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