

TOWNHOUSE

BAR MENU

Available At Bar Seats Only

DETROIT MI · 2016

LIBATIONS

SPIRITS: HOUSE BRANDS

WINE: HOUSE SAUVIGNON BLANC / HOUSE CHARDONNAY / HOUSE ROSÉ / HOUSE PINOT NOIR / HOUSE CABERNET SAUVIGNON

BEER: "YELLOW FIZZY" BEERS / SELECT DAILY FEATURES

GRUB

TOWNHOUSE TRUFFLE FRIES VT 9 White Truffle Oil / Gremolata / Rosemary Garlic Aioli Dipping Sauce	RAW OYSTERS GF MARKET East and West Coast Selection / Jalapeño Ponzu / Horseradish / Lemon	BATTERA DYNAMITE ROLL 14 Shrimp Tempura / Scallion / Shichimi Togarashi / Masago Mayo / Blue Nori
MAC & CHEESE VT 12 Boursin / Mascarpone / White Cheddar / Orecchiette Pasta / Crunchy Parmigiano Reggiano	BLACKENED FRIED CHICKEN SANDWICH 12 Brussels Sprouts / Smoked Bleu Cheese Dressing / Spicy Pickles / Pullman Bread	PERFECT TUNA GF 5 /PIECE Tuna / Avocado / Serrano / Black Salt / Honey Garlic Soy / Micro Cilantro / Rice
CRISPY SMOKED CHICKEN WINGS GF 12 Smoked Bleu Cheese Dipping Sauce	OBLIGATORY SPICY TUNA ROLL GF 14 Tuna / Avocado / Mango / Yamagobo / Scallion / Masago / Array Of Spicy Dipping Sauces	GOING BACK TO CALI ROLL GF 14 Crab Salad / Cucumber / Avocado / Tobiko / Black Sesame

GF - GLUTEN FREE V - VEGAN VT - VEGETARIAN

1/2 Off for Happy Hour - Weekdays 3pm - 6pm

*HAPPY HOUR IS AVAILABLE AT ALL UNRESERVED SEATS

*BAR MENU AVAILABLE FOR DINE-IN ONLY



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ONLINE AT EATATTOWNHOUSE.COM

EXECUTIVE CHEF: Michael Barrera

GENERAL MANAGER: Brady Pankow

*Gluten-free, Vegan & Vegetarian options available, please ask your server!
*Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness