Social Hour

MONDAY-SATURDAY
3PM-5PM
SUNDAY
11AM-5PM

25% ALL MENU APPETIZERS

Chef's Seasoned Fries $7
house-made seasoning blend

Cheese Curds $8
beer battered | white cheddar | garlic | ranch

Green Beans $7
battered | deep fried | ranch

Pretzel Bites $8
deep fried pretzel balls | honey mustard

$12 BARREL SELECT COCKTAILS
$10 SIGNATURE COCKTAILS

$5 WELL LIQUOR
Gypsy | Miles | Bacardi | Captain Morgan |
Wild Turkey | Jack Daniels

$5 DRAFTS
Rotating Selection - Ask your server!

$5 WINES
Laplaya Cabernet | Trinity Oaks Pinot Noir
Sand Point Pinot Grigio | Laplaya Chardonnay

Cocktails

BARREL SELECT $15
Barrel Aged Cocktails

[Mike's Perfect Margarita]
Barrel Aged Reposado Patron | Grand Marnier |
Fresh Lemon, Lime & Oranges Juices | Agave

Espresso Tequini
Barrel Aged Reposado Patron | XO Cafe |
Cold Brew | Demarara Syrup

Oaxacan Old Fashioned
Barrel Aged Reposado Patron | Bahnez
Mezcal | Agave | Angostura Bitters | Big Rock

Rosita
Barrel Aged Reposado Patron | Sweet
Vermouth | Campari | Angostura Bitters

Angels' Envy Smoked Old Fashioned
Barrel Aged Angel's Envy | Demarara Syrup |
Angostura Bitters | Orange Bitters | Big Rock

Angel's Envy Whiskey Sour
Barrel Aged Angel's Envy | Fresh Lemon Juice
| Simple Syrup | Egg White | Angostura
Bitters | Served Up

Banana Bread Old Fashioned
Barrel Aged Mackinac Island Banana Rum | All
Spice Dram | Demarara Syrup | Molasses Bitters

Bananaretto
Barrel Aged Mackinac Island Banana Rum |
Banane du Bresil | Fresh Lemon Juice |
Disaronno | Demerara Simple | Egg White

Our Story

All of our Barrel Aged Cocktails are specific to Bay Pointe. Our Reposado Patron was hand selected by our owner Mike Powers in Mexico at the Patron Distillery and Aged in French Oak Barrels.

Our Barrel Aged Angel's Envy and Mackinac Island Banana Rum are aged in-house and aged in Oak Barrels.

Cocktails

SIGNATURE

[Patti's Perfect Pear Martini]
Grey Goose La Poire | St. Germain | Fresh Lemon Juice | Angostura Bitters
$14

Peach Bourbon Smash
Angels Envy Bourbon | Peach Puree | Fresh Lemon Juice | Fever-Tree Sparkling Italian Lemonade $14

Autumn Aperol
Aperol | St. George Spiced Pear | Pear Puree | Prosecco | Soda $13

Fall Fig Hugo Spritz
Bulliet Bourbon | St. Germain | Fresh Lemon Juice | Fig Jam | Prosecco $13

Caramel Apple Cider Mule
Gypsy Vodka | Apple Cider | Caramel Simple | Fresh Lime Juice | Ginger Beer $11

Maple Margarita
Patron Silver | Patron Citronge | Bahnez Mezcal | Maple Syrup | Fresh Lime Juice $14

Skinny Marg Spritz
Patron Silver | Patron Citronge | Fresh Lime Juice | Fever Tree Yuzu Lime Soda | Salt Rim | Lime Zest
$13

Maple Bourbon Spritz
Bulliet Bourbon | Fresh Lemon Juice | Cinnamon Maple Simple | Orange Bitters | Prosecco | Soda Water $13

Paper Plane
Wild Turkey 101 Bourbon | Aperol | Amaro Nonino | Fresh Lemon Juice
$13

Shots

Shot Ski
Green Tea $24
Mini Beers $28
Paton Silver $32
Barrel Aged Patron Reposado $45

Champbongs
Gambino Sparkling Wine $8
Bottle of Sparkling Wine & 5 Chambongs $25
Prosecco Blanc or Rosé $11

Beer

ROTATING SEASONAL DRAFTS

Enjoy 8 rotating taps featuring fresh, seasonal favorites—from crisp and refreshing to rich and malty. There's always something new pouring, so check with your server for today's selections!

BOTTLES & CANS

Domestics
Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra
$5

White Claw
Ask your server for our current flavor selections
$6

Canned Cocktails
Long Drink SF Citrus | SF Pineapple | High Noon Pineapple | Lucky Ones Vodka Lemonade | Suncruiser Vodka Iced Tea
$7

Crafts
All Day IPA | M43 IPA | Sunshine Sour
$7

Import
Corona Extra
$6

Non-Alcoholic
Corona | Athletic Seasonal | White Claw 0.0
$6

Wine

WHITES

Rosé
Quinta Do Paral, PT $12/46

Chardonnay
La Playa, CL Unoaked $8/30
Le Crema, CA Oaked $12/46
Talley, CA Oaked $80

Moscato
Dulcis, IT $13/48

Sauvignon Blanc
Arona, NZ $11/42
Babich Headwaters, NZ $13/48

Pinot Grigio
Tussock Jumper, IT $12/46
Williamette Valley, OR $14/52

Riesling
Late Harvest $11/42
Good Harbor, MI

REDS

Pinot Noir
Tussock Jumper, FR $12/46
Firestead, OR $13/48

Red Blend
Marionette, ESP $12/46
The Prisoner, CA $85

Rioja
Herminia, ESP $10/39

Cabernet
Laplaya, CL $10/39
Slices, CA $14/52
Post & Beam, CA $100

Merlot
Wente, CA $14/52

Bordeaux
Chateau La Grande Metarie, FR $11/42
Chateau De Cartillon, FR $75

BUBBLES

Prosecco
Freixenet, IT Split $12
Freixenet, IT $46

Imperial Brut
Moet & Chandon, FR $100

Sparkling Rosé
Freixenet Rosé, IT Split $12
Freixenet Rosé, IT $46

Nectar Imperial Rosé
Moet & Chandon, FR $120

NON-ALCOHOLIC WINES
Spring in a Bottle Blanc, NY Split $12
Spring in a Bottle Blanc, NY $42
Spring in a Bottle Rosé, NY Split $12

Desserts

Bay Pointe Cobbler (GF) $9
seasonal fruit cobbler | Plainwell ice cream | whipped cream

Crème Brule (GF) $9
vanilla bean custard | caramelized sugar

Peanut Butter Pie $10
Oreo cookie crust | peanut butter mouse | Butterfinger pieces | chcolate drizzle | whipped cream | Reeses Peanut Butter Cups

Brownie Sundae $8
Ghirardelli triple chocolate brownie | Plainwell vanilla ice cream | chocolate sauce | whipped cream

Ice Cream by the Scoop $4
Plainwell Ice Cream Co. | Ask your server for our current selection

DESSERT COCKTAILS

Chocolate Martini
Licor 43 Chocolate | Gypsy Vodka | Chocolate Drizzle
$14

S'mores Martini
Licor 43 Chocolate | Whipped Vodka | Heavy Cream | Toasted Marshmallow Syrup
$14

Bay Pointe
BAR & GRILLE
est.2004