

# Happy Hour

Drink and  
Appetizer Specials\*

Monday – Friday  
3:00 pm - 6:30 pm  
in our Tavern

Half-Off Appetizers  
\$5 Well Drinks  
\$4 Select Wines  
\$3 Draughts

\* Excludes the Raw Bar & Bistro Sampler  
Excludes specialty drinks, martinis, and rock pours.

# Martinis

## Classic Martini

Your choice of gin or vodka with a splash of dry vermouth. Shaken and served over ice or up and garnished with your choice of olives.

## Cosmopolitan

A tart Cosmopolitan made by our expert bartenders. Freshly muddled limes and lemons, shaken with our house vodka, Triple Sec, and a splash of cranberry juice.

## Pomegranate Martini

Our house vodka with muddled fresh limes, shaken with pomegranate liqueur and a splash of cranberry.

## Sparkling Peach Martini

Fresh muddled orange and lemon with our house vodka, peach liqueur and sparkling wine.

## Grapefruit Drop

Absolute Citron shaken with simple syrup, muddled lemons and grapefruit, served up with a sugar rim.

## Key Lime Martini

Fresh muddled limes and lemons shaken with our house rum, simple syrup, and a splash of coconut milk.

## Appletini

Our house vodka shaken with Apple Pucker and garnished with a maraschino cherry.

# Specialty Drinks

## Hurricane

Drink if you dare! Bacardi Light and Dark with a splash of orange and pineapple juice. Served over ice and drizzled with Bacardi 151.

## Sazerac

A classic New Orleans cocktail done with a modern twist. Basil Hayden bourbon whiskey with a dash of bitters, sugar, and Pernod served over ice.

## Margarita

Fresh muddled lime with our house tequila and Triple Sec, a splash of sour mix, with your choice of iced, blended, or up.

## Gimlet

Our house gin with fresh muddled limes, simple syrup and a splash of soda water, served over ice or up.

## Irish Coffee

Chef Prokos' executive blend of coffee with Jameson Whiskey.

## Spanish Coffee

A combination of Tia Maria, Kaluha, and The Q's coffee.

## Keoke Coffee

Your choice of brandy mixed with coffee and Crème de Cacao.

## Nutty Irishman

Bailey's Irish Cream mixed with our signature coffee and Frangelico.

## Hummer

Bacardi Light shaken with coffee liqueur and cream, served up with a maraschino cherry.

## Godfather

Your choice of scotch with amaretto, served over ice.

## Chocolate Martini


Vanilla vodka shaken with Bailey's Irish Cream, Godiva Chocolate liqueur, served in a chocolate drizzled martini glass.

## Brandy Alexander

Your choice of brandy shaken with Crème de Cacao and cream, garnished with a maraschino cherry.

## Espresso Martini

Vanilla Stoli shaken with a shot of chilled espresso, Kahlua, Bailey's, and a splash of Frangelico.



We also offer a variety of cordials:

Amaretto Di Saronno

Gran Marnier

B&B

Metaxa Ouzo

Bailey's Irish Cream

Pernod

Gampari

Sambuca Romano

Chambord

Tia Maria

Drambuie

Frangelico

## Key Lime Pie

A sweet and tangy original recipe generously topped with an airy meringue cream. All cradled in a classic graham cracker crust. \$6.95

## Q Bistro Bread Pudding

Chef Prokos' original recipe. Moist wedges of maple infused french baguette with raisins and pecans. Warmed to perfection and smothered with a rich vanilla cream sauce and a drizzle of sweet melba sauce. A sprinkle of roasted pecans finishes off this soothing dessert. \$6.95

## Toffee Mousse Cake

A rich, dark-chocolate mousse with a toffee center. Topped with chocolate and toffee crumbles. \$6.95

## Tiramisu

This Italian dessert will definitely "lift you up." Espresso soaked lady fingers, mocha cream, and a hint of coffee liqueur make this old stand by anything but. \$6.95

## Chocolate Volcano Cake

An explosion of chocolate! A warm, decadent chocolate cupcake filled with smooth melted chocolate ganache. Dressed with strawberries and powdered sugar. \$6.95

## Original Cheesecake

A true Ann Arbor original made for the Q by Old World Bakery. "Creamy and rich with a side and bottom crust made of graham crackers. It's the flavor that started it all!" \$6.95

## Tuxedo Mousse

A silky milk chocolate mousse layered with white chocolate cream atop a devils food cake base. A black tie ending to any meal. \$6.95

## Raspberry Cheesecake

Another selection from Old World Bakery. A sinful palate pleaser for the true cheesecake lover. Sweet raspberries and a touch of Chambord make this dessert a cut above the rest! \$6.95

**Lunch** with our NEW Lunch Menu!

11:00 am – 4:00 pm

Monday – Saturday

**Dinner** daily at 4:00 pm

Join us every Sunday for our

**Brunch Buffet**

11:00 am – 3:00 pm

A wonderful selection of  
breakfast and lunch entrees.

**Wednesday:** 1/2 Off Wine Night

**Thursday:** “Q” Wings

In the Tavern only, starting at 3:00.

Buffalo style, “Q” BBQ, House Style, or plain!

6 for \$2.99 • 12 for \$4.99 • 18 for \$6.99

**Friday:** The Groovematist DJ Music

6:00 pm - 9:00 pm

**Saturday:** Mike Moore or various other  
artists...check with the hostess for the schedule!

*The*  
**Quarter**  
BISTRO & TAVERN

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Ann Arbor

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[www.thequarterbistro.com](http://www.thequarterbistro.com)



*The*  
**Quarter**

B I S T R O & T A V E R N

Drinks and Desserts