



The
Quarter

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

Drinks and Desserts



Martinis

Key Lime Martini

Take a trip to the Keys with just one glass. Vanilla Vodka, coconut, splash of cream, and fresh muddled limes served up with a graham cracker rim. \$8

Gocoberry Martini

A blend of Ciroc Coconut and Red Berry Vodka with cranberry juice and lime, shaken hard and poured up. \$9

Sparkling Peach Martini

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

Espresso Martini

Vanilla Stoli, chilled espresso coffee, Frangelico and Kahlua shaken vigorously and served up. \$8

Chocolate Martini

“It is what it is.” Chocolate drizzled rim, vodka, Frangelico and Kahlua shaken, strained and served up. \$8

Gosmopolitan

A tart little concoction of vodka, muddled limes, lemons, triple sec, and a splash of cranberry juice. \$8

Pomegranate Martini

Vodka, Triple Sec, and Pama Liqueur, shaken with cranberry juice, served up. \$8

Strawberry Banana Martini

Made in heaven, this cocktail pairs V8 V-Fusion® Strawberry Banana with vodka and a bit of sugar for a surprisingly lush and intense beverage. \$7

Specialty Drinks



Grapefruit Drop

Belvedere Grapefruit, triple sec, splash of cranberry and shaken, served up with a pink sugar rim. \$ 8

Melon Madness

Grey Goose Vodka with Midori, pineapple juice and a toss of sour mix make up this fruity glass of madness served on the rocks. \$ 7

My Bloody Valentine

Detroit's very own local combination. Valentine Vodka, blended with Vivios Bloody Mary mix, a little spicy and loaded with flavor, garnished with jumbo green olives. (*Warning: hint of anchovies makes this drink not vegetarian*) \$ 9

Midnight Moon

Tanqueray Gin, Blue Curacao, splash of sour and pineapple juice, shaken, served up. \$ 8

Maize and Blue Crush

House creation of vodka, muddled blueberries, lemon, Blue Curacao, and a splash of soda. \$ 7

Bistro Red Sangria

A delicious fruit and red wine punch with a kick of brandy then topped off with a splash of soda. \$ 7

Bistro Tea Party

A twisted Arnold Palmer, if you will, with Absolute Wild Tea, muddled lemons, lemonade, and fresh brewed tea. \$ 7

Cucumber Mojito

A classic Mojito made with Bacardi rum, muddled mint leaves, fresh cucumbers, and sparkling wine mixer, shaken with ice. \$ 8

Hurricane

Bacardi light and dark rum with a splash of orange and pineapple juice. Served over ice with a drizzle of 151 Rum. \$ 8

Margarita

Fresh muddled lime with our house tequila and triple sec, a splash of sour mix, with your choice of on the rocks or blended. \$ 7

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

Campari

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

Southern Pecan Pie

A rich combination of bourbon, vanilla, pecans, corn syrup and brown sugar. Served warm, with a side of vanilla ice cream. \$6.95

Lychee Nut Brulee

Smooth creamy baked custard flavored with tropical lychee nuts and vanilla. Topped with a brittle caramelized sugar. \$6.95

Lunch 11:00 am – 4:00 pm
Monday – Saturday

Dinner daily at 4:00 pm

Join us every Sunday for our

Brunch Buffet

10:00 am – 2:00 pm

A wonderful selection of breakfast and lunch entrees.
\$16.95 for adults, \$6.95 for kids 12 and under

Wednesday: 1/2 Off Wine Night

Friday: The Groovematist DJ Music
6:30 pm till the groove...
(usually 11:00 pm)

Saturday: Live music from various local artists
Jazzy blues to alternative mellow rock mix
Begins at 7:30 pm, ending at 10:00
Check out our web site for the lineup.

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 & Specials.*

Excludes specialty drinks, martinis, and rock pours.

The
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BISTRO & TAVERN

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www.thequarterbistro.com