

# Linear Restaurant

1001 Monroe Ave NW 49503-1406 · +16162004343 · Updated: Jan 14, 2026

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## STARTERS 7

<b>Baked Langostino Tail</b>	<b>\$16.00</b>
garlic herb butter, lemon, grilled baguette	
<b>Fried Gnocchi</b>	<b>\$12.00</b>
pistou cream sauce, parmesan cheese	
<b>Half Pound Mussels</b>	<b>\$18.00</b>
red pepper, poblano pepper, chorizo, shallot, garlic, white wine, grilled baguette	
<b>Artichoke Mascarpone Dip</b>	<b>\$12.00</b>
parmesan, mozzarella, tortilla chips	
<b>Wild Mushroom Bruschetta</b>	<b>\$14.00</b>
caramelized leek, mustard cashew nut spread, tarragon, rustic sourdough	
<b>Fried Mini Pork Osso Buco</b>	<b>\$18.00</b>
gochujang sauce, green onion, sesame seed, purple and napa cabbage	
<b>Chef's Board</b>	<b>\$25.00</b>
hand-picked charcuterie and artisan cheeses, baguette, crackers, pickled vegetables, grain mustard, fruit chutney	

## SALADS 5

<b>Spinach Coconut Salad</b>	<b>\$16.00</b>
papaya, cucumber, spiced macadamia nuts, puffed rice, honey mascarpone, white balsamic vinaigrette	
<b>Steak Salad</b>	<b>\$24.00</b>
chimichurri marinated skirt steak, farm greens, romaine, delft blue cheese, cherry tomatoes, pickled red onion, bacon lardon, balsamic vinaigrette	
<b>Orange Citrus Fennel Salad</b>	<b>\$16.00</b>
mixed greens, pickled shallot, almonds, dates, navel orange, grapefruit, blood orange vinaigrette	
<b>House Garden Salad</b>	<b>\$10.00</b>
mixed greens, shaved carrot, tomato, red onion, croutons, preserved lemon vinaigrette	
<b>Caesar Salad</b>	<b>\$10.00</b>
parmesan, red onion, focaccia croutons, caesar dressing	

## ADD PROTEIN 4

<b>Airline Chicken</b>	<b>\$11.00</b>
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<b>Wagyu Flank Steak</b>	<b>\$15.00</b>
<b>Bakkafrost Salmon</b>	<b>\$15.00</b>
<b>Grilled Shrimp</b>	<b>\$12.00</b>

## SOUP <sup>3</sup>

<b>Corn Elote</b>	<b>\$9.00</b>
<b>Soup Du Jour</b>	<b>\$7.00</b>
inquire for daily selections	
<b>Toasted Focaccia Bread</b>	<b>\$7.00</b>
daily compound butter	

## ENTRÉES <sup>8</sup>

<b>Kung Pao Cauliflower</b>	<b>\$26.00</b>
peppers, baby carrots, snow peas, cashew, green onion, basmati rice, ruby crunch chili oil	
<b>Cacio e Pepe</b>	<b>\$23.00</b>
black pepper and cheese pasta, parmesan reggiano, pecorino locatelli, confit egg, focaccia	
<b>Beef Back Ribs</b>	<b>\$30.00</b>
cheesy polenta cakes, broccolini, bbq sauce	
<b>Whitefish Piccata</b>	<b>\$30.00</b>
white wine butter sauce, artichokes, capers, spaghetti, focaccia	
<b>Grilled Bakkafrost Salmon</b>	<b>\$28.00</b>
pea pancake, wild mushrooms, red cabbage	
<b>Lime-Garlic Grilled Shrimp</b>	<b>\$27.00</b>
chorizo, red & poblano pepper rice, corn coulis	
<b>Wagyu Flank Steak</b>	<b>\$34.00</b>
delft blue cheese, carrot, zucchini, fingerling potatoes, glacé	
<b>Steak and Frites</b>	<b>\$45.00</b>
16oz new york strip, hand cut frites, horsey cream, garlic herb butter	

## DESSERT <sup>4</sup>

<b>Lemon Tiramisu</b>	<b>\$8.00</b>
<b>Chocolate Pudding</b>	<b>\$8.00</b>
fresh fruit (vegan)	
<b>Cherry Bread Pudding</b>	<b>\$8.00</b>
bourbon caramel, vanilla ice cream, walnuts	

## House Made Ice Cream

\$3.00

rotating flavors

## COCKTAILS 13

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### Old Fashioned

\$14.00

buffalo trace bourbon, turbinado sugar, angostura bitters

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### Cucumber Banger

\$12.00

corazon tequila, ancho verde, lime, cucumber water, simple syrup, smoked paprika oil

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### Rumble in the Jungle Bird

\$12.00

campari, dark rum, velvet falernum, pineapple, lime juice, absinthe, fernet branca

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### Hugo Spritz

\$10.00

st. germain elderflower liqueur, lemon juice, prosecco, soda water, mint

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### Daybreaker

\$12.00

aperol, gin, grapefruit juice, sauvignon blanc, splash of soda

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### Pornstar Martini

\$14.00

vanilla vodka, passionfruit liqueur, lime juice, simple syrup, side car prosecco

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### Clover Club

\$12.00

gin, raspberry liqueur, lemon juice, simple, egg white

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### Rum Negroni

\$14.00

cachaca, sweet vermouth, cynar, orange peel

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### Spicy Paloma

\$12.00

spicy corazon tequila, simple syrup, lime juice, grapefruit juice, top with soda

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### Black Manhattan

\$14.00

sazerac rye whiskey, amaro averna, orange bitters, cherry

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### Espresso Martini

\$12.00

vodka, coffee liqueur, averna amaro, cold espresso

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### North West Sour

\$12.00

pear brandy, mezcal, lime juice, ginger syrup, egg white

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### Key Lime Martini

\$12.00

vanilla vodka, pineapple, lime juice, coconut creme, toasted coconut rim

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## WHITE WINES 10

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### Giocato Goriska Pinot Grigio

AVAILABLE OPTIONS

primorska, slovenia - ripe pears, apricots, smooth, organic

glass: \$10.00

bottle: \$34.00

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## Selbach Riesling

mosel, germany - lemon and apple blossom, hint of sweet, refreshing finish

### AVAILABLE OPTIONS

glass: \$10.00

bottle: \$34.00

## The Crossing Sauvignon Blanc

marlborough, new zealand - bright fruits, flowering herbs, tropical flavors

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

## Aveleda Vinho Verde

portugal - slightly spritzy, refreshing citrus

### AVAILABLE OPTIONS

glass: \$10.00

bottle: \$34.00

## Saint-Veran White Burgundy

burgundy, france - peach and pear aromas, slightly nutty, creamy smooth finish

### AVAILABLE OPTIONS

glass: \$16.00

bottle: \$48.00

## Mucho Mas White Blend

spain - tropical fruit flavors, nicely balanced acidity, verdejo and sauvignon blanc

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

## Buehler Chardonnay

russian river valley, california - stone fruit, graham cracker, creamy

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

## Wolfberger Pinot Gris

alsace, france - incredibly aromatic, tastes of mushroom, apricot, honey and forest

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

## Ulaxia Txakolina

basque country, spain - citrusy, tropical fruit, sea salt, lightly effervescent

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

## Chateau de Fontenille White Blend

bordeaux, france - floral notes on the nose, wonderful acidity and white peaches

### AVAILABLE OPTIONS

glass: \$14.00

bottle: \$44.00

## BUBBLES 3

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### Montinore Estate Prosecco

italy - organic, slightly dry, very well balanced and refreshing

### AVAILABLE OPTIONS

glass: \$13.00

bottle: \$42.00

### Saint-Hilaire Brut

france - dry and toasty, apple and pear flavors, smooth and clean

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

### Cremant de Loire Brut Rose

loire valley, france - juicy, yet dry sparkling rosé

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

## RED WINES 10

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## La Solitude Cotes du Rhone

cotes du rhone, france - ripe pears, apricots, smooth, organic

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

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## Botijo Rojo Garnacha

spain - intense taste of cherries, blackberries and pepper, balance and freshness

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

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## Santa Julia El Burro Malbec

mendoza, argentina - hint of plum, deep in mouth feel, natural and vegan

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

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## La Maialina "Gertrude" Super Tuscan

tuscany, italy - plush wine loaded with fresh fruits, sweet spice and a kiss of earth

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

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## Chateau St. Michelle Cabernet Sauvignon

indian valley, washington - red currant, blueberry, nice hints of oak, smooth finish

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

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## Eola Hills Pinot Noir

willamette valley, oregon - delicate & soft, sour fruits

### AVAILABLE OPTIONS

glass: \$14.00

bottle: \$44.00

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## Massimo Rattalino Nebbiolo

langhe, italy - notes of violets and cassis, slightly dry full body with sweet finish

### AVAILABLE OPTIONS

glass: \$14.00

bottle: \$44.00

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## Alexander Valley Homestead Red Blend

sonoma, california - lush and juicy, spicy dark fruit flavors, slightly oaked

### AVAILABLE OPTIONS

glass: \$14.00

bottle: \$44.00

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## Valravn Zinfandel

sonoma, california - bursting with black fruits, notes of chocolate and tobacco

### AVAILABLE OPTIONS

glass: \$14.00

bottle: \$44.00

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## Black Stallion Cabernet Sauvignon

napa valley, california - ripe berry flavors, toasted oak, quintessential napa

### AVAILABLE OPTIONS

glass: \$16.00

bottle: \$48.00

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## ROSES 3

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### Chiola Rose

italy - cherry and raspberry both on the nose and palate, wonderfully balanced

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

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### Elicio Rose

france - very fruit forward, tropical notes, juicy finish

### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

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## Latue Tempranillo Rose

spain - strong strawberry notes, zing of acidity, refreshing

## AVAILABLE OPTIONS

glass: \$12.00

bottle: \$40.00

## HOPS <sup>7</sup>

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<b>Bell's 2 Hearted</b>	<b>\$6.00</b>
<b>Cigar City Jai Alai</b>	<b>\$6.00</b>
<b>Founder's All Day IPA</b>	<b>\$5.00</b>
<b>Oddside Citra Pale Ale</b>	<b>\$6.00</b>
<b>Old Nation M43</b>	<b>\$8.00</b>
<b>Transient Cromulet Pale Ale</b>	<b>\$7.00</b>
<b>Brew Detroit Cloud 19 NIPA</b>	<b>\$7.00</b>

## MALTS <sup>6</sup>

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<b>Bell's Amber</b>	<b>\$6.00</b>
<b>Guinness</b>	<b>\$7.00</b>
<b>New Holland Dragon's Milk</b>	<b>\$7.00</b>
<b>Short's Bellaire Brown</b>	<b>\$6.00</b>
<b>Newcastle</b>	<b>\$6.00</b>
<b>Rogue Dead Guy Ale</b>	<b>\$6.00</b>

## SOURS & FRUITS <sup>5</sup>

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<b>Dog Fish Head SeaQuench</b>	<b>\$6.00</b>
<b>Framboise</b>	<b>\$10.00</b>
<b>Short's Soft Parade</b>	<b>\$6.00</b>
<b>Off Color Lime Gose</b>	<b>\$8.00</b>
<b>Rodenbach Belgian Sour Ale</b>	<b>\$7.00</b>

## LAGER <sup>4</sup>

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<b>Upland Brewing "Champagne Velvet"</b>	<b>\$5.00</b>
<b>Modelo</b>	<b>\$6.00</b>
<b>Grolsch</b>	<b>\$8.00</b>

**Heineken** **\$6.00**

**CIDER** 4

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**B Nektar Zombie Killer** **\$6.00**

**Tandem Smackintosh** **\$7.00**

**Vander Mill Totally Roasted** **\$6.00**

**Pux Brut** **\$6.00**

**DOMESTIC** 4

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**Budweiser** **\$5.00**

**Coors Light** **\$5.00**

**Miller Lite** **\$5.00**

**Pabst Blue Ribbon** **\$5.00**

**BELGIAN** 6

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**Brewery Vivant Farmhand** **\$7.00**

**Hoegaarden** **\$7.00**

**La Chouffe** **\$8.00**

**La Fin Du Monde** **\$7.00**

**Orval** **\$9.00**

**Chimay Grand Reserve** **\$9.00**

**NONALCOHOLIC DRINKS** 42

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**Seedlip & Tonic** **\$8.00**

seedlip gin alternative, Q tonic, lime

**Phony Negroni** **\$8.00**

floral, citrus & bitter botanicals combined to create an N/A Classic

**Peach Bellini** **\$8.00**

peach juice, gruvi dry secco, lemon juice, soda

**N/A Beers**

**Untitled Hazy IPA** **\$6.00**

**Italian Pilsner** **\$6.00**

<b>Mango-dragonfruit Sour Ale</b>	<b>\$6.00</b>
<b>Heineken 0.0</b>	<b>\$6.00</b>
<b>Athletic Run Wild IPA</b>	<b>\$5.00</b>
<b>Best Day Electro Lime Lager</b>	<b>\$5.00</b>
<b>Shorts Thirst Mutilator</b>	<b>\$5.00</b>
<b>N/A Wines</b>	
<b>Ariel Cabernet Sauvignon</b>	<b>\$8.00</b>
<b>Relax Sauvignon Blanc</b>	<b>\$8.00</b>
<b>Ariel Chardonnay</b>	<b>\$8.00</b>
<b>Gruvi Dry Secco</b>	<b>\$8.00</b>
<b>Proxies Bubbly White</b>	<b>\$8.00</b>
<b>Refreshments</b>	
<b>Brix Cola</b>	<b>\$5.00</b>
<b>Brix Diet Cola</b>	<b>\$5.00</b>
<b>Brix Lemon Lime</b>	<b>\$5.00</b>
<b>Brix Orange Soda</b>	<b>\$5.00</b>
<b>Jamaican Ginger Beer</b>	<b>\$5.00</b>
<b>Lemonade</b>	<b>\$5.00</b>
<b>Iced Tea</b>	<b>\$5.00</b>
<b>Coffee</b>	
<b>Drip Coffee</b>	<b>\$5.00</b>
<b>Espresso</b>	<b>\$5.00</b>
<b>Cappuccino</b>	<b>\$7.00</b>
<b>Latte</b>	<b>\$7.00</b>
<b>Loose Leaf Hot Tea</b>	
<b>Duchess Earl Grey</b>	<b>\$5.00</b>
<b>Sage Lavender White</b>	<b>\$5.00</b>
<b>Mango Green Tea</b>	<b>\$5.00</b>

<b>Pomegranate Green</b>	<b>\$5.00</b>
<b>Herbal Missoula</b>	<b>\$5.00</b>
<b>Saratoga Bottled Water</b>	
<b>Saratoga Sparkling</b>	<b>\$5.00</b>
<b>Saratoga Still Spring</b>	<b>\$5.00</b>
<b>Kombucha</b>	
<b>Aqua Terra Pineapple</b>	<b>\$5.00</b>
<b>Aqua Terra Passionfruit</b>	<b>\$5.00</b>