



CHARCUTERIE & CHEESE 1

Charcuterie & Cheese \$22.00

Chef's daily selection of artisan cheeses, prosciutto, house-ground sausage, honeycomb, cornichons, French olives, candied cashews & grilled French baguette

INTRODUCTIONS 6

Beef Tartare* \$18.00

minced Buckhead beef tenderloin, capers, Dijon, red onion, fried quail egg & grilled French baguette

Calamari \$16.00

flash fried calamari, house-made giardiniera & arugula salad, served with signature marinara

Bone Marrow \$18.00

fire roasted canoe cut, arugula & green peppercorn pesto, grilled French baguette

Mushroom Bruschetta \$12.00

local wild mushrooms, white wine, herbed cream, served with puffed pastry

Shrimp & Grits \$16.00

jumbo shrimp, jalapeño pepper grits, house-smoked bacon, Cajun white wine butter sauce

Baked Artichoke Dip \$12.00

diced artichoke hearts, freshly grated parmigiano reggiano, baby spinach & toasted pita points

SIGNATURE SOUP & SALADS 4

Mixed Greens \$8.00

arcadia greens, cucumber, red onion, shredded carrot, tomato & lemon-basil vinaigrette

Butternut Squash Bisque \$10.00

traditionally prepared with brandy & cream, BLiS truffle oil, served with a house-made focaccia breadstick & chives

Quinoa \$12.00

arugula, roasted cauliflower, sweet potato, red onion, toasted pistachios & cilantro-parsley vinaigrette

Grilled Caesar \$12.00

grilled romaine, focaccia croutons, parmigiano reggiano, white anchovies & signature Caesar dressing

ENTRÉES 5

Divani Burger*	\$18.00
8 oz house-ground brisket, applewood smoked bacon, arugula, garlic aioli, red-wine onion compote, house-cut Russet pommes frites & house-made catsup	
Bistro Filet*	\$44.00
Buckhead 6 oz pan-seared filet mignon, smoked gouda gratin, roasted Brussels sprouts & red wine demi-glace	
Salmon*	\$36.00
grilled salmon filet, haricots verts, wild rice medley, served with house-whipped tobiko butter	
Wild Mushroom Risotto	\$20.00
Chef selected locally grown mushrooms, baby spinach, roasted butternut squash & freshly grated parmigiano reggiano	
Lasagne	\$24.00
house-rolled pasta, Italian sausage, marinara, pulled mozzarella, ricotta, spinach, parmesan, served with garlic breadsticks	

ENHANCEMENTS FROM THE GRILL 3

Jumbo Shrimp	\$3.50
Buckhead Beef Tenderloin*	\$12.00
Chicken Breast	\$6.00

SIGNATURES 9

The Smokey!	\$18.00
Bulleit bourbon, Heering cherry liqueur, Avera Amaro, black walnut & orange bitters, served in a thyme & cinnamon smoked chamber	
Midsummer Night's Shrub	\$16.00
1st place winner Grand Cocktail Award. Cazadores Blanco tequila shrub with cucumber, watermelon, sherry vinegar, brown sugar organic blue agave nectar, freshly squeezed lemon, brut bubbles	
Trust Me You'll Love It	\$18.00
Bartender's choice of spirits house-made rotating syrup, paired together to surprise your taste buds	
Par-Tea Time	\$16.00
English Breakfast tea infused Tanqueray, ginger liqueur gingersnap cookie syrup, honey & clove cordial and fresh lemon juice	
Two to Mango	\$14.00
pink peppercorn infused tequila, Aperol, mango liqueur basil simple syrup, freshly squeezed lemon juice with a mezcal rinse	
Better with Sage	\$16.00
Gray Whale gin, Lychee liqueur, vanilla & sage syrup plum bitters, freshly squeezed lime juice, topped with sparkling brut	
Ghost Cosmo	\$12.00
vodka, triple sec, freshly squeezed lime white cranberry juice	
Poprock & Drop It	\$14.00
Ketel One Peach & Orange Blossom vodka rosemary simple syrup, freshly squeezed lemon juice & poprocks	

Mezcal for a Good Thyme	\$14.00
Captain Morgan spiced rum, Vida mezcal Robinette's spiced cider syrup & freshly squeezed lemon juice	

CLASSICS 9

Old Fashioned Cocktail	\$16.00
Woodford Reserve bourbon raw sugar, Angostura bitters & macerated lemon peel	
Corpse Reviver #2	\$16.00
Aviation gin, Cointreau, Lillet Blanc freshly squeezed lemon juice	
Moscow Mule	\$12.00
Tito's Handmade vodka, freshly squeezed lime Regatta ginger beer	
Dark & Stormy	\$14.00
Captain Morgan white rum, freshly squeezed lime splash of Regatta ginger beer & a Myers's dark rum float	
French 75	\$14.00
Boodles gin, 76 Ketel One vodka or 77 St. Germaine; freshly squeezed lemon, simple syrup, brut bubbles	
Margarita	\$14.00
Cazadores Reposado, Cointreau, simple syrup freshly squeezed lime, orange juice, salted rim	
Boulevardier	\$16.00
Bulleit Rye, Campari & Carpano Antica	
Manhattan	\$14.00
Rittenhouse Rye 100, Vya sweet vermouth Angostura bitters, Bordeaux cherry	
Blood & Sand	\$16.00
Johnnie Walker Red, Heering cherry liqueur Vya sweet vermouth & freshly squeezed orange juice	

FOR DUCK'S SAKE! 1

For Duck's Sake!*	\$18.00
Johnnie Walker High Rye scotch, Averna Amaro, cranberry-allspice & rosemary simple syrup freshly squeezed orange juice, shaken with an egg white	

VIRGIN CONCOCTIONS 3

Tajin Spirit	
mango simple syrup, house made sweet & sour, Tajin spiced rim & manganada popsicle	
Don't Want No Shrub	
watermelon-cucumber shrub, vanilla simple syrup, freshly squeezed lime juice & soda water	
Apple of My Eye	
Robinette's spiced cider syrup, orange juice, topped with Regatta ginger beer & soda water	

DRAFT 4

Bell's Two Hearted Kalamazoo, MI 7.0% ABV	\$6.00
Brewery Vivant Farmhand Grand Rapids, MI 5.5% ABV	\$6.00
New Holland Dragon's Milk Holland, MI 10% ABV	\$8.00
Short's Bellaire Brown Elk Rapids, MI 7% ABV	\$6.00

MICHIGAN 4

Bell's Amber Ale Kalamazoo, MI 5.8% ABV	\$6.00
Atwater Vanilla Java Porter Detroit, MI 6.0% ABV	\$6.00
Founders All Day IPA Grand Rapids, MI 4.7% ABV	\$6.00
Right Brain CEO Stout Traverse City, MI 5.5% ABV	\$8.00

WORLD 7

Erdinger Hefeweizen Germany Non Alcoholic	\$6.00
Stella Artois Lager Belgium 5.0% ABV	\$7.00
Weihenstephaner Hefe-Weiss Germany 5.4% ABV	\$6.00
Chimay Grande Réserve Belgium 9.0% ABV	\$14.00
Unibroue La Fin du Monde Québec, CN 9.0% ABV	\$8.00
Young's Double Chocolate Stout England, UK 5.2% ABV	\$10.00
Guinness Irish Dry Stout Ireland 4.0% ABV	\$8.00

STANDARDS 4

Budweiser Lager 5.0% ABV	\$5.00
Bud Light Light Lager 4.2% ABV	\$5.00
Pabst Blue Ribbon Lager 4.7% ABV	\$6.00
Miller Lite Light Lager 4.2% ABV	\$5.00

WHITE 6

'22 Barone Fini, Pinot Grigio, Valdadige, Italy	AVAILABLE OPTIONS
	5oz: \$10.00
	750ml: \$40.00

'20 Château de la Greffière, Chardonnay, Burgundy, France	AVAILABLE OPTIONS
	5oz: \$14.00
	750ml: \$56.00
NV Veuve Ambal, Blanc de Blanc Brut, Burgundy, France	AVAILABLE OPTIONS
	5oz: \$12.00
	750ml: \$48.00
'22 Mohua, Sauvignon Blanc, Marlborough, New Zealand	AVAILABLE OPTIONS
	5oz: \$12.00
	750ml: \$48.00
'21 Pertinace, Moscato d'Asti, Piedmont, Italy	AVAILABLE OPTIONS
	5oz: \$12.00
	750ml: \$48.00
'20 Talley Vineyards, Chardonnay, Arroyo Grande Valley, California	AVAILABLE OPTIONS
	5oz: \$16.00
	750ml: \$64.00

RED 5

'21 Argento, Malbec, Mendoza, Argentina	AVAILABLE OPTIONS
	5oz: \$12.00
	750ml: \$48.00
'21 Duckhorn, "Migration", Pinot Noir, Russian River, California	AVAILABLE OPTIONS
	5oz: \$16.00
	750ml: \$64.00
'21 Fabre Montmayou, Cabernet Franc, Mendoza, Argentina	AVAILABLE OPTIONS
	5oz: \$14.00
	750ml: \$56.00
'17 Gordon Estate, Cabernet Sauvignon, Columbia Valley, WA	AVAILABLE OPTIONS
	5oz: \$14.00
	750ml: \$56.00
'22 Oak Farm, "Tievoli", Cabernet Sauvignon, Lodi, California	AVAILABLE OPTIONS
	5oz: \$16.00
	750ml: \$64.00

CHAMPAGNE / SPARKLING 4

'18 Argyle, Brut, Willamette Valley, Oregon	\$62.00
'17 Juvé y Camps, Reserva de la Familia, Cava, Spain	\$54.00
NV Rivarose, Brut Rosé, Provence, France	\$60.00
NV Veuve Clicquot, Brut, Champagne, France	\$120.00

GROWER CHAMPAGNE 2

'06 H. Goutorbe, Grand Cru, Special Club, Aÿ	\$160.00
'14 Pierre Gimonet, 1er Cru, Special Club, Côtes de Blancs	\$180.00

CABERNET SAUVIGNON 9

'18 Cade, by PlumpJack, Howell Mountain, Napa Valley, California	\$200.00
'20 Caymus, One Liter, Napa Valley, California	\$160.00
'18 Cousiño Macul, Cabernet Sauvignon, Antiguas, Maipo, Chile	\$54.00
'17 Gramercy Cellars, Lower East, Columbia Valley, Washington	\$78.00
'19 Honig, Napa Valley, California	\$98.00
'20 Joseph Carr, Napa Valley, California	\$68.00
'17 Silver Oak, Alexander Valley, California	\$210.00
'19 Stag's Leap Wine Cellars, Artemis, Napa Valley, California	\$160.00
'19 Turnbull, Napa Valley, California	\$110.00

PINOT NOIR 2

'19 Camille Giroud, Santenay, Côtes de Beaune, France	\$86.00
'21 Brooks, Willamette Valley, Oregon	\$74.00

MALBEC & ZINFANDEL 3

'18 Catena Alta, Malbec, Mendoza, Argentina	\$98.00
'20 Clos la Coutale, Malbec, Cahors, France	\$56.00
'16 Easton, Zinfandel, Amador County, California	\$54.00

GRENACHE & SYRAH 3

'19 Château la Font du Loup, Châteauneuf du Pape, France	\$92.00
'18 Pierre Amadieu, Rouge Romane Machotte, Gigondas, France	\$68.00
'19 Tooth & Nail, The Stand, Petite Sirah, Paso Robles, California	\$64.00

MERLOT & BORDEAUX BLENDS 3

'18 Château Tour Léognan, Bordeaux, France	\$82.00
'11 Dominus, Bordeaux Blend, Napa Valley, California	\$300.00

'16 Donati Family Vineyards, Immigrant, Paicines, California

\$78.00

CLASSIC OLD WORLD REDS 5

'18 Bodegas Numanthia, Termes, Tempranillo, Toro, Spain

\$68.00

'18 Castiglion del Bosco, Brunello di Montalcino, Italy

\$120.00

'16 Domaine de Pallus, Cabernet Franc, Chinon, France

\$64.00

'15 Ugarte, Tempranillo, Rioja Reserva, Spain

\$58.00

'16 Villa di Vetrice, Chianti Rufina, Tuscany, Italy

\$62.00

SWEET ENDINGS 4

Belgian Chocolate Flourless Torte

\$14.00

raspberry purée

Crème Brûlée

\$12.00

Chef's daily creation

New York Style Cheesecake

\$14.00

black cherry compote

Palazzolo's Artisan Vanilla Gelato

\$8.00

pure Tahitian vanilla with vanilla bean bits

SPECIALTY DESSERT DRINKS 4

Café Divani

\$14.00

Bailey's, Frangelico, organic coffee; fresh whipped cream & drizzled with Grand Marnier

Espresso Martini

\$14.00

Van Gogh Double Espresso vodka, Bailey's & Kahlua

Scottish Coffee

\$14.00

Bulleit Bourbon, butterscotch liqueur, Rumchata topped with whipped cream & salted caramel drizzle

Campfire Martini

\$14.00

vanilla vodka, crème de cacao, Irish cream, dark chocolate liqueur with a graham cracker rim

HOT TEA 6

Citrus Chamomile

Classic Mint

Earl Grey

English Breakfast, Decaf

Pure Green, Decaf

Sweet Cinnamon

DESSERT & FORTIFIED WINE 4

2016 Cypres de Climens, Grand Vin de Sauternes, Barsac, France	\$12.00
NV Warres, Otima, 10yr Tawny, Oporto, Portugal	\$12.00
NV Graham's, 20yr Tawny, Douro, Portugal	\$16.00
2012 Pedroncelli, Vintage Port, Dry Creek Valley, Sonoma, California	\$14.00

MAIN 4

Curly Pasta	\$12.00
your choice of marinara or butter sauce served with a house-made garlic bread stick	
Panko Breaded Chicken Fingers	\$14.00
served with house-cut French fries & catsup	
Petite Divani Burger*	\$14.00
served with house-cut French fries & catsup	
Sundae	\$8.00
Palazollo's Tahitian vanilla gelato, your choice of Ghirardelli caramel or chocolate whipped cream & a cherry	

VODKA 12

Absolut	\$7.00
Belvedere	\$8.00
Chopin	\$8.00
Ciroc	\$8.00
Grey Goose	\$8.00
Jean Marc XO	\$18.00
Ketel One	\$7.00
Monopolowa	\$7.00
Stolichnaya	\$7.00
Stolichnaya Elit	\$16.00
Tito's	\$7.00
Valentine	\$8.00

FLAVORED VODKA 9

360 Double Chocolate	\$7.00
Ciroc Red Berry	\$8.00
Ketel One Cucumber & Mint	\$8.00
Ketel One Grapefruit & Rose	\$8.00
Ketel One Peach & Orange Blossom	\$8.00
Stoli Razpberi	\$7.00
Stoli Vanil	\$7.00
Three Olives Grape	\$7.00
Van Gogh Double Espresso	\$8.00

GIN 12

Aviation	\$8.00
Beefeater	\$7.00
Bombay Sapphire	\$8.00
Boodles	\$8.00
Hendrick's	\$9.00
Liberator	\$8.00
Liberator Bourbon Barrel Aged	\$10.00
Martin Miller	\$8.00
Monkey 47	\$16.00
Plymouth	\$9.00
Tanqueray	\$7.00
The Botanist	\$10.00

RUM 16

Bacardi Superior	\$7.00
Captain Morgan	\$7.00
El Dorado 5yr	\$8.00
El Dorado 12yr	\$16.00

El Dorado 15yr	\$20.00
Flor de Cana Anjeo	\$7.00
Flor de Cana Extra Seco	\$7.00
Flor de Cana Gran Reserva 7yr	\$9.00
Goslings Black Seal	\$7.00
Leblon Cachaça	\$8.00
Myers's Original	\$7.00
Papa's Pilar Blonde	\$8.00
Papa's Pilar Dark	\$9.00
Plantation 3 Stars	\$8.00
Plantation Pineapple	\$10.00
Zaya Gran Reserva	\$8.00

TEQUILA 15

Cabo Wabo Reposado	\$12.00
Cabo Wabo Anejo	\$14.00
Cazadores Blanco	\$8.00
Cazadores Reposado	\$10.00
Cazadores Anejo	\$12.00
Don Julio Blanco	\$14.00
Don Julio Reposado	\$16.00
Don Julio Anejo	\$18.00
Don Julio 1942	\$32.00
Herradura Silver	\$12.00
Herradura Reposado	\$14.00
Patron Silver	\$14.00
Patron Reposado	\$16.00
Patron Anejo	\$18.00
Sauza Blanco	\$7.00

MEZCAL 4

Del Maguey Vida	\$12.00
Del Maguey Pechuga	\$50.00
Del Maguey Santo Domingo	\$18.00
Del Maguey Tobala	\$28.00

LIQUEURS 36

Amaro Montenegro	\$9.00
Amaro Nonino	\$9.00
Aperol Apertivo	\$7.00
Arak Le Brun	\$9.00
Averna Amaro	\$9.00
Bailey's Irish Cream	\$10.00
Barenjager	\$9.00
Bauchant	\$8.00
Benedictine	\$12.00
B & B Dom	\$12.00
Campari	\$10.00
Chambord	\$12.00
Chartreuse Green	\$16.00
Chartreuse Yellow	\$16.00
Cynar	\$8.00
DiSaronno Amaretto	\$12.00
Drambuie	\$12.00
Drambuie 15yr	\$16.00
Frangelico	\$12.00
Fratelli Fernet Menta	\$12.00
Fratelli Fernet Branca	\$12.00
Galliano	\$12.00

Godiva Dark	\$12.00
Grand Marnier	\$12.00
Hpnotiq	\$8.00
Jagermeister	\$8.00
John Taylor Velvet Falernum	\$7.00
Kahlua	\$10.00
Pallini Limoncello	\$12.00
Pernod	\$9.00
Pimm's #1	\$8.00
Romana Sambuca	\$12.00
RumChata	\$10.00
Rumpleminz	\$10.00
St. George Absinthe	\$16.00
Tia Maria	\$10.00

GRAPPA & BRANDY 8

Alexander	\$10.00
Busnel Calvados VSOP	\$14.00
Capel Pisco	\$7.00
Cardenal Mendoza	\$14.00
Christian Brothers	\$7.00
Cles des Ducs VSOP Armagnac	\$16.00
De Montal VSOP Armagnac	\$14.00
Raynal Napoleon VSOP	\$7.00

COGNAC 15

Courvoisier VS	\$12.00
Courvoisier VSOP	\$14.00
Delamain XO	\$24.00
Hennessy VS	\$12.00

Hennessy VSOP Privilege	\$16.00
Hennessy XO	\$50.00
Hine Triomphe	\$120.00
Kelt VSOP	\$18.00
Kelt XO	\$40.00
Martell VS	\$12.00
Martell VSOP	\$14.00
Martell Cordon Bleu	\$36.00
Remy Martin VSOP	\$16.00
Remy Martin 1738	\$18.00
Remy Martin Extra	\$80.00

HIGHLAND 6

Glenmorangie Original	\$12.00
Glenmorangie Quinta Ruban	\$16.00
Glenmorangie Lasanta Sherry	\$24.00
Glenmorangie Astar	\$26.00
Glenmorangie Extra Rare 18yr	\$30.00
Oban 14yr	\$24.00

SPEYSIDE 24

Aberlour 12yr	\$16.00
Aberlour 16yr	\$20.00
Aberlour A'bunadh	\$28.00
Balvenie Doublewood 12yr	\$18.00
Balvenie Carribean Cask 14yr	\$22.00
Balvenie Sherry 15yr	\$28.00
Balvenie Doublewood 17yr	\$38.00
Balvenie Portwood 21yr	\$64.00
Cardhu 12yr	\$16.00

Cragganmore 12yr	\$18.00
Glenfiddich 12yr	\$14.00
Glenfiddich 14yr	\$16.00
Glenfiddich Solera 15yr	\$18.00
Glenfiddich Ancient 18yr	\$30.00
Glenfiddich 21yr	\$60.00
Glenfarclas 10yr	\$16.00
Glenfarclas 12yr	\$18.00
Glenlivet 12yr	\$14.00
Glenlivet French Oak Reserve 15yr	\$18.00
Glenlivet Nadurra 16yr	\$26.00
Glenlivet 18yr	\$30.00
Glenlivet Archive 21yr	\$68.00
Macallan 12yr	\$16.00
Singleton 12yr	\$14.00

ISLAY AND JURA 10

Ardbeg 10yr	\$16.00
Ardbeg An Oa	\$18.00
Ardbeg Uigeadail	\$20.00
Ardbeg Corryvreckan	\$22.00
Bowmore 12yr	\$16.00
Bowmore Darkest 15yr	\$20.00
Bowmore 18yr	\$30.00
Lagavulin 8yr	\$16.00
Lagavulin 16yr	\$24.00
Laphroig 10yr	\$16.00

ISLES 2

Arran Malt 14yr	\$16.00
------------------------	----------------

Highland Park 18yr	\$30.00
--------------------	---------

LOWLAND 1

Auchentoshan 10yr	\$16.00
-------------------	---------

BLENDED SCOTCH WHISKY 11

Chivas Regal 12yr	\$10.00
-------------------	---------

Chivas Regal 18yr	\$16.00
-------------------	---------

Chivas Regal Royal Salute 21yr	\$50.00
--------------------------------	---------

Chivas Regal Ultra 25yr	\$90.00
-------------------------	---------

Dewar's White Label	\$8.00
---------------------	--------

Dewar's Special Reserve 12yr	\$10.00
------------------------------	---------

Dewar's Founder's Reserve 18yr	\$20.00
--------------------------------	---------

Johnnie Walker Red Label	\$10.00
--------------------------	---------

Johnnie Walker Black Label	\$12.00
----------------------------	---------

Johnnie Walker Green Label	\$16.00
----------------------------	---------

Johnnie Walker Blue Label	\$60.00
---------------------------	---------

IRISH WHISKEY 6

Bushmills	\$8.00
-----------	--------

Jameson	\$9.00
---------	--------

Midleton Very Rare	\$40.00
--------------------	---------

Red Breast 15yr	\$24.00
-----------------	---------

Teeling	\$16.00
---------	---------

Tullamore Dew	\$8.00
---------------	--------

BOURBON WHISKEY 21

Basil Hayden's 8yr	\$14.00
--------------------	---------

Buffalo Trace	\$12.00
---------------	---------

Bulleit Bourbon	\$12.00
-----------------	---------

Eagle Rare 10yr	\$14.00
-----------------	---------

Elijah Craig 12yr	\$10.00
Four Roses	\$10.00
George Dickel	\$10.00
Jefferson's Ocean	\$20.00
Jim Beam White Label	\$7.00
Knob Creek	\$14.00
Maker's Mark	\$12.00
Maker's 46	\$14.00
New Holland	\$12.00
Old Forester 86 Proof	\$12.00
Old Forester 100 Proof	\$16.00
Ridgemont Reserve 1792	\$12.00
Russels Reserve 10yr	\$12.00
Whistle Pig Rye	\$22.00
Wild Turkey 101	\$12.00
Woodford Reserve	\$12.00
Woodford Reserve DBL Oak	\$16.00

OTHER WHISKEY 15

Bulleit Rye	\$12.00
Canadian Club	\$7.00
Crown Royal	\$10.00
Gentleman Jack	\$14.00
Jack Daniels Black #7	\$8.00
Jack Daniels Single Barrel	\$14.00
Rittenhouse Rye 100	\$10.00
Sazarac Rye 6yr	\$14.00
Seagrams 7	\$7.00
Seagrams VO	\$7.00

Stranahan's	\$16.00
Suntory Toki	\$12.00
Templeton Rye	\$12.00
Wild Turkey Rye	\$8.00
Woodford Rye	\$14.00

HOPS & GRAPES 41

MICHIGAN

Atwater, Vanilla Java Porter	\$6.00
Detroit, MI 6.0% ABV	
Bell's, Amber Ale	\$6.00
Kalamazoo, MI 5.8% ABV	
Founders, All Day IPA	\$6.00
Grand Rapids, MI 4.7% ABV	

WORLD

Stella Artois, Lager	\$7.00
Belgium 5.0% ABV	

STANDARD

Miller Lite, Light Lager	\$5.00
4.2% ABV	

HOUSE WINES

Cabernet Sauvignon	\$30.00
Moscato	\$30.00
Pinot Grigio	\$30.00

WHITE WINE UPGRADES

Replace any house wine with one of the following:

2020 Barone Fini, Pinot Grigio	\$40.00
Valdadige, IT	
2019 Château de la Greffière, Chardonnay	\$56.00
Burgundy, FR	
2020 Mohua, Sauvignon Blanc	\$48.00
Marlborough, NZ	

2019 Pertinace, Moscato d'Asti	\$48.00
Piedmont, IT	
2018 Talley Vineyards, Chardonnay	\$64.00
Arroyo Grande Valley, CA	
RED WINE UPGRADES	
Replace any house wine with one of the following:	
2020 Argento, Malbec	\$48.00
Mendoza, Argentina	
2018 Duckhorn, "Migration", Pinot Noir	\$64.00
Russian River, CA	
2019 Fabre Montmayou, Cabernet Franc Reserva	\$56.00
Mendoza, Argentina	
2017 Gordon Estate, Cabernet Sauvignon	\$56.00
Columbia Valley, WA	
2019 Hoopla, Cabernet Sauvignon	\$64.00
Oakville, Napa Valley, CA	
NON-ALCOHOLIC ALTERNATIVES	
Regular COFFEE	\$18.00
Two pot minimum.	
Decaffeinated COFFEE	\$18.00
Two pot minimum	
Sodas	\$3.00
Coke, Diet Coke, and Sprite	
Bottled Water	\$3.00
Still 500 ml	
Iced Tea and Lemonade	\$18.00
CHAMPAGNE / SPARKLING	
Specific quantities are required for all selections listed below	
2016 Argyle, Brut	\$49.00
Willamette Valley, OR	
2017 Juvé y Camps, Reserva de la Familia	\$48.00
Cava, SP	
NV Rivarose, Brut Rosé	\$60.00
Provence, France \$60	

NV Veuve Clicquot, Brut	\$120.00
Champagne, FR	
GROWER CHAMPAGNE	
Crafted by small producers who create unique wines year after year with grapes grown solely on their own vineyards.	
NV Chartogne-Taillet, Sainte Anne Brut	\$120.00
Montagne de Reims, FR	
2006 H. Goutorbe, Grand Cru, Special Club	\$160.00
Aÿ, France	
NV Joël Falmet, Rouvres les Vignes, Brut Tradition	\$110.00
France	
NV Moussé Fils, Perpetuelle, Blanc de Noirs, Brut	\$130.00
France	
2012 Pierre Gimonet, 1er Cru, Special Club	\$180.00
Côtes de Blancs, France	

PREMIUM BAR 27

SPIRITS

Bombay Sapphire	\$8.00
Crown Royal Whiskey	\$8.00
Glenlivet Scotch	\$14.00
Grey Goose Vodka	\$8.00
Maker's Mark Bourbon	\$12.00
Zaya Gran Reserve Rum	\$8.00

Mixers & Juices:

Coke, Diet Coke, Sprite, cranberry juice, orange juice, tonic, and soda.

BEER

Atwater's Vanilla Java Porter	\$6.00
Detroit, MI 6.0% ABV	
Bell's Amber Ale	\$6.00
Kalamazoo, MI 5.8% ABV	
Founders All Day IPA	\$6.00
Grand Rapids, MI 4.7% ABV	
Miller Lite, Light Lager	\$5.00
4.2% ABV	

Stella Artois, Lager	\$7.00
Belgium 5.0% ABV	

HOUSE WINES

See the Hops and Grapes package above for wine upgrades.

Cabernet Sauvignon	\$30.00
---------------------------	----------------

Moscato	\$30.00
----------------	----------------

Pinot Grigio	\$30.00
---------------------	----------------

COFFEE LIQUEURS	AVAILABLE OPTIONS
	Add Bailey's Irish Cream: \$10.00
	Add Kahlua Coffee Liqueur: \$8.00

NON-ALCOHOLIC ALTERNATIVES

Regular Coffee	\$18.00
Two pot minimum.	

Decaffeinated Coffee	\$18.00
Two pot minimum.	

SODAS	\$3.00
Coke, Diet Coke and Sprite	

JUICES	\$22.00
Cranberry & Orange	

BOTTLED WATER	AVAILABLE OPTIONS
	Still 500 ml: \$3.00
	Sparkling: \$6.00

CHAMPAGNE TOAST

NV Veuve Ambal, Blanc de Blanc Brut	\$48.00
Burgundy, France	

SIGNATURE BAR 26

SPIRITS

Bacardi Rum	\$7.00
--------------------	---------------

Beefeater Gin	\$7.00
----------------------	---------------

Canadian Club	\$7.00
----------------------	---------------

Captain Morgan Spiced Rum	\$7.00
----------------------------------	---------------

Dewar's Scotch	\$8.00
-----------------------	---------------

Jim Beam Bourbon	\$7.00
-------------------------	---------------

Tito's Vodka

\$7.00

Mixers & Juices:

Coke, Diet Coke, Sprite, cranberry juice, orange juice, tonic, and soda.

BEER

Atwater, Vanilla Java Porter

\$6.00

Detroit, MI 6.0% ABV

Bell's, Amber Ale

\$6.00

Kalamazoo, MI 5.8% ABV

Founders, All Day IPA

\$6.00

Grand Rapids, MI 4.7% ABV

Miller Lite, Light Lager

\$5.00

4.2% ABV

Stella Artois, Lager

\$7.00

Belgium 5.0% ABV

HOUSE WINES

See the Hops and Grapes package above for wine upgrades.

Cabernet Sauvignon

\$30.00

Moscato

\$30.00

Pinot Grigio

\$30.00

COFFEE LIQUEURS

AVAILABLE OPTIONS

Add Bailey's Irish Cream: \$10.00

Add Kahlua Coffee Liqueur: \$8.00

NON-ALCOHOLIC ALTERNATIVES

Regular Coffee

\$18.00

Two pot minimum.

Decaffeinated Coffee

\$18.00

Two pot minimum.

SODAS

\$3.00

Coke, Diet Coke, and Sprite

JUICES

\$22.00

Cranberry & orange

BOTTLED WATER

AVAILABLE OPTIONS

Still 500 ml: \$3.00

Sparkling 750 ml: \$6.00

Gin	\$6.00
Rum	\$6.00
Vodka	\$6.00
Whiskey	\$6.00
Mixers & Juices:	
Coke, Diet Coke, Sprite, cranberry juice, orange juice, tonic, and soda.	
BEER	
Atwater's Vanilla Java Porter	\$6.00
Detroit, MI 6.0% ABV	
Bell's Amber Ale	\$6.00
Kalamazoo, MI 5.8% ABV	
Founders, All Day IPA	\$6.00
Grand Rapids, MI 4.7% ABV	
Miller Lite, Light Lager	\$5.00
4.2% ABV	
Stella Artois, Lager	\$7.00
Belgium 5.0% ABV	
HOUSE WINES	
See the Hops and Grapes package above for wine upgrades.	
Cabernet Sauvignon	\$30.00
Moscato	\$30.00
Pinot Grigio	\$30.00
COFFEE LIQUEURS	
AVAILABLE OPTIONS	
Add Bailey's Irish Cream: \$10.00	
Add Kahlua Coffee Liqueur: \$8.00	
NON-ALCOHOLIC ALTERNATIVES	
Regular Coffee	\$18.00
Two pot minimum.	
Decaffeinated Coffee	\$18.00
Two pot minimum.	
JUICES	\$22.00
Cranberry & Orange	

BOTTLED WATER	AVAILABLE OPTIONS
	Still 500 ml: \$3.00
	Sparkling 750 ml: \$6.00
Iced Tea & Lemonade	\$18.00

NON-ALCOHOLIC ALTERNATIVES 9

Apple Cider (Seasonal)	
Market Price	
Bottled Water	AVAILABLE OPTIONS
	Still 500 ml: \$3.00
	Sparkling 750 ml: \$6.00
Iced Tea	\$18.00
Serves 6 with ice	
Lemonade	\$18.00
Serves 6 with ice	
Decaffeinated Coffee	\$18.00
2 pot minimum	
Regular Coffee	\$18.00
2 pot minimum	
Cranberry Juice	\$22.00
Orange Juice	\$22.00
Coke, Diet Coke & Sprite	\$3.00

INFUSED WATER STATION 4

Cucumber	\$50.00
Mint	\$50.00
Lemon	\$50.00
Lime	\$50.00

CALL BAR 7

Bacardi Rum
Beefeater Gin
Canadian Club
Captain Morgan's Spiced Rum

Dewar's Scotch

Jim Beam Bourbon

Tito's Vodka

BOTTLED BEER 5

Atwater, Vanilla Java Porter Detroit, MI 6.0% ABV	\$7.75
Bell's, Amber Ale Kalamazoo, MI 5.8% ABV	\$7.75
Founders, All Day IPA Grand Rapids, MI 4.7% ABV	\$7.75
Miller Lite, Light Lager 4.2% ABV	\$6.50
Stella Artois, Lager Belgium 5.0% ABV	\$7.75

WINE 3

Cabernet Sauvignon	\$8.00
Moscato	\$8.00
Pinot Grigio	\$8.00

STATIONARY DISPLAYS 6

Charcuterie & Cheese	\$9.00
Cured meats & house-made sausage, Chef's selection of cheeses, seasonal berry compote, candied nuts, olives, grilled baguette, & gourmet crackers. Chef's notes: anticipate 4 ounces per person on average	

Baked Brie En Croute	AVAILABLE OPTIONS
Wheels of brie cheese wrapped with puff pastry, mixed with berry compote & baked until golden brown. Served with gourmet table crackers. Chef's notes: anticipate 2 ounces per person on average	Small (Serves 10): \$40.00
	Large (Serves 35):
	\$120.00

Domestic Cheeses	\$4.50
Chef's selection of cubed and sliced cheeses offered with gourmet table crackers & garnished with seasonal fresh berries. Chef's notes: anticipate 3 ounces per person on average	

Baked Goat Cheese	\$80.00
House-made spicy Pomodoro with an island of warmed gorgonzola and goat cheese; served with crostini. Chef's notes: anticipate ounces per person on average	

Artisan Cheeses	\$6.50
Chef's selection of Artisan & Imported cheeses offered with gourmet table crackers garnished with fresh berries & accoutrements. Chef's notes: anticipate ounces per person on average	

Fruits & Berries	\$4.50
A seasonally inspired display. Chef's notes: anticipate three ounces per person on average	

FLATBREADS* 4

Italian Sausage	\$18.00
Marinara, Italian sausage, red peppers, Parmesan, house-pulled Mozzarella & parsley	
Margherita	\$16.00
Marinara, house-pulled Mozzarella, Parmesan, & basil	
Pesto Chicken & Artichoke	\$18.00
Basil-pesto, chicken, artichoke, house pulled Mozzarella, & Parmesan cheese	
Portabella Mushroom	\$18.00
Garlic oil, mushrooms, house-pulled Mozzarella, Parmesan & chive	

DIPS & SPREADS 5

Hot Artichoke & Parmesan Dip	\$3.50
Diced artichoke hearts, spinach, & Parmesan cheese combine their distinctive flavors to this rich, delicious dip. Served with pita bread points	
Black Bean & Corn Salsa	\$3.00
House-fried corn tortilla chips	
Tomato Bruschetta	\$3.50
Vine ripe tomatoes, basil, & balsamic vinegar served with crostini	
Roasted Pepper Hummus with Pita	\$3.00
A Divani specialty, this recipe takes your classic hummus into a bold direction, adding roasted garlic & yellow peppers	
Roasted Pepper Hummus with Vegetables Crudités	\$4.00
A Divani specialty, this recipe takes your classic hummus into a bold direction, adding roasted garlic & yellow peppers	

BY LAND 10

Divani BBQ Steak Brochette*	\$4.00
Skewered with grilled peppers & onions	
Meatballs*	AVAILABLE OPTIONS
House-ground beef & pork meatballs with choice of sauce. À La Russe with mushroom herb cream. Chef's notes: anticipate 1.5 ounces per piece on average	À la Russe: \$3.50
	Divani BBQ: \$3.50
Chicken Wings	\$3.00
Panko fried & served with a sweet jalapeño coulis	
Italian Sausage Caps*	\$3.50
House-ground Italian sausage stuffed mushroom caps	
Mesquite Smoked Chicken Quesadilla	\$18.00
Melted Pepper Jack cheese, cilantro crème fraîche, and Pico de Gallo.	
Steak & Bleu Cheese Crostini*	\$4.25
Drizzled with balsamic reduction. Chef's notes: prepared medium	

Sweet & Spicy Soy Glazed Chicken Brochette*	\$4.00
Skewered with grilled peppers & onions	
Steak & Horseradish Cream Crostini*	\$4.25
Blade sliced medium & served over toasted baguette	
Pulled Pork Rangoon	\$4.00
Asian style pulled pork in a Wonton wrap with a sweet sesame chili sauce	
Braised Pork Quesadilla	\$18.00
Melted Pepper Jack cheese, cilantro crème fraîche, and Pico de Gallo.	

FROM THE EARTH 9

Hummus Shooter*	\$4.50
A Divani specialty, this recipe takes your classic hummus into a bold direction, adding roasted garlic & yellow peppers.	
Served in individual shot glasses with vegetables crudités	
Caprese Skewer*	\$3.50
Tomato, house-pulled Mozzarella, fresh basil, & balsamic drizzle	
Stuffed Mushroom Cap*	\$3.00
Roasted Pepper Hummus*	\$3.00
Piped otopertop a crisp vegetable slice	
Tomato Bruschetta	\$3.50
Vine ripe tomatoes, fresh basil, balsamic vinegar served over toasted baguette	
Vegetable Wonton	\$4.00
Sweet sesame chili sauce	
Wild Mushroom En Croûte	\$5.00
Wild mushrooms & herbed Boursin cheese baked in puff pastry	
Black Bean Quesadilla	\$16.00
Melted Pepper Jack cheese, cilantro crème fraîche, and Pico de Gallo.	
Petit Baked Brie Crostini*	AVAILABLE OPTIONS
Topped with mixed berry compote & served with toasted crostini	Per 10 Pieces: \$45.00
	Per 35 Pieces:
	\$130.00

BY SEA 5

Crab Cake*	\$4.00
Fresh lump crab meat with avocado-lime purée. Chef's notes: anticipate one ounce per piece	
Honey Glazed Shrimp*	\$4.00
Sautéed in a spicy honey & soy glaze Garnished with white sesame seeds. Chef's notes: anticipate 15 shrimp per pound	

Crab Stuffed Mushroom Caps*	\$4.00
Chef's notes: anticipate 2 ounces per piece on average	
Shrimp Cocktail	\$4.00
Signature cocktail sauce & lemon. Chef's notes: anticipate 15 shrimp per pound	
Pineapple Mojo Shrimp Brochette*	\$4.00
Skewered with peppers & onions. Chef's notes: anticipate 2 ounces per piece on average	

LATE NIGHT & SNACKS 2

Tacos	\$4.00
Beer braised pork, fresh salsa, house-made queso fresco, & pickled red cabbage	
Baked Mac & Cheese	\$5.00
Chef's notes: anticipate 4 ounces per person. A hearty mix of cheddar & Parmesan cheeses, Cavatappi pasta, & panko bread crumbs	

SLIDERS 2

BBQ Pulled Pork	
Slow braised pulled pork with Divani barbeque sauce, Red cabbage slaw on a pretzel bun	
Beef & Bacon	
House ground burger topped with bacon, red wine onion compote, & garlic aioli	

SOFT PRETZELS 1

Soft Pretzels	\$1.50
House-made pretzel sticks served with whole grain mustard, Cheddar Bleu cheese Mornay, & maple bourbon dipping sauce	

SIDES 2

Signature Pasta Salad	
Orzo pasta, bell pepper, carrot, red onion & tomato vinaigrette	
House-Made Potato Salad	
Herb mustard vinaigrette	

POPCORN 3

Cajun Seasoning	
Butter & Herb	
Duck Fat	

CANDIED NUTS 1

Candied Nuts	\$32.00
Roasted in-house	

INTRODUCTION 2

CHARCUTERIE & CHEESE \$9.00

Cured meats & house-made sausage, Chef's selection of cheeses, seasonal berry compote, candied nuts, olives, grilled baguette & gourmet crackers | Add \$9 per person

FIRST COURSE

MIXED GREENS SALAD Tomato, cucumber, shredded carrot & red onion with lemon-basil vinaigrette Served with house made Focaccia bread with sun-dried tomato butter

ENTRÉE 7

*Grilled Flank Steak

Six ounce flank steak blade sliced medium-rare with red wine demi-glace.

Seared Chicken Breast

Bone-in eight ounce breast of chicken with lemon- caper beurre blanc.

Scottish Salmon

Roasted six ounce filet of salmon with tarragon cream sauce.

Seasonal Vegetable Risotto

STEAK UPGRADES

*Bistro Filet

Six ounce filet mignon prepared medium-rare to medium with sautéed mushroom & red wine demi-glace | Add \$17

*New York Strip

Twelve ounce strip steak prepared medium-rare to medium with Gorgonzola cream | Add \$10

SALAD 3

Arugula \$3.00

Arugula, dried cranberry, red onion, candied walnuts & cranberry vinaigrette | Add \$3 per person

Caesar \$3.00

Traditional Caesar salad of romaine lettuce, croutons & grated parmesan tossed in Caesar dressing | Add \$3 per person

Mixed Greens

Tomato, cucumber, shredded carrot, red onion, & house-made lemon-basil vinaigrette

SALADS 3

Arugula \$3.00

Arugula, dried cranberry, red onion, candied walnuts & cranberry vinaigrette | Add \$3 per person

Caesar \$3.00

Traditional Caesar salad of romaine lettuce, house-made Focaccia croutons & grated parmesan tossed in Caesar dressing | Add \$3 per person

Mixed Greens

Tomato, cucumber, shredded carrot, red onion, & house made lemon-basil vinaigrette

ENTREES 8

Beef Bourguignon \$20.00

Braised until fork tender with portabella mushrooms in natural jus | Add \$20 per person

*Carved Prime Rib \$20.00

Ten ounces blade-sliced medium rare. Served au jus with horseradish cream. 25 person minimum | Add \$20 per person | Chef Attended
Carving Station add \$75

Chicken & Champignons

Seared boneless chicken breast with wild mushroom cream sauce

*Roasted Beef Shoulder Loin \$20.00

Prepared medium-rare with red wine reduction | Add \$20 per person

Roasted Pork Loin \$10.00

ginger-apple cider reduction | Add \$10 per person

Roasted Scottish Salmon \$10.00

Four ounce filet with lemon dill beurre blanc | Add \$10 per person

Vegetable Risotto

Creamy risotto with a colorful array of tender vegetables

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DESSERT 4

Classic Crème Brûlée

Coconut Pineapple Parfait

Flourless Chocolate Torte

New York Cheesecake

Seasonal berry compote

FINALE 3

New York Style Cheesecake

black cherry compote

White Chocolate Crème Brûlée

crushed peppermint

Belgian Chocolate Flourless Torte

raspberry purée

