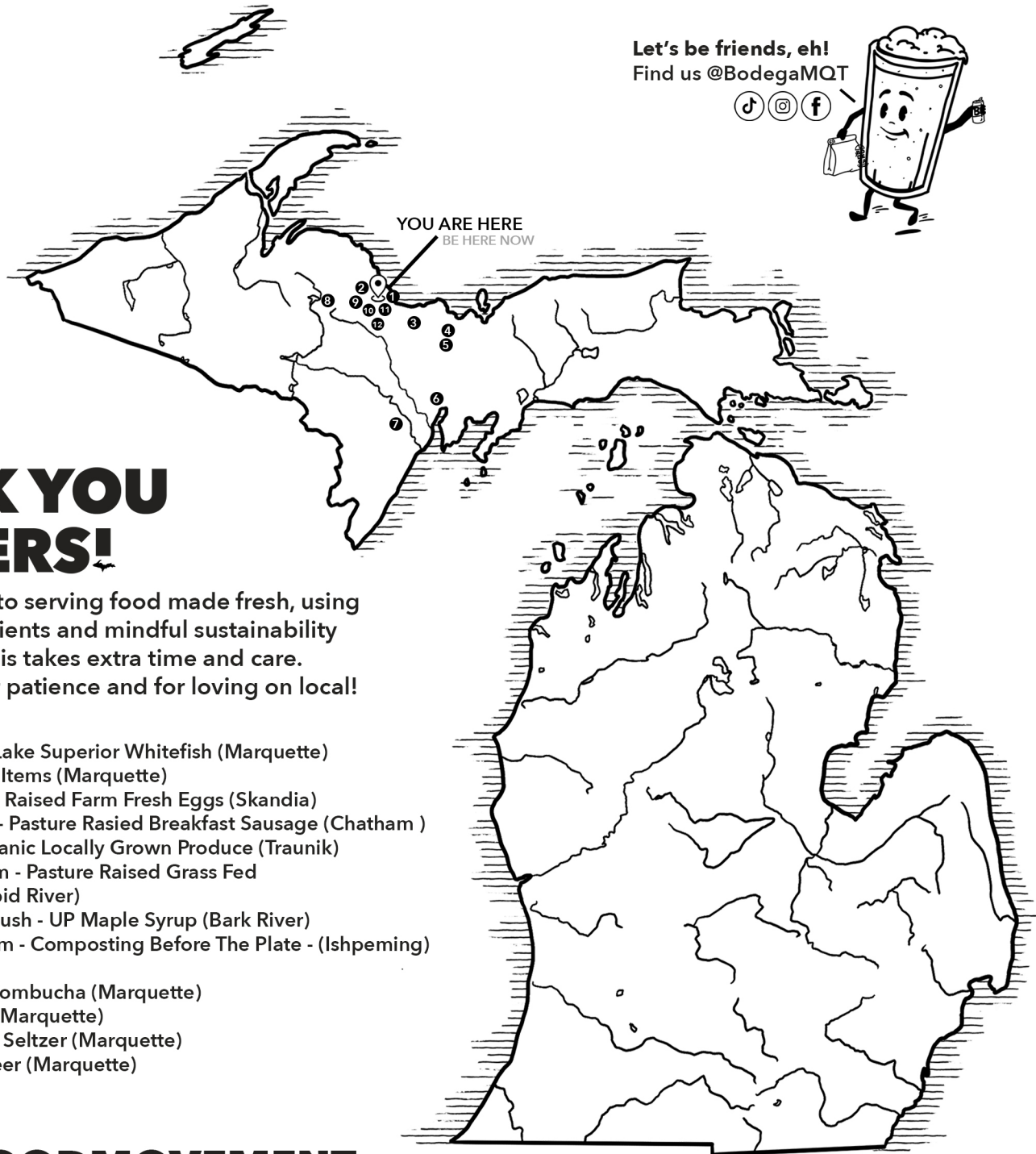




Let's be friends, eh!
Find us @BodegaMQT



THANK YOU FARMERS!

We are dedicated to serving food made fresh, using local whole ingredients and mindful sustainability practices. Doing this takes extra time and care. Thank you for your patience and for loving on local!

1. Thill's Fish House - Lake Superior Whitefish (Marquette)
2. Jilbert Dairy - Dairy Items (Marquette)
3. BSB Farms - Pasture Raised Farm Fresh Eggs (Skandia)
4. Case Country Farm - Pasture Rasied Breakfast Sausage (Chatham)
5. Traunik Farms - Organic Locally Grown Produce (Traunik)
6. Superior Home Farm - Pasture Raised Grass Fed Black Angus Beef (Rapid River)
7. Olson Bros. Sugar Bush - UP Maple Syrup (Bark River)
8. Partridge Creek Farm - Composting Before The Plate - (Ishpeming)
9. Superior Culture - Kombucha (Marquette)
10. Blackrocks - Beer (Marquette)
11. Ore Dock - Beer & Seltzer (Marquette)
12. Barrel + Beam - Beer (Marquette)

#SLOWFOODMOVEMENT

Thank you for your patience as each dish is prepared fresh and made to order using local ingredients as demand, availability and seasons allow. Bodega's dishes are all made from scratch; including our soups, sauces, dressings, desserts, and all of our buns, biscuits, and breads (for the exception of gluten free bread). This gives us more control over quality and allows broad flexibility in catering to dietary needs and allergies. We also freshly squeeze our own cucumber, celery, carrot, lemon, lime, and grapefruit juices, make our own bar infusions with whole ingredients, and compost everything before the plate.

This takes significantly more staff, energy, and time- but these values are important to us and our community. We appreciate your willingness to spend a little extra time to help us in holding these values UP. We support local farms, sustainability and conversations.

Thanks for celebrating and supporting local with us.

CHEERS,EH!





We've collaborated with our neighbors on the other side of the Great Lakes, Colectivo Coffee, to bring you a celebration of small-scale farmers growing high-quality coffee! Organic, single-origin coffee produced by Fair Trade certified cooperatives; available in **Morning Ride** and **Evening Ride** (decaf).

MORNING DRINKS

LATTES (*whipped cream available upon request)

Traditional: Espresso and steamed milk - 6

Almond: Espresso, steamed milk, almond syrup - 6.50

Vanilla: Espresso, steamed milk, vanilla syrup - 6.50

Maple Cream: Espresso, steamed milk, UP maple cream - 7

Chai: Spiced black tea and steamed milk - 6.50

Mocha: Espresso and steamed chocolate milk - 6.50

LOOSE LEAF TEA - 3.75

English Breakfast

Earl Grey

Jasmine Green

Spearmint

Chamomile

Rooibos

JUICE

Grapefruit or Carrot (fresh squeezed)

Large - 5.50 Small - 3.50

Orange, apple, cranberry, pineapple

Large - 5.50 Small - 3.50

COLECTIVO COFFEE - 3

Organic, fair trade, freshly ground

BODEGA BLOODY

Vegan house mix made from scratch with freshly squeezed carrot, cucumber, celery, lemon and lime juices - 9 Beer Back - 1

BARRIO BLOODY

BODEGA's vegan bloody mary mix with our house infused jalapeno-pineapple tequila - 9 Beer Back - 1

MIMOSA

Orange juice and champagne

Glass - 9 Half Liter - 16 Full Liter - 30

SUNRISE MIMOSA

Orange juice, cranberry juice and champagne

Glass - 9 Half Liter - 16 Full Liter - 30

BREAKFAST

BREAKFAST SERVED ALL DAY LONG!

Ⓜ Ⓜ **BASIC BREAKFAST*** - Two eggs, grilled potatoes and choice of toast. - 10.25 Add bacon, chorizo, ham or sausage - 3

Ⓜ Ⓜ **HUEVOS RANCHEROS*** - Corn tortillas with refried beans layered and stacked with two eggs and topped with house-made ranchero sauce and feta cheese. - 12.25 Add chorizo - 3 Add rice - 3

Ⓜ Ⓜ **RISE & SHINE SANDWICH*** - Over hard egg, tomato, white cheddar and choice of bacon, sausage, ham or chorizo on an oatmeal wheat bun. Choice of grilled potatoes or fruit. - 12.50

Ⓜ Ⓜ **SPUD PLATE** - Grilled potatoes with bell pepper, red onion, mushroom and spinach in sesame oil and soy sauce. Comes with choice of toast. - 12.25 Add egg - 2 Add cheese - 1

Ⓜ Ⓜ **YOGURT SUNDAE** - Whole milk Greek yogurt with UP maple syrup, fresh fruit, topped with Bodega-made granola. - 11.50

Ⓜ Ⓜ **HOT WINTER GRAIN OATMEAL** - Oats, dried cranberries, raisins, toasted almonds and milk. Bowl - 9.25 Cup - 7.25

BUTTERMILK PANCAKES OR FRENCH TOAST -

Two buttermilk pancakes or four pieces of French toast using your choice of Bodega bread. - 9.75

Add bacon, chorizo, ham or sausage - 3

BISCUITS & GRAVY - House-made biscuits and sausage gravy with choice of grilled potatoes or fruit. - 13 Add egg - 2

Ⓜ Ⓜ **El Zorro Burrito** - Scrambled eggs, chorizo, pepper jack cheese, black beans, peppers and red onion in a flour tortilla with choice of grilled potatoes or fruit. - 12.25

Ⓜ Ⓜ **BUILD YOUR OWN 3-EGG OMELETTE** - Choose up to three ingredients with choice of toast. - 12.25

Cheese: White cheddar, pepper jack, bleu cheese, Swiss, goat cheese, feta

Veggies: Fresh spinach, mushroom, onion, tomato, broccoli, bell pepper, baby greens, **pesto

Meat: Bacon, sausage, ham, chorizo

Ⓜ Ⓜ **BREAKFAST QUESADILLA*** - Flour tortilla filled with fresh avocado, bacon, pepper jack cheese, red onion and topped with one over easy egg - 13 Add side of jalapeño sour cream or salsa - .75

Ⓜ Ⓜ **SUNRISE TACO*** - Scrambled eggs, bacon, red onions, diced tomatoes, arugula and feta cheese served in a corn tortilla drizzled with our Thai garlic sauce. Two tacos served with chips and pico de gallo - 12.50 Upgrade to potatoes for - 3



Mural painting by the bar: Coffee Plant by Heather Burns | While we are big fans of coffee, we also like to look at the coffee bean plant on our wall as a symbol of waking up to the change we can make to create a better world for us all.

Ⓜ = Dish is vegan or can be made vegan

Ⓜ = Dish is gluten free or can be made gluten free by substituting gluten free bread. Udi's gluten free bread (contains eggs).

*Ask your server about menu items that are cooked to order or served raw.

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

** This item contains nuts!

Although our gluten-free menu items are made using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as our regular menu items. We are unable to guarantee any menu items be completely gluten-free, vegan, or free from allergens. Please inform your server of any allergies or dietary preferences.

A LA CARTE

- Ham - 5
- Bacon - 5
- Sausage - 5
- Chorizo - 4
- One local egg - 2
- Cup of fruit - 6
- Pancake - 5
- Maple cream - 4
- One slice of toast and jam - 2
- Side of fries - 4
- One biscuit w/ jam or honey - 5
- Cup of rice - 4
- Grilled potatoes - 4
- Choice of seasoning: Cajun, Curry, Tuscan or Salt & Pepper

CHEESE OPTIONS:

White cheddar, pepper jack, bleu cheese, Swiss, goat cheese and feta.

BODEGA BREAD OPTIONS:

Three seed, oatmeal wheat, cinnamon raisin, Italian.
Udi's gluten free bread available (contains eggs)

SANDWICHES & WRAPS

Sandwiches and wraps come with a side of Bodega-made corn chips.
Upgrade any sandwich side to fries, cup of soup or side salad - 3
Substitute gluten free bread - 2

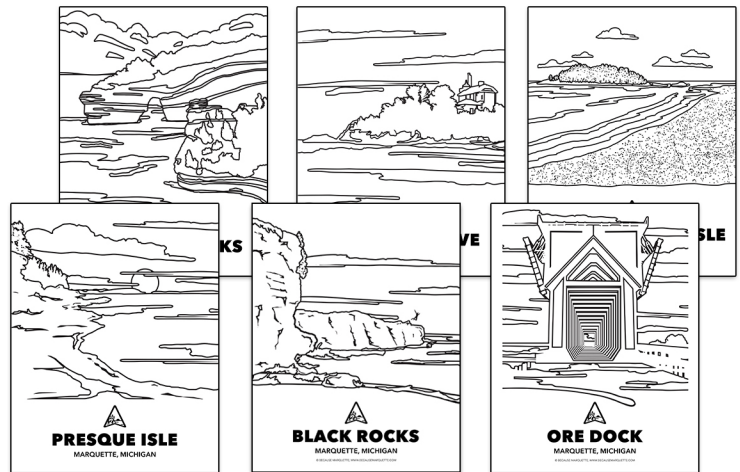
- Ⓥ Ⓞ Ⓜ **ORBIT PESTO**** - Lentil grain patty made from scratch, pesto, tomato, baby greens, Swiss and Thai garlic dressing on our three seed bread. - 12.50
- Ⓥ **GREEK WRAP** - Fresh spinach, tomatoes, red onion, cucumber, roasted red pepper, Kalamata olives and feta spread in a grilled wrap. - 11.50
- Ⓥ Ⓞ Ⓜ **PESTO GRILLED CHEESE**** - Bodega-made pesto, tomato, and cheddar cheese on our oatmeal wheat bread. - 11.25
- Ⓞ **BODEGA BLT** - Bacon, romaine lettuce, tomato and honey-thyme mayo on our cinnamon raisin bread. - 12.50
- Ⓞ **SPICY CHICKEN MELT*** - Cajun grilled chicken breast, Swiss cheese, green onion, baby greens and spicy aioli on our oatmeal wheat bread. - 13.95
- Ⓞ **CAFE CLUB** - Turkey, bacon, avocado, tomato, romaine lettuce and aioli on our three seed bread. - 13.95
- Ⓞ **CRANBERRY CHEDDAR TURKEY*** - All-natural turkey breast, white cheddar, dried cranberries, romaine lettuce and honey-thyme mayo on our three seed bread. - 13.95
- Ⓞ **BODEGA CUBAN*** - Mojo pulled pork, swiss cheese, sliced ham, pickles, sauteed red onion, and dijon mustard on our italian bread. - 14.25
- Ⓥ Ⓞ Ⓜ **SANDWICH & SOUP** - Half of a sandwich: Cranberry Cheddar Turkey, Bodega BLT, Cafe Club or Pesto Grilled Cheese with a cup of soup or mixed greens. - 11.95
Get half a sandwich with soup and greens - 13.95

THANKS FOR HELPING US REDUCE WASTE

Please let us know if you don't want a food or disposable item-water, a side of jam, salsa, chips, or a drinking straw. This helps us reduce waste and implement sustainable practices from start to finish. We work with Partridge Creek Farm to help us compost everything before the plate, and continue to use compostable containers for to-go orders and take-home bags.



BECAUSE MARQUETTE



Ask your server for your favorite Because Marquette coloring page to celebrate local while you wait. **All ages welcome. :)** Tag us on social media for your chance to win Bodega bucks! @BODEGAmqt

SOUP & SALAD

All of Bodega's soups and salad dressings are made in-house from scratch using the freshest ingredients. Bread is served upon request.

- Ⓞ Ⓞ **CAESAR** - Crisp romaine lettuce, Bodega-made croutons, Parmesan, tomato, cucumber and tossed in our Caesar dressing. - 10.50
- Ⓥ Ⓞ Ⓜ **BEET** - Mixed greens, roasted beets, goat cheese, pickled onion and sunflower seeds served with our roasted onion vinaigrette dressing on the side. - 14.25
- Ⓥ Ⓞ Ⓜ **GREEK** - Romaine blend, feta cheese, kalamata olives, red onion, cucumber and roasted beet served with our Greek vinaigrette dressing on the side. - 13.25
- Ⓥ Ⓞ Ⓜ **CHOPPED** - Romaine and iceberg lettuce, brussels sprouts, bleu cheese, candied walnuts, dried cranberries, bacon and green apple served with house ranch on the side. - 15.25
- Ⓥ Ⓞ Ⓜ **HOUSE** - Mixed greens, cucumber, carrot, tomato and Bodega croutons, with your choice of dressing on the side.
Large - 9 Small - 6

ADD TO ANY SALAD

- Whitefish* - 6
- Chicken* - 4

DRESSINGS

- Ⓞ Ⓞ Thai Garlic (non-dairy)
- Ⓞ Ⓞ Caesar (non-dairy)
- Ⓞ Ⓞ Ranch
- Ⓥ Ⓞ Ⓜ Greek Vinaigrette
- Ⓥ Ⓞ Ⓜ Roasted Onion Vinaigrette
- Ⓥ Ⓞ Ⓜ Raspberry Vinaigrette (seasonal)
- Ⓞ Ⓞ Sriracha Thai Garlic (non-dairy)
- Ⓞ Ⓞ Honey Thyme

BODEGA BREAD

- Ⓥ Three Seed
- Ⓥ Italian
- Oatmeal Wheat
- Cinnamon Raisin
- Ⓞ Udi's gluten free bread (contains eggs)

TODAY'S SOUP - Get a bowl or cup of today's freshly made

- Ⓥ Ⓞ soup. Served with Italian bread upon request.
Bowl - 7 Cup - 5

KIDS' MENU

- GF **CHEESE QUESADILLA** - White cheddar cheese quesadilla, served with a side of fruit. - 7
- GF **GRILLED CHEESE** - White cheddar cheese grilled on oatmeal wheat bread and served with a side of fruit. - 7
- GF **TURKEY OR HAM SANDWICH** - Turkey or ham and white cheddar on Bodega-made oatmeal wheat bread and served with a side of fruit. - 7.25

TACOS

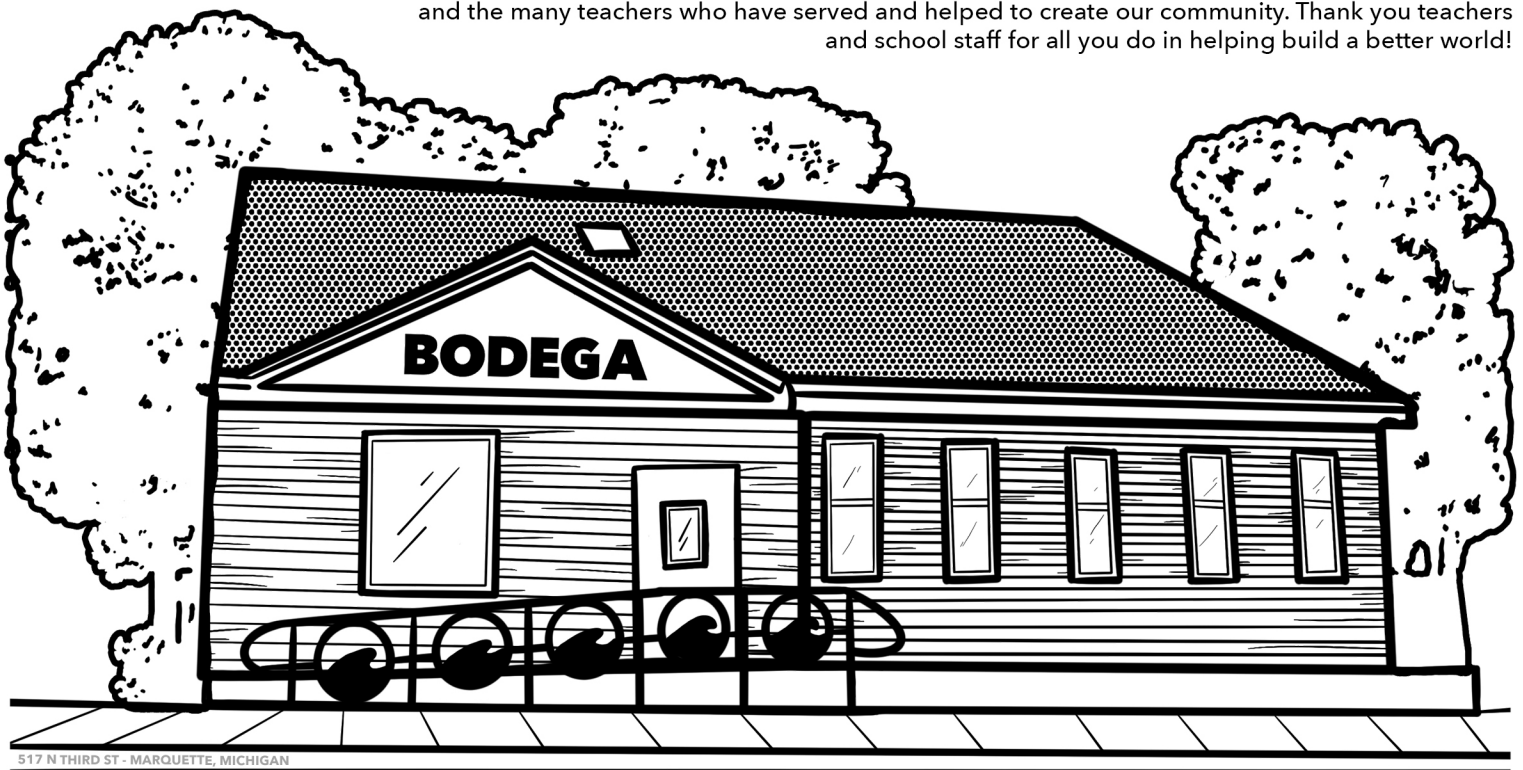
- GF **SUNRISE TACO*** - Scrambled eggs, bacon, red onions, diced tomatoes, arugula and feta cheese served in a corn tortilla drizzled with our Thai garlic sauce. Two tacos served with chips and pico de gallo - 12.50 Upgrade to potatoes for - 3
- GF **SUPERIOR TACO*** - Seasoned whitefish grilled in our garlic sriracha sauce, avocado and cilantro lime slaw served in a corn tortilla. Two tacos served with chips and pico de gallo. - 12.50
- GF **HOGBACK TACO*** - Two corn tortillas with mojo pulled pork, feta cheese, sautéed bell peppers, black beans and pickled onions served with chips and pico de gallo. - 11
- V GF **QUE PASA** - Sweet potatoes, black beans, bell peppers, avocado and cilantro lime slaw served in a corn tortilla. Two tacos served with chips and pico de gallo. - 10

BODEGA BURGERS

- *Burgers cooked medium unless otherwise requested
Upgrade any burger side to fries, soup or side salad - 3
- V GF **BODEGA BURGER*** - Local grass-fed black angus beef patty with choice of cheese on a Bodega-made bun with romaine lettuce and tomato. Served with pickle & chips. - 13.25
Upgrade to hand-cut fries, soup or a side salad - 3
CHEESE OPTIONS: White cheddar, pepper jack, Swiss, bleu cheese, goat cheese and feta
- V GF **THIRD STREET BURGER*** - Local grass-fed black angus beef patty with avocado, pepper jack cheese, red onion and spicy aioli on a Bodega bun. Served with pickle & chips. - 14.75
Upgrade to hand-cut fries, soup or a side salad - 3
- GF **WEEKENDER BURGER*** - Local grass-fed black angus beef patty with bacon, arugula, our Thai garlic dressing, Swiss cheese and topped with an over-easy egg on a Bodega-made bun. served with pickle & chips. - 15
Upgrade to hand-cut fries, soup or a side salad - 3
- V GF **HIAWATHA BURGER*** - Local grass-fed black angus Cajun spiced beef patty with bacon, sautéed mushrooms, red onion, and bleu cheese on a Bodega bun. Served with pickle & chips. - 14.75
Upgrade to hand-cut fries, soup or a side salad - 3
- V GF **VILLAGER BURGER*** - Local grass-fed black angus beef patty with cucumber, pickled onion, tomato, arugula, goat cheese and Thai Garlic on a bun. Served with pickle & chips. - 14.75
Upgrade to hand-cut fries, soup or a side salad - 3

THIRD STREET SCHOOLHOUSE

In 1884 Bodega was a school filled with teachers and students, now it's a restaurant and bar owned by a local teacher. Bodega is located at 517 N Third Street in the historic downtown of Marquette Michigan. In 1884, on this same site stood The Third Street School; accommodating 180 pupils! Our drink the 'Mary McKinnon' is a tribute to the principal in 1888 and the many teachers who have served and helped to create our community. Thank you teachers and school staff for all you do in helping build a better world!



STARTERS

- Ⓥ Ⓞ **BODEGA FRIES** - Hand-cut fries with your choice of Bodega sauce or dressing - 8
SAUCES: Thai Garlic, Sriracha Thai Garlic, Honey Thyme, Ranch, Jalapeno Sour Cream
- Ⓞ **BACKROAD FRIES** - Hand-cut fries smothered in Bodega's sausage gravy and topped with pulled pork, white cheddar and green onion. - 12
- Ⓞ **WHITEFISH CAKES** - Lake superior whitefish cakes made from scratch with fresh herbs, garlic and lemon. Served on a bed of greens with our signature Thai garlic dressing. - 13.25
- Ⓥ Ⓞ **GUACAMOLE** - Made fresh to order, from scratch, with avocados, tomato, onion, lime and garlic. Served with Bodega-made corn tortilla chips. - 9
- Ⓥ Ⓞ **QUESADILLA** - Flour tortilla, black beans, two cheese blend, bell pepper and red onion. - 11.25
 Add side sour cream or pico de gallo - .75
 Add chicken, beef, pork or chorizo* - 4
- Ⓥ Ⓞ **NACHOS, EH!** - Bodega-made corn tortilla chips topped with two cheese blend, bell pepper, onion, tomato, jalapeño, corn, and green olives. Served with refried beans, pico de gallo and sour cream. - 12.50 Add chicken, beef, pork or chorizo* - 4

DRINKS & SWEETS

Colectivo Coffee - 3 (organic, fair trade, & freshly ground)
 Coke, Diet Coke, Sprite, Sprite Zero, Mellow Yellow - 2.75
 Iced Tea - 2.75 Bottled Root Beer - 4
 Lemonade - 2.75

HOT LOOSE LEAF TEA - 3.75

English breakfast, earl grey, green, spearmint, chamomile, rooibos
FRESHLY SQUEEZED JUICE: Grapefruit, carrot

Large - 5.50 Small - 3.50

JUICE: Orange, apple, cranberry, pineapple

Large - 5.50 Small - 3.50

LATTES (*whipped cream available upon request)

Traditional: Espresso and steamed milk - 6

Almond: Espresso, steamed milk, almond syrup - 6.50

Vanilla: Espresso, steamed milk, vanilla syrup - 6.50

Maple Cream: Espresso, steamed milk, UP maple cream - 7

Chai: Spiced black tea and steamed milk - 6.50

Mocha: Espresso and steamed chocolate milk - 6.50

Creme Brulee - 7

Baker's Choice - 7

Make your dessert à la mode - 1

ENTRÉES

- Ⓥ Ⓞ **GINGER STIR FRY** - (available at noon) Sautéed fresh vegetables with Bodega ginger sauce served over a bed of brown rice. - 16 Add chicken, beef or pulled mojo pork - 4
- Ⓥ Ⓞ **ENCHILADAS RANCHEROS** - (available at 4pm) Three corn tortillas stuffed with potato, carrot, and onion. Topped with vegan ranchero sauce and served with cilantro lime brown rice and refried beans. - 14
- Ⓞ **LAKE SUPERIOR WHITEFISH*** - (available at 4pm) Thill's fresh-caught lake superior whitefish, seasonal vegetables and choice of brown rice or fries. - 21
CAPRESE: Oven-broiled fillet, dressed with basil, tomatoes, balsamic reduction and Parmesan.
PESTO PARMESAN:** Oven-broiled fillet with our fresh pesto and Parmesan. **This dish contains nuts
LEMON BUTTER: Oven-broiled filet with lemon and butter
- Ⓥ **PESTO PASTA**** - (available at 4pm) Classic linguine, tossed with our fresh pesto, tomato and Parmesan. - 17
 Add chicken - 4 **This dish contains nuts
- BOLOGNESE** - (available at 4pm) Italian meat sauce with sausage, bacon, carrots and onions on linguine. - 19
- BODEGA MAC** - (available at 4pm) Broccoli, onion and sweet peas tossed with pasta shells in a two cheese sauce. Baked and topped with Parmesan and garnished with fried brussels sprouts. - 18 Add bacon - 2
- FISH FRY** - (Fridays after 4pm) Beer battered, Lake Superior whitefish with side of hand-cut Bodega fries, coleslaw and tartar sauce all made from scratch. - 17



BO TO-GO!



Whether making your next sandwich with homemade Bodega bread, serving tasty vegan bloody marys for your next gathering, or keeping our Thai Garlic sauce on hand for all the things! We've got you covered with Bodega to-go!

Ask your server about taking home your favorites from Bodega. From Colectivo Coffee beans to maple syrup and freshly baked bread - enjoy the local goodness!



BEER & SELTZER

DRAFT BEER

We have six drafts available, please ask your server for our current selection of draft beer.

CANS + BOTTLES

Barrel + Beam (ask server for current list)

Blackrocks Grand Rabbits

Blackrocks 51k

Ore Dock Porter

Founders Breakfast Stout

Bell's Amber

Bell's Two Hearted

Miller Lite

Michelob Ultra

Labatt Blue

Modelo Especial

Cerveza Athletica NA

CIDERS & SELTZERS (ask server for current flavors)

Woodchuck Amber Cider

High Noon

Ore Dock Breakwater

BODEGA COCKTAILS

BODEGA BLOODY

Vegan house mix made from scratch with freshly squeezed carrot, cucumber, lemon, lime and celery juices - 9 Beer Back - 1

BARRIO BLOODY

BODEGA's vegan bloody mary mix with our house infused jalapeno-pineapple tequila - 9 Beer Back - 1

ESPRESSO MARTINI

Chilled espresso, Amaro Averna, and Kahlua - 9

MAPLE WHISKEY SOUR

Whiskey, UP Maple Syrup, Lemon and Lime Juice - 9

TRINIDAD SOUR

Rye Whiskey, House Bitters, Orgeat and Lemon Juice - 12

PALOMA

Tequila, fresh squeezed ruby-red grapefruit, lime juice and agave - 9

FRIDA MARGARITA

House infused jalapeno-pineapple tequila, triple sec, fresh lime juice and agave - 9

CHA CHA

Tequila, elderflower, cilantro, lime juice, agave and soda - 9

BANKSY PIMM'S

Gin, Pimm's No 1, lemon juice, bitters and ginger beer - 9

HEMINGWAY

White rum, ruby red grapefruit, lime, maraschino liquor and simple syrup - 9

LITTLE PRESQUE DAIQUIRI

Dark rum, coconut milk, pineapple and lime juices - 9

MIMOSA

Orange juice and champagne

Glass: 9 Half Liter - 16 Full Liter - 30

SUNRISE MIMOSA

Orange juice, cranberry and champagne

Glass: 9 Half Liter - 16 Full Liter - 30

MOJITOS

MINT-BERRY MOJITO

White rum, mixed berries, simple syrup, lime, soda and mint - 9

LEMON-GINGER MOJITO

House infused lemon-ginger vodka, lime juice, simple syrup, soda and mint - 9

JALAPENO-PINEAPPLE MOJITO

House infused jalapeno-pineapple tequila, lime juice, simple syrup, soda and mint - 9

MULES

BODEGA MULE

House infused jalapeno-pineapple tequila, lime and ginger beer - 9

MARQUETTE MULE

House infused lemon-ginger vodka, lemon and ginger beer - 9

MEZCAL MULE

Mezcal, lime juice and ginger beer - 9

MOSCOW MULE

Classic vodka, lime juice and ginger beer - 9

BODEGA BAR INFUSIONS: Pineapple Jalapeno Tequila, Lemon Ginger Vodka, Cinnamon Chile Whiskey, Espresso Vanilla Bean Tequila, and House-Made Bitters.

*All Bodega bar infusions made with whole ingredients

WINE & CHAMPAGNE

REDS

Organic House Cabernet, California - 7

Murphy Goode Cabernet, California - 9/36

Juggernaut Cabernet, California - 14/56

Clos du Bois Merlot, California - 9/36

McManis Pinot Noir, California - 9/36

Cigar Box Old Vine Malbec, Argentina - 8/32

Shoofly Shiraz, South Australia - 9/36

Bodegas Latue Tempranillo, Organic Grapes, Spain - 8/32

Lambrusco 1.87ML, Italy - 6

WHITES

Organic House Chardonnay, California - 7

Arte Latio Brut Cava, Spain - 7/28

Seven Daughters Moscato, Italy - 9/36

Sea Glass Pinot Grigio, California - 9/36

Kung Fu Girl Riesling, Washington - 9/36

Casa Farive Prosecco 187ML, Italy - 9

Organic Girasole Chardonnay, California - 9/36

D'Arenberg Viogaine Marsanne, Australia - 9/36

Babich Sauvignon Blanc, Organic, New Zealand - 13/52

Naturalist Sauvignon Blanc, Organic - 9/36

MICHCAMO®

/mish-cam-oh/ - MICHigan CAMOUflage

Michigan inspired designs and camouflage created with hand-drawn shapes of Michigan, all 5 of the Great Lakes, and our Michigan wildlife silhouettes. Designs are inspired by the nature and wildlife that help guide our inner journey, and each product is infused with a unique intention for life. Find your style, claim your intentions, and **SHOW YOUR MICHIGAN NATURE!®**



SHOW YOUR MICHIGAN NATURE!®

All designs © MICHCAMO®

WHOLESALE

Add MICHCAMO® to your brand, team, or next event and create a way for customers to connect with their love of Michigan! Purchase wholesale, print or stitch on our blank camouflage products, or create a custom product from scratch. We're here to assist in development, manufacturing, and marketing. Give us a shout at MichCamo.com

LAKE SUPERIOR

LAKE SUPERIOR

UPPER
PENINSULA

LOWER
MICHIGAN

LOWER
MICHIGAN

UPPER
PENINSULA

LAKE
SUPERIOR

THUMB
AREA

LOWER
MICHIGAN





We are proud of our beautiful landscapes, pristine shorelines, and dense forests. We live UP here because we enjoy these natural environments, and we know you visit us because you do too. But when we spend time outside, our recreation can impact the nature we love so much. Follow these seven principles when visiting Marquette County to keep our forests, lakes, and natural spaces as special as when you found them.

1. KNOW BEFORE YOU GO
2. STICK TO TRAILS AND CAMPSITES
3. TRASH YOUR TRASH
4. LEAVE IT AS YOU FIND IT
5. BE CAREFUL WITH FIRE
6. KEEP WILDLIFE WILD
7. SHARE OUR TRAILS AND MANAGE YOUR PET

For more information visit RespectMarquette.com

Respect Marquette County is a coalition that is comprised of partners from across the county; including the state, community and economic development, trails organizations, and many more. This coalition is made in partnership with Leave No Trace, through Travel Marquette.

WHY

DO YOU LIVE IN THE
COLDEST
SNOWIEST
BUGGIEST
MOST MISERABLY RURAL
PLACE EVER?
BECAUSE
MARQUETTE

BECAUSE MARQUETTE IS BREATHTAKING
BECAUSE MARQUETTE IS FILLED WITH THE BEST PEOPLE
BECAUSE MARQUETTE IS EMBRACED BY LAKE SUPERIOR
BECAUSE MARQUETTE HAS GOOD BEER
BECAUSE MARQUETTE IS BIKING HEAVEN
BECAUSE MARQUETTE HAS THE BEST SUNSETS
BECAUSE MARQUETTE IS HOME TO LITTLE PRESQUE ISLE
BECAUSE MARQUETTE HAS HISTORIC TALES
BECAUSE MARQUETTE IS ALWAYS READY TO PLAY DIRTY
BECAUSE MARQUETTE.

WHAT'S YOUR WHY? SHARE YOUR WHY ☺☺ @BECAUSEMARQUETTE



**BECAUSE
MARQUETTE**

ADVENTURE AND ROAM,
THEN TAKE IT HOME!

With countless opportunities to lose yourself in a forest, dance with waterfalls, and watch the sun disappear into the lake - the UP truly lets nature do the talking.

Because Marquette is an art therapy project that uses creativity to give gratitude back to the beautiful outdoor spaces that help us find our way and our why.

Thank you for protecting these locations while enjoying them, by minimizing your impact on the surrounding area and the wildlife that call it home.