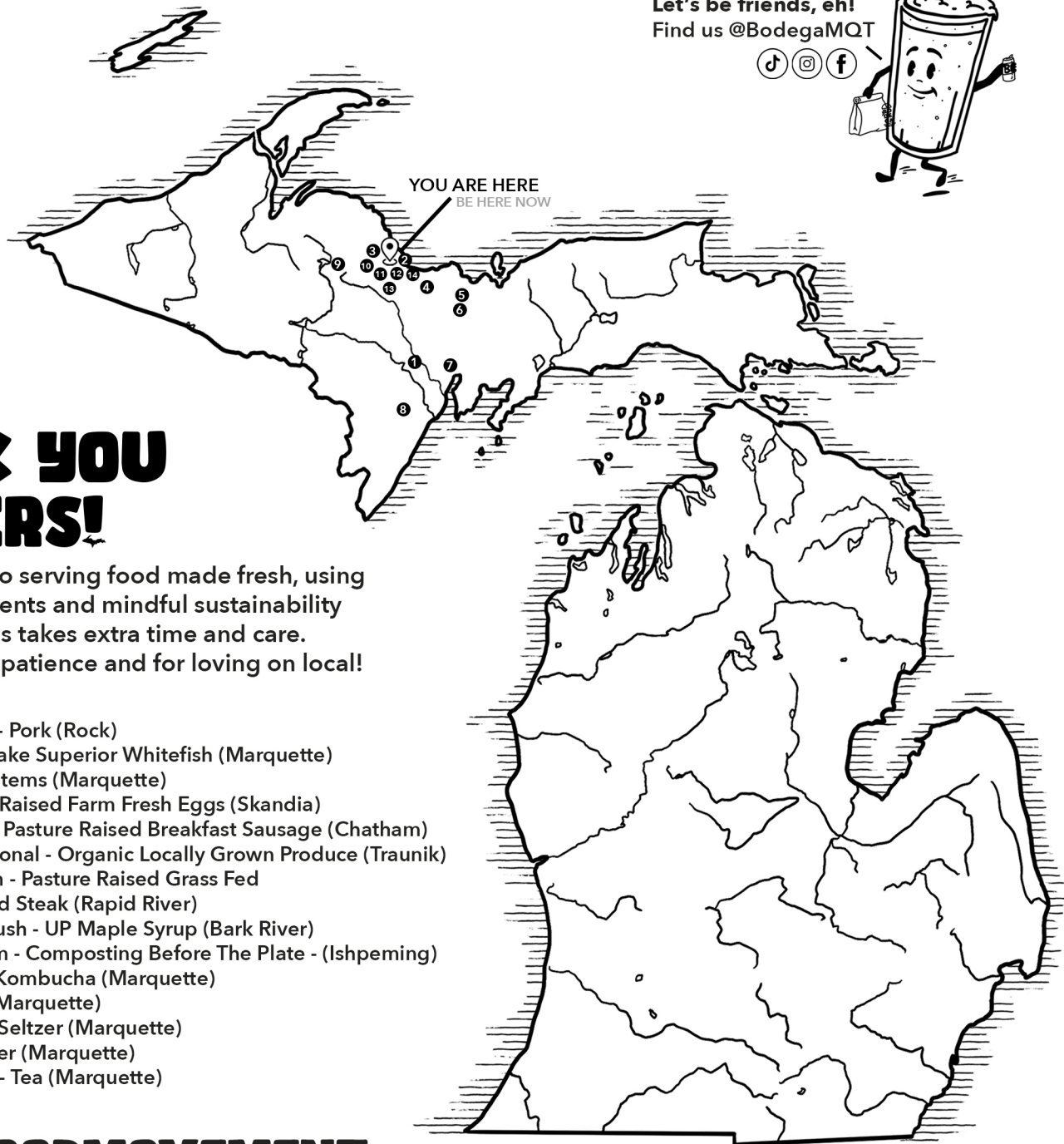




Let's be friends, eh!
Find us @BodegaMQT



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

BODEGAMQT.COM



BODEGA



MARQUETTE, MICHIGAN

THANKS FOR HELPING US REDUCE WASTE

Please let us know if you don't want a food or disposable item. For example: drinking straw, salsa, or jam. 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 portion cups, containers for to-go orders and take-home bags.

A LA CARTE

Ham - 5
Bacon - 5
Sausage - 5
Chorizo - 5
Pancake - 6
One local egg - 2

One slice of toast and jam - 3
One biscuit w/ jam or honey - 6
Local maple cream - 4
Side of hand-cut fries - 5
Cup of cilantro lime rice - 4
Cup of fruit - 6

CHEESE OPTIONS:

White cheddar
Pepper jack
Bleu cheese
Goat cheese
Swiss
Feta

GRILLED POTATOES: - 4

Cajun
Curry
Tuscan
Salt & Pepper

DRESSINGS & SAUCES

GF Ranch
GF Caesar
GF Thai Garlic (non-dairy)
VV GF Greek Vinaigrette
VV GF Roasted Onion Vinaigrette
VV GF Strawberry Vinaigrette (seasonal)
GF Sriracha Thai Garlic (non-dairy)
GF Honey Thyme

BODEGA BREAD

VV Italian
VV Three Seed
Oatmeal Wheat
Cinnamon Raisin
GF Udi's gluten free bread
(contains eggs)

DRINKS



Colectivo® Coffee

Small-scale farmers growing high-quality coffee. Organic, single-origin coffee produced by Fair Trade certified cooperatives.

COLECTIVO COFFEE - 3.25

Organic, fair trade, freshly ground

LATTES (*whipped cream available upon request)

Traditional: Espresso and steamed milk - 6.25

Almond: Espresso, steamed milk, almond syrup - 6.75

Mocha: Espresso and steamed chocolate milk - 6.75

Vanilla: Espresso, steamed milk, vanilla syrup - 6.75

Chai: Spiced black tea and steamed milk - 6.75

Maple: Espresso, steamed milk, UP maple syrup - 7

ORGANIC LOOSE LEAF TEA - 4

English Breakfast
Earl Grey
Jasmine Green
Spearmint
Chamomile
Rooibos
Iced Tea - 2.75

BOTÁNICA QUETZALLI

Botánica Quetzalli is a Chicana-Indigenous owned business located in Marquette, Michigan. By blending the knowledge that Keia Lee Lewis has gained through her education in yoga, Ayurveda, herbalism, and energy healing with the wisdom of her cultural lineages, she strives to create products and healing services to benefit our local community and beyond.



Botanica Quetzalli Tea - 4

Yerba Buena
Follow Your Bliss
Quetzalhuitzilin
(BQ Signature Blend)

SODA - 2.75

Coke
Diet Coke
Sprite
Sprite Zero
Mellow Yellow
Bottled Root Beer - 4

MILK - 4

Whole Oat Almond Coconut

JUICE

Fresh Squeezed Organic Grapefruit - 6 (organic when available)
Fresh Squeezed Carrot - 6
Organic Orange Juice - 6
Apple - 5
Cranberry - 5
Pineapple - 5
Local Kombucha - 7
Tractor Organic Lemonade - 6



tractor
BEVERAGE CO.

NAVIGATING THE MENU

DF Dairy Free

V Vegetarian

GO Gluten Free Option

GF Gluten Free

VO Vegan Option

VV Vegan

**Raw or cooked to order

N Contains Nuts!

DF = Dish is naturally dairy free.

V = Dish is naturally vegetarian.

GO = Dish can be made gluten free. Ask server for options. (Udi's gluten free bread contains eggs.)

GF = Dish is naturally gluten free.

VO = Dish is can be made vegan. Ask your server about options.

VV = Dish is naturally vegan.

N = This item contains nuts!

** = 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.

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.

BREAKFAST

BREAKFAST SERVED ALL DAY LONG!

GO BASIC BREAKFAST** - Two local farm fresh eggs, grilled potatoes and choice of Bodega toast. - 11.50
Add bacon, chorizo, ham or sausage - 3

V BUILD YOUR OWN 3-EGG OMELETTE - Choose up to three ingredients with choice of Bodega toast. - 13

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

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

Meat: Bacon, sausage, ham, chorizo

GO RISE & SHINE SANDWICH** - Over hard local egg, tomato, white cheddar and choice of bacon, sausage, ham or chorizo on an Bodega oatmeal wheat bun. Choice of grilled potatoes or fruit. - 13

VV GF SPUD PLATE - Grilled potatoes with bell pepper, red onion, mushroom and spinach in sesame oil and soy sauce. Comes with choice of Bodega toast. - 13
Add local egg - 2 Add cheese - 1

V N YOGURT SUNDAE - Whole milk Greek yogurt sweetened with UP maple syrup, fresh fruit, and topped with our fresh granola made from scratch. - 11.50

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

V BUTTERMILK PANCAKES OR FRENCH TOAST -

Two buttermilk pancakes made from scratch or four pieces of French toast using your choice of our homemade Bodega bread. Served with real UP maple syrup. - 11

Add blueberries or chocolate chips - 1.50

Add bacon, chorizo, ham or sausage - 3



BSB FARMS - A family poultry & horse farm, BSB brings us their delicious cage-free, pasture-raised farm fresh eggs from Skandia in the heart of the Upper Peninsula.

OLSON BROTHERS SUGAR BUSH - Fresh maple syrup from UP grown maple trees! Olson Brothers can be found tapping the maples of Bark River and can be enjoyed with your favorite Bodega breakfast!



MORNING DRINKS

VV BODEGA BLOODY

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

VV BARRIO BLOODY

BODEGA's vegan bloody mary mix with our house infused jalapeno-pineapple tequila - 10 Beer Back - 1

MIMOSA

Organic orange juice and cava brut champagne

Glass - 10 Half Liter - 17 Full Liter - 31

SUNRISE MIMOSA

Organic orange juice, cranberry juice and cava brut champagne

Glass - 10 Half Liter - 17 Full Liter - 31

GO ZORRO BURRITO - Scrambled local eggs, chorizo, pepper jack cheese, black beans, peppers and red onion in a flour tortilla with choice of grilled potatoes or fruit. - 14

V HUEVOS RANCHEROS** - Corn tortillas with refried beans layered and stacked with two local eggs and topped with house-made ranchero sauce and feta cheese. - 13
Add chorizo - 3 Add cilantro lime rice - 3

GO BREAKFAST QUESADILLA** - Flour tortilla filled with fresh avocado, bacon, pepper jack cheese, red onion and topped with one over easy local egg - 14
Add side of jalapeño sour cream, sour cream or pico - .75

GF SUNRISE TACO** - Scrambled local 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 - 14
Upgrade to potatoes for - 3

VV GO COSMIC BURRITO - Crumbled Bodega-made Orbit lentil patty, black beans, peppers, red onion, and avocado in a flour tortilla. Comes with choice of grilled potatoes or fruit. - 14

BISCUITS & GRAVY - House-made biscuits and local sausage gravy with choice of grilled potatoes or fruit. - 14
Add local egg - 2

BURIED STONE FARMS

Buried Stone Farms' values include grazing their land with minimal impact to wild animals and the environment by using sustainable grazing practices.



We've collaborated with our neighbors on the other side of the Great Lakes to bring you organic, single-origin coffee produced by Fair Trade certified cooperatives; available in **Morning Ride** and **Evening Ride** (decaf).

THE LUMBERJACK

House infused cinnamon chile whiskey, hot cocoa, whipped cream - 9

NORDIC COFFEE

Aquavit, Fernet-Branca, coffee, and whipped cream - 9

MEXICAN COFFEE

Blanco tequila, Kahlua, coffee, and whipped cream - 9

IRISH COFFEE

Irish whiskey, Irish cream, coffee, and whipped cream - 9

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. - 11 Half - 6

BEET - Mixed greens, roasted beets, goat cheese, pickled onion and sunflower seeds served with our roasted onion vinaigrette dressing on the side. - 16 Half - 10

GREEK - Romaine blend, feta cheese, kalamata olives, red onion, cucumber and roasted beet served with our Greek vinaigrette dressing on the side. - 14 Half - 9

CHOPPED - Romaine, mixed greens, brussels sprouts, bleu cheese, candied walnuts, dried cranberries, bacon and green apple served with house ranch on the side. - 16 Half - 10

HOUSE - Mixed greens, cucumber, carrot, tomato and Bodega croutons, with your choice of dressing on the side. - 10 Half house salad - 6

ADD TO ANY SALAD

Lake Superior Whitefish** - 6

Local Grass Fed Steak** - 6

No Hormone, No Antibiotic Chicken** - 5

DRESSINGS & SAUCES

GF Ranch

GF Caesar

GF Thai Garlic (non-dairy)

VV GF Greek Vinaigrette

VV GF Roasted Onion Vinaigrette

VV GF Strawberry Vinaigrette (seasonal)

GF Sriracha Thai Garlic (non-dairy)

GF Honey Thyme

BODEGA BREAD

VV Italian

VV Three Seed

Oatmeal Wheat

Cinnamon Raisin

GF 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

CHEESE QUESADILLA - White cheddar cheese quesadilla, served with a side of fruit. - 8

GRILLED CHEESE - White cheddar cheese grilled on oatmeal wheat bread and served with a side of fruit. - 9

TURKEY OR HAM SANDWICH - Turkey or ham and white cheddar on Bodega-made oatmeal wheat bread and served with a side of fruit. - 9

We're dedicated to using mindful sustainability practices and serving food made fresh, using local ingredients as demand, availability and seasons allow. All Bodega dishes are made from scratch; including our soups, sauces, dressings, desserts, and our buns, biscuits, and breads (except for gluten free bread). We also freshly squeeze our cucumber, celery, carrot, lemon, lime, and grapefruit juices, make our own bar infusions with whole ingredients, and compost everything before the plate. Thank you for helping us hold these values UP in our community.

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 - 4 Substitute gluten free bread - 2

NORBIT PESTO - Lentil grain patty made from scratch, pesto, tomato, baby greens, Swiss and Thai garlic dressing on our three seed bread. - 14

GREEK WRAP - Fresh spinach, tomatoes, red onion, cucumber, bell peppers, kalamata olives and feta spread in a grilled wrap. - 13 Add chicken - 5

PESTO GRILLED CHEESE - Bodega-made pesto, tomato, and cheddar cheese on our oatmeal wheat bread. - 12

BODEGA BLT - Bacon, romaine lettuce, tomato and honey-thyme mayo on our cinnamon raisin bread. - 13

SPICY CHICKEN MELT** - Cajun grilled chicken breast, Swiss cheese, green onion, baby greens and spicy aioli on our oatmeal wheat bread. - 14

CAFE CLUB - Turkey, bacon, avocado, tomato, romaine lettuce and aioli on our three seed bread. - 15

CRANBERRY CHEDDAR TURKEY** - All-natural turkey breast, white cheddar, dried cranberries, romaine lettuce and honey-thyme mayo on our three seed bread. - 14

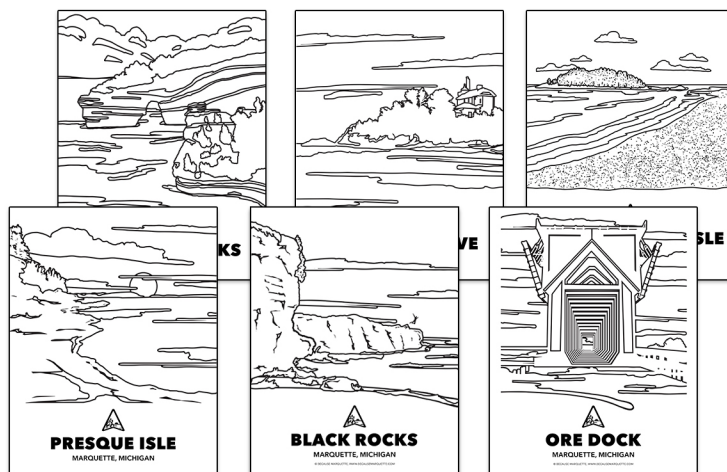
BODEGA CUBAN* - Mojo pulled pork, Swiss cheese, sliced ham, pickles, sautéed red onion, and Dijon mustard on our Italian bread. - 15

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. - 13 Get half a sandwich with soup and greens - 15



BECAUSE MARQUETTE
WHAT'S YOUR WHY?

Shop online for posters, prints, canvas, exclusive apparel, headwear and more! BecauseMarquette.com



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

BODEGA BURGERS

*Burgers cooked medium unless otherwise requested

Upgrade any burger side to fries, soup or side salad - 4

VV GF Substitute vegan, gluten free orbit patty for any burger (no cost)

GF Substitute gluten free bread for burger bun - 2

VO 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. - 14

Upgrade to hand-cut fries, soup or a side salad - 4

CHEESE OPTIONS: White cheddar, pepper jack, Swiss, bleu cheese, goat cheese and feta

VO 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. - 15.50

Upgrade to hand-cut fries, soup or a side salad - 4

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. - 17

Upgrade to hand-cut fries, soup or a side salad - 4

VO 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. - 15.50

Upgrade to hand-cut fries, soup or a side salad - 4

VO 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. - 15.50

Upgrade to hand-cut fries, soup or a side salad - 4



SUPERIOR HOME FARM - Coming from generations of farmers and ranchers, Superior Home Farm provides our Pasture Raised Grass Fed Black Angus beef and steak from Rapid River. Raising beef sustainably on the farm pastures and finishing with locally sourced grains from the UP; Superior Home Farm has found that clean water and sweet grass found on the farm produce a superior meat in both tenderness and flavor!

CASE COUNTRY FARM - Our maple woods and pasture raised breakfast sausage comes from Case Country. They take pride in loving the animals and providing the best care possible. Focusing on holistic and sustainable practices using no hormones, pesticides or synthetic fertilizers.



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 - 14 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. - 14

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. - 13

VV 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. - 12

STARTERS

VV GF BODEGA FRIES - Hand-cut fries with your choice of Bodega sauce or dressing - 9

SAUCES: Thai Garlic, Sriracha Thai Garlic, Honey Thyme, Ranch, Jalapeno Sour Cream

GF BACKROAD FRIES - Hand-cut fries smothered in Bodega's sausage gravy and topped with pulled pork, white cheddar and green onion. - 13

GF 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. - 14

VV GF GUACAMOLE - Made fresh to order, from scratch, with avocados, tomato, onion, lime and garlic. Served with Bodega-made corn tortilla chips. - 9

V GF QUESADILLA - Flour tortilla, black beans, two cheese blend, bell pepper and red onion. - 12
Add side sour cream or pico de gallo - .75
Add chicken, beef, pork, steak or chorizo* - 5

V GF 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. - 14 Add chicken, beef, pork or chorizo* - 5



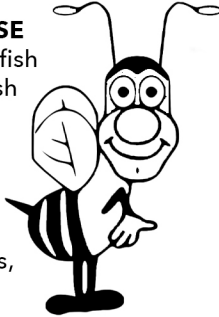
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MICHCAMO.COM

ENTREES

- VV GF GINGER STIR FRY** - (available at noon) Sautéed fresh vegetables with Bodega's signature ginger sauce served over a bed of brown rice. - 17 Add steak - 6 Add chicken, or pulled mojo pork - 5
- VV GF ENCHILADAS RANCHEROS** - (available at 4pm) Three corn tortillas stuffed with sweet potato, black beans, carrot, and onion. Topped with vegan ranchero sauce and served with cilantro lime brown rice and refried beans. - 17
- GF 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.
N PESTO PARMESAN: Oven-broiled fillet with our fresh pesto and Parmesan. *contains nuts
LEMON BUTTER: Oven-broiled filet with lemon and butter



THILL & SONS FISH HOUSE
 Fresh Lake Superior Whitefish
 for dinner entrées, whitefish
 cakes, and Superior tacos.



TRAUNIK FARM Organic vegetables and produce from Traunik, MI - specializing in quality UP lettuce, tomatoes, onions, carrots, green beans, herbs, ginger, and more.

- N CREAMY TORTELLINI** - (available at 4pm) Tri-colored tortellini with sautéed mushroom, spinach, and a fresh vegetable medley tossed with creamy pesto sauce, and topped with shaved Parmesan and seared tomatoes. - 21 Add chicken - 5 Add steak or whitefish - 6 *contains nuts
- V 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 Parmesan balsamic brussels sprouts. - 20 Add bacon- 3
- GF ROSEMARY STEAK** - (available at 4pm) Local grass-fed steak marinated in rosemary and garlic. Served with Parmesan balsamic brussels sprouts over brown rice and finished with a beef demi-glaze. 26
- GF FISH FRY** - (Fridays after 4pm) Gluten free beer battered Lake Superior whitefish served with side of hand-cut Bodega fries, coleslaw and tartar sauce all made from scratch. - 18

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 Cava Brut, 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 Viogai Marsanne, Australia - 9/36
 Babich Sauvignon Blanc, Organic, New Zealand - 13/52
 Naturalist Sauvignon Blanc, Organic - 9/36

SWEETS

- CREME BRULEE** - Classic, elegant dessert made with cream, vanilla, eggs and sugar. - 9
- TIRAMISU COCKTAIL** - Rich chocolate and espresso flavors, with our house infused vanilla bean vodka 11
- BAKER'S CHOICE** - Ask your server for today's dessert specials.
- ADD ICE CREAM - MAKE IT A LA MODE**
 Add ice cream to your dessert - 1

BO TO-GO



TAKE LOCAL HOME WITH YOU
 Whether making your next sandwich with homemade Bodega bread, serving our tasty vegan bloody mary 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, or visit our Bo To-Go case behind the host on your way out. From Colectivo Coffee beans to maple syrup and freshly baked bread, to local beer and bottles of wine - take local with you!



BEER & SELTZER

DRAFT BEER

We have six drafts available, please ask your server for selection.

CANS + BOTTLES

Barrel + Beam (ask server for list)	Miller Lite
Blackrocks Grand Rabbits	Michelob Ultra
Blackrocks 51k	Modelo Especial
Ore Dock Porter	Daura Damm (Gluten Free)
Bell's Amber	Cerveza Athletica NA
Bell's Two Hearted	

CIDERS & SELTZERS (ask server for current flavors)

Midwest Nice - Farmhaus Cider
 High Noon
 Ore Dock Breakwater

BODEGA COCKTAILS & DRINKS

VV BODEGA BLOODY

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

VV BARRIO BLOODY

BODEGA's vegan bloody mary mix with our house infused jalapeno-pineapple tequila - 10 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

DIEGO

Mezcal, aperol, cilantro, orange, lime juice, and agave - 9

MIMOSA

Organic orange juice and cava brut champagne
Glass: 10 Half Liter - 17 Full Liter - 31

SUNRISE MIMOSA

Organic orange juice, cranberry and cava brut champagne
Glass: 10 Half Liter - 17 Full Liter - 31

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

BODEGA BAR INFUSIONS:

Pineapple Jalapeno Tequila
Lemon Ginger Vodka
Cinnamon Chile Whiskey
Espresso Vanilla Bean Tequila
House-Made Bitters

*All Bodega bar infusions made with whole ingredients

HOT DRINKS

THE LUMBERJACK

House infused cinnamon chile whiskey, hot cocoa, and whipped cream - 9

NORDIC COFFEE

Aquavit, Fernet-Branca, coffee, and whipped cream - 9

MEXICAN COFFEE

Blanco tequila, Kahlua, coffee, and whipped cream - 9

IRISH COFFEE

Irish whiskey, Irish cream, coffee, and whipped cream - 9

FREE SPIRITS



THREE
SPIRIT

ACTIVE BOTANICAL DRINKS

Three Spirit makes elixirs designed by plant scientists and bartenders to make moods and enhance connections, throughout the day and into the night. Vegan, gluten-free, NA spirits with adaptogenic ingredients, botanicas and ferments!

VV GF BLOODY MARYANNE

Three Spirit Social; an herbal elixir to elevate your mood with heart-opening cacao, nootropic lion's mane, flirty damiana shrub and energizing yerba mate. With our signature bloody mix. - 9

VV GF MAGIC MULE

Three Spirit Social; an herbal elixir to elevate your mood with heart-opening cacao, nootropic lion's mane, flirty damiana shrub and energizing yerba mate. With lime juice and ginger beer - 9

VV GF MIDNIGHT GINGER

Three Spirit Nightcap; an indulgent elixir made with tree saps, aromatic plants, and ancient remedies used to relax and unwind. Enjoy complex notes of wood and bright spice with a calm, dreamy feeling. Adaptogenic lemon balm, therapeutic terpenes and relaxing Valerian root. With ginger syrup, agave, and soda. - 9

VV GF MINDFUL MIMOSA

Three Spirit Nightcap; an indulgent elixir made with tree saps, aromatic plants, and ancient remedies used to relax and unwind. Enjoy complex notes of wood and bright spice with a calm, dreamy feeling. Adaptogenic lemon balm, therapeutic terpenes and relaxing Valerian root. With organic orange juice and soda. - 9

DRINKS


SODA - 2.75

Coke
Diet Coke
Sprite
Sprite Zero
Mellow Yellow
Bottled Root Beer - 4

MILK - 4

Whole Almond
Oat Coconut
Almond

JUICE

Fresh Squeezed Organic Grapefruit - 6
(organic when available)
Fresh Squeezed Carrot - 6
Organic Orange Juice - 6
Apple - 5
Cranberry - 5
Pineapple - 5
Local Kombucha - 7 
Tractor Organic Lemonade - 6

 **tractor**
BEVERAGE CO.

THIRD ST. SCHOOL

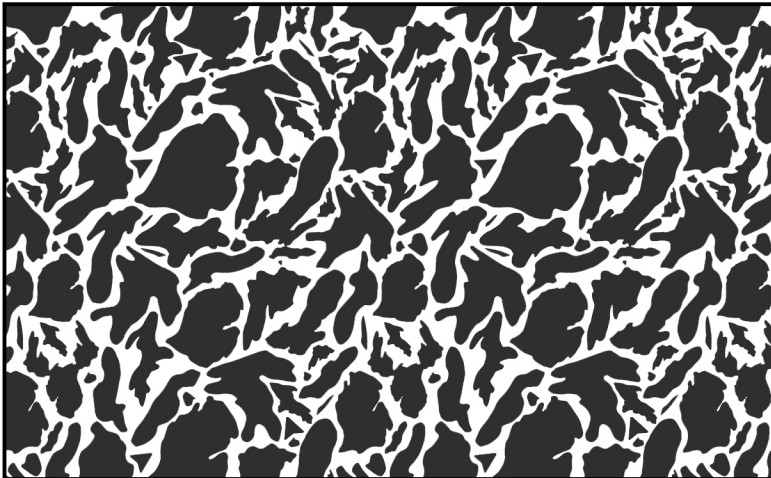
In 1884 Bodega was a school filled with teachers and students, now it's a restaurant and bar owned by a local teacher. Bodega is located at 517 N Third Street in the historic downtown of Marquette Michigan. In 1884, on this same site stood the **Third Street School**; accommodating 180 pupils! Our drink 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!

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



FIND THE GREAT LAKES & MICHIGAN SHAPES IN OUR CAMOUFLAGE!

LOCAL GOODS

LOCAL POSTERS - 39

18 x 24 poster print. 80# cover stock - 220 GSM, with matte finish. Art by our co-owner and Marquette local. @ThatGirlAmber

Presque Isle	Top Of The World Aurora
Black Rocks	Little Presque Aurora
Ore Dock	Black Rocks Aurora
Dead River	Anytime Hammock
McCarty's Cove	Mount Marquette
Little Presque Isle	Presque Isle Sunset
Presque Isle Lion	Why? Because Marquette

Thoneys Point

(Thoneys Point profits go to Citizens for a Safe and Clean Lake Superior)

LANDMARK STICKER - 5

OR 6 STICKERS for 25

LANDMARK T-SHIRT SWAG BURRITO - 25

Adventure and roam, then take it home!
Get our signature Marquette designs on a tee.

Presque Isle
Black Rocks
Ore Dock
McCarty's Cove
Little Presque Isle

MICHIGAN PLAYING CARDS - 19

Linen playing cards with custom Michigan art created by one of our co-owners. 100% Post Consumer Recycled fibers tuck box.

MICHCAMO® CAN COOLER - 5

Michigan inspired camouflage created with hand-drawn shapes of Michigan, all 5 of the Great Lakes, and our signature wildlife silhouettes. Show your Michigan nature!®

BODEGA's ANYTIME BLOODY MARY MIX - 16

Our signature vegan house mix. Made from scratch with freshly squeezed carrot, cucumber, lemon, lime and celery juices.



+ BODEGA ORGANIC COFFEE BAG - 14

Organic, single-origin coffee produced by Fair Trade certified cooperatives; you can expect flavors reminiscent of chocolate and molasses with medium acidity. Comes in Morning Ride or Evening Ride for decaf drinkers.

REAL MICHIGAN MAPLE SYRUP - 14

UP made maple syrup from Olson Bros. Sugar Bush in Bark River.

BODEGA BREAD - 9

Loaf of freshly baked Bodega bread.

Three Seed
Italian
Oatmeal Wheat
Cinnamon Raisin



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MICHCAMO®

/MISH-cam-OH/ Show your Michigan nature® with midwest inspired camouflage created with hand-drawn shapes of Michigan, all 5 of the Great Lakes, and our signature wildlife silhouettes.