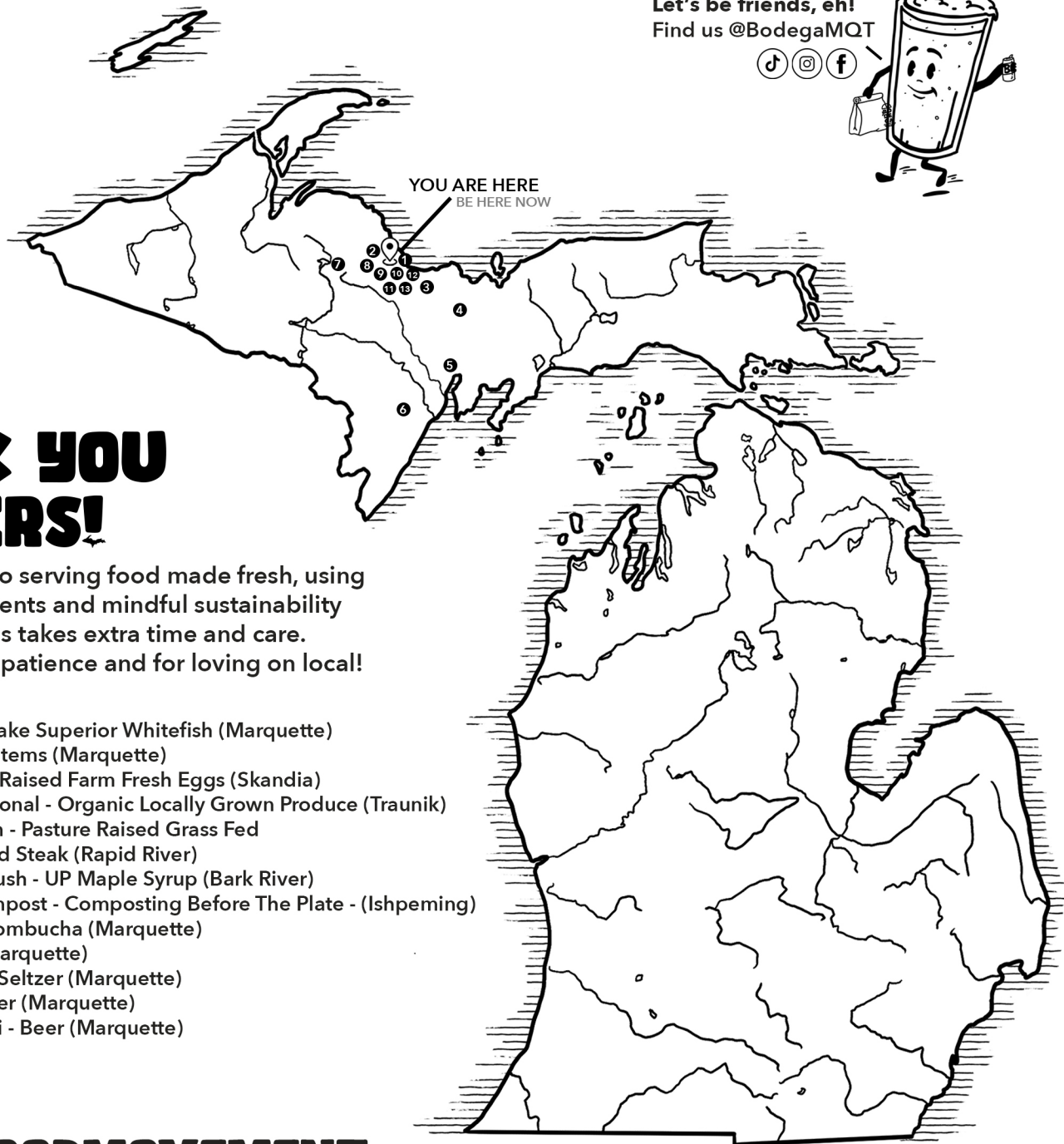




Let's be friends, eh!
Find us @BodegaMQT



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. Traunik Farms *seasonal - Organic Locally Grown Produce (Traunik)
5. Superior Home Farm - Pasture Raised Grass Fed Black Angus Burger and Steak (Rapid River)
6. Olson Bros. Sugar Bush - UP Maple Syrup (Bark River)
7. Partridge Creek Compost - Composting Before The Plate - (Ishpeming)
8. Superior Culture - Kombucha (Marquette)
9. Blackrocks - Beer (Marquette)
10. Ore Dock - Beer & Seltzer (Marquette)
11. Barrel + Beam - Beer (Marquette)
12. Kognisjon Bryggeri - 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!

BODEGAMQT.COM
@BODEGAMQT



*A 3.99% CHARGE IS APPLIED TO ALL CARD TRANSACTION

BODEGA



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

COLECTIVO COFFEE - 3.25

Freshly ground, organic and fair trade.

LATTES (*whipped cream available upon request)

Substitute oat, almond, or coconut milk - .75

Traditional: Espresso and steamed milk - 6.50

Almond: Espresso, steamed milk, almond - 7

Mocha: Espresso and steamed chocolate milk - 7

Vanilla: Espresso, steamed milk, vanilla - 7

Chai: Spiced black tea and steamed milk - 7

Maple: Espresso, steamed milk, UP maple syrup - 7.25

Matcha: Matcha, vanilla, UP maple syrup - 8

MILK - 4

Whole Almond
Oat Coconut

SODA - 3

Coke Diet Coke
Sprite Sprite Zero
Mellow Yellow
Boylan Root Beer - 4
Boylan Ginger Ale - 4
Boylan Creme Soda - 4
Boylan Orange Soda - 4

HEALTHY ROOTS - 7

cold pressed juice

Immunity

(orange, pineapple, carrot, ginger, turmeric, lemon)

Rest & Digest

(apple, lemon, ginger)

Heartbeet

(beet, pineapple, carrot, lime)

DRINKS

Fresh Squeezed Grapefruit - 6
(organic when available)

Fresh Squeezed Carrot - 6

Organic Orange Juice - 6

Apple Juice - 5

Cranberry Juice - 5

Pineapple Juice - 5

Iced Tea - 3

Local Kombucha - 7

Tractor Organic Lemonade - 6



ORGANIC LOOSE LEAF TEA - 4

English Breakfast

Earl Grey

Jasmine Green

Spearmint

Chamomile

Rooibos



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 Compost to help us compost everything before the plate, and continue to use compostable portion cups, containers for to-go orders and take-home bags.

BRUNCH DRINKS

VV BODEGA BLOODY

GF Vegan house mix made from scratch with tomato juice, fresh squeezed carrot, cucumber, celery, lemon and lime juices and vodka - 9 Beer Back: PBR - 1 Craft Beer - 1.50

VV BARRIO BLOODY

GF BODEGA's vegan bloody mary mix with our house infused jalapeno-pineapple tequila - 10 Beer Back: PBR - 1 Craft Beer - 1.50

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

THE LUMBERJACK

House infused cinnamon chile whiskey, hot cocoa, whipped cream - 10

NORDIC COFFEE

Aquavit, Fernet-Branca, coffee, and whipped cream - 10

MEXICAN COFFEE

Blanco tequila, Grind espresso liquer, coffee, and whipped cream - 10

IRISH COFFEE

Irish whiskey, Irish cream, coffee, and whipped cream - 10

CHAIWATHA

House infused vanilla-espresso tequila, carmel grind and chai - 10

MEZCAL MOONRISE

Mezcal, aperol, and genepey - 10

NAVIGATING THE MENU

DF Dairy Free

V Vegetarian

GF 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.

GF = Dish can be made gluten free. Ask server for options. *Prepared in same facility as gluten (Udi's gluten free bread contains eggs.)

GF = Dish is naturally gluten free. *Prepared in the same facility as our gluten menu items

VO = Dish 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.*

MOCKTAILS

GF BLOODY MARIANNE

VV Three Spirit Social: cacao, lion's mane, damiana shrub and yerba mate with our signature bloody mix. - 10

GF MAGIC MULE

VV Three Spirit Social: cacao, lion's mane, damiana shrub and yerba mate with lime juice and ginger beer - 10

GF MIDNIGHT GINGER

VV Three Spirit Nightcap: tree saps, lemon balm, terpenes and Valerian root with ginger syrup, agave, and soda. - 10

GF MINDFUL MIMOSA

VV Three Spirit Nightcap: tree saps, lemon balm, terpenes and Valerian root with organic orange juice and soda. - 10

GF LIVELY LAVENDAR

VV Three Spirit Livener: pomegranate, hibiscus, guava leaf, ginseng and ginger with house lavender syrup, lemon juice and soda. - 10

BEER & SELTZER

DRAFT BEER: please ask server for our current selection.

CANS + BOTTLES

Barrel + Beam (ask server for list)

Blackrocks Grand Rabbits

Blackrocks 51k

Ore Dock Porter

Bell's Amber

Bell's Two Hearted

Miller Lite

Michelob Ultra

Modelo Especial

Cerveza Athletica NA

Daura Damm (Crafted To Remove Gluten)

CIDERS & SELTZERS (ask for current flavors)

Midwest Nice - Farmhaus Cider

Isategi Natural Cider, Spain - 8/20

High Noon

Ore Dock Breakwater

WINE & CHAMPAGNE

WHITES

Arte Latio Cava Brut, Spain - 8/32

Casa Farive Prosecco 187ML, Italy - 9

Avinyo Petillant, Spain - 12/48

D'Arenberg Viogaie Marsanne, Australia - 9/36

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

Nobilo Sauvignon Blanc, New Zealand - 10/40

Sea Glass Pinot Grigio, California - 9/36

Organic Girasole Chardonnay, California - 9/36

Rodney Strong Rose of Pinot Noir, California - 9/36

Seven Daughters Moscato, Italy - 9/36

Kung Fu Girl Riesling, Washington - 9/36

REDS

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

McManis Pinot Noir, California - 9/36

Shoofly Shiraz, South Australia - 9/36

Penfold Shiraz Cabernet, Australia - 15/60

Amalaya Malbec, Argentina - 9/36

Juggernaut Cabernet, California - 14/56

Smith & Hook Cabernet, California - 15/60

Estancia Merlot, California - 10/40

COCKTAILS

ESPRESSO MARTINI

Chilled espresso, Amaro Averna, and Kahlua - 10

MAPLE WHISKEY SOUR

Whiskey, UP Maple Syrup, Lemon and Lime Juice - 10

TRINIDAD SOUR

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

PALOMA

Tequila, fresh squeezed ruby-red grapefruit, lime juice and agave - 10

FRIDA MARGARITA

House infused jalapeno-pineapple tequila, triple sec, fresh lime juice and agave - 10

CHA CHA

Tequila, elderflower, cilantro, lime juice, agave and soda - 10

DIEGO

Mezcal, aperol, cilantro, orange, lime juice, and agave - 10

GIN SLING

Gin, bitters, lemon juice, agave and soda - 9

HEMINGWAY

White rum, fresh grapefruit juice, lime, maraschino liquor and simple syrup - 10

LITTLE PRESQUE DAIQUIRI

Rum, coconut milk, pineapple juice, lime juice, maraschino liquor, and simple syrup. - 10

EARTH MAMA

Gin, fresh beet and lemon juice, ginger syrup - 10

BODEGA MULE

House infused jalapeno-pineapple tequila, lime and ginger beer - 10

MARQUETTE MULE

House infused lemon-ginger vodka, lemon and ginger beer - 10

MEZCAL MULE

Mezcal, lime juice and ginger beer - 10

KENTUCKY MULE

Whiskey, lime juice and ginger beer - 10

MINT-BERRY MOJITO

White rum, mixed berries, simple syrup, soda and mint - 10

LEMON-GINGER MOJITO

House infused lemon-ginger vodka, simple syrup, soda and mint - 10

JALAPENO-PINEAPPLE MOJITO

House infused jalapeno-pineapple tequila, simple syrup, soda and mint - 10

CLASSIC MOJITO

White rum, fresh lime, simple syrup, soda and mint - 9

BODEGA BREAKFAST

BREAKFAST SERVED ALL DAY LONG! BODEGA BREAD AND JAM MADE IN HOUSE!

GO BASIC BREAKFAST** - Two local farm fresh eggs, grilled potatoes or fresh fruit with your choice of Bodega toast. - 11.50
Add bacon, chorizo, ham or sausage - 3
Potatoes: Cajun, curry, tuscan, or salt & pepper
Toast: 3 Seed, Oatmeal Wheat, Cinnamon Raisin, Sourdough, GF - 2

V BUILD YOUR OWN 3-EGG OMELETTE - Choose up to three ingredients with choice of Bodega toast or fresh fruit. - 13
Cheese: White cheddar, pepper jack, bleu cheese, Swiss, feta cheese, queso fresco. Goat cheese - 2
Veggies: Fresh spinach, mushroom, onion, tomato, broccoli, red and green bell pepper, baby greens, pesto **N**
Meat: Bacon, sausage, ham, chorizo
Toast: 3 Seed, Oatmeal Wheat, Cinnamon Raisin, Sourdough, GF - 2

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 fresh 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
Toast: 3 Seed, Oatmeal Wheat, Cinnamon Raisin, Sourdough, GF - 2

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 half 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
Bread: 3 Seed, Oatmeal Wheat, Cinnamon Raisin, Sourdough, GF - 2

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!



KIDS' BREAKFAST

V PANCAKE - One buttermilk pancake made from scratch served with real UP maple syrup. - 6
Add blueberries or chocolate chips - .75
Add bacon, chorizo, ham or sausage - 3

V FRENCH TOAST - Two half pieces of french toast using your choice of Bodega bread, served with real UP maple syrup. - 6
Add blueberries or chocolate chips - .75
Add bacon, chorizo, ham or sausage - 3

GO V EGG & TOAST - One local farm fresh egg, and one slice of Bodega toast (your choice). - 5
Add bacon, chorizo, ham or sausage - 3
Toast: 3 Seed, Oatmeal Wheat, Cinnamon Raisin, Sourdough, GF - 2

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 fresh fruit. - 14
Potatoes: Cajun, curry, tuscan, or salt & pepper

GF V HUEVOS RANCHEROS** - Corn tortillas with refried beans layered and stacked with two local eggs and topped with house-made ranchero sauce and queso fresco. - 14
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 - 15
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 grilled potatoes for - 3
Potatoes: Cajun, curry, tuscan, or salt & pepper

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 fresh fruit. - 14
Potatoes: Cajun, curry, tuscan, or salt & pepper

BISCUITS & GRAVY - House-made biscuits and local sausage gravy with choice of grilled potatoes or fresh fruit. - 14
Potatoes: Cajun, curry, tuscan, or salt & pepper
Add local egg - 2



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

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
Queso Fresco

All Bodega cheese is shredded by hand, no anti-caking agents!

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 Garlic (non-dairy)
GF Honey Thyme

BODEGA BREAD (Housemade)

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

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. - 12.50 Half - 6.50

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, banana peppers, 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

*MADE WITH OLIVE OIL, NO SEED OILS

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 Garlic (non-dairy)

GF Honey Thyme (non-dairy)

BODEGA BREAD

VV Three Seed

Oatmeal Wheat

Cinnamon Raisin

Sourdough

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' LUNCH

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 (for the exception of 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 handcut 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, banana peppers, 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, 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

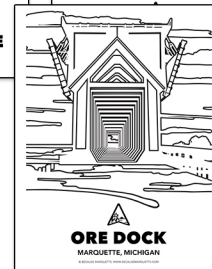
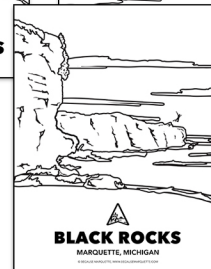
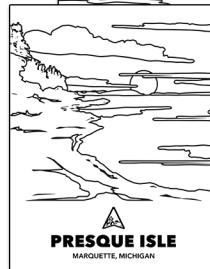
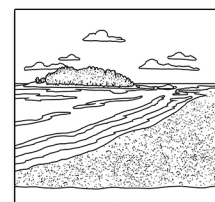
BODEGA CUBAN** - Mojo pulled pork, Swiss cheese, sliced ham, pickles, sautéed red onion, banana peppers and Dijon mustard on our sourdough bread. - 15

STEAK SANDWICH - Seared steak thinly sliced and drizzled with chimichurri sauce, topped with queso fresco, pickled onions and arugula; stacked on toasted Bodega sourdough - 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? 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

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 our sausage gravy, topped with pulled pork and white cheddar. - 14
- 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 GO 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
- V HUMMUS & FETA DIP** - Bodega feta spread and hummus alongside kalamata olives, cucumber, tomato, red onion and grilled naan. - 14
- GF** *Sub Bodega corn chips to make this dish gluten friendly

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. - 15
- 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

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 GO 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, feta cheese, queso fresco
- VO GO 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. - 16
 Upgrade to hand-cut fries, soup or a side salad - 4
- GO 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 GO 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. - 16
 Upgrade to hand-cut fries, soup or a side salad - 4
- VO GO 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. - 16
 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!



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
- VO GF ENCHILADAS RANCHEROS** - (available at 4pm) Three corn tortillas stuffed with sweet potato, black beans, carrot, and onion. Topped with queso fresco, 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: Seared fillet, dressed with basil, tomatoes, balsamic reduction and Parmesan.
N PESTO PARMESAN: Seared fillet with our fresh pesto and Parmesan. *contains nuts
LEMON BUTTER: Seared filet with lemon and butter
BLACKENED: Seared filet with spicy-smokey seasoning blend

- N CREAMY TORTELLINI** - (available at 4pm) Tri-colored tortellini with sautéed mushroom, spinach, and broccoli 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) Beer battered Lake Superior whitefish served with side of hand-cut Bodega fries, coleslaw and savory tartar sauce all made from scratch. - 18

SWEETS

- CREME BRULEE** - Classic, elegant dessert made with cream, vanilla, eggs and sugar. - 9
- BOYLAN FLOAT** - Ice cream in your choice of Boylan drink: root beer, creme soda, orange soda, or ginger ale. - 6
- TIRAMISU COCKTAIL** - Rich chocolate and espresso flavors, with our house vanilla-espresso infused tequila - 11
- BAKER'S CHOICE** - Ask your server for today's dessert specials.
- ADD ICE CREAM** - Add ice cream to your dessert - 1



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.

BO TO-GO

**LOCAL
MADE
FRESH™**

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: please ask your server for current selection.

CANS + BOTTLES

Barrel + Beam (ask server for list)
Blackrocks Grand Rabbits
Blackrocks 51k
Ore Dock Porter
Bell's Amber Ale
Bell's Two Hearted IPA

Miller Lite
Michelob Ultra
Modelo Especial
Cerveza Athletica NA
Daura Damm (Crafted To Remove Gluten)

CIDERS & SELTZERS (ask for current flavors)

Midwest Nice - Farmhaus Cider
Isategi Natural Cider, Spain - 8/20

High Noon
Ore Dock Breakwater

WINE & CHAMPAGNE

WHITES

Arte Latio Cava Brut, Spain - 8/32
Casa Fave Prosecco 187ML, Italy - 9
Avinyo Petillant, Spain - 12/48
D'Arenberg Viogaie Marsanne, Australia - 9/36
Organic Babich Sauvignon Blanc, Organic, New Zealand - 13/52
Nobilo Sauvignon Blanc, New Zealand - 10/40
Sea Glass Pinot Grigio, California - 9/36
Organic Girasole Chardonnay, California - 9/36
Rodney Strong Rose of Pinot Noir, California - 9/36
Seven Daughters Moscato, Italy - 9/36
Kung Fu Girl Riesling, Washington - 9/36

REDS

Bodegas Latue Tempranillo, Organic Grapes, Spain - 8/32
McManis Pinot Noir, California - 9/36
Shoofly Shiraz, South Australia - 9/36
Penfold Shiraz Cabernet, Australia - 15/60
Amalaya Malbec, Argentina - 9/36
Juggernaut Cabernet, California - 14/56
Smith & Hook Cabernet, California - 15/60
Estancia Merlot, California - 10/40

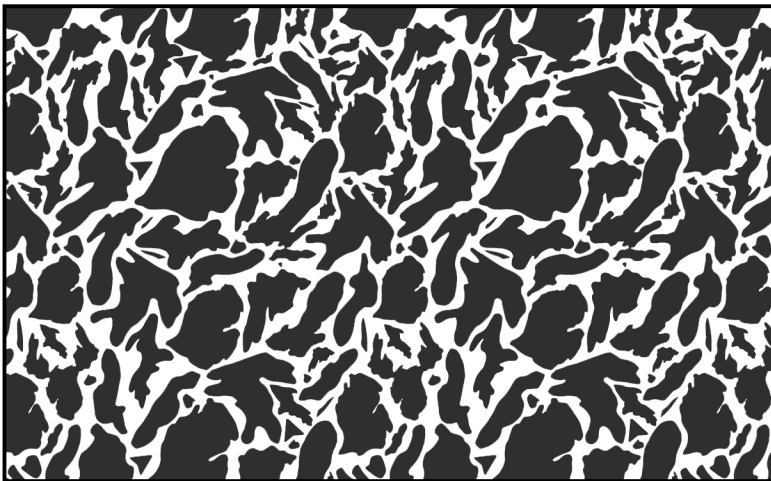
THIRD ST. SCHOOL

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! Thank you teachers and school staff for all you do in building 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.

MICHIGAN CAMOUFLAGE



FIND THE GREAT LAKES & MICHIGAN SHAPES IN OUR CAMOUFLAGE!

LOCAL GOODS

LOCAL POSTERS - 36

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

Presque Isle	Top Of The World (Northern Lights)
Black Rocks	Little Presque (Northern Lights)
Ore Dock	Black Rocks (Northern Lights)
Dead River	Presque Isle 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)

MARQUETTE LANDMARK STICKERS - 5

Or 6 stickers for \$25

MARQUETTE T-SHIRTS - 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 - 17

Linen playing cards with custom Michigan art created by one of our co-owners. 100% Post Consumer Recycled fiber 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 with art from Michcamo®.

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.

Sourdough	Oatmeal Wheat
Three Seed	Cinnamon Raisin



MICHCAMO.COM

/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.

MICHCAMO®