



SNACKS

Imported Cheese Plate

Honeycomb, dried fruit, roasted nuts, crackers 16

Flash Fried Calamari

Kalamata olives, tomatoes, pepperocini, garlic dip 11

Michigan Corn Crab Cakes

Sweet Michigan corn, lump crab, poblano puree, jicama-citrus slaw 14.50

Buffalo Wings

Celery, carrots, blue cheese sauce 14

HOUSE MADE CHIPS AND DIPS

Pita Chips, Hummus, Baba Ganoush 5

Substitute raw vegetables for pita chips for an additional 2

Tortilla Chips, Salsa Roja, Guacamole 5

Warm Artichoke Dip, Crispy Baguette 8

STONE-FIRED PIZZA

One Topping 12

Each Additional Topping 1

Pepperoni, Bacon, Ham, Fresh Mozzarella, Red Onion, Tomatoes, Mushrooms, Basil

SANDWICHES

all sandwiches served with sea salted French fries

Grilled Cheese

Gouda, cheddar, mozzarella, roasted garlic, warm tomato soup 10

Salmon Burger*

Fresh cilantro, avocado, lettuce, tomato, red onion, poblano remoulade 16

Crisp All-Natural Roasted Turkey BLT

Lemon-mustard aioli on whole grain toast 16.50

8 oz. Flame-Grilled Bacon Burger *

Ground chuck with cheddar or Swiss, onion, tomato and lettuce on brioche bun 17

SOUP

Rich Old Fashioned Tomato Soup
or **Daily Market Soup** 8

GREENS

Beefsteak Tomato Caprese Salad

Fresh mozzarella, arugula, extra virgin olive oil 10.50

Citrus Roasted Chicken Cobb Salad

Smoked bacon, chopped egg, avocado, crumbled blue cheese, tomato and balsamic vinaigrette 17.50

Hearts of Romaine Caesar Salad

Shaved parmesan, crunchy focaccia croutons, freshly grilled shrimp 17.50 or chicken 16

ENTREES

Chipotle Chicken Tacos

Jack cheese, shredded lettuce, roasted peppers, salsa, guacamole, tortilla chips 15

Steak Frites *

Grilled tender aged top sirloin, lemon garlic butter, sea salted French fries 28

Whole Grain Pasta Primavera

Spinach, tomatoes, mushrooms, chevre, toasted pine nuts 18
Add grilled chicken 6 or grilled shrimp 8

Stir-Fried Vegetables with Brown Rice

Soy glazed tofu, edamame, market vegetables, fried egg 21

FINALE

Warm double-Chocolate Brownie

Pecans, caramel and chocolate sauce, vanilla ice cream 9

Mini New York Style Cheesecake

Strawberries and raspberry sauce 5

Mini Carmel Ginger Apple Crisp

Vanilla bean ice cream 5

Mini Market Berry Shortcake

Lemon cake, vanilla mousse, whipped cream 5



SUMMER SIGNATURE COCKTAILS

Cucumber Bloody Mary

Pearl cucumber vodka, three muddled cucumber slices and our own seasoned bloody mary mix garnished with a celery stick and olive 9

Blueberry Lemonade

Pearl blueberry vodka and lemonade garnished with a lemon wedge 9

Westin on the Beach

Smirnoff vodka, peach schnapps, crème de cassis orange juice and cranberry juice, garnished with an orange slice and cherry 10

Motor Bar Margarita

Malibu coconut rum, Don Julio blanco tequila with our own margarita mix 12

Mango Margarita

Sauza gold tequila, triple sec, margarita and mango mix 12

Mixed Berry Mojito

Bacardi rum muddled with fresh mint leaves, lime, raspberries, blueberries and blackberries topped with soda 12

Square Biz Martini

Pearl cucumber vodka, splash of lemon juice, simple syrup, muddled with cucumber slice, and mint 10

THE “BOOK” CLASSIC COCKTAILS

Margarita

Sauza gold tequila, triple sec splash of Motor Bar sour mix, dash of lime juice, salted rim 10

flavor your margarita with pomegranate, vanilla, or melon 11

Tequila Sunrise

Sauza gold tequila, orange juice, splash of grenadine 10

Mint Julip

Makers Mark bourbon muddled mint leaves, simple syrup and water garnished with a mint sprig 9

Mudslide

Smirnoff vodka, Kahlua and Baileys shaken over ice 10

Melon Ball

Midori, Smirnoff vodka, pineapple juice 10

Singapore Sling

Beefeater gin, brandy, splash of grenadine, simple syrup and topped with club soda 10

Smith & Wesson

Smirnoff vodka, Kahlua splash of half & half topped with club soda 10



THE “BOOK” CLASSIC COCKTAILS

Golden Book Cadillac

Galliano, crème de cacao, cream 12

Motown Martini

Smirnoff vodka, Pama liqueur,
splash of cranberry and lime juice 9

Book Cadillac Side Car

Hennessy vs cognac, Grand Marnier
freshly squeezed lemon juice
garnished with a cherry and orange slice 12

Harvey Wallbanger

Smirnoff vodka, Galliano, orange juice,
garnished with a cherry and orange slice 12

Rusty Nail

Johnny Walker Red scotch. Drambuie
garnished with a lemon twist 12

Motor Bar Mai Tai

Meyers dark rum, Appleton estate rum
Grand Marnier, Frangelico freshly squeezed
lime juice, pineapple juice and a dash of bitters 14

Negroni

Beefeater gin, Campari , splash of dry vermouth 10

BUBBLES AND JAVA

Mimosa

Kenwood “Yulupa” brut sparkling wine,
orange juice, garnished with an orange slice 10

French 75

Boodles gin, simple syrup,
splash of fresh lemon juice, sparkling wine,
garnished with a lemon wedge 12

Spanish Coffee

Christian Brothers brandy, Kahlua,
fresh Starbucks coffee 12

Irish Coffee

Jameson irish whiskey,
fresh Starbucks coffee 12

Nutty Irishman

Frangelico, Baileys
fresh Starbucks coffee 12

Kioke Coffee

Christian Brothers brandy,
Kahlua, crème de cacao
fresh starbucks coffee 12

*all coffee drinks are topped with
whipped cream and a cherry*

MOTOR BAR HOPS

Draft

Seasonal Selection- <i>Ask your server for details</i>	6
Atwater Block Brewery Dirty Blonde	6
Motor City GhettoBlaster	6

Domestic Bottles

Bud Light	5.50
Budweiser	5.50
Coors Light	5.50
Michelob Ultra	5.50
Miller Lite	5.50
Samuel Adams	5.50
O'Doul's NA	5.50

Imported Bottles

Amstel Light	6.50
Corona	6.50
Corona Light	6.50
Guinness	6.50
Heineken	6.50
Labatt Blue	6.50
New Castle	6.50
Stella Artois	6.50
St. Pauli Girl NA	5.50

Michigan Bottles

Atwater Block Brewery "D Light" <i>Kolsch-style beer</i>	6
Atwater Block Brewery Vanilla Java Porter <i>Brewed with coffee beans and vanilla extract</i>	6
Bells Brewing Company "Oberon" <i>Wheat ale mixing spicy hops with mild fruit</i>	6
Bells Brewing Company "Two Hearted Ale" <i>American style IPA, malt body balanced by hop presence</i>	6
Dragonmead "Final Absolution" Belgian Triple Ale <i>A cloudy white appearance with aroma of banana and clove, delicately balanced with saaz hop</i>	8
Michigan Brewing Co. "High Seas" IPA <i>IPA pours amber to copper in color, with a medium body and finishes with grapefruit bitterness</i>	6.50
Michigan Brewing Co. "Peninsula Porter" <i>This porter pours with a rich dark reddish hue, with hints of molasses finishing with roasted toffee</i>	6.50
Short's "Huma Lupa Licious" <i>IPA style with enormous amounts of hops</i>	6

Bottled Water

Fiji still water	5
Panna still water	4
Perrier sparkling water	4

WINES BY THE GLASS

ask your server for our full bottle wine list

Sparkling

listed from mildest to strongest

Batasiolo Moscato d' Asti	10
Kenwood "Yulupa Cuvee" Brut	9
Charles de Fere Blanc de Blanc Brut	8
Domaine Chandon Brut Rosé	9
Domaine Chandon Brut Classic (Split)	10
Roederer Estate Brut	12
Veuve Clicquot Brut	24

Blush

Sycamore Lane Cellars White Zinfandel	7
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White

listed from mildest to strongest

Chateau Grand Traverse Riesling	9
Kendall Jackson Riesling	9
Bollini Pinot Grigio	10
Trinity Oaks Pinot Grigio	8
Ecco Domani Pinot Grigio	9
Sterling Sauvignon Blanc	10
Duckhorn Sauvignon Blanc	14
Nobilo Sauvignon Blanc	9
Ruffino Pinot Grigio	9
Mirassou Chardonnay	9
Cakebread Sauvignon Blanc	14
BV "Century Cellars" Chardonnay	7
Sterling Chardonnay	9
Frei Brothers Chardonnay	9
Cambria Chardonnay	12

Red

listed from mildest to strongest

Mirassou Pinot Noir	9
Antinori "Santa Cristina" Chianti	12
Blackstone Merlot	9
Macmurray Ranch Pinot Noir	12
Trivento Malbec	9
Red Diamond Merlot	8
Canyon Road Cabernet Sauvignon	7
BV Cabernet Sauvignon	9
Hahn Cabernet Sauvignon	10
Kenwood Merlot	9
Penfolds "Rawson's Retreat" Shiraz-Cabernet	9
Rutherford Hill Merlot	13
14 Hands Cabernet Sauvignon	9
Penfolds "Thomas Hyland" Shiraz	12
Alexander Valley "Redemption" Red Zinfandel	12
Louis M. Martini Cabernet Sauvignon	9
Columbia Crest "Reserve" Cabernet Sauvignon	16

Port

Taylor Fladgate "10yr Tawny"	9
Osborne "Fine Ruby" NV	12



Signature Cocktails

Plum Voka-rita

Pearl plum vodka, triple sec
and sweet & sour 9

blue raspberry martini

Pearl blueberry vodka chambord, sweet & sour,
lime juice 9

raspberry tort-tini

res leches triple cream liqueur, chambord
topped with 3 fresh raspberries
9

bumpy cake martini

godiva, tres leches triple cream liqueur,
frangelico topped with whipped cream and nutmeg
12

german chocolate martini

jagermeister, godiva, butterscotch schnapps
and malibu coconut rum
14

ceo

chopin vodka chilled
three blue cheese olives
14

square biz martini

pearl cucumber vodka,
splash of lemon juice, simple syrup,
muddled with cucumber slice, and mint
9

detroit yellow cab martini

navan vanilla liqueur, pineapple juice
and a splash of lime juice
10



the book classic cocktails

golden cadillac

gailliano , crème de cacao
cream
12

motown martini

smirnoff vodka, pama liqueur,
splash of cranberry and lime juice
9

book cadillac side car

hennessy vs cognac, grand marnier
freshly squeezed lemon juice
garnished with a cherry and orange slice
12

harvey wall banger

smirnoff vodka, galliano
orange juice
garnished with a cherry and orange slice
12

rusty nail

johnny walker red scotch.drambuie
garnished with a lemon twist
12

motor bar mai tai

meyers dark rum, appleton estate rum
grand marnier , frangelico
freshly squeezed lime juice,
pineapple juice and a dash of bitters
14

negroni

beefeater gin
campari , splash of dry vermouth
10