



Appetizers

Calamari • 13

Mango Relish, Roasted Jalapeno Aioli

Mozzarella Sticks • 10

Pesto Ranch, Marinara

Grilled Artichoke Dip • 13

Goat Cheese, Boursin,
Smoked Gouda, French Bread

Wings • 14

Michigan Maple-Sriracha Glaze,
Celery, Blue Cheese or Ranch

Chicken Fingers • 11

Ranch or Barbecue

Shishito Peppers • 10

Tajin Seasoning, Sesame Aioli, Lemon-Sriracha Aioli

Soup

Guinness French Onion • 8

Crouton, Parmesan, Swiss,
Guinness White Cheddar

White Chicken Chili • 8

Blue Corn Tortilla Chips

Salads

Caesar • 12

Romaine, Anchovy, Crouton, Parmesan

Cobb • 15

Romaine, Tomato, Onion, Bacon,
Hard-Boiled Egg, Grilled Chicken,
Avocado, Crumbled Blue Cheese, Green
Goddess Dressing

Gyro Salad • 15

Romaine, Red Onion, Grape Tomato,
Cucumber, Greek Olive, Beef and Lamb
Shawarma, Feta, Toasted Pita, Tzatsiki
Dressing

Taco Salad • 15

Romaine, Ground Beef, Cheddar Cheese,
Tomato, Onion, Black Olive, Seasoned
Corn Chips, Salsa, Sour Cream, Sweet
and Spicy Ranch

Add Chicken, Shrimp or Salmon • 8

Sandwiches

Sesame Chicken Banh Mi • 15

Smoked Chicken, Pickled Vegetables,
Cilantro, Cabbage, Toasted Ciabatta,
Toasted Sesame Aioli

Tavern Burger • 17

Angus Steak Burger, Applewood Smoked
Bacon, Aged Cheddar, Lettuce, Tomato,
Red Onion, Brioche Bun

French Dip • 17

Roast Beef, Caramelized Vidalia Onion,
Wild Mushroom, Provolone, Au Jus,
French Bread

Loaded Grilled Cheese • 15

Aged Cheddar, Provolone, Feta,
Applewood Smoked Bacon,
Caramelized Onion, Avocado,
Sun Dried Tomato Aioli, Texas Toast

Smoked Brisket Wrap • 16

Applewood Smoked Bacon, Aged
Cheddar, Cherry Chipotle BBQ, Green
Apple, Coleslaw

Chicken • 16

Panko-Fried, Provolone, Slaw, Spicy
Pickles, Lemon Sriracha Aioli, Brioche
Bun

Beyond Brat • 13

Vegan Brat, Sweet and Spicy Pickle,
Tomato, Sweet Drop Peppers, Red
Onion, Deli Mustard, Poppy Seed Bun

Add Fries, Sweet Potato Fries, Onion Rings 4

Entrees

Wet Burrito • 22

Ground Beef, Cheddar Cheese, House-
made Enchilada Sauce, Refried Beans,
Lettuce, Tomato, Red Onion, Black
Olives, Seasoned Corn Chips

Stroganoff • 24

Ribeye, Tenderloin Tips, Wild
Mushroom Cream Sauce, Sour Cream,
Strozzapreti Noodle

Thai Red Curry • 23

Shrimp, Red Bell Pepper, Grilled Baby
Bok Choy, Basil, Coconut Curry Sauce,
Jasmine Rice

St. Louis Style Ribs • 26

Tangy Golden BBQ, Apple Poppy Seed
Coleslaw, French Fries

Salmon • 29

Grilled Salmon, Goat Cheese Croquette,
Jasmine Rice, Maple-Sriracha Glaze,
Seasonal Vegetable

Ribeye • 40

Dry-Aged 12oz. Hand-Cut Ribeye,
Truffled Potatoes, Mixed Vegetable, Herb
Compound Butter

Kids Menu

Certified Angus Burger • 9

Lettuce, Tomato,
Fries, Seasonal Vegetables or Apple Sauce

Mozzarella Sticks • 9

Fries, Seasonal Vegetables or Apple Sauce

Chicken Fingers • 9

Fries, Seasonal Vegetables or Apple Sauce

Hot Dog • 8

Fries, Seasonal Vegetables or Apple Sauce

Butter Noodles • 8

Parmesan, Penne

Desserts

Skillet S'mores Brownie • 10

Warm Brownie, Graham Cracker Crumb,
Roasted Marshmallow, Vanilla Ice Cream

Milk Shake • 9

Chocolate, Strawberry or Vanilla

Bistro Cheesecake • 9



Senator William Pearson

In 1947, after cutting his teeth on Otsego Ski Club's 250 vertical-foot slope, Everett Kircher was convinced that Michigan was ready for more. That summer, accompanied by two friends and a pile of topographical maps, Everett identified his mark: a 1,150-foot rise with more than 500 feet of skiable vertical. But where Everett saw pure potential, the owner of the property — a Michigan senator and Boyne Falls logger named William Pearson — saw folly.

Fortunately, Senator Pearson had a sense of humor — and his response is now the stuff of Boyne legend: "Anyone damn-fool enough to want to build a ski hill, well...I'll give you the property." When the details were ironed out, the Senator delivered, and Everett paid just \$1 for what would become Boyne Mountain's first 40 acres. Michigan skiing would never be the same.

Forty Acres Tavern celebrates the spirit of that fortuitous transaction — taking the pleasure of the familiar to completely new territory. Equal parts watering hole and refueling station, Forty Acres offers a satisfying selection of spirits and hand-crafted cocktails, a roster of 40 beers — one for each acre and many from Michigan's finest brewers, and a menu of elevated American pub fare that takes traditional favorites to fresh, innovative and irresistibly tasty places. Like the menu, the atmosphere is familiar and welcoming, with subtle comforts that bring you in for a quick midday or après pop with friends — and keep you around until you've had your fill of food, spirits and 40-acres-worth of fun.



FORTY ACRES
TAVERN