

## BOOK YOUR SPECIAL EVENT

220 Merrill and Rose Room can accommodate seated dinner and cocktail parties throughout our multi-floor venue with the ability to access the indoor/outdoor lounge space for events requiring full venue access.

Please email all event inquiries to  
[rhatfield@theiconiccollection.com](mailto:rhatfield@theiconiccollection.com)  
or call **248-646-2220**

## HAPPY HOUR

MONDAY - FRIDAY  
3PM - 6PM



220

## Craft Cocktails.....8



### CLASSIC SIDECAR

Hennessy VSOP,  
Cointreau,  
Fresh Lemon

### FUZZY BUBBLES

La French Vodka, Blood  
Orange, Elderflower Liqueur,  
Peach Purée, Champagne

### OLD WOODWARD

Luxardo Cherry Infused Knob  
Creek Rye, Carpano Antica  
Vermouth, Angostura Bitters

### BLACKBERRY SOUR

Bulleit Bourbon, Blackberries,  
Lemon, Egg White

### SPICED MARAGARITA FRESCA

Hornitos Blanco, Cointreau,  
Watermelon, Jalapeño,  
Lime, Cilantro

### EXQUISITE MARTINI

Ketel One Vodka, Elderflower  
Liqueur, Raspberry, Rose Water,  
Prosecco, Rose Petals

### THE GIN + TONIC

Roku Gin, Cucumber Syrup,  
Berries, Fresh Cucumber,  
Juniper, Tonic

### 220 SPRITZ

Aperol, Strawberry, Balsamic  
Crema, Soda, Basil Leaves

## BUBBLY BAR.....75

Mimosas Served Tableside, Champagne, Fresh Berries, Juice

*Veuve Clicquot....105* | *Veuve Rose....135* | *Dom Pérignon....265*

## 8.....Select Cocktails

La French Vodka  
Tito's Vodka  
Maker's Mark Bourbon  
Roku Gin  
Casamigos Reposado/  
Blanco Tequila

## Sparkles & Wine.....8

Prosecco (make it a Bellini or Mimosa)  
220 House Red  
220 House White  
220 House Rose  
6oz • \$8 9oz • \$11

## Bottle Service..... 95

Veuve Clicquot Yellow Label • Moët & Chandon Brut Rose • La French Vodka •  
Tito's Vodka • Casamigos Reposado/Blanco Tequila • Duckhorn Cabernet Sauvignon

TABLESIDE SERVICE ~ *Garnishes, Juices, and Mixers*

## Bites.....12



### MEDITERRANEAN CHOP SALAD

Roasted Beets, Cucumber, Tomato, Chickpeas,  
Red Cabbage, Romaine, Lemon Thyme Vinaigrette,  
Toasted Almond, Garlic Breadcrumbs

### TRUFFLE FRIES

Black Truffle Oil, Parmigiano Reggiano, Herb Aioli

### SWEET + SPICY CALAMARI

Chile Hoisin Sauce, Creamy Ponzu, Toasted Cashew  
Sesame Crunch

### THE MEATBALLS

Beef Meatballs, Calabrian Chile Tomato Sauce, Mozzarella,  
Whipped Ricotta, Garlic Bread

### STICKY SOY BABY BACK RIBS

Black Garlic Ranch, Shaved Scallions and Fresno  
Chiles, Toasted Peanuts

### SPICY HONEY CHICKEN WINGS

Grilled, Sweet and Spicy Honey, Lemon, Sesame  
Rosemary Gremolata, Yogurt Ranch

## COTTON CANDY

25

