

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@eliagroup.com
or call **248-646-2220**

HAPPY HOUR

MONDAY - FRIDAY
3PM - 6PM



220

Craft Cocktails.....8



WHAT WE DO IS SECRET

Haku Vodka, Norden Pink Aquavit,
Lemon, Lime, Pineapple, Dragonfruit
Fruity Pebbles

SEI LESS

Don Julio Reposado Tequilla,
Lemon Sherbert, Bayberry
Habanero Syrup, Hot Pepper Mix

OLD WOODWARD

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

FUZZY BUBBLES

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

QUEEN OF HEARTS

Highclere Castle Gin,
Pomegranate Liqueur,
Strawberry Puree, Lemon Simple

MERRILL

Ketel One Vodka, Vanilla,
Pineapple

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

Sparkles & Wine.....8

Prosecco (make it a Bellini or Mimosa)

220 House Red
220 House White
220 House Rose

6oz • \$8 9oz • \$11

220 Signatures

..... 12

MEDITERRANEAN CHOP SALAD

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

HONEY CRISP + CHERRY SALAD

Romaine and Baby Lettuce, Dried- Tart Michigan
Cherries, Blue Cheese, Honey Crisp Apples, Candied
Walnuts, Lemon Thyme Vinaigrette

TRUFFLE FRIES

Black Truffle Oil, Parmigiano Reggiano, Herb Oil

SWEET + SPICY CALAMARI

Chile Hoisin Sauce, Creamy Ponzu, Toasted Cashew
Sesame Crunch

SPICY HONEY CHICKEN WINGS

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

THE MEATBALLS

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

CLASSIC MARGHERITA

San Marzano Tomatoes, Fresh Mozzarella,
Pulled Basil Leaves

..... 13

220 BURGER

Custom House Grind, Brioche Bun, Onion Jam, Lettuce, Special Sauce,
Pickle, White Cheddar and American Cheeses

CHICKEN WRAP + FRIES

Half Wrap, Marinated Tomato, Grilled Chicken Breast,
Fresh Mozzarella, Romaine, Pesto Mayo

CRISPY TUNA TACO

Sweet and Spicy Tuna Tartar, Sesame Wakame, Avocado

(v) = vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Ask your server about menu items that are cooked to order or served raw. Parties of 5 or more are subject to a 20% service charge.