

Iconic Cocktails

EMBER OLD FASHIONED	18
Maker's Mark, Old Fashioned, Bitters, Orange Peel	
FUZZY BUBBLES	17
La French Vodka, Blood Orange, Elderflower Liqueur, Peach Purée, Champagne	
OLD WOODWARD	17
Luxardo Cherry Infused Bulleit Rye, Carpano Antica Vermouth, Angostura Bitters	
'NEATH THE STARS	17
Don Julio Reposado, Lime, Mixed Berry, Serrano Chili	
CORRIDOR AGED NEGRONI	17
Clear Castle Gin, Campari, Carpano Antica, Cacao, Cardamom	

WHAT WE DO IS SECRET	18
Haku Vodka, Norden Pink Aquavit, Lemon, Lime, Pineapple, Dragonfruit, Fruity Pebbles	
MILES A MINUTE	17
Hornitos Tequila Blanco, Peach, Apricot, Lime, Dragon Fruit, Aperol	
MERRILL	16
Stoli Blueberry, Vanilla, Pineapple, Pomegranate, Grenadine	
SEA OF HANDS	17
Highclere Castle Gin, Pomegranate Liqueur, Strawberry Puree, Lemon Simple	
PECAN ROYALE	19
Hennessy, Pecan, Winter Spice, Lemon	

220 Mocktails *Non-Alcoholic*

LILY MAY FLOWER	14
Pink London Non-Alcoholic Spirit, Elderflower Syrup, Peach Purée, Blood Orange Soda	
CAFE CRUSH	14
Espresso, Spiced Cane Non-Alcoholic Spirit, Caramelized Sugar	

THIRSTY RITA	14
Cherry, Lime, Grapefruit, Serrano Chili	
BUSSIN' BLACKBERRY	14
American Malt Non-Alcoholic Spirit, Fresh Blackberries, Peach Purée, Lemon, Egg White	

Bubbly by the Bottle

Armand De Brignac Rose "Ace of Spades".....	695
Armand De Brignac Brut "Ace of Spades".....	395
Dom Perignon.....	395
Dom Perignon Rose.....	450
Veuve Clicquot 'Yellow Label'.....	135
Veuve Clicquot Rose.....	165
Krug Grand Cuvee.....	290
Bubbly Bar, Serves 4, Mimosas Tableside, Fresh Berries.....	85

Bottle Service

La French, Titos, Ketel One	295ea
Don Julio Reposado.....	295
Don Julio Anejo.....	395
Don Julio 1942.....	595
Casamigos Reposado.....	295
Casamigos Anejo.....	395
Clase Azul Reposado.....	595
Clase Azul Anejo.....	1295
Hennessy VSOP.....	395

Wines By The Glass

WHITE WINES	6oz/9oz
<i>Pinot Grigio</i>	
Benvolio, Friuli, Italy.....	14/18
Santa Margherita, Alto Adige, Italy.....	18/25
<i>Sauvignon Blanc</i>	
Whitehaven, Marlborough, New Zealand.....	17/27
Le Garenne, Sancerre, France.....	18/25
<i>Chardonnay</i>	
La Crema, Sonoma Coast.....	15/20
Cakebread, Napa Valley.....	21/30
<i>Rose</i>	
Chateau D'esclans, Cotes de Provence, France.....	16/20
<i>Riesling</i>	
Chateau Grand Traverse, Old Mission Peninsula.....	15/18
<i>Moscato D'asti</i>	
Marengo 'Strev', Piedmont, Italy.....	14/18
SPARKLING	
<i>Cava</i>	
Arte Latino, Penedes, Spain.....	13
<i>Prosecco</i>	
Avissi, Veneto, Italy.....	14
<i>Sparkling Brut</i>	
Chandon, California.....	<i>(split)</i> 19
<i>Sparkling Brut Rose</i>	
Chandon, California.....	<i>(split)</i> 19

RED WINES	6oz/9oz
<i>Pinot Noir</i>	
Boen Tri-Appellation, California.....	17/23
Belle Glos 'Clark & Telephone', Santa Maria Valley.....	20/28
<i>Merlot</i>	
Emmolo, Napa Valley.....	19/26
<i>Malbec</i>	
Red Schooner 'Voyage 6', Mendoza, Argentina.....	20/28
<i>Red Blend</i>	
The Prisoner, Proprietary Red, Napa Valley.....	28/39
<i>Cabernet Sauvignon</i>	
Decoy, Sonoma.....	17/23
Napa Quilt By Belle Glos, Napa Valley.....	22/30
Duckhorn, Napa Valley.....	28/39
Caymus, Napa Valley.....	40/59
CHAMPAGNE	
Moet & Chandon Brut 'Imperial', Epernay, France.....	<i>(split)</i> 32
Moet & Chandon Brut Rose, Epernay, France.....	<i>(split)</i> 32
Veuve Clicquot Brut 'Yellow Label', Reims, France.....	32
Veuve Clicquot Rose, Reims, France.....	35

Appetizers

GRAND SHELLFISH PLATEAU (GF)

Jumbo Shrimp Cocktail, King Crab, Half Lobster, Oysters on the Half Shell, Classic Cocktail Sauce, Champagne Mignonette, Creamy Ponzu Sauce

169

TUNA TARTAR

Avocado, Cucumber, Crème Fraîche, Sweet Ponzu, Sesame, Ginger, Crispy Wonton

22

WAGYU MEATBALLS

Beef Meatballs, Calabrian Chile Tomato Sauce, Provolone, Crispy Garlic, Parsley, Hearth Baked Bread

19

MISO SEABASS WRAPS

Gem Lettuce, Togarashi, Spicy Creamy Sauce, House Pickles, Red Chili, Wonton Crunch

23

DOUBLE ICED SHRIMP COCKTAIL (GF)

Chile Citrus Poached Tiger Jumbo Prawns, Classic Cocktail Sauce, Lemon

22

TRUFFLE FRIES (GF,V)

Black Truffle Oil, Parmigiano Reggiano, Herb Aioli

18

CRISPY CALAMARI

Chile Hoisin Sauce, Creamy Ponzu, Toasted Garlic Sesame Crunch

19

CHILÈ HONEY CHICKEN WINGS (GF)

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

18

OYSTERS ON THE HALF SHELL (GF)

Half-Dozen, Wasabi Soy Mignonette, Tobiko Caviar, Classic Cocktail Sauce, Lemon

26

Salads + Soup

MEDITERRANEAN CHOP SALAD (VG)

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

16

BIRMINGHAM SALAD

Chopped Romaine, Blackened Shrimp, Calamari, Avocado, Gorgonzola, Grape Tomato, Cucumber, Roasted Red Pepper, Red Onion, Hard Boiled Egg, Dijon Vinaigrette

28

CHEF'S DAILY SOUP

Seasonal Selections from Our Chefs

13

KALE + ARUGULA CAESAR (V)

Baby Kale, Arugula, Black Pepper, Caesar Dressing, Garlic Breadcrumb

17

SHAVED BRUSSELS + PEAR (V, GF)

Baby Arugula, Asian Pear, Smoked Gouda, Sunflower Seed, Creamy Dill Vinaigrette

17

ADD-ONS

Grilled Chicken.....**8**
Grilled Prawns.....**13**
Organic Salmon....**13**
Beef Tips.....**13**

Stone Oven Flatbreads

CLASSIC MARGHERITA (V)

San Marzano Tomato, Fresh Mozzarella, Pulled Basil Leaves

21

TRUFFLE + BURRATA (V)

Black Truffle Cream, Spinach, Burrata Cheese, Grated Parmigiano, Crispy Shallots

23

SPICY SALUMI

Salami Milano, Spicy Tomato Sauce, Mozzarella, Ricotta, Garlic Butter, Baby Arugula

24

BOOK YOUR SPECIAL EVENT

Whether it's a birthday or business meeting, 220 Merrill offers impeccable service and an elegant ambiance to make your event unforgettable.

For all event inquiries please contact events@eliagroup.com

220

Pastas

- SPICY RIGATONI PALOMINO**.....**36**
Pink Bolognese, San Marzano Tomatoes,
Crunchy Garlic Bread, Parmigiano
- SEAFOOD LINGUINE**.....**38**
Mussels, Shrimp, Scallops, Calamari, Cioppino Sauce
- TRUFFLE LOBSTER MAC + CHEESE**.....**48**
Whole Maine Lobster Tail, Black Truffle Cream, Gruyere,
Fontina Cheese, Crunchy Garlic Breadcrumb

Seafood

- MISO ROASTED SEA BASS**.....**46**
Grilled Baby Bok Choy, Yellow Rice, Black Garlic Molasses
- PAN ROASTED SALMON** (GF).....**39**
Panna Limone, Smashed Yukon Potatoes,
Grilled Asparagus, Broccolini
- MEDITERRANEAN BRANZINO** (GF).....**42**
Rapini Pesto, Roasted Brussels Sprouts, Confit Baby Potatoes,
Smoked Almond Gremolata

Steaks

220 Merrill proudly sources halal certified DemKota Beef, hand cut for 220, char broiled, finished with herb butter, roasted shallots, and beef jus.

FILET MIGNON (GF)
8oz Center Cut, Hand Trimmed
54

COWBOY STEAK (GF)
24oz Prime Bone-In Ribeye
68

220 SURF + TURF (GF)
7oz New York Strip, Cold Water Lobster
Tail, Smashed Yukon Potatoes,
Grilled Asparagus
72

NEW YORK STRIP (GF)
12oz, Center Cut, Hand Trimmed
58

TOMAHAWK RIBEYE (GF)
Long Bone Demkota Ribeye
MP

SAUCES

Detroit Zip Sauce, Cabernet Demi-Glace, or Spicy Chimichuri
6

Merrill Street Specialties

GRILLED LAMB CHOPS (GF)
Saffron Risotto, Roasted Eggplant,
Roasted Red Pepper Jus, Parsley Salad
62

CHICKEN PARMIGIANA
Crispy Chicken Breast, San Marzano
Tomatoes, Basil, Fresh Mozzarella,
Creamy Spaghettini
38

NEW YORK STEAK + BOLOGNESE
8oz New York Strip, Classic Bolognese,
Rigatoni Mezzi, Whipped Ricotta,
Parmigiano
59

EGGPLANT PARMIGIANA (V)
Layered Crispy Eggplant, Smoked
Mozzarella, San Marzano Tomatoes, Basil
36

OSSO BUCO SHORT RIB
Tender Beef Short Rib, Saffron Risotto,
Asparagus, Lemon Gremolata,
Crispy Onion Rings
48

220 BURGER
Custom Half Pound Burger, Brioche Bun,
Onion Jam, Special Sauce, Pickle, White
Cheddar, American Cheese, Truffle Fries
26

Sides For The Table

- BILLIONAIRE FRIED RICE** (GF) Brown Rice, Vegetables, Shrimp, Wagyu Beef, Black Garlic, Truffle Aioli, Scallions, Gold Leaf.....**21**
- GRILLED ASPARAGUS** (GF) Toasted Garlic Chili Crisp, Detroit Style Garlic Sauce..... **16**
- CRISPY BRUSSELS SPROUTS** (GF) Cashew Butter, Sumac Honey, Lemon.... **17**
- STONEY CREEK WILD MUSHROOMS** (GF) Garlic Roasted, Butter, Herbs **17**
- SMASHED YUKON POTATOES** (GF) Sour Cream, Butter, Chives..... **16**

(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.