

Happy hour



3-6 PM EVERY DAY
Available in the bar & patio only

DRINKS

— \$4 —

Domestic & Select Beer— 16 oz Tap + Bottles
House Wine | Well Drinks | \$5 Call Drinks

— \$2^{OFF} —

Craft Beer— 16 oz Tap + Bottles
Wine by the Glass | Culinary Cocktails
Premium Liquor

FOOD

—\$7 —

Margherita Flatbread

—\$9 —

Chicken & Artichoke Flatbread
Sausage with Apricot Chutney Flatbread
Artichoke Fondue Kettle
Sesame Ahi Tuna with Soy Glaze
Crispy Goat Cheese Balls with Golden Beets

— \$12 —

Rotisserie Buffalo Wings *
Walleye Fingers Buffalo Style
Lamb Meatballs with Sourdough Crostini



late night

9 PM-CLOSE EVERY NIGHT

— 1/2 OFF —

Beer—Cocktails—Wine by the Glass—Appetizers

*Half off regular menu prices, * Wings \$12*

DAILY SPECIALS

Monday ½ price Draft Beer

Tuesday ½ price Wine by the Bottle

Wednesday \$3 off Manhattan & Old Fashioned

Thursday \$2 off Culinary Cocktails

PREMIUM SIPPERS

BOURBON 2 OZ

Basil Hayden	11.75
Blanton's Single Barrel*	13
Booker's	14.50
Buffalo Trace	9.75
Bulleit	9.75
Elijah Craig Barrel Proof	17.50
Elijah Craig Small Batch	11
Eagle Rare 10 yr Single Barrel*	11
Four Roses Single Barrel	13
Jefferson's Ocean Aged at Sea*	17.50
Knob Creek Small Batch	11
Knob Creek Single Barrel	11.75
Knob Creek Smoked Maple	11
Maker's Mark	9.75
Stagg Jr Barrel Proof	17.50
Woodford Reserve	13
Woodford Double Oaked	13

RYE & CANADIAN

Bulleit Rye	9.75
Crown Royal Canadian	9.75
Crown Royal Apple	11
George Dickel Rye	11
Templeton "The Good Stuff" 6 yr Rye	11.75
Pendleton 1910 12 yr Rye	11.75
Pendleton Canadian	9.75

AFTER DINNER

Courvoisier VS Cognac	9.75
Hennessey VSOP Cognac	11.75
Grand Marnier	9.75
Pyrat XO Rum	11

SCOTCH WHISKY 2 OZ

<i>Speyside</i>	
Glenlivet 12 yr	11
Balvenie 12 yr	13
Macallan 12 yr	11.75
<i>Highland</i>	
Glenfiddich 12 yr	11
Glenmorangie 18 yr	13
Edradour 10 yr	13
<i>Islay</i>	
Bunnahabhain 12 yr	13
Lagavulin 16 yr	14.50
Laphroaig Triple Wood	17.50

TEQUILA

<i>Reposado</i>	
Cabo Wabo	13
Corralejo	11.75
Roca Patron	13
<i>Añejo</i>	
Casamigos	13
Don Julio	14.50

PROOF DISTILLERS

<i>Minions Handcrafted</i>	
Barreled Reserve Gin	11.75
Old Tom Gin	11.75
Vän Skap Aquavit	11.75

CULINARY COCKTAILS

Maple Bacon Manhattan
knob creek smoked maple,
sweet vermouth, luxardo cherry,
chocolate bitters 13

Hendrick's Rose
hendrick's gin, wildberry purée,
smoked rosemary, sour 12

Pineapple Paloma
hornitos tequila, pineapple,
jalapeño, lime, mint 13

Blueberry Basil Lemonade
pallini limoncello, absolut citron
vodka, blueberry pom, lemon,
fresh basil & blueberries 12

White Pear Sangria
sauvignon blanc infused with
tropical fruits, raspberries,
fresh pear 10

Kinky Sangria
merlot, kinky with mango,
blood orange & passion fruit,
brandy, fresh fruit 10

Blackberry Kentucky Mule
bulleit bourbon,
blackberry, ginger beer,
lime 11

Kentucky Mule
bulleit bourbon,
ginger beer, lime 10

Solerno Mule
prairie organic vodka,
solerno blood orange,
goslings ginger beer, lime 12

Superfruit Mojito
don O cristal rum, superfruit
purée, mint & lime 11

Luxardo Old Fashioned
maker's mark bourbon, luxardo
sanguie morlacco cherry, lemon,
orange bitters 13

Smoking Bourbon Negroni
bulleit bourbon,
campari, rosemary,
hickory smoke 14

CLASSIC COCKTAILS



Manhattan
choose your spirit
sweet vermouth
angostura bitters
italian cherry



Old Fashioned
choose your spirit
orange bitters, sugar
italian cherry
splash soda