



## CRAFT COCKTAILS

### House Manhattan

buffalo trace bourbon, cocchi sweet vermouth, cider vermouth, house bitters, orange twist 9

### House Old Fashioned

eagle rare whiskey, house bitters, sugar cube, luxardo cherry, orange slice 9

### The Old Timer

buffalo trace bourbon, simple syrup, lemon twist, served over a large ice cube 7.5

### Cranberry Cinnamon Mule

cranberry & cinnamon simple syrup, tito's vodka, ginger beer 8

### The Frenchmen

iron fish woodland gin, elderflower liquor, fresh grapefruit juice, tonic 8.5

### The Lumberjack

new holland bourbon, maple syrup, whiskey barrel aged bitters, lemon juice, muddled luxardo cherries, splash of soda wter 9

### Whiskey Flight - .75 OZ POURS

tullamore dew, templeton 6 yr, auchentosan—american oak, old forester statesman 15



**ANYTIME IS A  
GOOD TIME**

## DOMESTICS

B. Nektar   <b>ZOMBIE KILLER</b>   Hard Cider	16
Bell's   <b>AMBER ALE</b>   Amber	4
Bell's   <b>TWO HEARTED</b>   American IPA	5
Blake's   <b>EL CHAVO</b>   Mango Habanero Cider	5
Brew Dog   <b>ELVIS JUICE</b>   Grapefruit IPA	5
Brewery Vivant   <b>FARMHAND</b>   Farmhouse Ale	6.5
Cigar City   <b>JAI ALAI</b>   American IPA	5
Dogfish   <b>90 MINUTE</b>   Imperial IPA	5
Founders   <b>BREAKFAST STOUT</b>   American Stout	5
Founders   <b>RUBAEUS</b>   Fruit Ale	4.5
Founders   <b>SOLID GOLD</b>   American Lager	3.5
Great Lakes   <b>EDMOND FITZGERALD</b>   American Porter	4
Jolly Pumpkin   <b>CALABLAZA BLANCA</b>   Sour	11
Left Hand   <b>NITRO MILK STOUT</b>   Sweet Stout	5
New Belgium   <b>FAT TIRE</b>   Amber Ale	5
New Holland   <b>DRAGON'S MILK</b>   B.B.A. Stout	9
Old Nation   <b>M-43</b>   New England IPA	7.5
Saugatuck   <b>OVAL BEACH BLONDE</b>   Blonde Ale	4.5
Short's   <b>BELLAIRE BROWN</b>   American Brown	4
Short's   <b>SOFT PARADE</b>   Fruit Ale	5
Vandermill   <b>BLUE GOLD</b>   Blueberry Cider	6.5

## HARD SODA

Bravazzi   <b>CLEMENTINE</b>	4
Bravazzi   <b>GRAPEFRUIT</b>	4
Truly   <b>LIME</b>	4
Truly   <b>WILD BERRY</b>	4

## IMPORTS

Abbaye de Leffe   <b>LEFFE BLONDE</b>   Belgium	4.5
Amstel Light   <b>LAGER</b>   Netherlands	4
Corona   <b>EXTRA</b>   Mexico	4
Delirium   <b>TREMENS</b>   Belgium	11
Duvel   <b>GOLDEN ALE</b>   Belgium	9
Erdinger   <b>WEISSBIER</b>   Germany	5
Grolsch   <b>LAGER</b>   Netherlands	5
Kaliber   <b>NON-ALCOHOLIC</b>   Ireland	4
Labatt Blue   <b>LAGER</b>   Canada	3.5
Lindeman's   <b>FRAMBOISE</b>   Belgium	12
New Castle   <b>BROWN ALE</b>   England	5.5
Pilsner Urquell   <b>PILSNER</b>   Czech Republic	4.5
Strongbow   <b>GOLDEN APPLE</b>   England	5

## MACRO

Budweiser	3.5
Bud Light	3.5
Coors Light	3.5
Miller Lite	3.5
Michelob Ultra	3.5

# WINE LIST

## WHITE

	<i>gls</i>	<i>btl</i>
<b>MOSCATO</b>   Salt of the Earth <i>Madera, California</i> grassy fruity aromas of dried kumquat and straw	7	25
<b>RIESLING</b>   Fenn Valley <i>Fennville, Michigan</i> semi dry, aromas of apple and peach blossoms	7	
<b>PINOT GRIGIO</b>   Noble Vines <i>Monterey County</i> juicy nectarine, lemon curd, hint of mineral	7	25
<b>SAUVIGNON BLANC</b>   Starborough <i>Marlborough, New Zealand</i> flavors of passion fruit, kiwi, guava, and citrus	9	
<b>CHARDONNAY</b>   Santa Rita 120 <i>Central Valley, Chile</i> peach and melon with hints of vanilla and oak	6	22
<b>CHARDONNAY</b>   Hahn <i>Monterey County</i> peach, pineapple, and lemon, subtle apple & oak	9	
<b>CHARDONNAY</b>   Black Stallion <i>Napa Valley, California</i> citrus, chamomile, orange blossom, and brown butter	11	39
<b>ROSE</b>   Noble Vines <i>Central Coast, California</i> grapefruit, strawberry, and cherry, with a creamy finish	8	28

## RED

	<i>gls</i>	<i>btl</i>
<b>MERLOT</b>   Santa Rita 120 <i>Central Valley, Chile</i> currant, black cherry, plum, oak, and smoke	6	22
<b>MALBEC</b>   Altos <i>Mendoza, Argentina</i> fresh plums, cherries, and white pepper	7	
<b>PINOT NOIR</b>   Hahn <i>Monterey, California</i> tangy cherry, hints of oak and spice	9	
<b>CABERNET</b>   Santa Rita 120 <i>Central Valley, Chile</i> peach and melon, hints of vanilla and oak	6	22
<b>CABERNET</b>   Louis Martini Centric <i>Napa Valley, California</i> ripe plum, black currant, dark fruit	8	
<b>CABERNET</b>   Black Stallion <i>Napa Valley, California</i> bold, velvety cassis, plum, blackberry, and dried apple	13	49

## BUBBLES

	<i>gls</i>	<i>btl</i>
<b>PROSECCO</b>   Lunetta   187ml <i>Veneto, Italy</i>	9	
<b>BRUT</b>   Segura Viudas   187ml <i>Spain</i>	8	
<b>BRUT</b>   Jaime Serra Cristalino   750ml <i>Veneto, Italy</i>		25

# DESSERTS

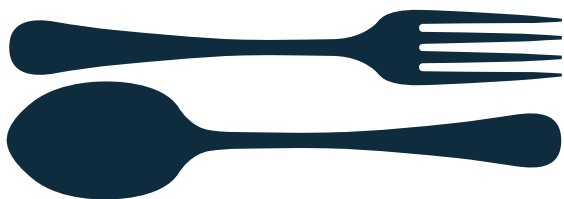
**FLOURLESS SWEET + SALTY CHOCOLATE TORTE** flourless chocolate torte with rich chocolate ganache infused with fresh vanilla bean and sprinkled with maldon sea salt 6.95 **GF**

**DARK CHOCOLATE TURTLE CHEESECAKE** mascarpone cheese, cream cheese infused with vanilla, dark chocolate, crisp graham cracker crust 5.95

**CHOCOLATE WAFFLE CHURROS** fried house-made waffles, cinnamon sugar, chocolate sauce with vanilla ice cream and whipped cream 5.95

**MIXED BERRY SHORT CAKE** mixed berry compote, renzema's short cake, whipped cream, vanilla ice cream, powdered sugar, mint 5.95

**SALTED CARAMEL BREAD PUDDING** sweet + salty = happy 5.95



## LARGE PARTIES

Looking to host a crowd? Let us know if we can help. We'd love to set up an area in our restaurant just for you. Ask for one of our managers to stop by your table or give us a call to make the plans.

269-492-3500