

DRINK MENU



SPECIALTY COCKTAILS

Cosmopolitan- \$9

*lemon infused vodka, fresh lime juice, triple sec
& cranberry*

Bloody Mary- \$8

*vodka, house-made bloody mix, garnish of olive, pickled mushroom, and cocktail
onion, chaser of miller light*

Add shrimp for \$2, upgrade to premium chaser for \$1

French 75- \$10

house Balerin prosecco, Sapphire gin & lemon

Tom Collins- \$8

lemon, Sapphire gin & seltzer

Margarita- \$8

lime, centenario blanco tequila, cointreau & salt rim

House Old Fashioned- \$9

*Four Roses bourbon, Luxardo cherries & bitters - always muddled,
Wisconsin-style (Press)*

Classic Manhattan- \$11

made with Willet rye bourbon, stirred & served over ice

Sazerac- \$9

Bulleit, Absinthe, bitters, lemon, stirred & served over ice

DESSERT COCKTAILS

Grasshopper- \$10

Creme de Menthe, Creme de Cacao, cream & cocoa powder

Espresso Martini- \$10

Mr. Black coffee liqueur, Kahlua, creme de cacao, cold foam

Pink Squirrel- \$10

creme de noyaux, creme de cacao, cream, garnished with nutmeg

MOCKTAILS

Summer Spritz- \$7

*Lyre's non-alcoholic italian spritz with selzer & orange,
served over ice*

Zero Proof Gin & Tonic- \$7

ISH London Botanical Spirit, tonic & lime

Old Fashioned Feeling- \$8

*ISH Caribbean Spirit, Luxardo cherries, ginger & cherry bark vanilla
infused maple syrup (Sweet)*

Trixie Sour- \$8

ISH Caribbean Spirit, n/a bitters, housemade sour, ginger ale

Faux-rita- \$8

Seedlip Agave Spirit, lime, orange, salt or sugar rim

WINES

Reds

-Maitia Roto cabernet sauvignon- \$9/\$33

-Farmhouse red blend- \$8/\$30

-Orchis pinot noir- \$9/\$33

-Chateau Haut Barrail bordeaux- \$45

Rose

-Jean de Roze rose- \$9/\$33

Whites

-Chalk Hill chardonnay- \$9/\$33

-Benvolio pinot grigio- \$9/\$33

-Prisma sauvignon blanc- \$9/\$33

-Schlink Haus riesling - \$9/\$33

-Domaine Terre de Mistral white blend- \$45

-Balerin prosecco- \$9/\$33

SPIRITS

Vodka

Tito's Vodka, Ketel One, house infused lemon Smirnoff, Absolut

Gin

Tanqueray Gin, Bombay Sapphire Gin

Rum

Bacardi, Captain Morgan, Planteray Dark Rum, Myers's

Tequila

*Centenario Blanco, Centenario Reposado, Don Julio Silver, Don Julio
Reposado, El Bandito,*

Scotch

*Dewars, Laphroaig 10, Glenlivet 12, Johnnie Walker Black, Johnnie
Walker Red*

Whisky

*Jameson Irish Whisky, Crown Royal, Red Breast Irish Whisky, Jack
Daniels, Jack Daniels Rye*

Bourbon

*Four Roses, Makers Mark, Basil Hayden, Basil Hayden Toast, Driftless
Glen Distillery, Willet Rye, Jim Beam, Buffalo Trace, Bulliet*

Brandy & Cordials

*Korbel Brandy, Beren's Brandy, Gran Marnier, Campari, Aperol, Kahlua,
Mr. Black*

BEER - CIDER - SELTZER

Tap Beer

*Miller Lite, New Glarus Spotted Cow, Lakefront Riverwest Stein,
Sierra Nevada Hazy Little Thing IPA, Bell's Two Hearted Ale,
Left Hand Milk Stout Nitro, Great Lakes - Edmund Fitzgerald Porter,
Hop Haus Plaid Panther Scotch Ale*

Cans

*White Claw, Lime or Black Cherry, Hamm's, High Life, Bud Lite,
PBR 16oz, Blake's Triple Jam Berry Cider, Three Floyds Zombie Dust,
Blackrocks Brewery My Kiss IPA, Lakefront New Grist (Gluten Free),
Mash Gang Journey Juice (N/A)*

Soda, etc

*Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Kiddie Cocktail,
Ginger Beer (can)*