

SPECIALTY COCKTAILS

House Old Fashioned.....\$9

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

Classic Manhattan.....\$14

made with Driftless Glen, stirred & served over ice

French 75.....\$11

house Balerin prosecco, Sapphire gin & lemon

Cosmopolitan.....\$10

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

Negroni.....\$10

Campari, Sweet Vermouth, Ten Head gin

Gold Rush.....\$11

lemon, honey, Driftless Glen 5 year Cask Strength

Sazerac.....\$13

*Driftless Glen, absinthe, Peychaud's bitters, lemon,
& brandy*

Apple Cider

Something.....\$11

fig syrup, whiskey, cranberry, lemon, & sparkling cider

MOCKTAILS

French 86.....\$11

Lyre's Non-alcoholic gin, lemon juice, n/a prosecco

Hot Chai.....\$8

Hot chai topped with cinnamon and whipped cream

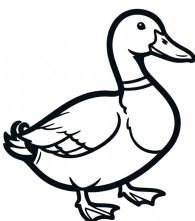
Apple Cider Nothing.....\$9

tea concentrate, lemon, fig syrup, cranberry, & sparkling cider

Pumpkin Nice.....\$9

Pumpkin syrup, hot coffee, & whipped cream

“Ask about our N/A beer selection!”



RED

<i>Farmhouse Red Blend</i>	\$9/\$33
<i>Maitia Roto Cabernet Sauvignon</i>	\$11/\$36
<i>Martin Ray Pinot Noir</i>	\$12/\$40
<i>Altos Malbec</i>	\$10/\$33
<i>Decoy Merlot</i>	\$13/\$44
<i>Airfield Estates Syrah</i>	\$60
<i>Gabbiano Bellezza Sangiovese</i>	\$160
<i>Bruno Giacosa Barbera</i>	\$165

WHITE

<i>Raeburn Chardonnay</i>	\$12/\$40
<i>Chalk Hill Chardonnay</i>	\$50
<i>Jacques Peltas Brut Blanc</i>	\$45
<i>Benvolio Pinot Grigio</i>	\$10/\$33
<i>Prisma Sauvignon Blanc</i>	\$10/\$33
<i>Lumina Moscato</i>	\$11/\$36
<i>Balerin Prosecco</i>	\$13/\$44
<i>Chateau Ste. Michelle Gewurztraminer</i>	\$12/\$40
<i>Lyre's N/A Prosecco</i>	\$11/\$60

DESSERT COCKTAILS

Espresso Martini	\$13
<i>House coffee liqueur, Kahlua, & Creme de Cacao w/ maple cold foam</i>	
Pink Squirrel	\$10
<i>Creme de Noyaux, Creme de Cacao</i>	
Pumpkin Spice	\$9
<i>Pumpkin syrup, coffee liqueur, hot coffee & whipped cream</i>	
Chocolate-Covered Cherry Martini	\$12
<i>Creme de Noyaux, Creme de Cacao, Cocoa Bitters, & cherry juice</i>	
Grasshopper	\$11
<i>Creme de Menthe, Creme de Cacao, & cream with whipped cream</i>	

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

Rotating Seasonal Beer

Cans

*Lombardi (Lemonade or Cranberry), Hamm's,
High Life, Bud Lite, PBR 16oz, Zombie Dust,
Blake's Triple Jam Berry Cider, G-Five Sour (GF),
Rationale Mexican Lager (N/A), Sam Adams Hazy
(N/A), Deschutes Black Butte (N/A)*

Soda, etc

*Coke, Diet Coke, Sprite, Lemonade, Ginger Ale,
Iced Tea*

*Hot Chocolate, Cold Brew, Ginger Beer (can),
Squirt (can)*

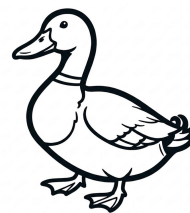
"Art-o-mat Tokens are only \$5!"

DESSERT

New York Cheesecake.....\$9
with Door County cherries

Chocolate Cake.....\$9
with Chambord whipped cream and raspberries

Carrot Cake.....\$9
house recipe with cream cheese frosting and walnuts



BRUNCH COCKTAILS

Maple Leaf\$10

Seagrams, maple syrup, lemon juice

Bloody Mary.....\$9

our homemade vodka bloody mix, non-alcoholic option available

beer chaser \$1

premium chaser \$2

shrimp add on - \$3/each

Mimosa.....\$8/\$30

prosecco & orange juice served over ice, a brunch classic - Pitcher (serves 4)

Sazerac - \$13

Driftless Glen, absinthe, Peychaud's bitters, lemon, & brandy

Cider Spritz.....\$10

apple brandy over ice topped with sparkling apple cider

Hot/Iced Chai.....\$8

add Vanilla Vodka or Apple Brandy \$2

add Pumpkin or Apple Syrup \$1

Pumpkin Spice.....\$8

pumpkin syrup, coffee liqueur, & hot coffee, with whipped cream and cinnamon

"Ask about our daily drink special!"

