



## COCKTAIL MENU

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| <b>WARDEN OF THE NORTH</b> 13<br>– North End Dancing Goat<br>Sassafras Barrel Rye, root beer<br>syrup, BroVo Amaro #4, lemon,<br>root beer bitters | <b>BOOZY BONFIRE</b> – Old 12<br>Forester bourbon, Averna amaro,<br>chinotto, bitters                                    | <b>KINDA COSMIC</b> – BroVo 12<br>vodka, Apologue Aronia, lime,<br>Grand Marnier                         |
| <b>BLUE RIBBON</b> – North End 13<br>Dancing Goat Sassafras Barrel<br>Rye, Pasubio Vino Amaro,<br>blueberry, plum bitters                          | <b>SMOKE SHOW</b> – Old Forester 13<br>rye, Alpine birch-Maurin Quina<br>cordial, apple & plum bitters,<br>hickory smoke | <b>CAFÉ CORRECTO</b> – Cold 13<br>brew French press Campari,<br>Brokers gin, Mulassano sweet<br>vermouth |
| <b>AND EVERYTHING NICE</b> – 12<br>Old Forester bourbon, bourbon<br>chai tea syrup, Sandeman<br>Madeira, black walnut bitters                      | <b>AN APEROL A DAY</b> – Vodka, 12<br>Apricot, Aperol, lemon                                                             | <b>FRESHEN UP</b> – Four Pillars 11<br>shiraz gin, Maurin Quina, soda<br>water                           |
| <b>SUN'S OUT, PLUM'S OUT</b> – 12<br>Maraska Slivovitz, Old Forester<br>rye, roasted coffee cordial                                                | <b>ESPRESSO LANE</b> – BroVo vodka, 12<br>coffee cordial, toasted milk<br>syrup, vanilla chai tincture                   | <b>CELERY ROOT OF ALL</b> 12<br><b>EVIL</b> – Gin, celery liquor, lime,<br>elderflower                   |
| <b>KICK IT UP A SCOTCH</b> – 12<br>Monkey Shoulder Scotch,<br>Honey-lavendar, lemon, tobacco<br>bitters                                            | <b>OBSESSION WITH</b> 12<br><b>CANDLES</b> – Vodka, house<br>honey-turmeric-chai syrup,<br>carrot, lemon                 | <b>IT'S PECAN, NOT PECAN</b> – 13<br>Brown butter rum, pecan orgeat,<br>toasted oat                      |
| <b>ORCHARD NIGHTS</b> – Brandy, 12<br>house apple cider shrub, spiced<br>pear                                                                      | <b>BYE BYE BIRDIE</b> – BroVo 12<br>vodka, elderflower, Grand<br>Marnier, lemon                                          | <b>RUBBER DUCKY</b> – Blanco 12<br>tequila, cilantro, elderflower,<br>aloe, lime                         |
| <b>815</b> – Old Forester Rye, Bitter Truth 12<br>pimento dram, Luxardo Cherry<br>Sangue, lemon, simple                                            | <b>N/A PHONY NEGRONI</b> 9                                                                                               |                                                                                                          |

We are happy to create any custom alcoholic or non-alcoholic beverage for you! We proudly use high quality NA products to create an exceptional mocktail experience. Please tell us a few flavors you like and we'll take it from there! Best Intentions \$13 Mocktail Best Intentions \$9

## WINE

### Whites

|                                                                                                                                                           |                                                                                                                                                        |                                                                                                                                                                      |
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| <b>PROTEA PINOT</b> \$11/\$36<br><b>GRIGIO, WESTERN CAPE,</b><br><b>SOUTH AFRICA</b> – Light<br>aromas of stone fruit with<br>nectarine and peach blossom | <b>IRIS CHARDONNAY,</b> \$11/\$36<br><b>OREGON, WILLAMETTE</b><br><b>VALLEY</b> – Bright acid, light<br>oak, lemon zest, peach blossom,<br>stone fruit | <b>MUSSEL BAY</b> \$11/\$36<br><b>SAUVIGNON BLANC,</b><br><b>MARLBOROUGH, NZ</b> –<br>Clean crisp palate with ripe<br>tropical fruits and a well<br>balanced acidity |
| <b>MARINE GLOW,</b> \$13/\$46<br><b>ROSE, AUSTRALIA</b> – Soft<br>bright acid, white blossom<br>aromas, strawberry, velvet<br>texture                     | <b>TUTELA</b> \$10/\$33<br><b>PROSECCO, TREVISO, ITALY</b><br>– Citrus zest, persistent bubbles,<br>aromas of orange zest, green<br>apple, pear        | <b>WYCLIFFE BRUT</b> \$9/\$30<br><b>CHAMPAGNE</b> – White<br>blossom, effervescent, bright                                                                           |

### Reds

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| <b>FLY BY CABERNET</b> \$13/\$46<br><b>SAUVIGNON, NORTH COAST</b><br>– Medium body, notes of light<br>berry, licorice, vanilla, toasted<br>oak, dried cherries, dried plums | <b>DUCK POND, PINOT</b> \$13/\$46<br><b>NOIR, WILLAMETTE VALLEY</b><br>– Dried cherries, red fruits,<br>cranberry, plum, soft spice,<br>moderate tannins | <b>THE BUTCHER,</b> \$12/\$42<br><b>ZWEIGELT, AUSTRIA</b> –<br>Dark berry, cherry, and spice with<br>black pepper notes, fresh, juicy,<br>and balanced, soft tannins and a<br>clean finish |
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**DUCHESSALIA** \$13/\$46  
**NEBBIOLO D'ALBA, ITALY**  
 – Light body, aromas of leather and spice, ripe cherry, red plum

**FONTELLA CHIANTI** \$10/\$33  
**CLASSIC, ITALY** –  
 Medium-bodied structure with flavors of raspberry, earth, and a subtle spiciness

**CUVÉE KLIMT, RED** \$14/\$48  
**BLEND, AUSTRIA** – Full body, dark fruits, soft-to-ripe tannins, cherries and blackberries, hint of cocoa, black pepper spice.

**CA'DEL SARTO** \$11/\$36  
**MONTEPULCIANO**  
**D'ABRUZZO, ESTATE** –  
 Fresh red fruit, lively aromas of chestnut and red plum and hints of spice and herbs. Soft on the palate with balanced tannins

**VINI DEL RE** \$13/\$46  
**LAMBRUSCO**  
**GRASPAROSSA DI**  
**CASTELVETRO SECCO,**  
 – Dry, sparkling, ripe red fruits

## BOTTLE RESERVE

**ELENA WALCH, LAGREIN, ALTO ADIGE,** \$80  
**2023**

**CHATEAU SAINT-ROCH KERBUCCIO 2020** \$60

## DRAFT BEER

**PRAIRIE STREET BREWING** 7  
**SCREW CITY LIGHT**

**BIG GROVE SILO AMBER** 7

**BIG GROVE EASY EDDY** 7  
**HAZY IPA**

**BRECKENRIDGE** 8  
**OKTOBERFEST**

**ELYSIAN SPACE DUST IPA** 7  
**CIDER BOYS CARAMEL** 8  
**APPLE CIDER**

## AMARO

An Italian digestivo, after dinner drink, made with various botanicals, herbs, and spices

|                             |    |                             |    |                             |    |
|-----------------------------|----|-----------------------------|----|-----------------------------|----|
| <b>AMARO IMPORTANTE</b>     | 10 | <b>AMARO MANDRAGOLA</b>     | 12 | <b>ANTIQUE HERBAL</b>       | 11 |
| <b>CARDAMARO</b>            | 10 | <b>BERGAMOTTO</b>           | 10 | <b>AMARO</b>                |    |
| <b>CYNAR</b>                | 10 | <b>FANTASTICO</b>           |    | <b>AMARO MONTENEGRO</b>     | 9  |
| <b>DEGROFF AMARO</b>        | 11 | <b>BLACK NOTE AMARO</b>     | 11 | <b>AVERNA AMARO</b>         | 10 |
| <b>DEL CAPO CLEMENTINE</b>  | 9  | <b>BRAULIO</b>              | 11 | <b>FACCIA BRUTTO ALPINO</b> | 11 |
| <b>MADAME MILU BALSAMIC</b> | 11 | <b>FACCIA BRUTTO GREEN</b>  | 10 | <b>FACCIA BRUTTO AMARO</b>  | 12 |
| <b>HERBAL AMARO</b>         |    | <b>FACCIA BRUTTO FERNET</b> | 12 | <b>GORINI</b>               |    |
| <b>MERAVIGLIOSO AMARO</b>   | 11 | <b>PIANTA</b>               |    | <b>FACCIA BRUTTO YELLOW</b> | 11 |
| <b>NOVEIS BITTER</b>        | 9  | <b>FORO SPECIALE AMARO</b>  | 9  | <b>ROGER AMARO DA</b>       | 10 |
| <b>NOVEIS FERNET</b>        | 9  | <b>FERNET BRANCA</b>        | 10 | <b>TENERE</b>               |    |
| <b>NOVEIS AMARO</b>         | 9  | <b>HEIRLOOM PINEAPPLE</b>   | 11 | <b>LUCANO ABANO AMARO</b>   | 11 |
| <b>SPINELLI BLOCKHAUS</b>   | 11 | <b>AMARO</b>                |    | <b>PASUBIO VINO AMARO</b>   | 11 |
|                             |    | <b>VECCHIO DEL CAPO</b>     | 10 | <b>ZUCCA RABARBARO</b>      | 10 |
|                             |    | <b>AMARO</b>                |    |                             |    |