



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

Pepperoni Flatbread

Artichoke Fondue Kettle

Crispy Goat Cheese Balls with Golden Beets

— \$12 —

Rotisserie Buffalo Wings *

Walleye Fingers Buffalo Style

Sesame Ahi Tuna with Soy Glaze

Shrimp Ceviche with Tostada Crisps

Humboldt Fog Cheese Crostini



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	18
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	11.75
Knob Creek Single Barrel	14.50
Knob Creek Smoked Maple	11.75
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	11
Crown Royal Apple	11
George Dickel Rye	11
Pendleton 1910 12 yr Rye	11.75
Pendleton Canadian	9.75
Templeton "The Good Stuff" 6 yr Rye	11.75

SCOTCH WHISKY

2 OZ

<i>Speyside</i>	
Glenlivet 12 yr	11.75
Balvenie 12 yr	17.50
Macallan 12 yr	17.50
<i>Highland</i>	
Glenfiddich 12 yr	11.75
Glenmorangie 18 yr	21
Edradour 10 yr	17.50
<i>Islay</i>	
Bunnahabhain 12 yr	17.50
Lagavulin 16 yr	18
<i>TEQUILA</i>	
<i>Reposado</i>	
Cabo Wabo	13
Corralejo	11.75
Roca Patron	18
<i>Añejo</i>	
Casamigos	17.50
Don Julio	17.50

AFTER DINNER

Courvoisier VS Cognac	11
Hennessey VSOP Cognac	18
Grand Marnier	11
Pyrat XO Rum	11

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, vodka & malibu
rum infused with tropical fruits,
raspberries, fresh pear 10

Kinky Sangria

cabernet, 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 Q cristal rum, superfruit
purée, mint & lime 11

Luxardo Old Fashioned

maker's mark bourbon, luxardo
sangue 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



* limited availability || make it a Manhattan or Old Fashioned for \$1