



## BEER

### Domestic

<b>Bud Light</b> <i>St. Louis, MO</i>	4
<b>Budweiser</b> <i>St. Louis, MO</i>	4
<b>Blue Moon</b> <i>Golden, CO</i>	4
<b>Coors Light</b> <i>Golden, CO</i>	4
<b>New Belgium Fat Tire</b> <i>Fort Collins, CO</i>	5

### Imports

<b>Amstel Light</b> <i>Ámsterdam, NL</i>	5
<b>Delerium Tremens</b> <i>Melle, Belgium</i>	10
<b>Corona</b> <i>México</i>	5
<b>Heineken</b> <i>Ámsterdam, NL</i>	5
<b>Stella Artois</b> <i>Leuven, Belgium</i>	5
<b>St. Pauli Girl</b> <i>N/A Bremen, Germany</i>	5

### Local Brews

<b>Ale Asylum Ambergeddon</b> <i>Madison, WI</i>	5
<b>Miller Genuine Draft</b> <i>Milwaukee, WI</i>	4
<b>Miller High Life</b> <i>Milwaukee, WI</i>	4
<b>Miller Lite</b> <i>Milwaukee, WI</i>	4
<b>New Glarus Two Women</b> <i>New Glarus, WI</i>	5
<b>Badger Porter</b> <i>Black River Falls, WI</i>	5
<b>Hop Nest Monster</b> <i>Black River Falls, WI</i>	5
<b>Sasquatch Stout</b> <i>Black River Falls, WI</i>	5

### Tall Boys

<b>Pabst Blue Ribbon</b> <i>Milwaukee, WI</i>	4
<b>Schlitz Gusto</b> <i>Milwaukee, WI</i>	4
<b>Louie's Demise</b> <i>Milwaukee, WI</i>	5
<b>Pilsner Urquell</b> <i>Czech Republic</i>	5

### On Draught

<b>Miller Lite</b> , <i>Milwaukee, WI</i>	5
<b>Guinness</b> , <i>Dublin, Ireland</i>	6
<b>Spotted Cow</b> , <i>New Glarus WI</i>	6

Please ask your bartender or server about our rotating draught selection



## prices based on a 2oz rocks pour WHISKEY & BOURBON

### Single Malts

Balvenie 12y	15	Highland Park 12y	15
Balvenie 15y	18	Highland Park 15y	18
Balvenie 17y	20	Highland Park 18y	21
Caol Ila 12y	15	Lagavulin 16y	19
Dalmore 12y	15	Laphroaig 10y	13
Glenfiddich 12y	15	Laphroaig 18y	21
Glenfiddich 15y	18	Macallan 12y	15
Glenfiddich 18y	21	Macallan 15y	18
Glekinchie 12y	15	Macallan 18y	21
Glenlivet 12y	15	Oban	17
Glenlivet 18y	21	Singleton 12y	15
Glenlivet Nadurra	17	Talisker 10y	13
Glenmorangie 10y	13		
Glenmorangie 18y	21		

### Blended

Johnnie W. Red	12	Dewar's White Label	10
Johnnie W. Black	14	J&B	10
Johnnie W. Swing	17	Chivas Regal 12y	11
Johnnie W. Green	18	Dimple Pinch 15y	16
Johnnie W. Gold	26		
Johnnie W. Blue	55		

### American

Baker's	12	Basil Hayden	12
Booker's	13	George Dickel	11
Hudson NY Corn	16	Jim Beam	9
Knob Creek	12	Knob Creek Rye	12
Jack Daniels Black	11	Gentleman Jack	13
Makers Mark	11	(ri)1	12
Rockhill Farms	12	Templeton Rye	12
Woodford Reserve	14	Eagle Rare	10
Buffalo Trace	11		

### Canadian

Canadian Club	9	Canadian Club 12	12
Canadian Club Sherry	10	Crown Royal	11
Crown Royal No. 16	16	Seagram's 7	9
Seagram's V.O.	10		

### Irish

Bushmills	9	Jameson	9
Powers	9	Red Breast	11



## FOOD

<b>Bacon Wrapped Dates</b>	<b>6</b>
Medjool dates, smoked bacon, salsa roja	
<b>*Spicy Tuna Tartare Tacos</b>	<b>11</b>
Ahi tuna, chilli aioli, crispy taro root, daikon sprouts	
<b>Jumbo Lump Crab Cake</b>	<b>15</b>
Mango coulis, jicama, green apple, red pepper, rice wine dressing	
<b>Cheese Flatbread</b>	<b>10</b>
Aged Wisconsin cheeses, roasted tomato sauce, baby arugula, balsamic, smoked bacon	
<b>*Wisconsin Burger</b>	<b>10</b>
Grass fed beef, pretzel roll, fries, traditional accompaniments	
<b>Modern Caesar</b>	<b>8</b>
Merlot romaine, parmesan tuile, roasted tomatoes, ciabatta crisp	
<b>Butternut Squash Soup</b>	<b>6</b>
Roasted butternut squash, pumpkin seed oil, toasted	
<b>Vine Ripe Tomato Salad</b>	<b>10</b>
Marinated mozzarella, pickled onions, torn basil, pepitas, lemon vinaigrette	
<b>Wisconsin Charcuterie</b>	<b>18</b>
Artisan cheeses, hand crafted meats, seasonal accompaniments	

Food Served from 2pm -11pm

\*consuming raw or partially cooked meats, eggs, seafood, or poultry may increase risk of foodborne illness



## COCKTAILS

<b>CLEAR Cosmo</b>	<b>10</b>
absolut citron, triple sec, white cranberry juice, lime juice	
<b>Bicyclette</b>	<b>10</b>
rehorst gin, st. germain, lime juice	
<b>Pear Affair</b>	<b>11</b>
grey goose le poire, nuvo, lemon juice, simple syrup, mint	
<b>Sweet Kentucky Sunset</b>	<b>10</b>
knob creek rye, grand marnier, angostura bitters, simple syrup, soda	
<b>Pepper Collins</b>	<b>11</b>
don julio silver, st. germain, fresh lemon juice, cracked red peppercorns	
<b>Decadence</b>	<b>9</b>
stoli vanil, stoli sticki, godiva white chocolate liqueur	
<b>Antioxidant</b>	<b>11</b>
hangar one blueberry vodka, pomegranate syrup, lemon juice	
<b>Sweet &amp; Sorrow</b>	<b>10</b>
death's door gin, domaine de canton ginger liqueur, lemon juice, ginger ale	
<b>House Red Sangria</b>	<b>6/17</b>
glass/ carafe	

## Hot Drinks

<b>Green Toddy</b>	<b>12</b>
jim beam bourbon, tea forte jasmine green tea, honey, lemon twist	
<b>Irish Latte</b>	<b>10</b>
jameson whiskey, espresso, honey, vanilla and steamed milk	



## BUBBLES • WINE

### Bubbles by the Glass

Freixenet Spain, N.V.	7
Prosecco “Frizante” Martini and Rossi, N.V.	12
Veuve Clicquot Reims, N.V.	15

### Half Bottles(375ml)

Cabernet Sauvignon, Olive Hill, California	60
Zinfandel, Ridge Lytton Springs, Dry Creek	51
Fume Blanc, Grgich Hills, Napa Valley	31
White Blend, Caymus, Conundrum, CA	38
Veuve Cliquot, Reims N.V.	58

### White by the Glass

Chardonnay A to Z “No Wood”, Oregon	10
Chardonnay, Kendall Jackson, California	11
Chardonnay, Chalone, California	9
Pinot Grigio, Ecco Domami, Italy	8
Riesling, Hogue, Columbia Valley	9
Pinot Grigio, Stone’s Throw, Wisconsin	12
Sauvignon Blanc, Benziger, North Coast	8
Sauvignon Blanc, Ritual, Casablanca Valley	12
Chenin Blanc-Viognier, Pine Ridge CA	8

### Reds by the Glass

Cabernet Sauvignon, Louis M. Martini, CA	12
Cabernet Sauvignon, Stones Throw, WI	13
Bordeaux, Chateau Tour Prignac, Medoc	13
Granache Blend, Orin Swift “E1”, Spain	14
Merlot, Benziger, Sonoma	12
Pinot Noir, Meomi “Belle Glos”, California	13
Pinot Noir, Chalone, Monterey	9
Malbec, Tamari, Argentina	10
Shiraz, Red Diamond, Columbia Valley, WA	9
Zinfandel, Hullabaloo, Central Coast	9
Zinfandel, Orin Swift “Saldo”, California	15