

COCKTAILS

HOT NIGHTS

ENTWINED (Serves 2, Allow 20min) \$21.50
Pierre Ferrand 1840 cognac, Alagna Marsala Vergine, honey. Vapor infused with schezuan pepper, vanilla, red chile, cinnamon, cardamom, star anise. Preserved lemon

HOT BACONED RUM \$10.50
Bacon-washed Flor de Cana 4yr rum, brown butter broth, Cruzan Blackstrap rum, maple whipped-cream

MULLETS OVER BROADWAY (N/A) \$6.00
House-spiced mulled cider, cinnamon, orange
Add a shot of Knob Creek bourbon \$3.00

WARM FASHIONED \$9.00
Redemption rye, maple, Fee's Barrel Aged bitters, brandied cherry. Served warm

CLASSIC CRAFT

AVIATION \$9.50
Northshore #6 gin, Luxardo maraschino, lemon, Rothman & Winter creme de violette

BLACK IRISH \$9.00
Jameson, pecan orgeat, Fee's Aztec Chocolate bitters, coconut water ice cube

ROOT OF ALL EVIL \$9.50
Redemption rye, Grand Marnier, Fernet Branca, Luxardo maraschino, Regan's orange bitters

SAZERAC \$9.50
Redemption rye, Kubler absinthe, Peychaud's bitters

COLD DAYS

HARD START FLIP \$9.50
Fernet Branca, Branca Menta, whole egg*, nutmeg, Woodford Reserve cherry bitters, Angostura bitters

NOCTILUCENT \$10.00
Old Grand Dad 114pf bourbon, acid-adjusted beet juice, cinnamon simple, aquafaba, Peychaud's bitters

PEER THROUGH THE VEIL \$10.50
Gamle Ode dill aquavit, Napoleon Mandarine liqueur, Angostura & Angostura orange bitters. Served in a coupe smoked with sage and applewood

MALICIOUS MARTINI \$9.50
Hayman's Old Tom gin, Dolin dry vermouth, wine tannins, malic acid-adjusted

BOILERMAKERS

No. 1 \$8.00
Fulton Berry Hard Seltzer, Cardamaro Amaro

No. 2 \$8.50
Coors Banquet 12oz. grenade, Ferrari (Fernet/Campari)

No. 3 \$7.00
Fulton Standard, Jimbo (Old Overholt/Meletti Amaro)

No. 4 \$11.50
Pacifico, Mezzanine (Bozal mezcal/Grand Marnier)

*Contains raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

NO BOOZE COCKTAILS

AVAILABLE \$6.00

FEATURED 'TAIL \$9.00

"TIM" SHOTS \$6.00

JELLO SHOTS \$4.00

EARLY SPRING 2021

by Bar Manager Ryley Gahagan
& Asst. Bar Manager Caleb King

WINE

BUBBLY

glass/bottle

BRUT CAVA, MAS FI, Spain \$6.50/24

bright, white fruit, light citrus, fine persistent bubbles

ROSE CAVA, MAS FI, Spain \$8.00/32

ripe strawberry, cherry. long mid-palate, clean finish

PROSECCO, BELLAFINA, Italy \$8.00/32

intensely aromatic, crisp yellow apple, white peach, pear

MOSCATO, LA ARDILLA, Spain \$34

lightly sweet, effervescent, floral aromas, crisp, refreshing

LAMBRUSCO, CHIARLI, Italy \$54

deep rose color, strawberry, brushwood, velvet minerality

WHITE & ROSE

PINOT GRIGIO, LA FIERA, Veneto, Italy \$6.50/24

dry, crisp, creamy, soft

CHARDONNAY, LONE BIRCH, Yakima Valley, WA \$9.00/34

pear, white peach, starfruit, white grapefruit, tart finish

FURMINT, EVOLUCIO, Tokaj, Hungary \$8.50/32

peach skin, apricot, quince, high-quality almond extract

SAUV. BLANC, RIN DU BOIS, France \$30

green apple, lemon, medium body

COTE du RHONE BLANC, LES DAUPHINS, France \$36

lime citrus, green plum, rosemary, quartz mineral finish

CHARDONNAY, ANNABELLA, Napa Valley, CA \$40

ripe pear, vanilla, nutmeg, butterscotch finish

CHENIN BLANC, LUBANZI, Swartland, South Africa \$44

complex palate of lemon, ginger, melon. slate finish

ROSE, ARRUMACO, Galicia, Spain \$6.50/gls

light tint, raspberry, plum, crisp - yet silky - palate

ROSE, MONT GRAVET, Gascogne, France \$28

fresh raspberry, blackberry, full body

ROSE, PRATSCH, Niederoestreich, Austria \$44

cherry, raspberry, slight garden vegetable, light citrus

RED

MONTEPULCIANO, LA FIERA, Italy \$6.50/24

soft tannins, juicy red fruit, full body

CABERNET SAUV., DANTE, Lodi, CA \$9.00/36

bold oak and blackberry with approachable, firm tannins

MALBEC, CROZILLION, Cahor, France \$8.00/30

deep, dark blueberry, leather, and cocoa

TEMPRANILLO, MANON, Spain \$7.50/28

rose petals, black cherry, low acidity, light spice

MALBEC, ZUCCARDI, Lujan de Cuyo, Argentina \$42

plum, blackberry, black pepper, abundant fine tannins

PINOT NOIR, WALNUT CITY, OR \$46

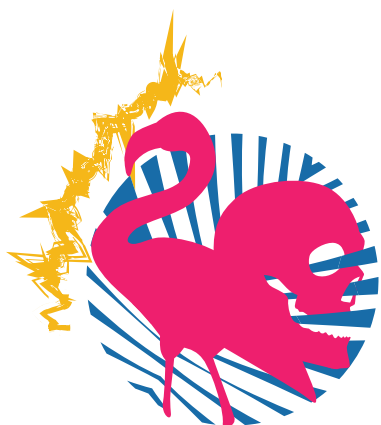
hand-harvested, 100% pinot, raspberry, sage, wisp of mocha

NEBBIOLO, PAOLO SCAVINO, Langhe, Italy \$54

sour cherries, black tea, licorice, soft tannins, light smoke

CABERNET FRANC, BRASH HIGGINS, Australia \$88

toasted chilis, dessicated fruit, violets, spring hay



HALF FANCY

BEER

TAPS

Fulton Standard Lager 16oz	\$5.50
Warpigs Lazurite IPA 16oz	\$6.50
Sweetland Cider 12oz	\$7.00
Modist Rotating Rarities	\$MP

AND 8 OTHER ROTATING TAPS.

BOTTLES AND CANS

Bauhaus Bolo Seltzer, Variety	\$6.00
Fulton Hard Seltzer, Variety	\$5.50
Big Sky Moose Drool, Brown Ale	\$5.00
Boulevard, Unfiltered Wheat	\$5.00
Castle Danger Castle, Cream Ale 16oz	\$6.50
Chimay, Belgian Tripel	\$10.00
Coors Banquet, Lager 12oz	\$4.00
Dos Equis, Amber	\$5.00
Duchesse de Bourgogne, Flemish Sour	\$12.00
Duvel, Belgian Strong Pale Ale	\$9.00
Guinness, Dry Irish Stout	\$6.00
Indeed Daytripper, Pale Ale 12oz	\$5.50
Indeed Lucy, Sour 12oz	\$5.00
Indeed Mexican Honey Light, Lager 12oz	\$5.50
Lagunitas IPA, IPA	\$5.50
Modist False Pattern, NE Pale Ale 16oz	\$9.50
Pacifico, Lager	\$5.00
Rogue Dead Guy, Maibock	\$5.50
Stella Artois, Lager	\$5.00
Stiegl Radler, Grapefruit Lager	\$6.00
Summit EPA, English Pale Ale	\$5.00
Surly Furious, IPA 16oz	\$6.50
Surly Hell, Lager 16oz	\$6.00
Surly Todd the Axe Man, IPA 16oz	\$8.00
Surly Coffee Bender, Coffee-Brown Ale	\$7.00
Sweetland Rustic Apple, Scrumpy Cider	\$8.00
Wild State, Semi-Dry Cider	\$6.50
Clausthaler, Non-alcoholic Lager	\$5.00

TALLBOYS

\$4.00

Budweiser, Lager
Coors Light, Lager
Grainbelt Nordeast, Amber
Montucky Cold Snack, Lager
Pabst Blue Ribbon, Lager

BOOZE*

AMARO

Amaro del Capo	\$7.00
Amaro di Angostura	\$7.50
Amaro Nonino	\$9.50
Aperol	\$7.00
Bonal Gentiane Quina	\$5.50
Branca Menta	\$7.00
Byrrh Grand Quinquina	\$5.50
Campari	\$8.00
Cardamaro	\$6.50
Cynar	\$7.00
Fernet Branca	\$7.00
Golden Moon Amer dit Picon	\$10.00
Heirloom Pineapple Amaro, MN	\$8.00
Leatherbee Malort, IL	\$5.00
Meletti Amaro	\$7.00

GIN

Seagram's	\$5.00
Beefeater	\$6.00
Bombay Dry	\$6.00
Bombay Sapphire	\$7.00
Hayman's Old Tom	\$7.00
Hayman's Sloe Gin	\$7.00
Hendrick's	\$8.00
J. Carver Barrel Aged, MN	\$8.50
Northshore #6, IL	\$8.00
Plymouth	\$7.00
Prairie, MN Organic	\$7.00
Tanqueray	\$6.50
Tanqueray 10	\$7.50
Vikre, MN Spruce, Cedar, or Juniper	\$8.00

R(H)UM

Flor de Cana 4yr	\$5.00
Flor de Cana 7yr	\$6.50
Gosling's Black Seal	\$6.00
Kirk & Sweeney 12yr	\$7.50
Kirk & Sweeney 18yr	\$9.00
Neisson Rhum Agricole Blanc	\$7.00
Neisson Rhum Agricole Reserve	\$10.00
Plantation 3*	\$6.00
Plantation OFTD	\$6.50
Plantation Pineapple	\$7.50
Plantation Xaymaca	\$6.50
Smith & Cross	\$8.00
Zaya 12yr	\$8.00

TEQUILA, MEZCAL, SOTOL

El Jimador Reposado	\$6.00
Arette Blanco	\$6.00
Cazadores Reposado	\$8.00
Espolon Blanco	\$7.00
Espolon Reposado	\$7.00
Espolon Anejo	\$7.50
Milagro Reposado	\$9.00
Bozal Ensemble Mezcal	\$10.50
Coyote Durango Blanco Sotol	\$10.50

SCOTCH

Black Bottle, Islay Blend	\$7.00
Ardbeg Uigeadail, Islay	\$14.50
Balvenie Dbl Wood 12yr, Speyside	\$9.00
Bruichladdich The Laddie, Islay	\$11.50
Glenfiddich 12yr, Speyside	\$9.50
Glenfiddich 18yr, Speyside	\$15.00
Glenlivet 12yr, Speyside	\$8.00
Johnnie Walker Green 15yr, Blend	\$11.00
Lagavulin 16yr, Islay	\$13.50
Laphroaig 10yr, Islay	\$9.00
Macallan 12yr, Speyside	\$11.00
Oban 14yr, Highland	\$12.00
Port Charlotte 10yr, Islay	\$12.50

WHISK(EY)

Cabin Still, Bourbon	\$5.00
Basil Hayden, Bourbon	\$9.00
Blanton's, Bourbon	\$11.00
Buffalo Trace, Bourbon	\$7.00
Canadian Club, Canadian	\$6.00
Corsair Triple Smoke, Single Malt	\$9.00
Elijah Craig Small Batch, Bourbon	\$7.00
Four Roses Small Batch, Bourbon	\$7.50
George Dickel Barrel Select, TN	\$9.00
George Dickel #8, TN	\$7.00
George Dickel, TN Rye	\$7.00
Jack Daniels, TN	\$6.50
J Henry Sm. Batch, Bourbon, WI	\$11.50
J Henry Bellefontaine, WI	\$14.00
Jameson, Irish	\$6.50
Jim Beam, Bourbon	\$5.50
Jim Beam, Rye	\$5.50
Knob Creek, Bourbon	\$7.50
Knob Creek, Rye	\$8.50
Knappogue 12yr, Irish	\$9.00
Larceny, Bourbon	\$7.00
Maker's Mark, Bourbon	\$7.00
Michter's US-1, Bourbon	\$9.00
Michter's US-1, Rye	\$9.00

New Richmond, WI Rye	\$9.50
Nikka Coffey Grain, Japanese	\$12.00
Nikka Coffey Malt, Japanese	\$12.50
Old Grand-Dad 114 pf, Bourbon	\$7.00
Old Overholt, Rye	\$5.50
Paddy, Irish	\$6.00
Powers, Irish	\$6.50
Red Breast 12yr, Irish	\$11.50
Redemption, Bourbon	\$6.50
Redemption, High Rye Bourbon	\$6.50
Redemption, Rye	\$6.50
Rittenhouse Bonded, Rye	\$7.00
Seagrams 7 Crown, Blend	\$5.50
Southern Comfort, Blend	\$6.00
Weller Antique 107, Bourbon	\$7.50
Wild Turkey 101, Bourbon	\$6.50
Windsor, Canadian	\$5.50
Woodford Reserve, Bourbon	\$8.50
W, WI Wheat	\$9.50

VODKA

Wodka	\$5.00
Absolut Citron	\$6.00
Absolut Pear	\$7.00
Absolut Peppar	\$7.00
Bak's Bison Grass, Poland	\$7.00
Grey Goose	\$8.00
Ketel One	\$7.50
Prairie, MN Organic	\$7.00
Prairie Cucumber, MN Organic	\$7.00
Referent Horseradish, WI	\$7.00
Stolichnaya	\$6.00
Tito's, TX Gluten Free	\$6.00

COGNAC, EAU DE VIE, ETC.

E&J VSOP Brandy	\$5.00
Capel Pisco	\$6.00
Chartreuse, Green or Yellow	\$10.00
C. Drouin VSOP Calvados	\$13.00
Disarrono Amaretto	\$7.00
Gamle Ode Aquavit, WI Various	\$7.50
Grand Marnier	\$8.00
Hardy VSOP Cognac	\$11.00
Heirloom Alchermes, MN	\$8.00
Laird's Straight Apple Brandy	\$7.00
Linie Aquavit	\$6.50
Northshore Aquavit	\$7.00
Pierre Ferrand 1840 Cognac	\$8.50
Yaguara Cachaca	\$9.50

*PRICES FOR 1&3/4 oz NEAT POUR