

# C O C K T A I L S

## CLASSIC

**AVIATION** \$9.50

Northshore #6 gin, Luxardo maraschino, lemon, Rothman & Winter creme de violette

**EL DIABLO** \$9.00

Sauza Blue reposado tequila, Mathilde creme de cassis, lime, Powell & Mahoney ginger beer, flaming lime shell

**ROOT OF ALL EVIL** \$9.50

Bulleit rye, Grand Marnier, Fernet Branca, Luxardo maraschino, Regan's orange bitters

**SAZERAC** \$9.50

Bulleit rye, Kubler absinthe, Peychaud's bitters. Upgrade to Hardy VSOP cognac for \$1.50

## CRAFT

**BLACK IRISH** \$9.00

Jameson, pecan orgeat, Fee's Aztec Chocolate bitters, coconut water ice cube

**CONSTANTINE DON'T SURF** \$8.50

Beefeater gin, house tonic, pineapple reduction, Fee's grapefruit bitters

**BIG RYE CANDY MOUNTAIN** \$9.00

by Caleb King  
Rittenhouse rye whiskey, Cocchi Americano vermouth, Cynar, Aperol, wide orange peel

**WARM FASHIONED** \$9.00

Bulleit rye, maple, Fee's Barrel Aged bitters, brandied cherry. Served warm

## SONIC SPRING

**GREEN CHARTREUSE RIFFS** \$18.00

Served 3 ways: 1. Chilled neat 2. With an Amaro Montenegro float 3. Infused with plum and tarragon

**RHUM AGRICOLE RIFFS** \$12.00

Served 3 ways: 1. Chilled neat 2. With Heirloom Creme de Flora and infused with lemongrass 3. Infused with plantain, lime, and cilantro

**AMARO NONINO RIFFS** \$16.00

Served 3 ways: 1. Chilled neat 2. With coffee tequila and infused with orange peel 3. Infused with fennel, mint, and lemon peel

**WHITER SHADE OF PALE** \$10.50

Michter's US\*1 rye whiskey, burdock tincture, fenugreek syrup, Angostura bitters, wide orange peel

**COURTNEY FERNET** \$9.00

by Caleb King  
Plantation 3\* rum, Heirloom Pineapple amaro, lime, demarara syrup, mint, rinsed with Branca Menta

**PINK FLOYD** \$10.50

Neisson rum agricole infused with starflowers & washed with goat milk, Tattersall creme de cacao, Tempus Fugit creme de noyau, lime

**EMPRESS OF THE BLUES** \$11.00

Aperol, Tanqueray 10 gin, house blanc vermouth, prosecco, lychee fruit, glass smoked with pipe-tobacco

**MAMBO No. 6** \$9.50

by Caleb King  
Gamle Ode Dill aquavit, Ancho Reyes Verde, Heirloom Genepy, reposado tequila, lime, garnished with dill

## NO BOOZE COCKTAILS

AVAILABLE \$6.00

FEATURED 'TAIL \$9.00

'TIM' SHOTS \$6.00

JELLO SHOTS \$4.00

SPRING '19 by Ryley Gahagan

# W I N E

## BUBBLY

glass/bottle

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

Bright, white fruit, some citrus, fine persistent bubbles

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

Ripe strawberry, cherry. long, balanced mid-palate, clean finish

**PROSECCO, BELLAFINA, Italy** \$8.00/32

Intensely aromatic, crisp yellow apple, white peach, pear

**MOSCATO, LA ARDILLA, Spain** \$8.50/34

Lightly sweet, effervescent, floral aromas, crisp, refreshing

**LAMBRUSCO, DI SORBARA, Italy** \$7.50/30

Pretty violet and red berry aromas, balanced sweetness

## WHITE & ROSE

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

dry, crisp, creamy, soft

**CHARDONNAY, LONE BIRCH, 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** \$8.00/30

green apple, lemon, medium body

**ROSE, MONT GRAVET, Gascogne, France** \$6.50/24

fresh raspberry, blackberry, full body

**ROSE, ARRUMACO, Galicias, Spain** \$7.50

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

## RED

**MONTEPULCIANO, LA FIERA, Italy** \$6.50/24

soft tannins, juicy red fruit, full body

**CAB. SAUV., JAJA DE JAU, France** \$9.00/36

pepper, blackberry, firm tannins

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

deep, dark blueberry, leather, and cocoa

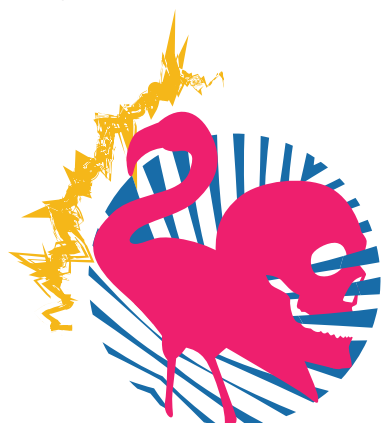
**PINOT NOIR, WALNUT CITY, OR** \$12.00/46

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

**TEMPRANILLO, MANON, Spain** \$7.50/28

rose petals, black cherry, low acidity, light spice

\*CURATED BOTTLE LIST ALSO AVAILABLE



# HALF FANCY

# B E E R

## TAPS

Fulton Standard Lager 16oz	\$5.50
Warpigs Lazurite IPA 16oz	\$6.50
Modist First Call Coffee Lager 16oz	\$6.50
Sweetland Cider 12oz	\$7.00

AND 9 ROTATING TAPS.

## BOTTLES AND CANS

Big Sky Moose Drool, Brown Ale	\$5.00
Boulevard, Unfiltered Wheat	\$5.00
Chimay, Belgian Tripel	\$10.00
Crispin Brownslane, Cider 16oz	\$6.50
Crispin Brut, Dry Cider	\$6.00
Dos Equis, Lager	\$5.00
Dos Equis, Amber	\$5.00
Duvel, Belgian Strong Pale Ale	\$9.00
Guinness, Dry Irish Stout	\$6.00
Lagunitas IPA, IPA	\$5.50
Lagunitas Pils, Pilsner	\$5.50
Maredsous, Belgian Brune	\$8.50
MKE O-Gli, Tea-infused Wit 16oz	\$6.50
MKE Outboard, Cream Ale 16oz	\$5.50
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
Summit Keller Pils, Pilsner	\$5.50
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
Clausthaler, Non-alcoholic Lager	\$7.00

## TALLBOYS

\$4.00

Budweiser, Lager
Coors Light, Lager
Grainbelt Nordeast, Amber
Lonestar, Lager
Miller High Life, Lager
Old Style, Lager
Pabst Blue Ribbon, Lager

# BOOZE\*

## AMARO

Amaro di Angostura	\$7.50
Amaro Montenegro	\$9.00
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	\$8.00
Leatherbee Malort, IL	\$5.00
Meletti Amaro	\$7.00
Tattersall Bitter Orange, MN	\$6.50

## 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, MN	\$7.50
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 Spruce, MN	\$8.00

## R(H)UM

Flor de Cana 4yr	\$5.00
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

## TEQUILA & MEZCAL

Sauza Blue Reposado	\$6.00
Arette Blanco	\$6.50
Cazadores Reposado	\$8.00
Los Amantes Joven Mezcal	\$10.00
Milagro Reposado	\$9.00
Patron Silver	\$9.50
Sacrificio Reposado Mezcal	\$7.00

## SCOTCH

Black Bottle, Islay Blend	\$7.00
Ardbeg Uigeadail, Islay	\$14.50
Balvenie Dbl Wood 12yr, Speyside	\$9.00
Deanston Virgin Oak, Highland	\$7.00
Glenfiddich 12yr, Speyside	\$9.50
Glenfiddich 18yr, Speyside	\$15.00
Glenlivet 12yr, Speyside	\$8.00
Lagavulin 16yr, Islay	\$13.50
Laphroaig 10yr, Islay	\$9.00
Macallan Oak 10yr, Speyside	\$9.00
Macallan 12yr, Speyside	\$11.00
Oban 14yr, Highland	\$12.00

## WHISK(EY)

Cabin Still, Bourbon	\$5.00
Basil Hayden, Bourbon	\$9.00
Blanton's, Bourbon	\$11.00
Buffalo Trace, Bourbon	\$7.00
Bulleit, Bourbon	\$6.50
Bulleit, Rye	\$6.50
Canadian Club, Canadian	\$6.00
Cedar Ridge, IA Bourbon	\$7.50
Corsair Triple Smoke, Single Malt	\$9.00
Crown Royal, Canadian	\$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
Jameson, Irish	\$6.50
Jim Beam, Bourbon	\$5.50
Jim Beam, Rye	\$5.50
Knob Creek, Bourbon	\$7.50
Knob Creek, Rye	\$8.50
Maker's Mark, Bourbon	\$7.00
Masterson's 10yr, Rye	\$11.50
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 Overholt, Rye	\$5.50
Old Potrero, 100% Rye	\$11.00
Paddy, Irish	\$6.00
Powers, Irish	\$6.50
Red Breast 12yr, Irish	\$11.50
Rittenhouse Bonded, Rye	\$7.00
Seagrams 7 Crown, Blend	\$5.50
Southern Comfort, Blend	\$6.00
Weller Antique 107, Bourbon	\$7.50
Windsor, Canadian	\$5.50
Woodford Reserve, Bourbon	\$8.50
W, WI Wheat	\$9.50

## VODKA

Sobieski, 100% Rye	\$5.00
45th Parrallel, WI	\$8.00
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
Northshore Sol, IL	\$8.00
Prairie, MN Organic	\$7.00
Prairie Cucumber, MN Organic	\$7.00
Referent Horseradish, WI	\$7.00
Stolichnaya	\$6.00
Stolichnaya Vanil	\$6.00
Tito's, TX Gluten Free	\$6.00

## BRANDY, CORDIALS, ETC.

E&J VSOP Brandy	\$5.00
Aalborg Taffel Akvavit	\$7.00
Capel Pisco	\$6.00
Chartreuse, Green	\$10.00
Disarrono Amaretto	\$7.00
Drambuie	\$7.00
Galliano	\$7.50
Gamle Ode Celebration Aquavit	\$7.50
Gamle Ode Dill Aquavit	\$7.00
Grand Marnier	\$8.00
Hardy VSOP Cognac	\$9.00
Heirloom Genepy	\$7.50
House Irish Cream	\$5.00
Laird's Straight Apple Brandy	\$7.00
Linie Aquavit	\$6.50
Northshore Aquavit	\$7.00
C. Dourin VSOP Calvados	\$13.00
Skaalvenn Aquavit	\$7.00

\*PRICES FOR 1&3/4 oz NEAT POUR