



BOOZE

CRAFT \$9

ALL HAIL HYPNOTOAD

White Lion VSOA, R&W Apricot Liqueur, St. Elizabeth Allspice Dram, Bitter Truth Peach Bitters, salt cured peach

BLACK IRISH

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

CONSTANTINE DON'T SURF

Beekeeper Gin, house tonic, pineapple, Fee's Grapefruit Bitters

CEYLON AND GARFUNKEL

By Ben Roembach-Clark
Buffalo Trace Bourbon, Domaine de Canton, date reduction, ceylon cinnamon

'ELLO GIMLET

Beekeeper Gin, house lime cordial, aloe marmalade

GRAND CALDERA

Plantation Pineapple Rum, Ancho Reyes, lime, Peychaud's Bitters, black lava salt

NAME DROPPER

Milagro Reposado Tequila, Tattersall Grapefruit Crema, Surly Furious, lime

OVERLY AMBITIOUS

Laird's Bonded Apple Brandy, Farigoule, Cocchi Torino, Rejuvenation Libation

POP THE CLUTCH

Linie Aquavit, Fernet Branca, dulce de leche, a touch of cold brew coffee

CLASSIC \$9

AVIATION

Northshore #6 Gin, Luxardo, lemon R&W Creme de Violette, brandied cherry

LAST WORD

Beekeeper Gin, Green Chartreuse, Luxardo, lime

FEATURED COCKTAIL \$9 JELLO SHOT \$4

TÊTE-À-TÊTE (SERVES 2) \$20

Corsair Triple Smoked Whiskey, Meletti Amaro, honey, ceylon cinnamon. Hot vapor infused with spices. Please allow up to 20 min. Served warm

WARM FASHIONED

Bulleit Rye, maple, Fee's Barrel Aged Bitters, brandied cherry. Served warm

WASSAIL

Sweetland Wassail Cider, Laird's Bonded Apple Brandy, clove, orange. Served warm

WELL RUNS DRY

Norseman Vodka, Tattersall Grapefruit Crema, Bittercube Jamaican #2 Bitters, jaggery syrup, Acid Phosphate, soda

TIM \$6

house barrel-aged cinnamon bourbon served neat or chilled

MAKE IT A TIMMY SCRUMP UP \$10.5

Tim & Sweetland Scrumpy cider.

50/50 SHOTS

Bango: Buffalo Trace/Ango Amaro 6

Ferrari: Fernet Branca/Campari 6

by Unknown, Probably San Francisco

Hard Start: Fernet/Branca Menta 6.5

by Damon Boelte, Prime Meats, NY

Jimbo: Old Overholt/Meletti Amaro 5.5

by Jimmy Palumbo, Extra Fancy, NY

ROOT OF ALL EVIL

Bulleit Rye, Grand Marnier, Fernet Branca, Luxardo, Regan's Bitters

SAZERAC

Bulleit Rye, absinthe, Peychaud's Bitters
Upgrade to Hardy VSOP cognac 1

BEER

FROM THE TAP ●●●●●●●●●●

Check the boards or ask your server

FROM THE COOLER ●●●●●●●●●●

- Bent Paddle Cold Press Black Ale 6
 - Big Sky Moose Drool Brown Ale 5
 - Boulevard Unfiltered Wheat 5
 - Chimay Tripel 10
 - Crispin Brownslane English Cider 16oz 6.5
 - Crispin Brut Extra-Dry Cider 6
 - Dos Equis Lager 5
 - Dos Equis Amber 5
 - Duvel Belgian Strong Pale Ale 9
 - Lagunitas IPA 5.5
 - Lagunitas Pils 5.5
 - Guinness 6
 - Maredsous Blonde 8
 - MKE Outboard Cream Ale 16oz 5.5
 - MKE O-Gii Tea-infused Wit 16oz 6.5
 - Pacifico Lager 5
 - Rogue Dead Guy Ale 5.5
 - Stella Artois Lager 5
 - Stiegl Grapefruit Radler 500ml 6
 - Summit EPA 5
 - Summit Great Northern Porter 5
 - Surly Hell Lager 16oz 6
 - Surly Coffee Bender 16oz 7.5
 - Sweetland Sweet Scrumpy Cider 8
 - Tallgrass 8-bit Pale Ale 16oz 6
 - Tallgrass Buffalo Sweat Oatmeal Stout 16oz 7
 - Tallgrass Zombie Monkey Porter 16oz 7
 - Two Bros. Prairie Path (Gluten Free) 6
 - Clauthaler N/A 5
- ### TALLBOYS ●●●●●●●●●●
- Budweiser 4
 - Coors Light 4
 - Grainbelt Nordeast 4
 - Hauenstein 4
 - High Life 4
 - Lonestar 4
 - PBR 4
 - Schlitz 4
 - Tecate 24oz, served w/ salt & lime 6

WINE

BUBBLY ●●●●●●●●●●

- Brut Cava, Mas Fi, Spain 6/24
- Rosé Cava, Mas Fi, Spain 6/24
- Lambrusco, Donelli, Italy 7/28
- Prosecco, Valdo, Italy 8/32

WHITES ●●●●●●●●●●

- Pinot Grigio, La Fiera, Italy 5/18
- Picpoul, Felines Jourdan, France 7/26
- Viognier, Penya, France 7/26
- Sauvignon Blanc, Chateau L'Orangerie, France 8/30
- Chardonnay, Bliss, California 8/30
- Gruner Veltliner, Herman Moser, Austria 9/34
- Rosé, Penya, France 7/26
- Rosé, Le Charmel, France 8/30

REDS ●●●●●●●●●●

- Blend, Rare Red, California 5/18
- Garnacha, Filon, Spain 7/26
- Malbec, Black Cabra, Argentina 7/26
- Pinot Noir, Tortoise Creek, California 8/30
- Sangiovese, Ali, Italy 8/30
- Nebbiolo, Paolo Scavino, Italy 9/34
- Petite Sirah, Vinum, California 9/34
- Cabernet Sauvignon, Peirano Estate, California 9/34

NO BOOZE

CAFFEINE ●●●●●●●●●●

- Coffee 3.5
- Cold Press 5
- Iced Tea 3.5
- Tea 3.5
- Tea Source loose leaf - English Breakfast, Earl Grey, Red Berries, Chamomile, Mint, Evening in Missoula*

JUICE & SODA ●●●●●●●●●●

- Orange, Grapefruit, Cranberry, Apple, Pineapple 4
- Lemonade 3.5
- Coke, Diet Coke, Sprite, Fanta Orange 3
- Mr Pibb, Barq's Rootbeer 4
- Gosling's Ginger Beer 4
- San Pellegrino Sparkling regular & flavors 3