



BOOZE

CRAFT \$9

BIG FARMA

Sauza Blue reposado tequila, agave syrup, lime, pear vinegar, Sacrificio mezcal float

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

MALICIOUS MARTINI

Hayman's Old Tom gin, Dolin dry vermouth, malic acid, wine tannins

RUBY SEES ALL

By Ben Roembach-Clark

Leatherbee gin, Tattersall Bitter Orange, Angostura Amaro, Dolin rouge vermouth

SAN SANGRE

By Justin Fowler

Ramos LBV port, Laird's apple brandy, Cointreau, lemon, pineapple, ceylon cinnamon tincture, ginger beer ice cube

SLOW SILVER

Hayman's Sloe gin, tamarind sour, egg white*, R&W Creme de Violette, Woodford Reserve Spiced Cherry bitters

TINDERBOX

Vikre Boreal Spruce gin, lime, ginger hydrosol, soda. Very dry, no sugar added

CLASSIC \$9

AVIATION

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

MONKEY GLAND

Tanqueray 10 gin, orange juice, house grenadine, Kübler absinthe

FALL 2017

FEATURED COCKTAIL \$9
JELLO SHOT \$4

VOX VERITAS VITA

By Caleb King

Capel pisco, cucumber, mint, lemon, pecan orgeat

WARM FASHIONED

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

WELL RUNS DRY

Prairie vodka, Tattersall Grapefruit Crema, Bittercube Jamaican #2 bitters, acid phosphate

50/50 SHOTS

Bango: Buffalo Trace/Ango Amaro 6

Ferrari: Fernet Branca/Campari 6

Jimbo: Old Overholt/Meletti Amaro 5.5
by Jimmy Palumbo, Extra Fancy, NY

TIM \$6

house barrel-aged cinnamon bourbon served neat or machine chilled

MAKE IT A TIMMY SCRUMP UP \$10.5

Tim & Sweetland Scrumpy cider

NO BOOZE \$6

LIFE ON MARS

House cranberry sour, dark balsamic vinegar, soda water, orange peel

POPE CONSTANTINE

House tonic water, pineapple reduction, Fee's Grapefruit bitters

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 ●●●●●●●●●●

Big Sky Moose Drool Brown Ale	5
Boulevard Unfiltered Wheat	5
Chimay Tripel	10
Cripsin 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
Founder's All Day IPA 19.2oz	6
Guinness Stout	6
Lagunitas IPA	5.5
Lagunitas Pils	5.5
Maredsous Brune	8.5
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 Furious IPA 16oz	6.5
Surly Hell Lager 16oz	6
Surly Coffee Bender 16oz	7.5
Sweetland Sweet Scrumpy Cider	8
Clausthaler N/A	5

TALLBOYS ●●●●●●●●●●

Budweiser	4
Coors Light	4
Grainbelt Nordeast	4
Hauenstein	4
High Life	4
Lonestar	4
PBR	4

WINE

BUBBLY ●●●●●●●●●●

Brut Cava, Mas Fi, Spain	6/24
Rosé Cava, Mas Fi, Spain	6/24
Prosecco, Bellafina, Italy	8/32

WHITES ●●●●●●●●●●

Pinot Grigio, La Fiera, Italy	5/18
Chardonnay, Bliss, California	8/30
Picpoul, Felines Jourdan, France	7/26
Sauv. Blanc, Chateau L'Orangerie, France	8/30
Vinho Verde, Terra Antiga, Portugal	6/22
Rosé, Le Charmel, France	8/30

REDS ●●●●●●●●●●

Blend, Rare Red, California	5/18
Cabernet Sauvignon, Peirano, California	9/34
Garnacha, Filon, Spain	7/26
Malbec, Black Cabra, Argentina	7/26
Petite Sirah, Vinum, California	9/34
Pinot Noir, Tortoise Creek, California	8/30

NO BOOZE

CAFFEINE ●●●●●●●●●●

Coffee	3.5
Cold Press	5.5
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	
Gosling's Ginger Beer	4
San Pellegrino Sparkling reg. & flavors	3