



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

CAVENDISH'S LAMENT

Isanti rye, Cocchi di Torino sweet vermouth, Giffard Creme de Banane, Regan's orange bitters

CONSTANTINE DON'T SURF

Beefeater gin, house tonic, pineapple, Fee's Grapefruit bitters

FUZZY OPTICS

Four Roses Small Batch bourbon, Amaro Nonino, Cocchi Americano

MALICIOUS MARTINI

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

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

VELVET I.C.B.M.

"Emma" Lambrusco, Gordon's gin, lemon, egg white*

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

SPRING 2018

FEATURED COCKTAIL \$9
JELLO SHOT \$4

CLASSIC \$9

AVIATION

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

BARONESS

by Julian Goglia, Pinewood Tippling, GA
Beefeater gin, Campari, lemon, mint, soda

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

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

RAN PAST TENTS

Ginger hydrosol, jaggery syrup, malic acid, soda water

BEER

FROM THE TAP

Fulton Standard Lager 5.50
Warpigs Lazurite IPA 5.50
Sweetland Cider 12oz. 7
Also, 9 Rotating taps, 2 on nitro.
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 Cider 16oz 6.5
Crispin Brut Extra-Dry Cider 6
Dos Equis Lager 5
Dos Equis Amber 5
Duvel Belgian Strong Pale Ale 9
Guinness Stout 6
Lagunitas IPA 5.5
Lagunitas Pils 5.5
Maredsous Brune 8.5
MKE O-Gii Tea-infused Wit 16oz 6.5
MKE Outboard Cream Ale 16oz 5.5
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
Lambrusco, "Emma" Sorbara, Italy 7.5/30
Champagne, Montheys Reserve, France 60

WHITES

Pinot Grigio, La Fiera, Veneto, Italy 6/22
dry, crisp, creamy, soft
Chardonnay, Dante, Sonoma, California 8/30
bright, inviting, caramel, vanilla
Picpoul, Felines Jourdan, France 7/26
clean, refreshing, perfect minerality
Riesling, Lone Birch, Prosser, WA 8/30
delicate peach, pear, light body
Sauvignon Blanc, Rin du Bois, France 8/30
medium body, green apple, lemon
Rosé, Arrumaco, Galicia, Spain 7
silky raspberry, plum, tangy acidity

REDS

Montepulciano, La Fiera, Veneto, Italy 6/22
full body, soft tannins, juicy red fruit
Cabernet, JaJa de Jau, Languedoc, France 9/34
pepper, blackberry, firm tannins
Garnacha, Filon, Aragon, Spain 7/26
cherry, raspberry, touch of spice
Malbec, Crozillion, Cahor, France 7.5/28
deep, dark blueberry leather and cocoa
Pinot Noir, Tortoise Creek, California 8/30
soft, delicate, lively acidity, red fruit



Please enjoy and libate with responsibility - Ryley Gahagan, Bar Manager & Owner

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.