

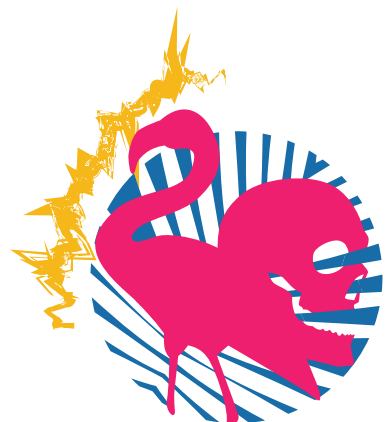
C O C K T A I L S

TIKI IN THE AFTERNOON Pt. 5

EL DIABLO	\$9.50
El Jimador reposado tequila, Mathilde creme de cassis, lime, ginger beer	
FOG CUTTER (limit 2)	\$16.00
Flor de Cana 7yr rum, Pierre Ferrand 1840 cognac, Beefeater gin, orange, lemon, almond orgeat, cream sherry	
MAI TAI	\$10.00
Flor de Cana 7yr rum, Pere Labat rhum agricole, Pierre Ferrand dry curacao, lime, almond orgeat, mint	
ROYAL HAWAIIAN	\$10.00
Beefeater gin, pineapple reduction, lemon, pecan orgeat, Luxardo maraschino	

CLASSIC

LAST WORD	\$11.00
Beefeater gin, Green Chartreuse, Luxardo Maraschino, lime	
OAXACAN OLD FASHIONED	\$10.50
El Jimador reposado tequila, Monte Alban mezcal, agave syrup, Regan's and Angostura orange bitters	
ROOT OF ALL EVIL	\$11.50
Redemption rye, Grand Marnier, Fernet Branca, Luxardo maraschino, Regan's orange bitters	
SAZERAC	\$10.00
Redemption rye, Kubler absinthe, Peychaud's bitters upgrade to Pierre Ferrand 1840 cognac for \$2	



HALF FANCY

TIKI AT NIGHT

BESO BESO BANG BANG	\$13.50
Clairin communal rum, Xicaru reposado mezcal, Benedictine, lime, pineapple reduction, hibiscus honey syrup, house chili tincture	
BIRDS OF PARADISE	\$12.50
Plantation Original dark rum, Averna, Campari, Heirloom creme de flora, pineapple reduction, lime	
GREEN SWIZZLE	\$13.00
Clairin communal rum, Wray and Nephew 123pf rum, Pernod, Tempus Fugit creme de menthe, falernum, lime	
HOLY DIVER #2	\$13.50
Gamle Ode dill aquavit, Clairin communal rum, velvet falernum, passionfruit, lemon, almond orgeat, Angostura	

CRAFT

CONSTANTINE DON'T SURF	\$9.50
Beefeater gin, house tonic, pineapple reduction, Fee's grapefruit bitters, soda	
DEAD RED REDEMPTION	\$10.00
Redemption bourbon, red wine syrup, lemon, Pernod	
NEGRONI BIANCO	\$11.50
Gamle Ode dill aquavit, Cocchi Americano vermouth, Heirloom genepy, Bitter Truth peach bitters	
SKY VALLEY SUNSET	\$12.50
Redemption rye, Heirloom Alchermes, lemon, pecan orgeat, Kubler absinthe	

FEATURED 'TAIL \$9.00
 "TIM" SHOTS \$7.00
 JELLO SHOTS \$4.00
 FALL 2022
 by Bar Manager Caleb King

W I N E

	glass/bottle
BUBBLY	
BRUT CAVA, Mas Fi, Spain	\$7.00/28
bright, white fruit, light citrus, fine persistent bubbles	
ROSE CAVA, Mas Fi, Spain	\$9.50/38
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 BIANCO, Paltrinieri, Italy	\$40
tight bubbles, white pear, floral and citrusy	
WHITE & ROSE	
VERDICCHIO, Conti Degli Azzoni, Marche, Italy	\$7.00
herbal aromas, light citrus body, dry finish	
CHARDONNAY, Lone Birch, Yakima Valley, WA	\$9.50/38
pear, white peach, starfruit, white grapefruit, tart finish	
FURMINT, Evolucio, Tokaj, Hungary	\$8.50/34
peach skin, apricot, quince, high-quality almond extract	
SAUV. BLANC, Rin du Bois, France	\$9.00/36
green apple, lemon, medium body	
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	
COTE du RHONE BLANC, Les Dauphins, France	\$36
lime citrus, green plum, rosemary, quartz mineral finish	
PINOT GRIS, Lone Birch, Yakima Valley, WA	\$35
crisp apple and pear, melon, tropical fruit	
ROSE, Conti Degli Azzoni, Marche, Italy	\$7.00
violet and cherry, dry mineral finish	
ROSE, Mont Gravet, Gascogne, France	\$30
fresh raspberry, blackberry, full body	
ROSE, Pratsch, Niederoestreich, Austria	\$44
cherry, raspberry, slight garden vegetable, light citrus	
RED	
DOURO TINTO, Lavradores de Feitoria, Portugal	\$7.00
silky tannins, damson and plum, lightly savory	
CABERNET SAUV., JaJa de Jau, France	\$9.00/36
bold oak and blackberry with approachable, firm tannins	
MALBEC, Crozillion, Cahor, France	\$10.00/40
deep, dark blueberry, leather, and cocoa	
TEMPRANILLO, Manon, Spain	\$8.00/32
rose petals, black cherry, low acidity, light spice	
CABERNET FRANC, Brash Higgins, Australia	\$88
toasted chilis, dessicated fruit, violets, spring hay	
CARMENERE, Calcu, Central Valley, Chile	\$38
black fruits and spice, cinnamon, rosemary	
MALBEC, Zuccardi, Lujan de Cuyo, Argentina	\$42
plum, blackberry, black pepper, abundant fine tannins	
NEBBIOLO, Paolo Scavino, Langhe, Italy	\$72
sour cherries, black tea, licorice, soft tannins, light smoke	
PINOT NOIR, Walnut City, Willamette Valley, OR	\$46
hand-harvested, 100% pinot, raspberry, sage, wisp of mocha	

FREE SPIRITED

CRAFT COCKTAILS FREE OF ALCOHOL

POPE CONSTANTINE	\$6.00
House tonic, pineapple reduction, Fee's grapefruit bitters, soda	
RAN PAST TENTS	\$7.00
Demerara, acid phosphate, ginger hydrosol, soda	
VANISHING LINES	\$7.00
Hibiscus honey syrup, almond orgeat, pineapple, lime	
SEASONAL SHRUB	\$6.50
Rotating fruit shrub. Please ask your server or bartender.	

BOOZE

*PRICES FOR 1&3/4 oz NEAT POUR

AMARO

Amaro Nonino	\$12.00
Angostura Amaro	\$7.50
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	\$7.50
Golden Moon Amer dit Picon	\$10.00
Heirloom Pineapple Amaro, MN	\$9.00
Jeppson's Malort, IL	\$7.50
Leatherbee Malort, IL	\$7.00
Meletti Amaro	\$7.00

R(H)UM, PISCO, CACHACA

Flor de Cana 4yr	\$5.00
Flor de Cana 7yr	\$6.50
Batavia Arrack	\$7.00
Gosling's Black Seal	\$6.00
Kirk & Sweeney 18yr	\$10.50
Neisson Rhum Agricole Blanc	\$8.50
Plantation 3*	\$6.00
Plantation Isle of Fiji	\$7.00
Plantation OFTD	\$6.50
Plantation Original Dark	\$6.50
Plantation Pineapple	\$8.00
Plantation Xaymaca	\$6.50
Smith & Cross	\$8.00

Zaya 12yr	\$8.00
Alto del Carmen Pisco	\$6.00
Yaguara Cachaca	\$9.50
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	\$9.50
Coyote Durango Blanco Sotol	\$13.00
Monte Alban Mezcal con Gusano	\$8.50
Xicaru Reposado Mezcal	\$9.50

SCOTCH

Isle of Skye 8yr, Islay Blend	\$8.00
Ardbeg Uigeadail, Islay	\$15.50
Balvenie Dbl Wood 12yr, Speyside	\$12.50
Bruichladdich The Laddie, Islay	\$16.00
Glenfiddich 12yr, Speyside	\$12.00
Glenfiddich 18yr, Speyside	\$15.00
Glenlivet 12yr, Speyside	\$8.00
Glenrothes Bourbon Cask, Spey.	\$13.00
Johnnie Walker Green 15yr, Blend	\$14.00
Lagavulin 16yr, Islay	\$16.00
Laphroaig 10yr, Islay	\$14.50
Macallan 12yr, Speyside	\$14.00
Oban 14yr, Highland	\$13.00
Port Charlotte 10yr, Islay	\$12.50

WHISK(E)Y

Basil Hayden, Bourbon	\$10.50
Blanton's, Bourbon	\$15.00
Buffalo Trace, Bourbon	\$8.50
Elijah Craig Small Batch, Bourbon	\$7.50

TAKE IT EASY

LIBATIONS EASY ON THE BOOZE

L'AMERICAINE	\$7.50
Heirloom pineapple amaro, Alagna bianco vermouth, Angostura orange bitters, soda	
BARCELONIAN	\$7.50
Valespino fino sherry, Alto del Carmen pisco, lime, demerara	
BELA LUGOSI'S NOT QUITE DEAD	\$8.00
Pernod, pecan orgeat, grapefruit, lime	
CONSTITUTED ELEMENTS	\$7.50
Heirloom Alchermes, cold-press coffee, house lime cordial, lime	

Four Roses Small Batch, Bourbon	\$8.50
George Dickel Barrel Select, TN	\$11.00
George Dickel #8, TN	\$7.50
George Dickel, TN Rye	\$7.50
Jack Daniels, TN	\$6.50
Jameson, Irish	\$7.00
Jim Beam, Bourbon	\$5.50
Jim Beam, Rye	\$6.00
Knob Creek, Bourbon	\$7.50
Knob Creek, Rye	\$9.50
Knappogue 12yr, Irish	\$10.00
Larceny, Bourbon	\$8.00
Maker's Mark, Bourbon	\$7.00
Michter's US-1, Bourbon	\$11.00
Michter's US-1, Rye	\$10.50
New Richmond, WI Rye	\$9.50
Nikka Grain, Japanese	\$16.00
Nikka Malt, Japanese	\$18.00
Old Grand-Dad 114 pf, Bourbon	\$7.00
Old Overholt, Rye	\$5.50
Powers, Irish	\$7.00
Red Breast 12yr, Irish	\$15.50
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
Tattersall NE, MN	\$8.00
Weller Antique 107, Bourbon	\$13.00
Wild Turkey 101, Bourbon	\$6.50
Windsor, Canadian	\$5.50
Woodford Reserve, Bourbon	\$8.50
W, WI Wheat	\$9.50

BEER

TAPS

Fulton Standard Lager 16oz	\$5.50
Warpigs Lazurite IPA 16oz	\$6.50
Sweetland Cider 12oz	\$7.00
Modist Rotating Rarities	\$MP
& 8 OTHER ROTATING TAPS.	

BOTTLES AND CANS

Fulton Hard Seltzer, Variety	\$6.00
Bad Weather Munich Helles, Lager 16oz	\$7.50
Bauhaus Wonderstuff, Pilsner 16oz	\$8.50
Big Sky Moose Drool, Brown Ale	\$5.50
Boulevard, Unfiltered Wheat	\$5.00
Castle Danger Castle, Cream Ale 16oz	\$9.00
Coors Banquet, Lager 12oz	\$4.00
Dos Equis, Amber	\$6.00
Duchesse de Bourgogne, Flemish Sour	\$12.00
Duvel, Belgian Strong Pale Ale	\$10.00
Guinness, Dry Irish Stout, Nitro Can	\$7.50
Indeed Daytripper, Pale Ale 12oz	\$6.50
Indeed Lucy, Sour 12oz	\$6.50
Indeed Mexican Honey Light, Lager 12oz	\$6.50
Lagunitas IPA, IPA	\$6.50
Mpls. Cider Co. Mango Habanero, Cider	\$6.50
Pacifico, Lager	\$6.00
Portage Coffee Cake, Blonde Ale 16oz	\$10.00
Rogue Dead Guy, Maibock	\$7.50
Stella Artois, Lager	\$5.50
Stiegl Radler, Grapefruit Lager	\$6.00
Summit EPA, English Pale Ale	\$6.50
Sweetland Rustic Apple, Scrumpy Cider	\$8.00
Wild State, Semi-Dry Cider	\$8.00
Clausthaler, Non-alcoholic Lager	\$5.00
Fulton Hop Water, N/A Seltzer	\$5.00
Ask your server about other rarities.	

TALLBOYS

\$5.00

Budweiser, Lager
Coors Light, Lager
Montucky Cold Snack, Lager
Pabst Blue Ribbon, Lager