

# C O C K T A I L S

## VERT

<b>FIVE-PLAYER PINOCHLE</b>	<b>\$11.00</b>
Monte Alban mezcal con gusano, Strega, El Jimador reposado tequila, lime, aquafaba, sal de gusano	
<b>MAMBO #6</b>	<b>\$11.00</b>
Gamle Ode dill aquavit, El Jimador reposado tequila, Ancho Reyes Verde, Heirloom Genepy, lime, dill	
<b>SHINY BOOTS</b>	<b>\$11.50</b>
Vikre spruce gin, Norseman Olympia, lime, cucumber foam*	
<b>SILK AND WHISPERS</b>	<b>\$10.00</b>
Alto del Carmen pisco, lemon, pecan orgeat, mint, cucumber	

## CLASSIC

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

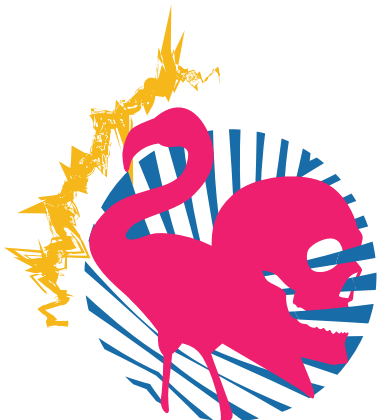
## JAUNE

<b>AVIATION</b>	<b>\$10.00</b>
Northshore #6 gin, Luxardo Maraschino, Rothman & Winter creme de violette, lemon	
<b>BIRDS OF PARADISE</b>	<b>\$11.00</b>
Plantation Original dark rum, Averna, Campari, Heirloom creme de flora, pineapple reduction, lime	
<b>GILDED FUTURE</b>	<b>\$12.00</b>
Pierre Ferrand 1840 cognac, Alagna Bianco, Dolin dry vermouth, Amer dit Picon, Abricot du Roussillon, lemon	
<b>MATRICARIA</b>	<b>\$13.00</b>
Chamomile-infused Redemption rye whiskey, Heirloom pineapple amaro, Yellow Chartreuse	

## CRAFT

<b>CONSTANTINE DON'T SURF</b>	<b>\$9.50</b>
Beefeater gin, house tonic, pineapple reduction, Fee's grapefruit bitters, soda	
<b>IRON SWAN</b>	<b>\$10.50</b>
Alto del Carmen pisco, Yellow Chartreuse, Valdespino amontillado sherry, lemon, honey	
<b>NEGRONI BIANCO</b>	<b>\$11.50</b>
Gamle Ode dill aquavit, Cocchi Americano vermouth, Heirloom genepy, Bitter Truth peach bitters	
<b>SKY VALLEY SUNSET</b>	<b>\$10.50</b>
Redemption rye whiskey, Heirloom Alchermes, lemon, pecan orgeat, Kubler absinthe	

*\*Contains raw egg white. Consuming raw or undercooked egg may increase your chance of contracting food-borne illness, especially if you have certain medical conditions.*



# HALF FANCY

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

# W I N E

BUBBLY	glass/bottle
<b>BRUT CAVA, Mas Fi, Spain</b>	<b>\$7.00/28</b>
bright, white fruit, light citrus, fine persistent bubbles	
<b>ROSE CAVA, Mas Fi, Spain</b>	<b>\$8.50/34</b>
ripe strawberry, cherry, long mid-palate, clean finish	
<b>PROSECCO, Bellafina, Italy</b>	<b>\$8.00/32</b>
intensely aromatic, crisp yellow apple, white peach, pear	
<b>MOSCATO, La Ardilla, Spain</b>	<b>\$34</b>
lightly sweet, effervescent, floral aromas, crisp, refreshing	
<b>LAMBRUSCO BIANCO, Paltrinieri, Italy</b>	<b>\$40</b>
tight bubbles, white pear, floral and citrusy	
WHITE & ROSE	
<b>SAUV. BLANC/MACABEO Fuenteseca Valencia, Spain</b>	<b>\$7.00</b>
delicate citrus, coriander, green pepper	
<b>CHARDONNAY, Lone Birch, Yakima Valley, WA</b>	<b>\$9.50/38</b>
pear, white peach, starfruit, white grapefruit, tart finish	
<b>FURMINT, Evolucio, Tokaj, Hungary</b>	<b>\$8.50/34</b>
peach skin, apricot, quince, high-quality almond extract	
<b>SAUV. BLANC, Rin du Bois, France</b>	<b>\$8.00/32</b>
green apple, lemon, medium body	
<b>CHARDONNAY, Annabella, Napa Valley, CA</b>	<b>\$40</b>
ripe pear, vanilla, nutmeg, butterscotch finish	
<b>CHENIN BLANC, Lubanzi, Swartland, South Africa</b>	<b>\$44</b>
complex palate of lemon, ginger, melon, slate finish	
<b>COTE du RHONE BLANC, Les Dauphins, France</b>	<b>\$36</b>
lime citrus, green plum, rosemary, quartz mineral finish	
<b>PINOT GRIS, Lone Birch, Yakima Valley, WA</b>	<b>\$35</b>
crisp apple and pear, melon, tropical fruit	
<b>ROSE, Arrumaco, Galicias, Spain</b>	<b>\$7.00</b>
light tint, raspberry, plum, crisp - yet silky - palate	
<b>ROSE, Mont Gravet, Gascogne, France</b>	<b>\$30</b>
fresh raspberry, blackberry, full body	
<b>ROSE, Pratsch, Niederoestreich, Austria</b>	<b>\$44</b>
cherry, raspberry, slight garden vegetable, light citrus	
RED	
<b>DOURO TINTO, Lavradores de Feitoria, Portugal</b>	<b>\$7.00</b>
silky tannins, damson and plum, lightly savory	
<b>CABERNET SAUV., JaJa de Jau, France</b>	<b>\$9.00/36</b>
bold oak and blackberry with approachable, firm tannins	
<b>MALBEC, Crozillion, Cahor, France</b>	<b>\$10.00/40</b>
deep, dark blueberry, leather, and cocoa	
<b>TEMPRANILLO, Manon, Spain</b>	<b>\$8.00/32</b>
rose petals, black cherry, low acidity, light spice	
<b>CABERNET FRANC, Brash Higgins, Australia</b>	<b>\$88</b>
toasted chilis, dessicated fruit, violets, spring hay	
<b>CARMENERE, Calcu, Central Valley, Chile</b>	<b>\$38</b>
black fruits and spice, cinnamon, rosemary	
<b>MALBEC, Zuccardi, Lujan de Cuyo, Argentina</b>	<b>\$42</b>
plum, blackberry, black pepper, abundant fine tannins	
<b>NEBBIOLO, Paolo Scavino, Langhe, Italy</b>	<b>\$72</b>
sour cherries, black tea, licorice, soft tannins, light smoke	
<b>PINOT NOIR, Walnut City, OR</b>	<b>\$46</b>
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

**ROOIBOS ROGERS** \$7.00  
Tea Source Red Berry herbal tea, house lime cordial, Fee's whiskey barrel-aged aromatic bitters, soda

**SEASONAL SHRUB** \$6.50  
Rotating fruit shrub. Please ask your server or bartender.

# TAKE IT EASY

## LIBATIONS EASY ON THE BOOZE

**AMERICANO** \$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

# B E E R

## 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

# BOOZE

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

## AMARO

Amaro del Capo \$8.00  
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  
Leatherbee Malort, IL \$5.00  
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(EY)

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

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