

Open Daily at 11am

Happy Hour

Monday – Friday

3pm to 7pm

\$1 off Tap Beer,

Wine by the glass, Rail Drinks,

Specialty Drinks & Cocktails,

and Select Appetizers

Wino Wednesday

Half-off all bottles all day.

Ask about our

“Frequent Imbibers” Card.

Purchase 12 bottles of wine

and your 13th is free!



**drinks**

# Specialty Drinks *and* Cocktails

## JAR-GARITAS!

All our Jar-garitas are made with Sauza tequila, house-made limeade, and a salted rim. And love. Don't forget the love.  
Order one with your choice of premium tequila for \$3 more.

<b>Classico</b> .....	10.50
Traditional fresh lime.	
<b>Coconut</b> .....	10.50
Fresh lime, coconut cream.	
<b>Jalapeño-Grapefruit</b> .....	10.50
Fresh grapefruit, house-infused jalapeño tequila.	
<b>Pineapple-Basil</b> .....	10.50
Fresh basil, fresh pineapple juice, sugar.	
<b>Watermelon</b> .....	10.50
House-infused watermelon tequila and fresh lime juice.	

## SERVED UP!

<b>Aperol Mango Bellini</b> .....	9.50
Aperol, mango purée, and Campo Viejo Brut Cava.	
<b>Gin Blossom</b> .....	13.00
Bloom gin, Thatcher's Organic Elderflower liqueur, Bittercube orange bitters, agave nectar, fresh lemon juice.	
<b>LuLu Lemondrop</b> .....	13.00
Rehorst Citrus & Honey vodka, fresh lemon juice, agave nectar, sugar-rimmed glass.	
<b>Rose Hip Manhattan</b> .....	13.00
New Holland Beer Barrel Bourbon, Koval Rose Hip Liqueur, dry vermouth, and Bittercube Jamaica #1 bitters.	

## SANGRIA

<b>LuLu Sangria</b> .....	9.50
Our house recipe: red wine, brandy, triple sec, fresh orange and pineapple juices.	
<b>Mango-Peach</b> .....	9.50
White wine with peach brandy and mango puree.	
<b>Rosé Sangria</b> .....	9.50
Rosé wine, apple brandy, raspberry liqueur, and pineapple and cranberry juices.	

# Specialty Drinks *and* Cocktails

## ON THE ROCKS

- Bourbon Fix** ..... 11.00  
Backbone Bourbon, agave nectar, fresh lemon juice,  
and Bittercube Orange bitters.
- PM Painkiller** ..... 11.00  
House-infused pineapple rum, mango puree, fresh orange juice,  
and coconut cream, sprinkled with a touch of nutmeg.
- Rosemary Grapefruit** ..... 11.00  
Califino Reposado tequila, Aperol, Ruby Red Grapefruit juice,  
fresh lime juice, and house-made rosemary simple syrup.
- The Bee's Knees** ..... 10.00  
State Line gin, house-made honey lemon syrup, fresh lemon juice.

## MUDDLED

- Blueberry-Basil Bramble** ..... 11.00  
House-infused blueberry gin, fresh lemon juice, fresh basil,  
black raspberry liqueur, and soda.
- Kentucky Cider** ..... 10.00  
Four Roses bourbon, simple syrup, dry hard cider,  
and fresh muddled lemons.
- Lemon-Raspberry Mint Smash** ..... 9.50  
Fresh muddled lemons and mint, 360 Raspberry vodka,  
and a lemonade-seltzer press.

## MOCKTAILS

- Mango-Cucumber Mule** ..... 9.00  
Junipre non-alcohol spirit, fresh muddled cucumber,  
house-made honey-lemon syrup, lime juice, mango purée,  
and Top Note ginger beer.
- Tiki Ride** ..... 9.00  
Junipre non-alcohol spirit, fresh lime juice,  
chili-honey simple syrup, and coconut cream.

# Wines

## RED

Glass

Bottle

**Cabernet Sauvignon, Alias** ..... 9.00 36.00

2020, California

Notes of ripe, dark fruit are forward on the nose, followed by notes of light leather and pomegranate reduction. On the palate, bright acidity and lively tannins bounce across the tongue, finishing with warm flavors of vanilla and leather.

**Malbec, Lamadrid** ..... 10.00 40.00

2019 Agrelo, Mendoza, Argentina

Exemplary, with dense black fruit and plum flavors and notes of dark chocolate and hints of orange peel. 91 point James Suckling.

**Pinot Noir, Casas Del Bosque** ..... 10.50 42.00

2019, Casablanca Valley, Chile

On the nose, intense aromas of cinnamon, black plum and cedar dominate with a hint of orange blossom. In the mouth, red cherry, raspberry and a touch of allspice pair with a backbone of oak and is backed-up by fresh acidity and soft, well-rounded tannins for excellent structure and length.

**Tempranillo, Vina Eguia** ..... 8.50 34.00

2020, Rioja

Bright cherry in color with a nose of intense red fruits and more subtle vanilla, coconut, balsamic and licorice. The fresh, full, and vibrant palate red cherry and coriander, coupled with Asian spices and smoke. The palate shows beguiling longevity with full, spicy fruits, evolving into more medium bodied, earthy tones of tobacco, cedar spice and vanilla from its time in oak casks.

## ROSÉ

In order to take advantage of the limited seasonal release of these wines, we feature an ever-changing rosé offering. Please ask your server about our current bottle. Price varies.

# Wines

## WHITE

	Glass	Bottle
<b>Chardonnay, Stillman St.</b> .....	11.00	44.00
2019 Sonoma County, CA Subtle Anjou pear and apple aromas are complimented by a slight touch of oak. On the palate the orchard fruit flavors express themselves alongside layers of citrus, minerality, and a hint of vanilla.		
<b>Pinot Grigio, Donini</b> .....	7.50	30.00
2020, Venezia This pinot grigio is fresh, clean and lively - full of flavor with bright notes of honey, apple and wildflowers, with a pleasing, lingering aftertaste of ripe pears.		
<b>Riesling, Roku</b> .....	8.00	32.00
2021, California Fresh and distinctive, this wine offers delicate yet complex flavors. It is semi-sweet but retains a refreshing, crisp acidity.		
<b>Sauvignon Blanc, Elmstone</b> .....	9.00	36.00
2022 Marlborough, New Zealand Passionfruit, citrus, and peach aromas open this delicate, refreshing wine. They're backed by orchard blossoms and wildflower honey, with backbone of summer vegetation. The palate is fresh and lightly textured with balance and easy-drinking status.		
<b>Vermentino, Mesa Primo Bianco</b> .....	10.00	40.00
2021 Sardinia, Italy Bright straw yellow in color, aromas of white fleshed fruit and floral hints, and a balanced, bright palate, with enough freshness and richness to allow each tasting phase to flow and give substance to the citrusy, herbal finish.		

## SPARKLING

<b>Cava Brut, Campo Viejo</b> .....	7.00	28.00
NV, Rioja Complex aromas of white fruits with hints of wood allude to the fresh, round, and well-balanced ripe apple, pear and citrus palate. Persistent, elegant bubbles deliver a smooth and dry finish.		

### Featured Sparkling Wine

Ask your server or bartender about our current selection! Price varies.

### Featured Champagne

Ask your server or bartender about our current selection! Price varies.

# Beers

Ask your server or bartender about our rotating tap selections.

## DRAUGHT

	Glass	Pitcher
Guinness Irish Stout – Imperial Pint.....	7.00	
Hacker-Pschorr Weisse.....	7.00	26.00
Hacker-Pschorr Weisse - Weisse Glass.....	9.00	
Lakefront Riverwest Stein.....	5.75	21.00
New Glarus Spotted Cow.....	6.00	22.00
Schlitz.....	4.25	15.00

## IMPORTS

	Bottle/Can
Corona (Pale Lager).....	5.50
Stella Artois (Pale Lager).....	6.00
Unibroue La Fin du Monde (Belgian-style Tripel).....	9.00

## DOMESTICS

Blue Moon.....	16oz	6.75
Bud Light.....		4.00
Miller High Life.....		4.00
Miller Lite.....		4.00
Pabst Tall Boy.....		4.00

## GLUTEN-FREE

Lakefront New Grist.....		5.50
McKenzie's Cider (Rotating Selection).....		5.75
Untitled Art Florida Seltzer (Rotating Selection).....		7.75
White Claw.....		6.00
(Ruby Grapefruit, Black Cherry, or Watermelon)		
Wyder's Cider (Rotating Selection).....		6.00

## NO ALCOHOL BEER

Brooklyn Special Effects Hoppy Amber Lager.....		5.50
Lagunitas Hoppy Refresher.....		5.00
Two Roots Enough Said Helles Lager.....		6.25

# Beers

We are happy to offer rotating selections from all of these great breweries to complement the seasons.

## MICRO & CRAFT BREWS

Bottle/Can

Black Husky (Milwaukee, WI) .....	16oz 9.50
Blackrocks (Marquette, MI) .....	6.00
Central Waters (Amherst, WI) .....	6.00
City Lights (Milwaukee, WI) .....	6.00
Component (Milwaukee, WI) .....	16oz 10.00
Deschutes (Bend, OR) .....	5.75
Destihl (Normal, IL) .....	6.75
Indeed (Minneapolis, MN) .....	6.25
Karben4 (Madison, WI) .....	6.25
Lakefront (Milwaukee, WI) .....	5.50
Maplewood (Chicago, IL) .....	16oz 9.75
Mobcraft (Milwaukee, WI) .....	6.25
Noon Whistle (Naperville, IL) .....	7.00
Odell (Fort Collins, CO) .....	6.75
Revolution (Chicago, IL) .....	6.25
Rhinegeist (Cincinnati, OH) .....	5.75
Three Floyds (Munster, IN) .....	7.00
Third Space (Milwaukee, WI) .....	5.75
Tyranena (Lake Mills, WI) .....	6.25
Vintage (Madison, WI) .....	6.00
Young Blood (Madison, WI) .....	16oz 9.75

# Spirits

Ask your server or bartender about our current house-infused selections.

## SCOTCH

Ardbeg Uigeadail  
Bruichladdich  
The Classic Laddie  
Cutty Sark  
Dewars White Label  
Glenmorangie 10yr

## WHISKEY

Crown Royal  
GLD Kinnickinnic  
High West Double Rye  
Jack Daniels  
Jameson  
Rittenhouse Rye  
Roulette Rye  
Seagrams 7  
Starlight Blackberry  
Tullamore Dew

## BOURBON

Backbone  
Basil Hayden's  
Bulleit  
Four Roses  
Four Roses  
Single Barrel  
Jim Beam  
Knob Creek  
Maker's Mark  
New Holland  
Beer Barrel  
Red Cabin

## BRANDY

Copper & Kings  
American Craft  
Copper & Kings  
Floodwall American  
Craft Apple

## TEQUILA

Califino Reposado  
Casamigos Blanco  
Hornitos Anjejo

## VODKA

360 Double Chocolate  
360 Huckleberry  
360 Madagascar Vanilla  
360 Red Raspberry  
Absolut Peppar  
Grey Goose  
Infuse Lemon  
Ketel One  
Prairie Organic  
Prairie Cucumber  
Organic  
Referent Horseradish  
Rehorst  
Rehorst  
Citrus & Honey  
Tito's

Twisted Path Organic

## GIN

Bloom  
Bombay Sapphire  
Prairie Organic  
Rehorst  
State Line  
Tanqueray  
Twisted Path Organic

## RUM

Bacardi  
Bacardi Coconut  
Bacardi Limón  
Captain Morgan Spiced  
Gosling's Black

## CORDIALS

Aperol  
Averna Amaro  
Campari  
Dr. McGillicuddy's  
Mentholmint  
Fireball  
Frangelico  
GLD Absinthe Verte  
Godiva Chocolate  
Irish Manor  
Irish Cream  
Jägermeister  
Kahlúa  
Koval Rose Hip  
Mathilde Framboise  
Pimm's  
RumChata  
Rumple Minze  
Shanky's Whip Black  
Irish Whiskey Liqueur  
Southern Comfort  
Thatcher's Organic  
Elderflower

## NON-ALCOHOL SPIRIT

SANS Junipre