

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.



drinks

Specialty Drinks *and* Cocktails

JAR-GARITAS!

All our Jar-garitas are made fresh and served in a salt-rimmed jar with all-agave tequila, fresh lime juice, and love. Don't forget the love.

- Classico** 10.50
Traditional fresh lime, Sauza Hacienda silver tequila.
- Coconut** 10.50
Fresh lime, cream of coconut, Sauza Hacienda silver tequila.
- Jalapeño-Grapefruit** 10.50
House-infused jalapeño tequila, ruby red grapefruit juice.
- Milwaukee Cadillac** 13.00
Good Land orange liqueur, CaliFiño reposado tequila, agave nectar, chili-lime sea salt rim.
- Pineapple-Basil** 10.50
Pineapple juice, house-made basil simple syrup, Sauza Hacienda silver tequila.
- Spiced Pear** 12.50
House-made spiced pear simple syrup, El Bandido Yankee reposado tequila, chili-lime sea salt rim.

SERVED UP!

- Blissfully Berried** 13.00
House-infused strawberry vodka, pomegranate juice, fresh lemon juice, agave nectar, sugar-rimmed glass.
- Cherry Pop!** 13.00
Prairie Organic gin, Luxardo Maraschino Cherry liqueur, fresh lemon juice, simple syrup, Bittercube cherry bark vanilla bitters, muddled cherries.
- LuLu Lemondrop** 13.00
Rehorst Citrus Honey vodka, fresh lemon juice, Bittercube orange bitters, agave nectar, sugar-rimmed glass.
- Rose Hip Manhattan** 13.00
New Holland Beer Barrel Bourbon, Koval Rose Hip liqueur, dry vermouth, and Bittercube Jamaica #1 bitters.

SANGRIA

- LuLu Sangria** 9.50
Our house recipe: red wine, brandy, triple sec, fresh orange and pineapple juices.
- Mango-Peach** 9.50
White wine, peach brandy, triple sec, mango nectar.

Specialty Drinks *and* Cocktails

ON THE ROCKS

- Bourbon Fix** 11.00
Backbone Bourbon, agave nectar, fresh lemon juice,
Bittercube Orange bitters.
- PM Painkiller** 12.00
House-infused pineapple rum, mango nectar, fresh orange juice,
cream of coconut, sprinkle of nutmeg.
- Rosemary Grapefruit** 12.00
CaliFiño Reposado tequila, Aperol, ruby red grapefruit juice,
fresh lime juice, house-made rosemary simple syrup.
- Sage-Blackberry Lemonade** 9.00
Starlight Blackberry whiskey, house-made sage simple syrup, lemonade.

MUDDLED

- Blooming Butterfly** 12.00
Fresh muddled cucumber and basil, Bloom gin, house-made butterfly
pea flower tea simple syrup, fresh lime juice, press.
- Blueberry-Basil Bramble** 12.00
House-infused blueberry gin, fresh lemon juice, fresh basil,
black raspberry liqueur, soda.
- Lemon-Raspberry Mint Smash** 10.00
Fresh muddled lemons and mint, 360 Red Raspberry vodka,
lemonade-seltzer press.

MOCKTAILS

- Mystic Mint Lemonade** 7.00
Fresh muddled mint, lemon juice, house-made butterfly pea flower tea
simple syrup, lemonade-seltzer press.
- Tiki Ride** 9.00
Junipre non-alcohol spirit, fresh lime juice,
house-made chili-honey simple syrup, coconut cream.

TheCocktail

- Ask about our N/A concoction created with RA! 12.00
Elevated Sparkling Lemonade, a hemp-derived, 5mg Delta 9 THC beverage.

Wines

RED

Glass

Bottle

Cabernet Sauvignon, Vina Maitia “ROTO” 9.50 38.00

2022, Maule, Central Valley, Chile

The nose shows plum, cassis, leather, and dusty earth with light dried rose petals.

On the palate this wine has smooth, soft tannins that wrap around the dark fruit core and a light finish.

Pinot Noir, Paul Mas Reserve 9.50 38.00

2021, Languedoc-Roussillon, France

Elegant notes of red berries are combined with soft spices and a hint of vanilla

in this medium-bodied wine that boasts ripe tannins and a well-balanced acidity.

Malbec, Almarada 8.50 34.00

2022 Uco Valley, Mendoza, Argentina

Intense fruity aromas of black plum give rise to a palate full of freshness,

velvety tannins and flavors of dried cranberry and chocolate with a hint of orange peel.

Great balance, complexity and length.

Tempranillo, Vina Eguia 8.50 34.00

2020, Rioja, Spain

Bright cherry in color with a nose of intense fruits and more subtle vanilla,

coconut, balsamic, and licorice. The fresh, full palate shows red cherry,

coriander, Asian spices and smoke, evolving into more medium bodied,

earthy tones of tobacco, cedar spice, and vanilla.

Sangiovese, Frico by Scarpetta 8.50 34.00

2022, Tuscany, Italy

Aromas of sour cherry, cranberry, and dried herbs lead into flavors of

tart cherry, cranberry, and plum framed with a great dried savory herb note

in this well-balanced classic Italian red.

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

Pinot Grigio, Dipinti 8.50 34.00

2022, Alto Adige, Italy

Delicately perfumed with scents of flowers and spice, it features almond, tangerine, and apricot fruits. Softly textured and balanced with a crisp citrus finish.

Riesling, High Heaven “Starshower” 8.50 34.00

2022, Columbia Valley, WA

Lime and lemon zest mingle with stone fruit and floral aromas, leading to crisp, refreshing and clean flavors with Pink Lady apple notes and balanced acidity.

Chardonnay, Trim 9.50 38.00

2021, California

A vibrant bouquet of lemon meringue, apricots, white flowers, mango and ripe tropical fruit. The mouthfeel is creamy with a playful acidity that leads to notes of vanilla, marzipan, and baking spices.

Côtes du Rhône Blanc, Famille Perrin Réserve 9.50 38.00

2023, Rhone Valley, France

Aromas of very ripe pears and candied quince, with a hint of anise. Round and well balanced, the palate offers tangy notes before evolving towards pastry and juicy fruit aromas with a long finish and nice texture.

Sauvignon Blanc, Elmstone 9.00 36.00

2022, Marlborough, New Zealand

Passionfruit, citrus and peach aromas open into that of orchard blossoms and wildflower honey with a backbone of summer vegetation. The palate is fresh and lightly textured with great balance for easy drinking.

SPARKLING

Cava Brut, Campo Viejo 7.00 28.00

NV, Rioja, Spain

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.

Prosecco Brut, Poggio Costa 9.50 38.00

NV, Prosecco, Friuli Venezia Giulia, Italy

Fresh aromatics of juicy melon, white flowers and hazelnut meet flavors of green apple, honeydew melon and fresh cut flowers in this light, dry, and vibrant sustainably-certified sparkler.

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.....	8.00	
Hacker-Pschorr Weisse.....	7.25	26.00
Hacker-Pschorr Weisse - Weisse Glass.....	9.00	
Lakefront Riverwest Stein.....	6.00	22.00
New Glarus Spotted Cow.....	6.00	22.00
Schlitz.....	4.50	17.00

IMPORTS

	Bottle/Can
Corona (Pale Lager).....	5.50
Stella Artois (Pale Lager).....	5.50

DOMESTICS

Blue Moon.....	5.50
Coors Light.....	4.00
Miller High Life.....	4.00
Miller Lite.....	4.00
Pabst Tall Boy.....	4.00

GLUTEN-FREE

Lakefront New Grist.....	5.50
Carbliss Vodka Cocktail (Rotating Selection).....	8.00
Ciderboys Hard Cider (Rotating Selection).....	6.25
McKenzie's Cider (Rotating Selection).....	6.25
Untitled Art Florida Seltzer (Rotating Selection).....	8.00
White Claw (Rotating Selection).....	6.00

NO ALCOHOL (MUST BE 21+)

Athletic Brewing Company (Rotating Selection).....	6.00
Brooklyn Special Effects Hoppy Amber Lager.....	5.75
RA! Elevated Sparkling Lemonade 5mg Hemp Derived THC.....	12.00

Beers

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

MICRO & CRAFT BREWS

Bottle/Can

3 Floyds (Munster, IN)	6.75
3 Sheeps (Sheboygan, WI)	5.50
Black Husky (Milwaukee, WI)	16oz 9.75
Brew Dog (Columbus, OH)	6.50
Central Waters (Amherst, WI)	5.75
Component (Milwaukee, WI)	16oz 10.00
Eagle Park (Milwaukee, WI)	6.75
Enlightened (Milwaukee, WI)	6.25
Great Lakes (Cleveland, OH)	6.75
Hopewell (Chicago, IL)	16oz 9.50
Karben4 (Madison, WI)	6.50
Lagunitas (Petaluma, CA)	6.00
Lakefront (Milwaukee, WI)	5.50
Monkless Belgian Ales (Bend, OR)	16oz 10.00
New Glarus (New Glarus, WI)	5.25 (specialty selections, 9.00)
O'so (Plover, WI)	6.50
Revolution (Chicago, IL)	6.00
Rhinegeist (Cincinnati, OH)	6.00
Sketchbook (Skokie, IL)	16oz 9.25
Third Space (Milwaukee, WI)	6.25
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
El Bandido Yankee
Reposado
Hornitos Anejo

VODKA

360 Double Chocolate
360 Huckleberry
360 Madagascar Vanilla
360 Red Raspberry
Absolut Peppar
Cathead Honeysuckle
Grey Goose
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
Tanqueray
Twisted Path Organic

RUM

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

CORDIALS

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

NON-ALCOHOL SPIRIT

SANS Junipre