

COCKTAILS

PUNCH

PROGRESSIVE PUNCH \$10.00

The flowing bowl gets filled with a daily creation at 4PM. By the glass price reduces \$1 an hour until it's gone.

BRANDY MILK PUNCH \$9.50

E&J VSOP brandy washed with whole milk, lemon oleo saccharum, nutmeg

PISCO PUNCH \$10.00

Alto del Carmen pisco, pineapple reduction, lime, preserved pineapple

CLASSIC

AVIATION \$10.50

Northshore #6 gin, Luxardo Maraschino, Rothman & Winter creme de violette, lemon

OAXACAN OLD FASHIONED \$11.00

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

TODDY

HOT DAME \$10.00

Pierre Ferrand 1840 cognac, Bitter Truth pimento dram, honey, citric and tartaric acid solution

HOT BUTTERED MEZCAL \$12.00

Xicaru reposado mezcal, Angostura amaro, spiced butter batter, cinnamon

WARM FASHIONED \$10.00

Redemption rye, maple & brown sugar simple, Fee's barrel-aged aromatic bitters. Served warm

CRAFT

APRY RICKY JUSTINO \$10.50

apricot Cittadelle Jardin d'Ete gin Justino, lime, soda. Very dry, no added sugar

CONSTANTINE DON'T SURF \$9.50

Beefeater gin, house tonic, pineapple reduction, Fee's grapefruit bitters, soda

DEAD RED REDEMPTION \$10.50

Redemption bourbon, red wine reduction, lemon, Prince Pastis de Marseille

FORCED PERSPECTIVE \$11.00

Plantation pineapple rum, Clairin Haitian rum, hibiscus honey syrup, almond orgeat, pineapple, lime

WINE

BUBBLY

glass/bottle

BRUT CAVA, Mas Fi, Spain \$7.00/28

bright, white fruit, light citrus, fine persistent bubbles

ROSE CAVA, Mas Fi, Spain \$8.50/34

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 Conte DegliAzzoni Marche, Italy \$7.00

green fruit, straw, hawthorn, dry with fresh minerals

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

SAUVIGNON BLANC, Bel Air, France \$8.00/32

lemon, pineapple, flint, light 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, Conte Degli Azzoni, Marche, Italy \$7.00

cherry pink, cherry, violet, dry and fresh with good minerality

ROSE, Mont Gravel, 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

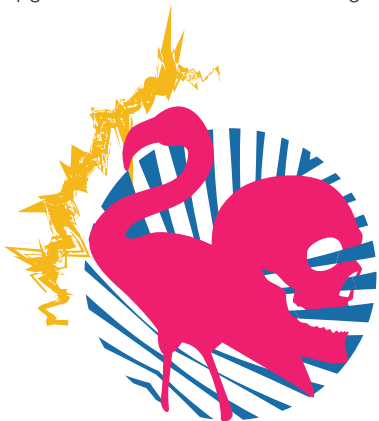
plum, blackberry, black pepper, abundant fine tannins

NEBBIOLO, Paolo Scavino, Langhe, Italy \$72

sour cherries, black tea, licorice, soft tannins, light smoke

PINOT NOIR, Walnut City, OR \$46

hand-harvested, 100% pinot, raspberry, sage, wisp of mocha



HALF FANCY

FEATURED 'TAIL \$9.00

"TIM" SHOTS \$7.00

JELLO SHOTS \$4.00

WINTER 2022

by Ryley Gahagan

FREE SPIRITED

CRAFT COCKTAILS FREE OF ALCOHOL

POPE CONSTANTINE	\$6.50
House tonic, pineapple reduction, Fee's grapefruit bitters, soda	
RAN PAST TENTS	\$7.00
Jaggery, acid phosphate, ginger hydrosol, soda	
VANISHING LINES	\$7.00
Hibiscus honey syrup, almond orgeat, pineapple, lime	
SEASONAL SHRUB	\$6.50
Rotating vinegar-based shrub, soda, and garnish	

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 Alchermes, MN	\$9.00
Heirloom Pineapple Amaro, MN	\$9.00
Jeppson's Malort, IL	\$5.00
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
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	\$10.00
Xicaru Anejo Mezcal	\$13.50

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

TAKE IT EASY

LIBATIONS EASY ON THE BOOZE

AMERICANISMO	\$8.00
Heirloom pineapple amaro, Alagna bianco vermouth, Angostura orange bitters, soda	
ANTENNAS TO HEAVEN	\$7.50
Alagna bianco vermouth, honey, lemon	
EVENING REDNESS IN THE WEST	\$8.50
Heirloom Alchermes, red wine reduction, maple simple, acid phosphate. Served room temperature in the style of a Scaffa	
KEEP TALKING	\$8.50
Norseman Olympia, Cherry Herring, Verdicchio white wine, lime	

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
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

B E E R

TAPS

Fulton Standard Lager 16oz	\$5.50
Warpigs Lazurite IPA 16oz	\$6.50
Sweetland Cider 12oz	\$7.50
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 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
Rodenbach, Red-Brown Flemish Ale	\$10.00
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