



## SIGNATURE COCKTAILS



<b>Cosmo</b> <i>Skyy Citrus, orange liqueur, cranberry, lime</i>	<b>15</b>	<b>Mai Tai</b> <i>Jamaican rum, Rhum Agricole, orange Curaçao, lime, orgeat</i>	<b>14</b>	<b>Sidecar</b> <i>North 40 Brandy, orange Curaçao, lemon</i>	<b>14</b>
<b>Classic Martini</b> <i>Skyy Vodka, Dolin Dry Vermouth, blue cheese stuffed olives</i>	<b>14</b>	<b>Manhattan</b> <i>Rebel Yell Small Batch Rye, House Sweet Vermouth, Angostura</i>	<b>16</b>	<b>Old Fashioned</b> <i>Rebel Yell Small Batch Rye, Angostura, Fabbri Amarena</i>	<b>15</b>
<b>Cucumber Martini</b> <i>Skyy Vodka, pressed cucumber, lemon</i>	<b>15</b>	<b>Razz Martini</b> <i>Skyy Vodka, Chambord, cranberry, lemon</i>	<b>14</b>	<b>Margarita</b> <i>Exotico Reposado, orange Curaçao, lime</i>	<b>15</b>

## WINE

Our wine list is constantly evolving. Selections, vintages, & pricing are subject to change.

<b>SPARKLING &amp; ROSÉ</b>	¼   ⅓   btl	<b>PINOT NOIR</b>	¼   ⅓   btl
<b>Chandon Brut NV</b> <i>California</i>	187 ml 15	<b>A to Z '17</b> <i>Oregon</i>	11   14   42
<b>Chandon Rosé NV</b> <i>California</i>	187 ml 17	<b>Truchard '17</b> <i>Carneros</i>	15   18   58
<b>Ruffino NV</b> <i>Prosecco   Italy</i>	187 ml 16	<b>Siduri '18</b> <i>Willamette</i>	16   19   62
<b>Martin Ray '19</b> <i>Rosé of Pinot Noir   Sonoma</i>	10   12   38	<b>Castle Rock '17</b> <i>Sonoma</i>	42
<b>Schramsberg Brut '17</b> <i>Sparkling Rosé   Sonoma</i>	81	<b>Deloach '18</b> <i>Russian River</i>	48
<b>J Vineyards Cuvée 20</b> <i>Russian River</i>	83	<b>Domaine Serene '16</b> <i>Evenstad Reserve   Willamette</i>	145
<b>Veuve Clicquot NV</b> <i>Champagne</i>	153	<b>CABERNET SAUVIGNON</b>	¼   ⅓   btl
<b>CHARDONNAY</b>	¼   ⅓   btl	<b>Aerena '17</b> <i>North Coast</i>	11   14   42
<b>Irony '17</b> <i>Monterey</i>	10   12   38	<b>Smith &amp; Hook '18</b> <i>Santa Lucia Highlands</i>	13   16   50
<b>La Crema '18</b> <i>Monterey</i>	12   15   46	<b>Treana '18</b> <i>Paso Robles</i>	14   17   54
<b>Sbraggia '17</b> <i>Dry Creek</i>	14   17   54	<b>Justin '18</b> <i>Paso Robles</i>	16   19   62
<b>Crossbarn '18</b> <i>Sonoma Coast</i>	15   18   58	<b>Chateau Buena Vista '17</b> <i>Napa</i>	22   27   86
<b>Franciscan Estate '18</b> <i>Napa</i>	42	<b>Charles Krug '17</b> <i>Napa</i>	68
<b>Flowers '17</b> <i>Sonoma</i>	60	<b>Stag's Leap Artemis '17</b> <i>Napa</i>	90
<b>MORE WHITES</b>	¼   ⅓   btl	<b>Silverado '17</b> <i>Napa</i>	94
<b>Shades of Blue NV</b> <i>Riesling   Germany</i>	10   12   38	<b>Faust '17</b> <i>Napa</i>	98
<b>Donini '19</b> <i>Pinot Grigio della Venezia   Italy</i>	10   12   38	<b>Groth '16</b> <i>Oakville</i>	100
<b>Twin Island '19</b> <i>Sauvignon Blanc   Marlborough</i>	11   14   42	<b>Jordan '15</b> <i>Alexander Valley</i>	113
<b>Decoy '18</b> <i>Sauvignon Blanc   Napa</i>	12   15   46	<b>Pride '16</b> <i>Napa/Sonoma</i>	137
<b>Ponzi '18</b> <i>Pinot Gris   Willamette</i>	13   16   50	<b>Caymus '18</b> <i>Napa</i>	150
<b>MERLOT</b>	¼   ⅓   btl	<b>Paradigm '15</b> <i>Oakville/Napa</i>	160
<b>Toad Hollow '17</b> <i>Sonoma</i>	11   14   42	<b>MORE REDS</b>	¼   ⅓   btl
<b>Trefethen '17</b> <i>Napa</i>	16   19   62	<b>Anticura '18</b> <i>Malbec   Uco Valley, Argentina</i>	12   15   46
<b>Duckhorn '17</b> <i>Napa</i>	67	<b>The Federalist '17</b> <i>Zinfandel   Lodi</i>	12   15   46
<b>Shafer TD9 '16</b> <i>Merlot Blend   Napa</i>	115	<b>Daou Pessimist '17</b> <i>Red Blend   Paso Robles</i>	13   16   50
		<b>Ancient Peaks '17</b> <i>Zinfandel   Paso Robles</i>	14   17   54



## BEER



<b>Ciderboys Seasonal Cider</b> 5.0	6 <sup>.5</sup>	<b>New Glarus Moon Man</b> 5.0	6	<b>Heineken 0.0</b> NA	5 <sup>.75</sup>
<b>Blue Moon</b> 5.4	6	<b>New Glarus Spotted Cow</b> 4.8	6	<b>Bud Light</b> 4.2	5
<b>Lakefront Eastside Dark</b> 5.0	6	<b>Stella Artois</b> 5.0	6	<b>Coors Light</b> 4.2	5
<b>Lakefront IPA</b> 6.8	6	<b>Corona</b> 4.6	5 <sup>.75</sup>	<b>Miller High Life</b> 4.6	5
<b>Lakefront Riverwest Stein</b> 5.7	6	<b>Heineken</b> 5.0	5 <sup>.75</sup>	<b>Miller Lite</b> 4.2	5