

Beverages

WINES ON TAP 9.

RIESLING

Long Meadow Ranch. Notes of papaya & melon.

SAUVIGNON BLANC

Long Meadow Ranch. Aromas of Meyer lemon sorbet, pink grapefruit, white nectarine, guava, & kaffir lime leaf.

RED BLEND

Lubanzi. Hints of fresh red fruits & chocolate. Light bodied.

CABERNET SAUVIGNON

Fossil Point. Aromas of blackberry, plum, cocoa nibs, green coffee, & fennel.

WINE FLIGHT

Includes all four tap wines. 18.

WINE GLASS | BOTTLE

FOXGLOVE CABERNET

Red & black fruit with pepper, cedar, & bittersweet chocolate. 11. | 30.

SINCERITE SAUVIGNON BLANC

Fresh, vibrant nose of lime zest, ruby grapefruit, citrus, & an undercurrent of wet stone. 11. | 30.

SIDEKICK CHARDONNAY 11. | 30.

STRAIGHT SHOOTER PINOT NOIR

Rose, raspberries, cherries, nutmeg, cinnamon, & vanilla. 12. | 32.

CAVA

French sparkling white. 11. | 25.

BEERS ON TAP

— 16-ounce pour 7. —

ROTATING IPA

Ask your server what IPA is on tap currently.

ROTATING CIDER

Apple Treow Hard Ciders

VANILLA PORTER

Trap Rock Brewing Co. Porter

SPOTTED COW

New Glarus Cream Ale

OCTOBERFEST

Trap Rock Brewing Co. Märzen

MINNESCONSIN

Hop & Barrel Helles Lager

BEER FLIGHT

Four, 6-ounce pours of your choice. 10.

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CANNED CIDER 7.

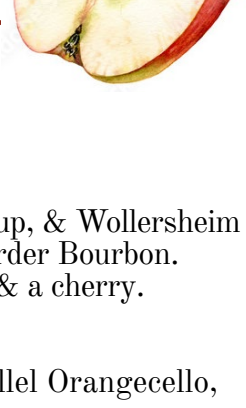
BARN SWALLOW

Apple Treow hard cider.

BLACKBIRD BERRY CIDER

Apple Treow hard cider.

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COCKTAILS 12.

OLD FASHIONED

Bitters, a dash of cherry syrup, & Wollersheim House Press Brandy OR Border Bourbon. Served with an orange slice & a cherry.

COSMO

Cranberry juice, 45th Parallel Orangecello, & 45th Parallel vodka.

GIMLET

Midwest Gin, honey, lime, & sage.

SPICED APPLE SANGRIA

White wine, Cava, Z-Orchard apple cider, spiced simple syrup, seasonal spices, & fresh fruit.

BEE STING CIDER

Border Bourbon, Z-Orchard hot cider, cream, & honey.

ESPRESSO MARTINI

Shaken Bittercube espresso martini liquor with a frothy foam top.

ELDERBERRY VODKA SOUR

Elderberry simple, 45th Parallel vodka, & soda water.

BRUNCH DRINKS

MIMOSA

Organic orange juice & bubbly. 11.
32-ounce pitcher 24.

BLOODY MARY

House-made mix served with a snack skewer & Midwest vodka. 12.

ADD a beer chaser +1.

N/A BLOODY MARY 8.

AFTER DINNER DRINKS

PORT

Quinta de la Rosa Ruby Reserve.
3-ounce pour. 8.

HONEY LIQUOR

2-ounces. 6.

BLACK CURRANT CASSIS

Wollersheim Brandy steeped in black currants & sugar. Served over ice. 10.

REFRESHMENTS

BLUEBERRY GINGER

BUBBLES MOCKTAIL

Blueberry & ginger simple syrup, lemon juice, & soda water. 7.

DEANE'S KOMBUCHA

Rotating flavors on tap. 8-ounce pour. 5.

FORAGE KOMBUCHA

Can of Blackberry Grape, Tropical, OR Peach. 12-ounces. 4.

SIREN SHRUB

Cherry OR basil on the rocks. 5.

LIFT BRIDGE ROOT BEER

On tap. 6.

MILK 5.

Z-ORCHARD HOT CIDER 6.

HOT CHOCOLATE 6.

LEMONADE

5. Make it cranberry, strawberry, lavender, blueberry, OR blueberry-lavender. +1.

ICED TEA

4. Make it cranberry, strawberry, lavender, blueberry, OR blueberry-lavender. +1.

ARNOLD PALMER

Lemonade & iced tea. 5.

WISCO POP!

Cherry, strawberry, OR ginger. 5.

TREE FORT SODA

Juicy orange OR cola. 4.

KIDDIE COCKTAIL

Lemon-lime juice, simple & cherry syrup, topped with sparkling water. 6.

COFFEE + TEA ADD flavor shot +50¢

BOTTOMLESS DRIP

Farmer to Farmer Light Roast or Decaf. 3.

CAPPUCCINO.

A perfect balance of airy foam, steamed milk, & espresso. 5.

LATTE

Traditionally prepared with espresso, steamed milk, & a dollop of milk froth. 5

MOCHA

Steamed milk, chocolate ganache, espresso, & whipped cream. 6.

MIEL

Steamed milk, local honey, milk froth, & espresso. 6.

MAPLE LATTE

Steamed milk, espresso, milk froth, & local maple syrup. 6.

CHAI LATTE

Grey Duck chai, steamed milk, & a dash of cinnamon. 5.

TURMERIC GINGER HONEY LATTE

Steamed milk, turmeric ginger extract, & local honey. 5.

LONDON FOG

Earl Grey tea, steamed milk, & lavender syrup topped with lavender. 5.

MATCHA LATTE

Matcha concentrate, steamed milk, & local honey. 6.

LOCAL RED CLOVER TEA Cup 5. | Pot 9.

Blossoms of Health

RISHI TEA Cup 5. | Pot 9.

Orange Blossom Green, Jasmine Green, Earl Grey, Turmeric Ginger, Golden Chamomile Blossom, Blackberry Shiso, Blueberry Rooibos, Masala Chai, & Raspberry Green

ENROOT COLD BREW TEA 6.

REVITALIZE: Raspberry, Mint, & White Peony

REJUVENATE: Hibiscus & Jasmine Green

CAFFEINE-FREE: Strawberry, Lavender, Rosemary, & Tulsi