



WINE

SPARKLING

Dibon Cava	10
Lamberti Prosecco NV	11
Berlucchi Franciacorta Rosé NV	16
Billecart-Salmon Brut Réserve NV (375ml)	50
Billecart-Salmon Brut Rosé NV (375ml)	65

WHITE

Vinicola del Sannio Falanghina, Campania 2016	
8 ^{HH}	
Kellerei Bozen Pinot Grigio, Alto Adige 2015	14
Alysian Sauvignon Blanc, Dry Creek Valley 2014	15
MacRostie Chardonnay, Sonoma 2014	17

RED

Vinicola del Sannio Aglianico, Campania 2016	8
HH	
Joseph Drouhin Pinot Noir, Burgundy 2014	15
Mendel Malbec, Mendoza 2013	13
Aquitania Cabernet Sauvignon, Chile 2014	17

BEER

4 Daughters Loon Juice , Spring Valley, MN – Hard Cider	6
Stella Cidre , Belgium-Hard Cider	7
Bauhaus Wagon Party , Minneapolis, MN-West Coast Lager	6
Surly Furious , Mpls, MN – Imperial Pale Ale	8
Stella Artois , Belgium-Belgian Lager	6
Bud Light , St Louis - Domestic	5 ^{HH}
Pacifico , Mexico – Mexican Lager	5 ^{HH}
Beer & a Bump (Budweiser Pony & Cabin Still Bourbon)	5

LIBATIONS

Old Fashioned 12

Bakers Bourbon, Knob Creek Rye, Demerara, Angostura Bitters

Manhattan 12

House Select Knob Creek, Carpano Sweet Vermouth, Angostura Bitters

Martini 12

Tanqueray No. 10, Noilly Pratt Dry Vermouth, Regan's Orange Bitters

Sidecar 12^{HH}

Pierre Ferrand 1840, Dry Orange Curacao, Lemon Juice

Aviation 12^{HH}

Tattersall Gin, Luxardo Maraschino, Crème de Violette, Lemon

Moscow Mule 12^{HH}

Modest Vodka, Earl Giles Ginger Beer

Mill City Sour 12

Old Overholt, Schoenhauer Apfel Liqueur, Lemon Juice, Maiden Rock Cider, Egg White, Apple Honey

The Last Cocktail 12

Sapphire Gin, Pear Honey, Lemon Juice, Sparkling White Wine

HH Denotes Happy Hour Menu:
\$6 Wine/Libations, \$4 Beer/Rails
From 3-7pm Daily