

## BEERS / HARD SELTZERS

Bell's Two Hearted — Kalamazoo, MI	\$6
Blue Moon — Denver, CO	\$5
Buckler (non-alcoholic) — Holland	\$5
Bud Light — St. Louis, MO	\$5
Coors Light — Golden, CO	\$5
Corona — Mexico	\$5
Lagunitas — Petaluma, CA	\$6
Michelob Ultra Pure Gold — St. Louis, MO	\$5
Stella Artois — Belgium	\$6
White Claw — Glendale, AZ	\$5
Black Cherry OR Mango	

## MINNESOTA BEERS

Finnegans Irish Amber — St. Paul (MN's charity beer)	\$5
Badger Hill Turncoat <i>Juicy IPA</i> — Shakopee	\$6
Beaver Island Sweet Miss <i>Oatmeal Stout</i> — St. Cloud	\$6
Excelsior Brewing Co. Big Island <i>Blonde Ale</i> — Excelsior	\$6
Fair State Roselle <i>Sour Saison</i> — Minneapolis	\$7
Fulton Beer 300 <i>Mosaic IPA</i> — Minneapolis, 16 oz can	\$8
Grain Belt Nordeast — New Ulm	\$5
Hamm's Classic — St. Paul, 16 oz can	\$5
Lake & Legends 5-Weight <i>Cream Ale</i> — Minneapolis, 16 oz can	\$7
Loon Juice Honey Crisp <i>Cider</i> — Spring Valley	\$6
Summit <i>EPA</i> — St. Paul	\$6
Summit <i>Porter</i> — St. Paul	\$6
Utepils Pils <i>Czech Style Pilsner</i> — Minneapolis, 16 oz can	\$7
<b>Beer &amp; Bump</b>	\$8

Hamm's Classic 16 oz can and a bump of rotating whiskeys  
\*See Bartender for current whiskey selection

**\*Ask Bartender for rotating draft selection**

## SPECIALITY COCKTAILS

### The Nordeaster Tribute **\$12**

Muddled orange with Barrow's Intense Ginger Liqueur served with Laird's Applejack Brandy. Served on the rocks and topped with a Filthy's Luxardo cherry skewer and a fresh apple slice.

### BeeYoutiful **\$12**

Minneapolis Norseman Vodka OR Gin, St. Germain Elderflower Liqueur, homemade honey simple syrup topped with soda water and a lemon wedge.

## WHITE WINE

6 oz GLS/BTL

Crafters Union 2018 <i>Pinot Grigio</i> — Madera Cty.	12 oz can / \$12
Monkey Bay 2020 <i>Sauvignon Blanc</i> — New Zealand	\$9 / \$34
Indaba 2019 <i>House Chenin Blanc</i> — South Africa	\$8 / \$30
Kendall-Jackson 2019 <i>Chardonnay Rsv.</i> — Sonoma Cty.	½ Btl / \$25
Spellbound 2019 <i>Chardonnay</i> — Napa County	\$9 / \$34

## SPARKLING/CHAMPAGNE/ROSÉ

Domaine Ste. Michelle <i>Brut</i> — Washington	\$40
Freixenet <i>Cordon Negro Cava</i> — Spain	Split \$9
La Marca <i>Prosecco</i> — Italy	Split \$10
Prophecy 2020 <i>Rosé</i> — France	\$10 / \$36
Risata <i>Moscato d'Asti</i> — Italy	Split \$10
Wycliff <i>Brut</i> — California	\$25

## RED WINE

Bonterra 2019 <i>Organic Zinfandel</i> — Mendocino County	\$10 / \$38
14 Hands Winery 2018 <i>Cabernet</i> — Columbia Valley	\$10 / \$38
A by Acacia 2018 <i>Pinot Noir</i> — Sonoma County	\$9 / \$34
Indaba 2019 <i>House Mosaic Red Blend</i> — South Africa	\$8 / \$30
Kendall-Jackson 2017 <i>Cabernet Rsv.</i> — Sonoma Cty.	½ Btl / \$25
Trivento Reserve 2020 <i>Malbec</i> — Mendoza, Argentina	\$9 / \$34

## MARTINIS

### Northern Negroni **\$12**

Duluth Vikre Cedar Gin, Minneapolis Tattersall Bitter Orange Liqueur, Drapo Sweet Red Vermouth, served with Filthy's Luxardo cherries and juice, and a twisted orange peel.

### De Xalapa **\$12**

Muddled jalapeños and fresh limes shaken well with Jose Cuervo Tradicional Tequila Plata and a splash of white grapefruit juice. Served in a salted glass with a lime wheel.

### Barrel de Cacao **\$12**

Our signature Seasonal Infusion with Crème de Cacao, freshly squeezed lemon juice, and Filthy's Luxardo cherry brine.

## SEASONAL INFUSION

### Old Forester's Cherry Barrel **\$12**

Mariani's tart cherries infused with Old Forester 86 Bourbon. Served on the rocks with Filthy's Luxardo cherry brine or in a tall brand glass with Filthy's Luxardo cherry Cola.