












## Small Plates

Dinner

- LOCAL SOURDOUGH | ash butter, sea salt 8.5 
- TUNA TARTARE | pickled veg, chilis, wasabi aioli, sesame seed, crispy wonton 16\*  
- BRÛLÉED BRIE | hot honey, petite greens, baguette crostini 15.5 
- DUCK TOSTADA | pulled duck barbacoa, ancho chili, avocado puree, yellow pico, cotija, radish 15.5 
- ARTICHOKE DIP | grana padano, aged swiss, spinach, oak-fired flatbread 15.5 
- MUSSELS | andouille sausage, old bay cream sauce, garlic rubbed crostini 16.5\*
- CRAB CAKE | celery root remoulade, petite greens 17 
- BRUSSELS SPROUTS | crispy fried pork belly agrodulce 11
- SWEET CHILI SHRIMP | cabbage, cilantro, sweet chili glaze 17\*










## Salads

- CAESAR | browned butter croutons, grana padano, romaine 14
- GODDESS | gem lettuce, tomato, cucumber, toasted walnuts, red onion, grana padano, green goddess dressing 14   
- CAPRESE | heirloom tomato, burrata, balsamic glaze, extra virgin olive oil, basil 16 
- PEPPERCORN SEARED TUNA | butter lettuce, green beans, soft boiled egg, tomato, fingerlings, olives, lemon herb vinaigrette 19\*

## Mains

- THE BRIDGEWATER BURGER | wagyu, coal-roasted shallots, gruyere, roasted garlic aioli, choice of greens or frites 19.5\*
- LOBSTER ROLL | browned butter aioli, chive, choice of greens or frites 32
- BABY BACK RIBS | oak-fired, mop sauce, frites 30
- BONE-IN PORK CHOP | oak-fired, wilted spinach, jus 36\* 
- CHICKEN ROTISSERIE | miso jus, smoked bacon, braised greens 28  
- GNOCCHI | creamed leeks, maitake mushroom, grana padano 24 
- RUBY RED TROUT | oak-fired, salsa verde, caramelized lemon 33  
- RAVIOLI | lemon ricotta, asparagus, beech mushroom, tarragon cream sauce, sunflower seed, grana padano 28
- SCALLOPS | corn grits, rapini, bacon marmalade 36\* 
- GRASS-FED RIBEYE | oak-fired, ash salt 55\* 
- FILET MIGNON | oak-fired, local mushrooms, whipped potatoes, burgundy sauce 58\*
- GARLIC SHRIMP SPAGHETTI | garlic confit, tomato, grana padano, herbs, spaghetti 26\*

## Sides

- ASPARAGUS | grilled over oak, dried tomato & citrus gremolata 11   
- SMASHED CRISPY FINGERLINGS | ash salt, chives, roasted garlic aioli 10   
- SHISHITO PEPPERS | oak-fired, sesame ginger glaze 12  
- MAC & CHIVE | housemade garganelli pasta, fontina 10 



 Gluten Friendly  Vegetarian

 Dairy Free  May Contain Nuts or Seeds

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

20% gratuity will be add to all parties of 8 or more

## Craft Cocktails

CLASSIC WHISKEY SOUR | Elijah Craig small batch, lemon juice, demerara syrup, aquafaba, angostura bitters 14

MANHATTAN | Old Forester 100 Proof Rye, Carpano Antica Formula vermouth, Bittercube trinity bitters 15

GRAPEFRUIT HIBISCUS SPRITZ | Arancia Aperitivo, grapefruit hibiscus syrup juice, prosecco 13

MARGARITA | Cazadores Reposado tequila, raspberry, lime, triple sec, cherry bark vanilla bitters 15

ESPRESSO MARTINI | Wheatley vodka, Good Land coffee liqueur, demerara, Jet Black cold brew 13

BRIDGEWATER BASCULE | Bacardi Ocho Rum, hibiscus syrup, lime juice, basil, prosecco 14

FERNET MANHATTAN | Limosine 6 year Rye, Eagle Park Fernet, Vya vermouth, Angostura Bitters 15

CARMELIZED RUM OLD FASHIONED | Plantation Overproof rum, Pierre Ferrand Dry Curacao, caramelized bitter syrup, Angostura bitters, The Bitter Truth orange bitters 14

OLD FASHIONED | Dancing Goat Single Barrel Brandy, demerara syrup, angostura bitters, Fee Brothers old fashioned bitters, lemon and orange peel 15

## Spirit Free

JUNIPER PUNCH | Sans Junipre Non-Alcoholic "gin", lemon juice, orange blossom water, sparkling water 10

BERRY SMASH | raspberry, lime, cherry bark vanilla bitters, mint, sparkling water 10

FRENCH 75 | Sans Junipre non-alcoholic gin, lemon, Freizenet alcohol-removed sparkling rose, bitter truth chocolate bitters 9

## Beer & Other

### BOTTLES & CANS

EL GOSE Avery | Gose 8

HAPPY PLACE Third Space | Midwest Pale Ale 7

60 MINUTE Dogfish Head | IPA 7

CURIEUX Allagash | Bourbon Barrel Aged Golden Ale 14

PINSETTER MKE Brewing | Dark Lager 7

RUBAEUS Founders | Raspberry Ale 8

MOTTO Good City | Mosaic Pale Ale 8

MATILDA Goose Island | Belgian Pale Ale 10

IPA Lagunitas | IPA 7

DRAGON'S MILK New Holland | Bourbon Barrel Aged Stout 13

DRY Seattle Cider | Dry Cider 8

RIVERWEST STEIN Lakefront Brewery | Amber Lager 7

SPOTTED COW New Glarus Brewing | Farmhouse Ale 7

BLACK WALNUT Raised Grain | Imperial Stout 12

ROSE'S SOUR Component Brewing | Sour Ale 11

ODYSSEA SANGRIA Local MKE | White Sangria 11

ODYSSEA SANGRIA Local MKE | Red Sangria 11

ODYSSEA SANGRIA Local MKE | Rosé Sangria 11

BUD LIGHT 5

MILLER LITE 5

CORONA 7

### NON-ALCOHOLIC

UPSIDE DOWN Athletic Brewing Company | Golden Ale 8

IPNA Lagunitas | IPA 8

HOPPY REFRESHER Lagunitas | 7

### DRAFT

REBEL KENT 3 Sheeps Brewing | Amber Ale 7

TWO HEARTED Bells | American IPA 8

RECTIFIER Eagle Park | West Coast IPA 9

EASTSIDE DARK Lakefront Brewery | Bavarian Dark Lager 7

PONY Half Acre | Pilsner 8

MEXICAN LAGER City Lights | Mexican Style Lager 7




# Daily Brunch

## Small Plates

BRUSSELS SPROUTS | crispy fried, pork belly agrodulce 11

ARTICHOKE DIP | grana padano, gruyere, spinach, oak-fired flatbreads 15.5 

BRÛLÉED BRIE | hot honey, petite greens, baguette crostini 15.5 



AVOCADO TOAST | local sourdough, oak-fired mushrooms, goat cheese, poached local egg, everything bagel spice 15.5  N



MUSSELS | andouille sausage, old bay cream sauce, garlic rubbed crostini 16.5\*

## Salads

ADD A PROTEIN | pulled chicken (5oz) 7 | crispy chicken 8 | crab cake 13 | scallops (2 ea)\* 15

CAESAR | romaine lettuce, browned butter croutons, grana padano 14


GODDESS SALAD | gem lettuce, tomato, cucumber, toasted walnuts, red onion, grana padano.  
green goddess dressing 14   N

PEPPERCORN SEARED TUNA | butter lettuce, green beans, soft boiled egg, tomato, fingerlings, olives,  
lemon herb vinaigrette 19\*  

CAPRESE | heirloom tomato, burrata, balsamic glaze, extra virgin olive oil, basil 16 

## Mains

CRAB CAKE BENEDICT | béarnaise sauce, english muffin, poached local eggs, petite greens 19\*


BELGIAN WAFFLE | macerated berries, whipped cream, vanilla honey butter, maple syrup 16 

SPICY CHICKEN & WAFFLE | buttermilk brined chicken, hot honey, barrel aged maple syrup, vanilla honey butter 18

BRIDGEWATER BREAKFAST | two eggs softly scrambled with fontina and chives, housemade sausage patty,  
crispy fingerlings, sourdough toast 17\*


PATTY MELT | housemade sausage patty, fontina, brie, gruyere, local egg, coal roasted shallots, garlic aioli, rye,  
fingerling potatoes 18\*

CHICKEN SALAD SANDWICH | rotisserie chopped chicken, green goddess, cashew, tomato, arugula, focaccia,  
choice of greens or frites 14

OAK ROASTED VEGETABLE SANDWICH | olive oil focaccia, mediterranean grilled summer vegetables, goat cheese,  
green harissa, choice of greens or frites 15 

LOBSTER ROLL | browned butter aioli, chive, choice of greens or frites 32



BRIDGEWATER BURGER | wagyu, coal roasted shallots, gruyere, roasted garlic aioli, choice of greens or frites 19.5

GNOCCHI | creamed leeks, maitake mushroom, grana padano 24 

## Sides

SMOKED MAPLE BACON | barrel aged maple 8 


HOUSEMADE SAUSAGE PATTY | coal fired shallots 8 

SMASHED CRISPY FINGERLING | ash salt, roasted garlic aioli 10  



 Gluten Friendly

 Vegetarian

 Dairy Free

 May Contain Nuts or Seeds

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

20% gratuity will be add to all parties of 8 or more

## Craft Cocktails

- BRIDGEWATER BLOODY MARY** | Twisted Path Vodka, housemade bloody mary mix, beer chaser 13\*
- MANHATTAN** | Old Forester 100 Proof Rye, Carpano Antica Formula vermouth, Bittercube trinity bitters 15
- GRAPEFRUIT HIBISCUS SPRITZ** | Arancia Aperitivo, grapefruit hibiscus syrup juice, prosecco 13
- MIMOSA SPRITZ** | Arancia Aperitivo, Carpano Antica vermouth, prosecco, orange juice 13
- MIMOSA** | prosecco, orange juice 11
- MARGARITA** | Cazadores Reposado tequila, raspberry, lime, triple sec, cherry bark vanilla bitters 15
- ESPRESSO MARTINI** | Wheatley vodka, Good Land coffee liqueur, demerara, Jet Black cold brew 13
- TOM COLLINS** | Tanqueray Sevilla, lemon juice, simple syrup, lemon lime soda 14
- BOURBON SMASH** | Elijah Craig Small Batch, grilled lemon, mint, demerara syrup 15
- SMOKE AND SAGE** | Herradura Silver Tequila, mezcal, lemon juice, agave syrup, sage 15
- CANTARITO** | El Tosoro Single Barrel Reposado, citrus juices, grapefruit soda 16
- CARMELIZED RUM OLD FASHIONED** | Plantation Overproof rum, Pierre Ferrand Dry Curacao, caramelized bitter syrup, Angostura bitters, The Bitter Truth orange bitters 14
- OLD FASHIONED** | Dancing Goat Single Barrel Brandy, demerara syrup, angostura bitters, Fee Brothers old fashioned bitters, lemon and orange peel 15

## Spirit Free\*

- JUNIPER PUNCH** | Sans Junipre Non-Alcoholic "gin", lemon juice, orange blossom water, sparkling water 10
- BERRY SMASH** | raspberry, lime, cherry bark vanilla bitters, mint, sparkling water 10
- COSNOPOLITON** | Seedlip Grove 42, cranberry Juice, raspberry lime syrup, demerara syrup 12
- PINEAPPLE SOUR** | Seedlip Garden 108, pineapple juice, agave syrup, lime juice 11

## Beer & Other

### BOTTLES & CANS

- HAPPY PLACE Third Space** | Midwest Pale Ale 7
- 60 MINUTE Dogfish Head** | IPA 7
- CURIEUX Allagash** | Bourbon Barrel Aged Golden Ale 14
- RUBAEUS Founders** | Raspberry Ale 8
- MOTTO Good City** | Mosaic Pale Ale 8
- MATILDA Goose Island** | Belgian Pale Ale 10
- IPA Lagunitas** | IPA 7
- DRAGON'S MILK New Holland** | Bourbon Barrel Aged Stout 13
- RIVERWEST STEIN Lakefront Brewery** | Amber Lager 7
- SPOTTED COW New Glarus Brewing** | Farmhouse Ale 7
- DRAGON FRUIT & STRAWBERRY City Lights** | Hard Seltzer 8
- SUPPER CLUB Capital Brewing** | Classic Wisconsin Lager 7
- MILLER LITE** 6
- CORONA** 7

### NON-ALCOHOLIC

- UPSIDE DOWN Athletic Brewing Company** | Golden Ale 8
- IPNA Lagunitas** | IPA 8
- HOPPY REFRESHER Lagunitas** | 7

### DRAFT

- KETTLE LOGIC Enlightened Brewing** | Amber Ale 7
- TWO HEARTED Bells** | American IPA 8
- RECTIFIER Eagle Park** | West Coast IPA 9
- REVOLUTION Cold Time** | Pilsner 8



## SPARKLING WINE

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BRUT RESERVE Pierre Sparr | NV, Cremant d' Alsace, Alsace, France 14 / 55

BRUT PROSECCO DOCG Batiso | Prosecco, Italy 13 / 45

GRAND RESERVA CAVA | Montsarra Penedes Spain 14 / 35

MILLESIMATO PAS DOSÉ Contratto | 2016, Piedmont, Italy 75

BRUT DOC Rotari | 2016, Dolomites, Adige Valley, Italy 48

BRUT CHAMPAGNE Veuve Clicquot | NV, Champagne, France 210

GRAND CUVÉE CHAMPAGNE Krug | NV, Champagne, France 330 (375 ml)

BLUEBIRD CUVÉE Sokol Blosser | 2019, Dundee Hills, Oregon 60

ASSEMBLEE BRUT CHAMPAGNE Bruno Michel | 2021, Champagne, France 160

MOSCATO D'ASTI DOCG Ceretto | 2020, Piedmont, Italy 60

BLANC DE BLANCS CHAMPAGNE Lilbert-Fils Grand Cru | 2018, Cramant, France 200

BLANC DE BLANCS CHAMPAGNE Lilbert-Fils Grand Cru | 2018, Cramant, France 120 (375 ml)

CHAMPAGNE BRUT RESERVE Louis Nicaise | NV, Champagne, France 90

## WHITE WINE

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SAUVIGNON BLANC | Taonga Marlborough, New Zealand 12 / 45

CHARDONNAY Valrav | 2021, Sonoma Coast, California 14 / 52

PINOT GRIGIO Indigenus | 2021, Delle Venezie, Italy 13 / 45

BORDEAUX BLANC Chateau des Antonins | 2019, Bordeaux, France 13 / 52

RIESLING Domtal Spatlese Gustave A Schmitt | 2020, Rheinhessen, Germany 12 / 45

MOSCATO Sarocco | 2021, Piedmont, Italy 12 / 45

CHENIN BLANC Kamusha | 2021, Breedekloof, South Africa 40

CHARDONNAY Freemark Abbey | 2021, Napa Valley, California 70

CHARDONNAY Marimar Estate (unoaked) | 2020, Russian River, California 54

PINOT GRIGIO Terlato Family | 2021, Friuli-Venezia Giulia, Italy 48

CHARDONNAY Chalk Hill Estate | 2020, Healdsburg, California 80

TXAKOLI DE GETARIA Bodegas Aizpurua | 2021, Bosque, Spain 56

SAUVIGNON BLANC Les Fontinelles | 2021, Sancerre, France 75

SAUVIGNON BLANC Emmolo | 2020, Napa Valley, California 70

CÔTES DU RHÔNE BLANC RESERVE Perrin | 2021, Provence-Alpes-Côte d'Azur, France 45

SAUVIGNON BLANC The Ned Maisco Vineyards | 2022, Marlborough, New Zealand 40

SAUVIGNON BLANC, CHARDONNAY Soliloquy Flora Springs | 2020, Napa Valley, California 140

GRUNER VELTLINER Kracher | 2021, Burgenland, Austria 8

PINOT GRIS Chehalem Vineyards | 2021, Willamette Valley, Oregon 45

RIESLING Chateau St. Michelle (Late Harvest) | 2021, Columbia Valley, Washington 42

ALBARIÑO Ramon Bilbao | 2021, Rías Baixas, Spain 56

DRY REISLING Ravines Wine Cellars | 2019, Finger Lakes, New York 67

## ROSÉ

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CABERNET SAUVIGNON Mulderbosch | 2021, Stellenbosch, South Africa 13 / 52

COTEAUX D'AIX EN PROVENCE Commanderie de la Bargemone | 2021, Provence, France 56

IL ROSÉ DI CASANOVA LaSpinetta | 2021, Casanova, Italy 59

ROSÉ Stoller Family Estate | 2021, San Luis Obispo, California 49

ROCK ANGEL Château d'Esclans | 2021, Provence, France 96

SPARKLING ROSÉ Brick & Mortar | 2021, Sonoma Coast, California 60

## RED WINE

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PINOT NOIR Fossil Point | 2018, Edna Valley, California 13 / 52

BORDEAUX Château Guillebot Plaisance | 2020, Bordeaux, France 12 / 48

MALBEC Lamidrid Reserve | 2018, Mendoza, Argentina 13 / 52

CABERNET SAUVIGNON Vina Robles | 2019, Pass Robles, California 14 / 53

ZINFANDEL Carol Shelton Wild Thing | 2019, Mendocino, California 14 / 53

PINOT NOIR The Stalker Rocco | 2019, Newberg, Oregon 82

PINOT NOIR Chehalem Mountains | 2020, Willamette, Oregon 80

PINOT NOIR Brick & Mortar | 2021, Anderson Valley, California 60

CHÂTEAUNEUF-DU-PAPE Domaine de Saje | 2018, Rhone Valley, France 120

PETITE SIRAH, ZINFANDEL Phantom Wines | 2019, Clarksburg, California 47

RISERVA DUCALE CHIANTO CLASSICO DOCG Ruffino | 2017, Tuscany, Italy 63

RED BLEND Duckhorn “Decoy” Limited | 2019, Napa Valley, California 72

MERLOT Two Mountain | 2020, Yakima Valley, Washington 56

TEMPRANILLO Bodegas Riojanas Monte Real | 2018, Rioja, Spain 56

PETITE SIRAH Foppiano Estate | 2019, Russian River Valley, California 72

BARBERA A Posto | 2020, Piedmont, Italy 42

CABERNET SAUVIGNON Nickel & Nickel | 2019, Napa Valley, California 325

BORDEAUX BLEND Four Kings Meeker | 2011, Dry Creek Valley, California 165

MERLOT Handprint Meeker | 2016, Healdsburg, California 135

RED BLEND Paraduxx Duckhorn | 2019, Napa Valley, California 98

CABERNET SAUVIGNON Chimney Rock | 2019, Napa Valley, California 205

## WHISKEY 1 OZ / 2 OZ

BLADE AND BOW 10 / 18

CROWN ROYAL 8 / 16

FUKANO RESERVE 2 BLUE JAPANESE WHISKY  
10 / 18

FUKANO RED JAPANESE WHISKY 10 / 18

HIBIKI JAPANESE WHISKY 12 / 22

JACK DANIEL'S NO. 7 8 / 16

JACK DANIEL'S BOTTLE IN BOND 11 / 20

JACK DANIEL'S SINGLE BARREL 94 PROOF 10/18

JACK DANIEL'S TRIPLE  
MASH BOTTLE IN BOND 9 / 16

JACK DANIEL'S GENTLEMAN JACK 9 / 18

JACK DANIEL'S SINATRA SELECT 20 / 37

JAMESON IRISH WHISKY 9 / 16

LOCK STOCK & BARREL 21 YEAR 51 / 97

REDBREAST 27 YEAR 68 / 129

SHIBUI CASK RESERVE 79 / 150

SUNTORY TOKI WHISKY 10 / 18

SUNTORY WORLD WHISKY AO 10 / 18

YAMAZAKI SGL MALT WHISKEY 12 YEAR 17 / 32

## AFTER DINNER 1 OZ / 2 OZ

AMARETTO DI SARONNO 9 / 16

DARTIGALONGUE-XO ARMAGNAC  
10 YEAR 12 / 22

DELORD-NAPOLEAN ARMAGNAC 9 / 16

FRANGELICO 8 / 15

GRAND MARNIER 10 / 18

KOPKE LATE BOTTLED VINTAGE 10 / 18

KOPKE 10 YEAR TAWNY 12 / 22

LAZZARONI AMARO 8 / 15

MELETTI AMARO 8 / 15

NONINO QUINTESSENTIA AMARO 9 / 16

## BOURBON 1 OZ / 2 OZ

ANGEL'S ENVY 11 / 20

BAKERS 10 / 18

BARDSTOWN FUSION SERIES 11 / 20

BARDSTOWN CHATEAU DE LAUBADE 18 / 34

BARDSTOWN COLLABORATION FOUNDERS STOUT 18 / 34

BARDSTOWN COLLABORATION PLANTATION RUM 18/34

BARDSTOWN DISCOVERY SERIES 16/ 30

BARDSTOWN ORIGIN BOTTLED IN BOND 16 / 30

BARDSTOWN ORIGIN STRAIGHT 10 / 18

BARRELL VANTAGE 11 / 20

BLANTONS 14 / 26

BLAUM BROS 10 / 18

BLOOD OATH PACT 9 14 / 26

BOOKERS 8 YEAR 12 / 22

BULLEIT 9 / 16

CALUMET FARMS 10 / 18

CASTLE & KEY WHEATED SMALL BATCH 10 / 18

EAGLE RARE 10 YEAR 12 / 22

EH TAYLOR JR SMALL BATCH 12 / 22

ELIJAH CRAIG 18 YEAR 18 / 34

ELIJAH CRAIG BOURBON BARREL PROOF 13 / 24

ELIJAH CRAIG SMALL BATCH 9 / 16

ELIJAH CRAIG TOASTED BARREL 12 / 22

ELMER T LEE 10 / 18

FOX & ODEN STRAIGHT 11 / 20

GEORGE DICKEL #12 10 / 18

GEORGE DICKEL CLASSIC 10 / 18

GEORGE DICKEL 8 YEAR AGED 9 / 16

GEORGE DICKEL BOTTLED IN BOND 10 / 18

GEORGE REMUS STRAIGHT 14 / 26

GEORGE T STAGG JR 12 / 22

H. DERRINGER 9 / 16

HEAVEN HILL BOURBON 7 YEAR BOND 11 / 20

HENRY MCKENNA 10 YEAR 12 / 22

HIGHWEST AMER PRAIRIE 9 / 16

HIGHWEST HIGH COUNTRY 12 / 22

HIGHWEST MIDWINTER NIGHT DRAM 13 / 24

HIGHWEST THE PRISONER'S SHARE 24 / 45

J HENRY SMALL BATCH 10 / 18

J HENRY LA FLAMME RESERVE 11 / 20

JEFFERSONS MARIAN MCCLAIN 30 / 56

JEFFERSONS RESERVE PRITCHARD HILL 11 / 20

JOHNNY DRUM PRIVATE STOCK 10 / 18

KNOB CREEK 18 YEAR LIMITED EDITION 18 / 37

KNOB CREEK 12 YEAR 12 / 22

SMOKE WAGON SMALL BATCH 10 / 18

LARCENY 10 / 18

LARCENY BARREL PROOF CASK 10 / 18

MAKER'S MARK 9 / 16

MICHTERS SMALL BATCH 10 / 18

NEW RIFF SINGLE BARREL 12 / 22

NOAH'S MILL 10 / 18

OLD BARDSTOWN CLASSIC LABEL 10 / 18

OLD BARDSTOWN ESTATE 10 / 18

OLD EZRA BROOKS 7 YEAR 13 / 24

OLD FORESTER 1897 CRAFT 11 / 20

OLD FORESTER 1920 PROHIBITION 11 / 20

PENELOPE ARCHITECT 10 / 18

PENELOPE TOASTED SERIES 10 / 18

PENELOPE VALENCIA BOURBON 12 / 22

ROWAN'S CREEK 10 / 18

RUSSELLS RESERVE 13 YEAR 16 / 30

SMOKE WAGON STRAIGHT 9 / 16

SMOKE WAGON UN CUT THE YOUNGER 11 / 20

SMOKE WAGON UN CUT  
UNFILTERED STRAIGHT 11 / 20

UNCLE NEAREST 1856 PREMIUM 11 / 20

WILLETT FAMILY - POT STILL RESERVE 11 / 20

WILLETT FAMILY-6 YEAR CASK 16 / 30

WILLETT FAMILY-9 YEAR CASK 28 / 54

WOODFORD RESERVE 9 / 16

WOODFORD RESERVE DOUBLE OAKED 12 / 21

YELLOWSTONE SELECT 10 / 18

## RYE 1 OZ / 2 OZ

ANGEL'S ENVY RYE 13 / 24

BARRELL SEAGRASS RYE 11 / 20

BLUE RUN KENTUCKY STRAIGHT  
EMERALD RYE 13 / 24

BULLEIT RYE 9 / 16

CASTLE & KEY RESTORATION RYE 11 / 20

DANCING GOAT SGL BARREL RYE  
(BENSON'S EXCLUSIVE) 10 / 18

GEORGE DICKEL LEOPOLD  
BROS COLLABORATION RYE 9 / 16

J HENRY RYE WHISKEY 12 / 22

LIMOUSIN RYE SINGLE BARREL WHISKEY  
(BENSON'S EXCLUSIVE) 10 / 18

NEW RIFF SINGLE BARREL RYE  
(BENSON'S EXCLUSIVE) 14 / 26

SAGAMORE RYE WHISKEY CASK 10 / 19

SAZERAC RYE 6 YEAR 9 / 14

THOMAS HANDY RYE 18 / 34

WHISTLE PIG 15 YEAR RYE 29 / 56

WILLETT FAMILY - SMALL BATCH RYE  
4 YEAR 10 / 18

WILLETT FAMILY-7 YEAR RYE CASK 20 / 35

## SCOTCH 1 OZ / 2 OZ

ABERFELDY 12 YEAR 10 / 36.50

ABERFELDY 18 YEAR 12 / 88.50

ABERFELDY 20 YEAR 26 / 185.83

ABERLOUR ABUNDH 13 / 91.42

BALVENIE SCOTCH 12 MALT  
DOUBLEWOOD 11 / 20

CRAIGELLACHIE 24 / 47

DALMORE CIGAR MALT 18 / 34

GLENLIVET SINGLE MALT 10 / 18

GLENLIVET XXV 40 / 78

GLENMORANGIE SINGLE MALT 18 YEAR 17 / 32

HIGHLAND PARK SINGLE MALT 10 / 18

J WALKER BLACK LABEL 9 / 16

J WALKER BLUE LABEL 31 / 60

LAGAVULIN OFFERMAN EDITION 11 YEAR  
CHARRED OAK CASK 10 / 20

LAGAVULIN MALT 16 YEAR 13 / 24

MACALLAN SCOTCH 12 YEAR DOUBLE  
CASK 10 / 18

MACALLAN SCOTCH 15 YEAR  
DOUBLE 17 / 32

MACALLAN 1824 SERIES  
RARE CASK 40 / 78

ORPHAN BARREL MUCKETY  
MUCK 24 YEAR 27 / 53

ORPHAN BARREL MUCKETY  
MUCK 25 YEAR 29 / 57

OBAN SINGLE MALT 18 YEAR 17 / 32

SCAPA SKIREN 11 / 20

SINGLETON 15 YEAR 10 / 18

SINGLETON 18 YEAR 12 / 21

## RUM 1 OZ / 2 OZ

FOURSQUARE RUM INDELIBLE  
SINGLE BLEND 14 / 26

FOURSQUARE RUM SOVEREIGNTY 22 / 42

PLANTATION - 2005 FIJI RUM 12 / 22

SANTA THERESA SOLERA RUM 10 / 18

## TEQUILA/MEZCAL 1 OZ / 2 OZ

CASAMIGOS AÑEJO 11 / 20

CASAMIGOS BLANCO 9 / 16

CASAMIGOS MEZCAL 10 / 18

CASAMIGOS REPOSADO 10 / 18

CLASE AZUL AÑEJO 65 / 125

CLASE AZUL DURANGO MEZCAL 35 / 68

CLASE AZUL GOLD 35 / 68

CLASE AZUL PLATA 23 / 43

CLASE AZUL REPOSADO 25 / 48

CLASE AZUL ULTRA 185 / 359

DON JULIO BLANCO 11 / 20

DON JULIO REPOSADO 11 / 20

DOS HOMBRES MEZCAL 8 / 15

HERRADURA SILVER 8 / 14

HERRADURA REPOSADO 10 / 18

MAESTRO DOBEL 1967  
SILVER OAK 116 / 221



# HAPPY HOUR

MONDAY - FRIDAY  
3:00 - 5:30 PM

## BEVERAGES

### \$10 DRAFT COCKTAILS

OLD FASHIONED  
MARGARITA

### \$5 DRAFT BEERS

KETTLE LOGIC AMBER ALE  
TWO HEARTED IPA  
REVOLUTION PILSNER  
RECTIFIER IPA  
L-DUBBS SAISON

### \$8 SELECT WINE POURS

## \$10 APPETIZERS

### OAK-FIRED CHICKEN WINGS

buttermilk brined, dry rubbed,  
roquefort dressing

### BRULEED BRIE

hot honey, petite greens,  
baguette crostini

### ARTICHOKE DIP

grana padano, aged swiss, spinach,  
oak-fired flatbread

# DESSERT

## **BROWN BUTTER CAKE**

Door County cherries, whipped cherry  
crème fraîche 12

## **ALMOND CHEESECAKE**

praline sauce, almond granola 11

## **STICKY TOFFEE PUDDING**

dates, toffee, orange zest 10

## **FLOURLESS CHOCOLATE CAKE**

hazelnuts, whipped cream 10

# AFTER DINNER DRINKS

## **ESPRESSO MARTINI**

Wheatley vodka, Good Land coffee liqueur, demerara, Jet  
Black cold brew 13

## **CHOCOLATE MARTINI**

Wheatley vodka, Bailey's, chocolate liquer, chocolate bitters 14

