

# SPECIALTY COCKTAILS

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**MIMOSA** glass 7.25 pitcher 25.00  
bellafina prosecco with choice of orange,  
grapefruit, pomegranate, apple, cranberry, or  
pineapple juice

**BLOODY MARY** 9 spicy bloody +1.50  
du nord vodka, house-made bloody mix, garnished  
with a pickle, lemon, lime, olives, rimmed with  
celery salt

**CHAI MULE** 10  
stoli vanilla vodka, chai syrup, ginger beer, soda,  
lime garnish

**SPICED APPLE FIZZ** 11  
crooked waters minneapple brandy, cinnamon-  
nutmeg simple syrup, soda, apple & star anise  
garnish

**CRANBERRY MOSCOW MULE** 9  
du nord vodka, ginger beer, cranberry juice, lime  
garnish

**PUMPKIN OLD FASHIONED** 10  
St. Paul panther bourbon, pumpkin puree,  
Rogotzke maple syrup, pumpkin pie spice,  
rosemary and orange peel garnish

**BLUEBERRY GIN & TONIC** 10  
empress indigo gin, blueberries, tonic water, lemon  
garnish

**NORTHERN NEGRONI** 10  
vikre cedar gin, vikre amaro, sweet vermouth,  
orange peel garnish

**CEDAR MARTINI** 10  
vikre cedar gin, dry vermouth, cedar garnish

**ESPRESSO MARTINI** 11  
concerto roasted espresso and barley liqueur, du  
nord vodka, simple syrup, espresso, bitters, an  
espresso bean garnish

**HABANERO PINEAPPLE MARGARITA** 10  
pepper-infused tequila, triple sec, lime juice,  
pineapple juice, agave syrup, lime garnish, tajin rim

## Bottle Beverages

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### BOTTLES

Hamms 4, PBR 4, Surly Furious 6.50,  
Bent Paddle Cold Brew 5.50,  
Bent Paddle Wilderness Tuxedo 5.50,  
Blue Moon 5.50, Press 6.50, High Noon 5, Modelo 6,

We have a full bar. If you would like a  
cocktail that you don't see ask your server.

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