

SPECIALTY COCKTAILS

MIMOSA glass 8.50 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

LA VIE EN ROSÉ 10
vikre aquavit, house-made hibiscus syrup, lemon
juice, rosé, soda, lemon garnish

NEW-FASHIONED 12
knob creek bourbon, amaretto, orange peel
garnish

BLUEBERRY AVIATION 12
empress gin, maraschino liqueur, violette liqueur,
lemon juice, garnished with blueberries

STRAWBERRY RHUBARB COLLINS 10
vodka, strawberry rhubarb syrup, lemon juice,
soda, garnished with mint leaves

THE BEET QUEEN 11
beet-infused gin, thyme & beet syrup, lemon juice,
ginger beer, garnished with thyme

VERDE MARY 12
house-made green tomatillo bloody mix, tequila,
rimmed with spiced salt & garnished with
watermelon radish

ESPRESSO MARTINI 11
du nord coffee liqueur, du nord vodka, simple
syrup, espresso, bitters, espresso bean garnish

HABAÑERO PINEAPPLE MARGARITA 10
pepper-infused tequila, triple sec, lime juice,
pineapple juice, agave syrup, lime garnish, spiced
salt rim

Bottled & Canned Beverages

hamms 4, lagunitas hops refresher 5.50, modelo 6,
bent paddle cold brew 5.50, blue moon 5.50,
press 6.50, lakefront brewery new grist GF 5

Mocktails

Shirley-Ginger: pomegranate, lime, ginger beer, soda
Hibiscus Agave: hibiscus agave simple syrup, soda
Strawberry-Rhubarb: strawberry rhubarb syrup, mint,
soda
Peachy Keen: peach syrup, lemon & lime juice,
ginger beer
