



THE BAR REVIEW

CRAFT BEERS ON TAP

\$8

- 1 Dragon Soul Bond - Hazy IPA
RIVERLANDS 8.0% ABV
- 2 Goofy Boots - IPA
PENROSE 7% ABV
- 3 Mannish Boy - American Stout
HORSE THIEF HOLLOW 5% ABV
- 4 Shoot the Glass - Marzen
SKELETON KEY 6.5% ABV
- 5 Southside - Irish Red
HAILSTORM BREWING CO 5.6% ABV
- 6 English Mild
SELDOM BREWING CO 6.1% ABV
- 7 Vienna Loggers from Vienna
SELDOM BREWING CO 5.9% ABV
- 8 Hotel Life - American Lager
HAILSTORM BREWING CO 4.7% ABV
- 9 P3 Pils - American Lager
PHASE THREE 4.7% ABV
- 10 Nui - Coconut Porter
PHASE THREE 5.2% ABV
- 11 Bauhaus - Pilsner
ART HISTORY BREWERY 5.2% ABV
- 12 Kolsch
ART HISTORY BREWERY 4.8% ABV

Vegetarian (V) Vegan (VG) Dairy Free (DF) Gluten Free (GF) Nuts/Tree Nuts (N)

AND SPECIALTY CRAFTED COCKTAILS \$14

- **1934 COSMO** Gin, Cointreau, Raspberry Syrup & Lemon (DF/GF/VG)
- **BOULEVARDIER** Sazerac Rye, Campari, Sweet Vermouth & Orange Twist (DF/GF/VG)
- **CHOCOLATE MARTINI** Vanilla Vodka, White Chocolate Liqueur, Chocolate Liqueur, Bailey's & Chocolate Bitters (GF)
- **CLASSIC OLD FASHIONED** Bulleit Bourbon, Angostura Bitter, Orange Bitter & Orange Rind (DF/GF/VG)
- **CLOVER CLUB** Gin, Lemon Juice, Raspberry Syrup, Dry Vermouth & Aquafaba (DF/GF/VG)
- **ESPRESSO MARTINI** Vanilla Vodka, Kahlua, Disaronno, Cold Brew & Chocolate Bitters (DF/GF/VG)
- **FRENCH 75** Gin, Agave, Prosecco & Lemon (DF/GF/VG)
- **FRENCH MARTINI** Vanilla Vodka, Chambord & Pineapple Juice (DF/GF/VG)
- **"JIMS" MANHATTAN** Canadian Club Whiskey, Sweet Vermouth, Angostura Bitters & Cherry
- **LEMON DROP MARTINI** Citrus Vodka, Lemoncello, Lemonade & Triple Sec (DF/GF/VG)
- **MARY PICKFORD** White Rum, Pineapple Juice, Maraschino Liqueur, Grenadine (DF/GF/VG)
- **PALOMA** Tequila & Grapefruit soda
- **POMEGRANATE MARTINI** Citrus Vodka, Pama Liqueur, Pomegranate Juice & Lemon (DF/GF/VG)
- **VANILLA HAZELNUT MOSCOW MULE** Vanilla Vodka, Frangelico & Ginger Beer (DF/GF/VG/N)



SEASONAL COCKTAILS

- **FALL IN A GLASS** Sazerac Rye, St. George Spiced Pear Liqueur, Maple Syrup, Lemon, Apple Cider, Argmatic Bitters & Dehydrated Apple slice
- **GILDED APPLE** Vodka, Cinnamon Maple Simple Syrup, Apple Cider & Prosecco (DF/GF/VG)
- **APPLE SIDECAR** Cognac, Grand Marnier, Lemon & Apple Cider (DF/GF/VG)

WINES ON TAP \$11

Sterling Chardonnay
Joel Gott 812 Cabernet
Simple Life Pinot Noir
Sea Glass Rose

HIGH NOON \$6

Pineapple
Black Cherry
Mango

Cheers!

SHARABLE PLATES

Alert your server regarding any food allergy

Vegetarian (V) Vegan (VG) Gluten Free (GF) Nuts/Tree Nuts (N)

- **OYSTERS BIENVILLE** (5) East coast oysters topped with a creamy blend of mushrooms, shrimp, fresh herbs & cream \$16
- **DIP & CHIPS** Whipped edamame, Moroccan harissa & cauliflower chips (GF/VG) \$7
- **PIMENTO CHEESE DIP & FIRE CRACKERS** Creamy cheddar cheese dip with seasoned Saltine crackers. (V / option for GF) \$8
- **PATATAS BRAVAS** Crispy potatoes, Spanish spices, chipotle aioli, lemon zest & chives (VG/GF) \$8
- **BURRATA SALAD** Creamy burrata cheese, baby heirloom tomatoes, arugula, basil, balsamic reduction & evoo (V) \$14
- **BRUSSELS SPROUT SALAD** Shaved brussels, sun-dried tomatoes, dijon lemon vinaigrette, pecorino romano cheese & pecans (GF/N) \$14
- **BONE MARROW** Roasted bone marrow, bacon & onion jam, lemon zest & toasted crostini (option for GF) \$14
- **PORK WINGS** (3) Bone-in mini pork shanks, jerk BBQ sauce, pickled red peppers & scallions (GF) \$13
- **CAJUN STRUDEL** Puff pastry, shrimp mousse, andouille sausage, Cajun trinity, pear & apple arugula salad with pecans (N) \$15
- **PORK BELLY** Crispy pork belly bites, Asian BBQ sauce, scallions, corn cake crumbles & brussels sprouts kimchi (GF / contains sesame) \$13

DESSERT & DESSERT MARTINIS

- **BLACKBERRY CRÈME BRÛLÉE** (GF) \$8
- **& ASK ABOUT OUR DESSERT MARTINIS!** \$14



Begin your journey anywhere you please.
This is your unique experience to craft.

- **CROQUETTES** Potato & chorizo croquettes, Mexican street corn & chipotle crema (GF) \$15
- **CHICKEN** (3) Greek inspired chicken thigh skewers, served with house made tzatziki sauce (GF) \$12
- **THE "CUBAN" FLATBREAD** Pulled pork, ham, swiss & mozzarella, mustard, pickle relish, citrus aioli (option for GF) \$19
- **HOUSE MADE SAUSAGE SAMPLER** A sampling of house made Jalapeno Cheddar, Polish & Andouille sausage. Vogt House pickles and onions & beer mustard \$15
- **TART FLAMBÉE** House made farmers cheese, cremé fraîche, nutmeg, onion, pork belly \$16
- **HANGER STEAK** 12oz steak for the table to share. With chimichurri sauce. Served medium rare. (GF) \$29

AND WEEKEND SPECIALS

SATURDAY & SUNDAYS

COCKTAILS

BLOODY MARYS

The Classic Crimson. \$14
Served in a Collins Glass.

The Holy Grail. \$25
Served in a Dimple 20oz Beer Mug
Comes with a sidecar, of your choice, Wisconsin Style.

MORNING COCKTAILS

Michelada. \$12
Mimosa. \$10
Manmosa. \$10