



the pub

restaurant & wine bar

drink specials

[Pub Bloody Caesar] <i>pub mix (contains clam juice) with Ole Smoky Moonshine pickles, beef & cheese stick</i>	\$12
[Pub Cosmo] <i>lemon and grapefruit vodka, Pama liqueur, simple syrup with a twist of lemon</i>	\$11
[Pub Old Fashioned] <i>classically muddled with cherries, orange, bitters, and simple syrup (made with rum)</i>	\$12
[Pub Daly] <i>lemon & sweet tea vodka, simple syrup, club soda</i>	\$9
[Pub Strawberry Paloma] <i>tequila, grapefruit juice, strawberry puree, simple syrup, lime & club soda</i>	\$10
[Pub Margarita] <i>tequila, elderberry liqueur, triple sec, lime juice & simple syrup</i>	\$9
[Pub Bootleg] <i>Our version of a mojito made with Gin, Rum or Vodka</i>	\$9
[Pub Lemon Drop] <i>lemon vodka, Limon cello, simple syrup with a lemon twist (sugar rimmed)</i>	\$11
[Pub Mimosa] <i>champagne and orange juice</i>	\$8

Frozen Drinks \$2/pouch

Frose'
Frosecco

Zero Proof Cocktails

[Bootless] <i>lemon, lime, fresh mint topped with club soda</i>	\$6
[Mango Lime Rickey] <i>lime, mango puree, simple syrup</i>	\$6
[Moscow Mule-less] <i>lime, mint, simple syrup, soda & ginger beer</i>	\$6
[Shirley Temple] <i>sprite and grenadine</i>	\$3
[Arnie Palmer] <i>fresh brewed iced tea & lemonade</i>	\$3
[Roy Rogers] <i>coca-cola and grenadine</i>	\$3

-n/a beverages-

[Soda] <i>coke, diet coke, cherry coke, sprite, sprite zero, ginger ale, hi-c, lemonade, & iced tea</i>	\$3
[Lift Bridge Root Beer]	\$5
[Busch Light N/A]	\$4
[Coffee (Hot)]	\$3
[Tea (Hot)]	\$3

our beers

-domestic-

[Busch Lt.] Tall Boy	\$5
[Coors Lt.] Tall Boy	\$5
[Mich. Gold Light]	\$5
[Mich. Ultra Lite]	\$5
[Old Style]	\$3
[PBR]	\$3
[Miller Lite]	\$3
[Bud Light]	\$3
[Budweiser]	\$3
[High Noon] Vodka Seltzer	\$6

-craft-

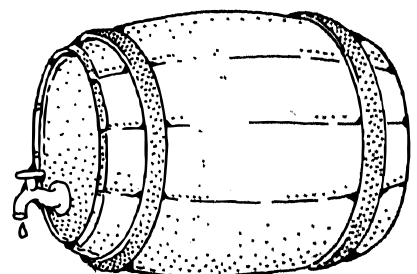
[Capital Wisconsin Amber]	\$6
[Bell's Two Hearted Ale]	\$6
[New Glarus Moon Man]	\$6
[New Glarus Kid Kölsch]	\$6
[Deschutes Fresh Squeezed]	\$5
[Fantasy Factory IPA]	\$5
[Bent Paddle Bent Hop]	\$5

-imported-

[Heineken]	\$6
[Corona]	\$6
[Guinness]	\$7

on tap

[Duluth Cider - Gitch] <i>semi-sweet</i>	\$6
[Breckenridge Vanilla Porter]	\$6
[Caste Danger Cream Ale]	\$6
[Lift Bridge Farm Girl] <i>Saison</i>	\$6
[South Shore Island Hopper] <i>IPA</i>	\$6
[New Glarus Spotted Cow]	\$6
[Miller High Life]	\$2
[Lift Bridge Root Beer (N/A)]	\$5





the pub wine

reds

Pinot Noir

<i>Ryder Monterey, '20</i>	10/30
<i>Meiomi, CA '17</i>	40
<i>Decoy Sonoma, CA '15</i>	42
<i>Kunin CA, '14</i>	48
<i>J Russian River Valley, CA, '16</i>	90
<i>Siduri Willamette Valley, OR '16</i>	120

Merlot

<i>Chateau St Michelle, WA, '17</i>	11/33
<i>Ghost Pines, Sonoma '17</i>	50
<i>Frog's Leap, Napa Valley '14</i>	60

Garnacha

<i>Honoro Vera Calatalud, Spain, '19</i>	35
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Cabernet Sauvignon

<i>Ryder Estate Central Coast '17</i>	10/30
<i>Imagery, CA '19</i>	15/45
<i>Three Finger Jack Lodi, CA '18</i>	45
<i>Rutherford Ranch, CA '19</i>	66
<i>Justin, Paso Robles, CA '14</i>	75
<i>Faust, Napa Valley '18</i>	90
<i>Adaptation, Napa Valley, CA '17</i>	120

Zinfandel

<i>Specialyst Lodi, CA, '18</i>	13/39
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Red Blend

<i>Murphy Goode Blend</i>	10/30
<i>Paraduxx, Napa Valley '15</i>	70

whites

Sauvignon Blanc

<i>Ryder Estate Central Coast</i>	10/30
<i>Kono, New Zealand, '21</i>	11/33
<i>Jolivet Attitude, French '18</i>	40
<i>Groth, Napa valley, CA, '19</i>	60

Pinot Grigio

<i>Seaglass, Central Coast '19</i>	10/30
<i>Robert Mandavi</i>	32
<i>Joel Gott Willamette Valley, OR</i>	40

Chardonnay

<i>Ryder Estate Monterey, '20</i>	10/30
<i>Chateau St. Michelle Columbia Valley, '19</i>	11/33
<i>Eola Hills, Wilamette Valley '17</i>	12/36
<i>Black Stallion, Napa Valley '19</i>	45
<i>Miner, Napa Valley '19</i>	54
<i>Mer Soleil Reserve Santa Lucia, CA, '14</i>	60

Riesling

<i>Prost Mosel, '19</i>	10/30
<i>Gryphon Crest</i>	45

Rosé

<i>The Pale Provence, FR, '20</i>	15/45
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Sparkling

<i>La Marca (split) Prosecco IT</i>	11
<i>Campo Viejo Cava, SP</i>	40
<i>Ruffino Prosecco, IT</i>	35

Interesting Whites

<i>Grooner Gruner veltliner, AU, '17</i>	40
<i>Moscato D'Asti Loduca</i>	10/30
<i>La Scolca, Gavi '18</i>	45