

RED WINES GLASS • BIG POUR • BOTTLE

LOUIS M. MARTINI CABERNET SAUVIGNON

California 9.25 • 13.50 • 35.00 Fresh red plum and blackberry jam aromas and flavors that are supported by caramelized and toasted oak notes.

14 HANDS CABERNET SAUVIGNON

Washington 7.00 • 10.00 • 26.00 Aromas of blueberries and black currants with subtle hints of dried herbs and spice. Dark stone fruit flavors complemented by a touch of cocoa.

APOTHIC RED BLEND

California 7.50 • 10.50 • 28.00 Intense fruit aromas and flavors of rhubarb and black cherry, complemented by hints of mocha, chocolate, brown spice and vanilla.

19 CRIMES RED BLEND

Argentina 7.75 • 11.25 • 29.00 Sweet vanilla and chocolate aromas, with juicy red berry fruits. Finishes round and soft.

HANDCRAFT PETIT SIRAH

California 29.00 Aromas of cherry, plum and cocoa followed by flavors of blueberry, coffee and spice. A full-bodied wine with a bold tannin structure.

HECHT AND BANNIER SYRAH

France 38.00 Offering powerful yet controlled black cherry, tea, bacon and black pepper flavors that are wrapped into smooth tannins.

COPPOLA ROSSO AND BIANCO SHIRAZ

California 7.00 • 10.00 • 26.00 Ripe, lush texture and moderate tannins. Intense berry, vanilla and spice flavors.

ALAMOS MALBEC

Argentina 7.00 • 10.00 • 27.00 Blended with small portions of Syrah and Bonarda to meld deep dark cherry and blackberry flavors with hints of brown spice and vanilla.

TERRAZAS ALTOS DEL PLATA MALBEC

Argentina 34.00 Rich and layered with ripe red fruits, plum, lavender and spicy peppery notes.

SEGHECIO ZINFANDEL

California 44.00 Spicy, lush black fruit of Alexander Valley. Briary and raspberry flavors. Balanced and elegantly structured.

XYZIN "OLD VINE" ZINFANDEL

California Bottle 29.00 Raspberry compote, crushed Bing cherries and red currants. Creamy caramel roundness with a juicy fruit finish and a touch of pepper.

CHATEAU ST. JEAN MERLOT

California 33.00 Bursting with aromas of blueberry cobbler, plum and black licorice, delivering dark fruit flavors, with round and fine-grained tannins.

RED ROCK MERLOT

California 7.00 • 10.00 • 26.00 Red and black jammy flavors, while providing balance and finesse to the wine. Dark fruit flavors of blackberry, dark cherry and black currant.

A TO Z PINOT NOIR

Oregon 37.00 Lively with vibrant aromas of juicy berries, cherries, lavender and violets, evolving to clove, game, smoke and cherry tobacco.

CASTLE ROCK PINOT NOIR

California 8.00 • 11.50 • 29.00 Aromas of cherry, tea and herbal spice. Smooth with a silky texture and mild tannins, giving flavors of black cherry, plum and spice.

MEIOMI PINOT NOIR

California 10.00 • 14.50 • 37.00 A layered three vineyard Pinot Noir with spice filled aromas from Santa Barbara, Sonoma's bright berry flavors and Monterey's rich textures.

FOLONARI PINOT NOIR

Italy 6.00 • 8.50 • 22.00 A well rounded dry, savory red, that sings with the flavors of black currant, spice and blackberry jam

THE SHOW CABERNET SAUVIGNON

California 36.00 Big and bold, dominated by full flavors of dried black cherries, hammy preserves and complex toasty vanilla and spicy oak.

..... *Please inquire about a more extensive list of reserve wines
available from our cellar.

YOU'RE INVITED!!
JOIN US FOR WINE NIGHT
EVERY WEDNESDAY & SATURDAY EVENING
20% OFF ALL BOTTLES OF WINE -AND-
\$1 OFF ALL WINES BY THE GLASS

HAPPY HOUR
\$1 OFF ALL DRINKS • 30% OFF APPETIZERS
ALL-DAY MONDAY
TUESDAY - THURSDAY 3PM - 6 PM IN LOUNGE AREA ONLY.

\$2 OFF **MARTINI NIGHT** **\$2 OFF**
THURSDAYS 4 PM TO CLOSE

WHITE WINES GLASS • BIG POUR • BOTTLE

LACREMA CHARDONNAY

California 46.00 Lively citrus and subtle toasted oak, with a kiss of butterscotch. Round and nutty with flavors of yellow apple and pear.

MEIOMI CHARDONNAY

California 10.00 • 14.50 • 37.00 An elegantly layered three vineyard Chardonnay from the Wagner family. Lively tropical fruit, apple, lemon zest and a crisp finish.

KENDALL JACKSON CHARDONNAY

California 9.25 • 13.50 • 35.00 Tropical flavors with citrus notes delicately intertwined with aromas of vanilla and honey to create depth and balance.

BANROCK STATION CHARDONNAY

Australia 5.75 • 8.50 • 22.00 Fruit aromas of citrus and peach with hints of spicy vanilla bean and sweet oak. Peach, melon and honeydew on the palate with light oak influence.

ESTANCIA UNOAKED CHARDONNAY

California 29.00 Aromas of Asian pear, key lime pie, mango and green apple candy paired with a succulent pineapple, orange blossom and citrus flavor.

CONUNDRUM WHITE BLEND

California 36.00 Wonderful blend from The Wagner Family. Offers full flavored fruit, with enough depth to pair with even the most complex entrees.

AIRFIELD ESTATES FLYGIRL WHITE BLEND

Washington 26.00 Lovely aromas of peach, apricot and mandarin orange entice the nose, while the slightly off-dry palate has bright acidity while it finishes sweet.

J WINERY PINOT GRIS

California 34.00 Bouquet of apricot and tropical fruit. Crisp, bursting with flavors of lemon and lime, with a hint of kiwi and sweet orange blossom honey.

CA' DONINI PINOT GRIGIO

Italy 6.00 • 8.50 • 22.00 Distinctive bouquet of wild flowers and hints of honey and fruit. Dry and light with clean, lively apple and pear.

ACROBAT PINOT GRIS

Oregon 9.00 • 13.25 • 35.00 Rich citrus aromas with hints of limestone and honeysuckle floral notes. Lemon and lime on entry with melon and golden delicious apple.

PACIFIC RIM CHENIN BLANC

Washington 29.00 Pale straw in color with a lively floral bouquet. Key lime and melon on the palate with a clean finish.

CUPCAKE SAUVIGNON BLANC

New Zealand 5.50 • 8.00 • 20.00 Complex with vibrant zing. Flavors of lemons and key limes integrate with hints of grapefruit, gooseberry and citrus, culminating in a long creamy finish.

KENWOOD SAUVIGNON BLANC

California 8.75 • 12.75 • 32.00 Intense varietal aromas of lemongrass, melon and cilantro combine with flavors of grapefruit and pineapple culminating in a crisp finish.

EMMOLO SAUVIGNON BLANC

California 38.00 Well-integrated citrus, lemongrass, passion fruit, melon and apricot. Nicely woven minerality throughout. Crisp and clean, nicely textured.

WOLLERSHEIM PRAIRIE FUME

Wisconsin 7.00 • 10.00 • 26.00 A crisp, fresh, semi-dry white bursting with citrus and tropical fruit aromas, reminiscent of orange and grapefruit, with a hint of sweetness.

FRITZ ZIMMER RIESLING

Germany 5.75 • 8.50 • 22.00 Bright, fruity and floral with crisp acidity and clean flavors of apple, pear and peach. Complimented by a stony minerality and earthy complexity.

CHATEAU STE. MICHELLE RIESLING (sweet)

Washington 6.50 • 9.50 • 24.00 Ripe white peach and melon aromas and flavors and a well-balanced finish.

BODEGA NORTON 1895 MOSCATO

Argentina 7.25 • 10.25 • 26.00 Intense tropical and floral notes with a touch of citrus. Fresh and crispy with pineapple and stone fruits, limes and lemons to finish.

HOUSE SELECTIONS

GLASS • BIG POUR • BOTTLE

California 5.00 • 7.25 • 19.00

COPPER RIDGE CABERNET SAUVIGNON

COPPER RIDGE MERLOT

COPPER RIDGE CHARDONNAY

COPPER RIDGE WHITE ZINFANDEL

PORT & SPARKLING WINES

SPLIT • BOTTLE

KENWOOD "YULUPA" BRUT

California 8.00 • 26.00 Light and refreshing, well-balanced sparkling wine with fruit flavors and aromas of citrus, pear and peaches, followed by a nuance of spice.

RIONDO PROSECCO

Italy 8.00 • 26.00 Fruit and light bodied, terrific floral notes, persistent effervescence and a clean, delicate finish.

CHURCHILLS 10-YR TAWNY PORT

Portugal 10.00 Rich red color with flashes of amber, elegant and subtle, complex on the nose, with notes of dried fruits combined with hints of orange peel.

COCKTAILS

CHERRY OLD FASHIONED \$6

Choose whiskey, bourbon or brandy. Cherry juice, muddled cherries and bitters topped with ginger ale.

CROWN APPLE OLD FASHIONED \$8

Crown Royal Apple whiskey, muddled apples, cinnamon and bitters topped with press.

IRISH MULE \$8

Tullamore Dew Whiskey, Barritt's Ginger Beer with fresh muddled limes and ginger.

BASIL BLUEBERRY COOLER \$7

Run with fresh blueberries and basil muddled with simple syrup and pineapple juice.

CUCUMBER FIZZ \$8

Effen Cucumber Vodka with muddled fresh cucumber and simple syrup topped with press.

MOJITO \$6.50

Rum with muddled fresh lime, mint and simple syrup topped with press. Available in mango, strawberry or pomegranate.

WISCO MULE \$7

Vodka, Barritt's Ginger Beer with muddled fresh limes and ginger.

EL DIABLO \$7

Tequila, Creme de Cassis, lime and Barritt's Ginger Beer.

MARGARITA \$6.50

A refreshing blend of tequila, triple sec, sweet and sour served with a salted rim. Frozen or on the rocks. Available in Mango, Strawberry or Pomegranate

SANGRIA \$6

Refreshing house made sangria with a blend of fresh fruit and seasonal juices.

MARTINIS

HONEY MARTINI \$8

Skyy Vanilla vodka, Barenjager Honey liqueur, sweet and sour, orange juice, a splash of Grand Marnier and garnished with a cinnamon sugar rim.

MOSCATO COSMO \$8

Skyy Moscato and Blood Orange vodkas with fresh squeezed lime and a splash of cranberry

BOURBON BALL \$8

Bourbon with creme de cocoa, a splash of frangelico and local Julie's vanilla.

PURPLE RAIN \$8

Buffalo Trace Wheatley Vodka, Blue Curacao, lime, cherry and pineapple juice.

MEXICAN MARTINI \$9

Tequila, St. George Raspberry Liqueur, grapefruit juice, sweet and sour with a salted rim.

CLASSIC MARTINIS \$8 YOUR CHOICE OF FLAVOR

APPLETINI • BERRY • CHOCOLATE • JOLLYTINI • LEMONDROP • POMEGRANATE • SUNSET

BANANA SPLIT \$8

Smirnoff Kissed Caramel vodka, chocolate liqueur, creme de banana and creme de cocoa with a dash of fresh cherry juice, shaken and served with a cherry and chocolate drizzle.

CARAMEL CAFE \$9

Patron XO, butterscotch schnapps, coffee liqueur and a dash of vanilla vodka make this a great choice for coffee lovers.

SALTED NUT ROLL \$8

Tito's vodka, Rumchatta and butterscotch schnapps, shaken and served with a salted rim.

ROOT BEER FLOAT \$8

Uncle Bob's Root Beer Whiskey, Vanilla Vodka, Pepsi and cream.

BOTTLED BEER

OUTBOARD CREAM ALE \$4.75

Milwaukee Brewing Co., Milwaukee 5% ABV

RIVERWEST AMBER \$5.00

Lakefront Brewery, Milwaukee 5.7% ABV

MAGIC DRAGON DOUBLE IPA \$5.00

Hop Haus Brewing Co., Verona 8.2% ABV

BEDLAM BELGIAN IPA \$5.75

Ale Asylum Brewery, Madison 7.5% ABV

REALLY COOL WATERSLIDES IPA \$5.00

3 Sheeps Brewing Co., Sheboygan 6.2% ABV

HONEY BLONDE ALE \$5.00

Central Waters Brewing Co., Amherst 4.6% ABV

LUNA COFFEE STOUT \$5.00

Hinterland, Green Bay 5.8% ABV

TOTALLY NAKED \$4.75

New Glarus Brewing, New Glarus 4.2% ABV

ROCKY'S REVENGE BOURBON BROWN ALE \$5.00

Tyranena, Lake Mills 5.75% ABV

CORONA OR CORONA LIGHT \$4.50

HEINEKEN \$4.50

SAM ADAMS BOSTON LAGER \$4.50

OMISSION PALE ALE \$5.25
Widmer Brothers Brewery, OR 5.8% ABV

PRIMA PILS \$5.00

Victory Brewing Co., PA 5.4% ABV

DRAGON'S MILK \$6.75

New Holland Brewing Co., MI 11% ABV

INDIAN BROWN ALE \$5.50

Dogfish Head Brewery, DE 7.2% ABV

WHITE RASCAL BELGIAN WHEAT \$5.25

Avery Brewing Co., CO 5.6% ABV

RAIN IN BLOOD ORANGE PALE ALE \$5.25

Dark Horse Brewing, MI 5.5% ABV

DIRTY BASTARD SCOTCH ALE \$5.50

Founders Brewing Co., MI 8.5% ABV

GRAPEFRUIT SCULPIN IPA \$6.50

Ballast Point Brewing Co., CA 7% ABV

EDMUND FITZGERALD PORTER \$5.25

Great Lakes Brewing Co., OH 6% ABV

AUNT SALLY SOUR MASH ALE \$5.50

Lagunitas Brewing Co., CA 5.7% ABV

MILK STOUT \$5.25

Left Hand Brewing Co., CO 6% ABV

TANGIER SESSION IPA \$5.50

Southern Tier Brewing Co., CA 4.6% ABV

BLUEBERRY MAPLE STOUT \$5.25

Saugatuck Brewing Co., MI 6% ABV

BOTTLED

DRAFT BEER

MILLER LITE \$4

Milwaukee WI

BUD LIGHT \$4

St. Louis, MO

HOPALICIOUS \$4.75

Ale Asylum Brewery, Madison, WI 5.8% ABV

SPOTTED COW \$4.75

New Glarus Brewing Co., New Glarus, WI 4.8% ABV

BELGIAN WHITE \$4.75

Blue Moon Brewing Co., Golden, CO 5.4% ABV

WISCONSIN AMBER \$4.75

Capital Brewery, Middleton, WI 5.2% ABV

KARBEN4 \$5.75

Karben4 Brewing, Madison, WI

FAT TIRE \$4.75

New Belgium Brewing Co., Fort Collins, CO 5.2% ABV

STELLA PALE LAGER \$4.75

Stella Artois, Belgium 5% ABV

DOMESTIC

\$4.00

HIGH LIFE • MGD

LEINIE'S HONEY WEISS

COORS LIGHT • BUDWEISER

PBR TALL BOY CAN

O'DOUL'S N/A • MILLER LITE

MGD 64 • BUD LIGHT

LEINIE'S SEASONAL SHANDY

MICHELOB ULTRA • BECK'S N/A

MAGNERS IRISH CIDER (GF)

We have 8 more rotating taps! Check the chalkboard at the right of the bar or ask your server.