

## TAPS

Bent Paddle	7.00 MN
<i>Light Lager</i>	ABV 4.1%
Finnegans Irish Amber	8.00 MN
<i>Amber Ale</i>	ABV 4.75%
Lift Bridge Farm Day	8.00 MN
<i>Golden Ale</i>	ABV 4.8%
Surly Furious	9.00 MN
<i>India Pale Ale</i>	ABV 6.7%
Bauhaus Wonderstuff	8.00 MN
<i>Pilsner</i>	ABV 5.4%
Excelsior	8.00 MN
<i>Hazy IPA</i>	ABV 7.0%
Summit Oatmeal Stout	9.00 MN
<i>Oatmeal Stout</i>	ABV 5.0%
Loon Juice	8.00 MN
<i>Honeycrisp cider</i>	ABV 6.4%

## BOTTLES

Summit EPA	8.00 MN
Stella Artois	8.00
Blue Moon	8.00
Budweiser	7.00
Bud Light	7.00
Coors Light	7.00
Miller Lite	7.00
Michelob Ultra	7.00
Modelo	8.00
Sam Adams Seasonal	8.00
Heineken	8.00
Heineken 0.0	8.00

## CANS

New Belgium Voodoo Ranger	8.00
Athletic Run Wild IPA (N/A)	8.00
Truly Seltzer	8.00
High Noon	11.00

## WINE

WHITE	6oz	9oz	Bottle
La Marca	11.00		40.00
<i>Prosecco brut</i>			
J Vineyards Cuvee	18.00		59.00
<i>Sparkling wine</i>			
Risata	11.00	15.00	40.00
<i>Moscato di Asti</i>			
Smoking Loon	11.00	15.00	40.00
<i>Pinot grigio</i>			
Santa Margarita	17.00	24.00	65.00
<i>Pinot grigio</i>			
Pine Ridge	12.00	18.00	45.00
<i>Chenin blanc/ Viognier</i>			
EOS Chardonnay	11.00	15.00	40.00
<i>Chardonnay</i>			
Chalk Hill Chardonnay	13.00	19.00	48.00
<i>Chardonnay</i>			
Bulletin Place	11.00	15.00	40.00
<i>Sauvignon blanc</i>			
Mohua	12.00	18.00	45.00
<i>Sauvignon blanc</i>			
ROSÉ	6oz	9oz	Bottle
La Vieille Ferme	11.00	15.00	40.00
<i>Rose</i>			
RED	6oz	9oz	Bottle
Root 1	11.00	15.00	40.00
<i>Carmenere</i>			
Tamari Special Selection	12.00	18.00	45.00
<i>Malbec</i>			
Château Chappelle d'Aliénor	16.00	22.00	59.00
<i>Bordeaux</i>			
Nielson	16.00	22.00	59.00
<i>Pinot Noir</i>			
Educated Guess	12.00	18.00	45.00
<i>Cabernet</i>			
Artesa	20.00	29.00	82.00
<i>Cabernet</i>			
Cline Ancient Vines	12.00	18.00	45.00
<i>Grenache, syrah, Mourvedre</i>			
Threadcount by Quilt	12.00	18.00	45.00
<i>Zinfandel, Syrah, Petite Sirah, Merlot</i>			
Wine of the Moment	11.00	15.00	40.00
<i>ask your server</i>			

## HAPPY HOUR

- Skillet Cornbread v** 6  
jalapeno, local corn, red bell pepper, honey butter
- Chicken Wings** 14  
Honey chipotle sauce or garlic ranch dry rub, avocado ranch dip, heirloom baby carrots
- State Fair Cheese Curds v** 10  
house made smoked ketchup
- Roasted Eggplant Hummus vg** 13  
Sundried tomato, cucumber, grilled pita
- Stuffed Cremini Mushrooms v** 10  
onion, garlic, cream cheese, parmesan

**\$3 off tap beer and 6 oz wine pours**

A 20% gratuity will be added to parties of 6 or more. V= vegetarian VG= vegan GF= gluten friendly