

# DRINK MENU

## HOPS

~ On Draft ~

Ciderboys First Press	5.50 MN
Summit EPA	5.50 MN
Finnegans Irish Amber	5.50 MN
Lift Bridge Farm Girl	5.50 MN
Lift Bridge Hop Dish	6.00 MN
Surly Bender	6.00 MN
Miller Lite	5.00
Summit Oatmeal Stout	6.50 MN
~In the Bottle~	
Summit Saga IPA	5.50 MN
Fulton Blonde	5.50 MN
Northeast	5.25 MN
Grain Belt Premium	5.25 MN
Leinenkugel Honeyweiss	5.25 WI
Surly Furious	7.50 MN
Budweiser	4.50
Bud Light	4.50
Coors Light	4.50
Amstel Light	5.50
Heineken	5.50
Corona	5.50
Stella Artois	5.50
Blue Moon	5.50
Buckler (N/A)	5.00

## GRAPES

~WHITE~

	Glass	500ml	Bottle
<b>Prosecco Brut</b> Zardetto	9.00		32.00
<b>Riesling</b> Chateau Ste. Michelle	8.00	18.00	28.00
<b>Moscato d'Asti</b> Ceretto	11.00	25.00	36.00
<b>Pinot Grigio</b> Campanile	8.00	18.00	28.00
<b>Chenin Blanc/Viognier</b> Pine Ridge	9.00	20.00	30.00
<b>Chardonnay</b> Sean Minor	12.00	27.00	38.00
<b>Sauvignon Gris</b> Cousino-Macul	11.00	25.00	35.00
<b>Fume Blanc</b> Ferrari Carrano	10.00	22.00	34.00

~ROSE~

	Glass	500ml	Bottle
<b>Rosato</b> Vitiano	10.00	22.00	34.00

~RED~

<b>Carmenere</b> Root:1	8.00	17.00	28.00
<b>Pinot Noir</b> Elouan	12.00	27.00	38.00
<b>Merlot</b> Drumheller	9.00	20.00	30.00
<b>Cabernet</b> Fortnight	14.00	30.00	41.00
<b>Cabernet</b> Richshaw	10.00	22.00	34.00
<b>Malbec</b> Catena "Vista Flores"	10.50	22.00	34.00
<b>Zinfandel</b> Manifesto	10.00	22.00	34.00
<b>Syrah</b> Qupe	12.00	27.00	38.00
<b>Ungrafted Red</b> Ghoststrider	9.00	20.00	30.00

# CRAFT COCKTAILS

<b>Sangria</b>	10.00	<b>Cider Hot Toddy</b>	10.00
Red wine, Brandy, apples, seasonal fruit		Bourbon, cherry tree bark bitters, hot apple cider, lemon	
<b>Pear Blossom</b>	10.00	<b>The FireLake Martini</b>	12.00
Absolut pear, Ste. Germain Elderflower, Jamaican #2, prosecco		Cucumber-dill infused Gin	
<b>Orange Fashioned</b>	10.00	<b>Cranberry Margarita</b>	12.00
Bulleit Rye, cointreau, orange bitters		Patron, Ste. Germain Elderflower, cranberry juice, lime	
<b>Maple Cherry Cider</b>	10.00	<b>The Fire Lake Cosmo</b>	12.00
Bourbon, CiderBoys Hard cider, cherry tree bark bitters, maple liqueur, Amarena cherry		Pineapple-cranberry infused Vodka	

## BOURBON

Maker's Mark	8.00	Glenlivet 12 yr.	11.00
Knob Creek	12.00	Glenmorangie	12.00
Baker's	14.50	Laphroaig 10 yr.	14.00
Basil Hayden's	14.00	Balvenie 12 yr.	15.00
Booker's	16.00	Macallan 12 yr.	15.00
Border's	14.00	Glenfiddich 12 yr.	12.00
Woodford Reserve	12.00	Glenlivet 15 yr.	18.00

## SCOTCH

		Glenfiddich 15 yr.	15.00
		Oban 14 yr.	18.00
		Lagavulin 16 yr.	28.00
		Johnnie Walker Blue	45.00
		Glenlivet 18 yr.	25.00
		Glenfiddich 18 yr.	25.00
		Macallan 18 yr.	50.00
		Delamain Pale & Dry	28.00

## COGNAC & ARMAGNAC

Courvoisier VS	11.00		
Courvoisier VSOP	14.00		
Hennessy VS	14.00		
Hennessy VSOP	18.00		
Rémy Martin VS	11.00		
Rémy Martin VSOP	15.00		
Larressingle VSOP	18.00		
Hennessy XO	42.00		
Rémy Martin XO	40.00		
Rémy Martin Louis XII	189.00		

## PORT & SHERRY

Harvey's Bristol Cream	9.00
Taylor Fladgate 10 yr.	14.00
Taylor Fladgate 20 yr.	18.00
Taylor Fladgate 30 yr.	34.00
Taylor Fladgate 40 yr.	60.00