

EAT DRINK SOCIALIZE

EAT

TASTERS

Spicy Ahi Poke

lemongrass aioli, nori chip \$2

Smoked Salmon

cucumber, crème fraiche, tobiko \$2

Ricotta Pancake

orange blossom honey butter,
maple syrup, berry \$2

SMALL PLATES

Fennel & Orange Marinated Olives \$4

Bacon Jam Crostini

roasted tomato, brie, greens \$8

Grape & Pear Salad

pecan, goat cheese, cherry vinaigrette \$7

Scallops & Prosciutto

wild mushroom, aioli, truffle oil \$15

TACOS & DOGS

Pork Belly Taco

hoisin, pickles, slaw \$5

Braised Pork Cubano Taco

prosciutto, swiss, dijon, pickles \$5

Roast Chicken Taco

ghost pepperjack, salsa, avocado \$5

Mahi Mahi Fish Taco

chimichurri, salsa, avocado \$6

Hanger Steak Taco

korean bbq, pickles, napa slaw \$6

Bacon Wrapped Hot Dog

dijon, salsa \$5



SOCIAL HOUR EVERYDAY 3-5

Est. 2014 Stillwater Minnesota

DRINK

BEER

ALL TAPS \$1 OFF

COORS LIGHT BOTTLES \$3

LOCAL BOTTLES N' CANS \$5

16 oz lift bridge hopdish, lift bridge farm girl

fulton standard, freewheeler dry cider,

barley john's wild rice brown

12 oz bauhaus stargrazer

lakes and legends marigold

WINE \$7

CHARDONNAY

VINO VERDE

PINOT NOIR

RED BLEND

MONTELPULCIANO

COCKTAILS

VESPER

grapefruit/lillet/vodka/agave \$10

FBI JOHN

homemade root beer/bourbon \$6

Q IS FOR CUCUMBER

vodka/lemon/cucumber/elderflower \$7

SAZERAC

rye/agave/peychaud's/absinthe \$8

CORPSE REVIVOR #2

aged gin/lemon/absinthe/lillet/orange \$8

THE BROOKLYN

rye/amer dit picon/maraschino/cocchi \$9

OLD FASHIONED

bourbon/luxardo/cherry/orange \$8

LOLO MANHATTAN

rye/vermouth/bitters/cherry \$8

NICOLETTE

grapefruit/champagne/orange/vodka \$8

AVIATION

gin/maraschino/crème de violet/lemon \$8

DARK & SWAYZE

rum/ginger beer/ginger bitters/lime \$6

COBRA VERDE

chile vodka/thai basil/lime/peppers \$8