

EAT DRINK SOCIALIZE

EAT

TASTERS

**Spicy Ahi Poke**

lemongrass aioli, nori chip \$2

**Smoked Salmon**

cucumber, crème fraiche, tobiko \$2

**Duck Bacon**

gorgonzola, pecan, cherry \$2

SMALL PLATES

**Fennel & Orange Marinated Olives** \$4

**Bacon Jam Crostini**

roasted tomato, brie, greens \$8

**Honeycrisp Apple**

**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

SAUVIGNON BLANC

ROSE

CAB FRANC

MONTELPULCIANO

PINOT NOIR

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