BEERS AND ALES

Craft Beer On Tap
Brickstone American Pale Ale
Goose Island Green Line
Stella Artois
Sam Adams Rebel Grapefruit Ipa
Sam Adams Octoberfest
Founders Rubaeus

Craft Bottles and Cans
Lagunitas Little Sumpin
Lagunitas Ipa
Coney Island Hard Rootbeer
Ale Syndicate Municipal Ipa
Blue Moon
Boulevard Tropical Pale Ale
Foreign & Domestic
Miller Lite
Budweiser
Bud Lite
Michelob Ultra
Amstel Light
Heineken
Corona
Coors Light

WINE SELECTIONS

Red Wines and Blush
Louis Martini Cabernet
Joel Gott 815 Cab
Justin Cabernet
Brown Cabernet
Kuleta Estate Frog Prince
Brown Tribute Red Blend
Clos Du Val Stags Leap
Mondavi Maestro
Catena Malbec
Graffigna Malbec
Kaiken Malbec
Mac Murray Pinot Noir
Block Nine Pinot Noir
Dancing Bull Zinfandel
Cigar Zin
Bogle Merlot
Liberty School Merlot
Michael & David Petite Petit

White Wines
Caposaldo Pinot Grigio
Zenato Pinot Grigio
The Calling Chardonnay
Davis Bynum Chardonnay
Hangtime Chardonnay
Dr. Loosen Riesling
Giesen Sauvignon Blanc
Franciscan Sauvignon Blanc
Kim Crawford Sauvignon Blanc
Chateau D’ Origianac

Sparkling, Blush and Dessert
La Marca Prosecco
Zardetto Prosecco
Chandon
Tattinger Brut
Veuve Clicquot
Dom Perignon
North By Northwest Rose
Buehler White Zinfandel
Jeunesse Muscat

MARTINI’S

James Bond
Bombay Sapphire, Grey Goose and White Dubbonet

Gibson
Bombay Sapphire Gin with a Splash of Vermouth

Cosmopolitan
Absolut Citron, splash of Cointreau,
Cranberry and Lime Juice

Moon Over Manhattan
Makers Mark, Amaretto Disaronno, Cranberry Juice

Lemon Drop
Absolut Citron, a dash of sugar, Cointreau,
Sweet and Sour

Georgia Peach
Absolut Peach, Peach Brandy, Cointreau, Orange Juice

Absolutely Blue
Absolut Mandarin, Blue Curacao, Squeeze of Lime

Green Appletini
Absolut, Sour Apple Schnapps, Triple Sec
**MARTINI’S**

**Dirty Martini**  
Absolut Vodka, Dry Vermouth, Olive Juice

**Italian**  
Absolut Vodka, Amaretto Disaronno, Frangelico

**Knick Manhattan**  
Maker’s Mark, Sweet Vermouth, Angostura Bitters

**Limontini**  
Limoncello, Absolut Citron and Garnish with Mint Leaves

**Pomegranate Pama**  
Pomegranate Liqueur, Stoli Ohranj, Peach Schnapps, Cranberry, Orange Juice

**Orange Circle**  
Stoli Vanil, Triple Sec, Splash of Orange Juice

**Mango**  
Absolut Mango, Mango Liqueur, Mango Juice, Cointreau

**Butterball**  
Stoli Vanil, Godiva Dark Chocolate Liqueur, Butterscotch Schnapps, Bailey’s

**Got The Blues**  
Stoli Bluberi, Midori, Malibu Rum, Sweet and Sour

**Pear-Eile**  
Absolut Pear Vodka, Mathilde Pear Liqueur, Pear Nectar

**Barry White**  
Stoli Raspberry, Triple Sec, Splash of Roses Lime Juice, Garnish Berries

**Red Ruby**  
Absolut Ruby Red, Grapefruit and Cranberry Juice

**Funky Monkey**  
Stoli Vanil Vodka, Banana Liqueur and Godiva Dark, White Chocolate Liqueurs

**Key Lime**  
Stoli Vanil, Licor 43, Roses Lime, Fresh Lime Juice

**Chocolate Stoli**  
Vanil, Godiva Dark and White Chocolate Liqueurs with a splash of Crème De Cacao Dark

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**CRAFT COCKTAILS**

**Knickerbocker Fizz**  
The Knickerbocker twist on the classic Chicago Fizz Cocktail which dates before Prohibition. Botron Dark Rum, Ruby Port, Crème De Pamplemousse, Grapefruit Egg Whites and Seltzer.

**Chinatown Sling**  
Mr. Tong Boon’s classic concoction from the Raffles Hotel in Singapore. Hendricks Gin, Stolichnaya Black Cherri Vodka, Cherry Heering, Cointreau, Benedictine, Pineapple Juice, Orange-Cherry Bitters.

**Release The Kracken**  
Spiced up version of the classic daiquiri. Suitable for pirates. Kracken Spiced Rum, Lime Juice, Grapefruit Juice, Ginger Simple Syrup and Bitters.

** Michigan Avenue Bloody Mary**  
A flavorful hand crafted journey to the origins of this classic “meal in the mouth” cocktail. Absolute Chicago Rosemary Infused Vodka, Tony Chahere’s Creole Bloody Mary Mix, Bitters, Celery, Pickle, Bacon and a Shrimp.

**Pilsen Sour**  
Inspired by Chicago’s Historic Pilsen Neighborhood by way of Chile. Kappa Pisco Brandy, Malibu Rum, Sweet & Sour, Egg Whites, Angostura Bitters.

**Apple Bottom**  
A refreshing spin on a classic cocktail made with Cîroc Apple, Apple Pucker, Sweet & Sour, Pineapple Juice and Sprite.

**The Big Drink**  
An aromatic twist on the champagne cocktail, with Champagne as cold as Valley Forge, unless we can get it colder. Zardetto Prosecco, Courvoisier, St. Germain Elderflower Liqueur and Bitters.

**Blue Banshee**  
A vivacious concoction of Tanqueray Gin, Blue Curaçao and Lemonade. Try it’s spiked up cousin, The “Angry Cossack,” made with Stoli Bluberi

**Mediterranean Mule**  
A delicious twist on the popular Moscow Mule. Figenza Fig Vodka, Lime Juice and Ginger Beer.

**Irish Mule**  
The Irish Mule replaces the Vodka with Jameson Caskmate, aged in craft stout seasoned oak barrels. We added in some Fresh Mint for flavor and Color. The result is cocktail perfection: Spicy, smooth and subtly sweet.