

Cocktails

- PRAIRIE FLOWER** Prairie Organic Vodka, Elderflower, Pear, Grapefruit 13.50
- CAMPIELLO COSMOPOLITAN** Stolichnaya Vodka, Cointreau, Cranberry, Lime, Sour Cherry 12.50
- NETTARE DE PERA** Grey Goose Le Poire Vodka, Pear, Lemon, Lime 13.50
- AMALFI COAST MARTINI** St. George California Citrus Vodka, Limoncello, Lemon, Raw Sugar Rim 12.50
- CUCUMBER COOLER** Prairie Organic Cucumber Vodka, Cartron Elderflower, Citrus, Mint 13.50
- BEES KNEES** J Carver Grimm Farm Gin, Poli Miele, Honey, Basil, Lemon 13.50
- NEGRONI SPRITZ** Bombay London Dry Gin, Campari, Carpano Antica, Prosecco, Orange 12.50
- GIN ZEST** Bombay Dry Gin, Ancho Reyes, Blood Orange, Honey Basil Syrup 13.50
- SPICED RUM** Don Poncho 8 yr. Rum, Orange Peel Demerara, 11 Wells Allspice Liqueur, Orange Bitters 13.50
- MARGARITA ITALIANO** Sauza Conmemorativo Tequila, Grand Marnier, Galliano, Lime, Lemon, Star Anise, Salt Rim 13.50
- SMOKED ORANGE PALOMA** Del Maguey Vida Mezcal, Blood Orange, Lime, Orange Peel Demerara 13.50
- 'THE OLDS' MANHATTAN** Old Grand-Dad Bourbon, Old Overholt Rye Whiskey, Carpano Antica, Angostura, Maraschino Cherry 13.50
- WESTSIDE OLD FASHIONED** J Carver Rye Whiskey, Orange Peel Demerara, Angostura, Orange Bitters 13.50
- CLASSIC BELLINI** Prosecco, Peach Puree 11.00

Birra

DOMESTIC & CRAFT

Bud Light, MO	6.25
Fulton Standard Lager, MN	7.50
Loon Juice Hard Cider, MN	7.50
Red Bridge, MO (Gluten Free)	7.50
Surly Hell Lager, MN (16oz can)	7.50
O'Douls Amber N/A, MO	6.25

IMPORT

Corona Extra, Mexico	7.50
Guinness, Ireland (16oz can)	8.00
Beck's N/A, Germany	7.00

Ask your server about our Chalkboard List
of 12 rotating and seasonal draft selection

VINO



Sparkling wine

Prosecco, Astoria Lounge, Veneto NV	9.00
Moscato d'Asti, Saracco, Piedmont 2018	11.00
Spumante Rose, Scarpetta, 'Timido,' Grave del Friuli NV	12.00

white/rose wines

Pinot Grigio, Zenato, Venezie 2018	10.00
Sauvignon Blanc, Bianchi, 'Signature Selection,' Monterey 2017	11.00
Sauvignon Blanc, Ponga, Marlborough, New Zealand 2019	12.00
Orvieto, Sergio Mottura, 'Tragugnano,' Umbria 2018	13.00
Gambellara Classico, CavAzza, 'Bocara,' Veneto 2016	12.00
Riesling, Barnard Griffin, Columbia Valley 2018	10.00
Gavi, Vigne Regali, 'Principessa Gavi,' Piedmont 2018	11.00
White Blend, 'Conundrum,' California 2016	14.00
Chardonnay, Sand Point, Lodi 2018	10.00
Chardonnay, Dreyer Sonoma, Sonoma County 2018	13.00
Rose, Chiaretto, 'CaMaiol,' Riviera del Garda Classico, Veneto 2019	10.00

red wines

Pinot Noir, Leese-Fitch, California 2017	10.00
Pinot Noir, Maison L'Envoye, 'Straight Shooter,' Willamette Valley 2018	13.00
Barbera d'Alba, Viberti Giovanni, 'La Gemella,' Piedmont 2017	13.00
Chianti Classico Riserva, Castellani, Tuscany 2015	13.00
Nebbiolo, Villadoria, 'Bricco Magno,' Langhe, Piedmont 2015	15.00
Nero d'Avola, Petraio, Sicily 2017	10.00
Montepulciano d'Abruzzo, Talamonti, 'Tre Saggi,' Abruzzo 2016	11.00
Cabernet Sauvignon, Sand Point, Lodi 2016	10.00
Cabernet Sauvignon, Buehler Vineyards, Napa Valley 2016	16.00
Super Tuscan, Antonio Sanguineti, 'Nessun Dorma,' Tuscany 2018	13.00
Primitivo del Salento, Varvaglione, '12 e Mezzo,' Puglia 2015	12.00
Malbec, Enrique Foster, IQUE, Mendoza 2018	10.00