HOUSE COCKTAILS

OLD FASHIONED 16
Panther St. Paul Whiskey | Brandy
Angostura | Cardamom | Orange | Cherry

AIMEE'S MANHATTAN 15
Får North Roknar Rye Whiskey | Sweet Vermouth
Tattersall Sour Cherry | Chocolate Bitters | Angostura

PALOMA 13
Reposado Tequila | Tattersall Grapefruit
Mezcal | Lime | Squirt | Tajín

WHISKEY SOUR 13
Jim Beam | Lemon | Orange | Egg White | Angostura

LATE JULY 12
Vodka | Tattersall Blueberry | Lemonade
Lavender | Soda

HOUSE MARGARITA 13
Blanco Tequila | Lime | Tattersall Orange | Salt

UFFDA BLOODY MARY 13
Vodka | UFFDA Bloody Mary Mix
UFFDA Shake | Celery Bitters | Pickled Asparagus

SET IN STONE 15
Blanco Tequila | Crème de Violette | Tattersall Orange
Lime | Lavender | Blue Butterfly Pea Powder | Smoked Salt

PEACH WHISKEY SMASH 15
Crooked Waters Whiskey | Peach | Koval Ginger Liqueur
Lemon | Tattersall Orange | Mint

MINNESOTA GOODBYE 14
Minnesota Gin | Aperol | Lemon | Cava | Cranberry

LEMON DROP MARTINI 14
Vodka | Lemon | Tattersall Orange Liqueur | Black Lemon

ESPRESSO MARTINI 14
Du Nord Frieda Coffee Liqueur | Lokal Vodka
Espresso | Chocolate Bitters

APPLE MULE 13
Vodka | Du Nord Apple Liqueur | Lemon | Cardamom
Ginger Beer

CHOCOLATE MARTINI 14
Vanilla Vodka | House-Bailey's | Creme de Cacao
Chocolate | Sea Salt

WINTER PEAR MOJITO 13
White Rum | Pear Liqueur | Lime | Mint | Soda

HANDCRAFTED GREEN SCENE COCKTAILS & EATS

SEASONAL COCKTAILS

CRANBERRY MARGARITA 14
Blanco Tequila | Cranberry
Tattersall Orange Liqueur
Lime | Sugar Rim

YULETIDE SANGRIA 14
Saint Louise Brandy | Red Wine
Heirloom Alchermes Liqueur
Blood Orange | Passion Fruit
Pomegranate | Orange | Lemon

HOT BUTTERED BOURBON 15
Bengal Tea Infused Bourbon
Maple Cayenne Butter | Dram
Orange | Angostura | Star Anise

MAPLE BLACK WALNUT OLD FASHIONED 16
Old Hell Roaring Bourbon
Kentucky Whiskey | Maple Syrup
Orange | Black Walnut | Chocolate
Cherry | Maple Walnut Toffee

APPLE GIN CIDER 14
Apple Spice Infused Gin
Lemon | Cider | Thyme
Cinnamon | Maple Syrup

Our cocktails are curated by:

Aimee Bouchard
and
Heather L Paulsen

WINE

WHITE WINE

SAUVIGNON BLANC
Marlborough, New Zealand | Sandy Cove
13 glass | 48 bottle

CHARDONNAY
Arroyo Seco | California | Fogscape Vineyards
14 glass | 52 bottle

SANCERRE
Loire Valley, France | Domaine Daulny | “Réserve Blanc”
17 glass | 64 bottle

ROSÉ & SPARKLING

ROSÉ
13 glass | 48 bottle

CAVA BRUT
Catalonia, Spain | Bodegas Torre Oria
10 glass | 38 bottle

RED

PINOT NOIR
Willamette Valley, Oregon | Pike Road NV
13 glass | 48 bottle

CABERNET SAUVIGNON
Paso Robles, California | Fossil Point
15 glass | 56 bottle

RED BLEND
California | Folk Machine “Parts & Labor”
14 glass | 52 bottle

BEERS & SELTZERS

BEERS ON TAP

We feature four rotating taps of Minnesota-made beers.
Please ask your server for details!

BEER & SELTZER

Hamm's 16 oz 4
Busch Light 16 oz 6
Corona Bottle 5
Corona N/A 5
Press Hard Seltzer 5

SODA - ICED TEA - LEMONADE

Coke, Diet Coke, Sprite, Squirt 3
Iced Tea - Unsweetened 3
Lemonade or Arnold Palmer 4
Passion Fruit Lemonade 4
Root Beer 4
Sparkling Water 4
Coffee 3
Hot Tea 3

HANDCRAFTED GREEN SCENE COCKTAILS & EATS

NA COCKTAILS

NA LAVENDER BUTTERFLY 12
Lemonade | Lavender
Blue Butterfly Pea Powder
Lemon | Soda

NA SEEDLIP GARDEN 13
Seedlip Garden 108
Cucumber | Mint | Lemon
Orange | Soda

NA PASSION FRUIT MARGARITA 12
Seedlip Notas de Agave
Lime | Passion Fruit | Salt

NA PEACH BELLINI 13
Sparkling NA Wine
Peach | Lemon

NA WINE

NA SPARKLING WINE 13

ALCOHOL FREE 0% ALCOHOL FREE

Botanical bitters available upon request.