

HOUSE COCKTAILS

GS 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

Lokal Vodka | Tattersall Blueberry | Lemonade
Lavender | Soda

HOUSE MARGARITA 13

Blanco Tequila | Tattersall Orange | Lime | Salt

UFFDA BLOODY MARY 13

Lokal Vodka | UFFDA Bloody Mary Mix
UFFDA Shake | Celery Bitters | Pickle

SET IN STONE 15

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

WIFE NO. 4 14

White Rum | Maraschino Liqueur
Tattersall Grapefruit | Grapefruit | Lime

PEACH WHISKEY SMASH 15

Crooked Waters Whiskey | Peach | Ginger Liqueur
Lemon | Tattersall Orange | Mint

PASSION FRUIT COSMO 14

Lokal Vodka | Passion Fruit Liqueur | Lime
Tattersall Orange | Cranberry Juice

ESPRESSO MARTINI 14

Du Nord Frieda Coffee Liqueur | Lokal Vodka
Espresso | Chocolate Bitters

RPG 13

Bulleit Rye | Aperol | Lemon | Passion Fruit
Grapefruit | Peychaud's

STRAWBERRY HIBISCUS FRENCH 75 14

Får North Hibiscus Gin | Strawberry | Lemon | Prosecco

APPLE MULE 14

Vodka | Du Nord Apple Liqueur | Lime | Ginger Beer | Cardamom



SPRING COCKTAILS

RHUBARB MARTINI 15

Vodka | Aperol | Rhubarb
Cherry | Orange | Dry Vermouth

CAFÉ OLD FASHIONED 16

Black Hammer Bourbon
Du Nord Coffee Liqueur
Maple | Angostura | Orange
Charred Orange | Smoked Salt

MIDORI MARG 14

Cucumber Infused Tequila
Midori | Ancho Reyes | Lime
Tattersall Orange | Salt

PINK-Y PROMISE 14

Raspberry-Infused Gin
Vikre Herbal Liqueur | Lime
Maraschino | Egg White

THE LAST MOJITO 16

Green Chartreuse
Rum | Falernum | Pineapple
Lime | Mint | Soda

Our cocktails are curated by:

Aimee Bouchard
and
Heather Paulsen

WINE

WHITE WINE

The Loop – Sauvignon Blanc, Marlborough, New Zealand 14 | 42

Left Coast "Truffle Hill" Chardonnay, Willamette Valley, Oregon 15 | 45

Cedar + Salmon – Pinot Gris, Willamette Valley, Oregon 12 | 36

RED WINE

Björnson – Gamay Noir, Willamette Valley, Oregon 16 | 48

Del Rio Vineyard Estate – Pinot Noir, Rogue Valley, Oregon 17 | 49

Skyfall – Cabernet, Columbia Valley, Washington 11 | 33

SPARKLING & ROSE WINE

Da Luca Prosecco, Veneto, Italy 10 | 30

La Cabriole Saumur Rosé, Cave de Saumur – Val de Loire, France 12 | 36

NA WINE

NA Sparkling Wine 10

BEERS & SELTZERS



BEERS ON TAP

We feature four rotating taps of Minnesota-made beers.

Please ask your server for details!

BEER

Hamm's 16 oz 4

Busch Light 16 oz 6

Corona Bottle 5

Corona N/A 5

SELTZERS & CIDERS

PRESS Hard Seltzer 5

Minnesota Cider 7

BEVERAGES

Coke, Diet Coke, 7-Up, Squirt 4

Iced Tea - Unsweetened 3

Lemonade or Arnold Palmer 4

Passion Fruit Lemonade 4

Root Beer 4

Sparkling Water 4

Coffee 3



NA COCKTAILS

NA LAVENDER

BUTTERFLY 12

Lemonade | Lavender

Blue Butterfly Pea Powder

Lemon | Soda

NA SEEDLIP GARDEN 14

Seedlip Garden 108

Cucumber | Mint | Lemon

Orange | Club Soda

NA PASSION FRUIT

MARGARITA 13

Seedlip Notas de Agave

Lime | Passion Fruit | Salt

NA PEACH BELLINI 12

Sparkling NA Wine

Peach | Lemon

NA GIN TONIC 12

ISH NA Gin | Lime | Tonic



Botanical bitters available upon request.