

Spirits

Vodka

Absolut 6
Grey Goose 9
Kettle One 9
Stoli 7
Titos 7

Gin

Beefeater 7
Bombay Sapphire 8
Bombay Sapphire East 8
Nolet's 7

Rum

Bacardi Limon 6
Plantation 3 star 6
Plantation 5 year 8
Plantation Pineapple 7
Plantation O.F.T.D 8

Tequila/Mezcal

Avion Reposado 8
Patron Silver 10
Mezcal Juven 8

Whisk(e)y

Angel's Envy 10
Bulleit 9
Bulleit Cask 10
Canadian Club 6
Crown Royal 8
Dewar's 8
Jack Daniels 6
Jameson 8
Jim Beam 6
Johnnie Walker Red 9
Knob Creek 9
Makers Mark 9
Makers Mark 46 10

Old 55 White 9
WhistlePig 10yr 13
WhistlePig Farmstock 12
WhistlePig Old World 18
WhistlePig 15yr 25
Ulen Woodford 15
Woodford Distillers Select 9
Woodford Double Oak 12

Single Bottles

Basil Hayden's 9
Breckenridge High Proof 10
Breckenridge PX Sherry Cast 9
Hotel Tango Bravo Bourbon 10
Woodford Batch Proof 20
Ulen WhistlePig 12yr Blend 30

Beer

Angry Orchard
Amstel Light
Alpha King
Presidente
Heineken
Yuengling Lager
Yuengling Light
Yuengling Black
and Tan

People's Brewery*
(ask server for availability)
Hometown Hero*
Sun King Wee Mac*
Sun King Osiris*
Sun King Sunlight*
Ballast Point IPA

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Red Bridge (GF)

On Tap

Metazoa Cream Ale
Elyism Space Dust
Stella Artois
Bud Light

***Local Brews**

Craft Cocktail Menu

\$7 Raspberry Spritz – St. Germaine, Moscato, Soda, Raspberry.

\$8 Blackberry Collins – New Amsterdam Vodka, Blackberries, Lemon, Ginger syrup,
Ginger beer.

\$9 Strawberry Farm Style – WhistlePig Farmstock, Strawberry, Lemonade, Tea, Mint.

\$8 Ulen Garden – Nolet's Gin, Cucumber, Basil, Simple syrup, Lemon, Soda

\$7 Pineapple Daiquiri – Plantation Pineapple Rum, Lime, Simple syrup.

Classic Old Fashioned ~ Your choice of Bourbon, Simple, Orange bitters, Angostura.
(+\$2)

Classic Manhattan ~ Your choice of Whiskey, Italian Sweet Vermouth, Angostura. (+\$2)

Menu by Patrick Anderson

Special Desserts

Red Velvet Cake- \$6.00

Sweet Cake topped with Chantilly Cream
and Chocolate Shavings

Bourbon Chocolate Cake - \$6.00

Sea Salt and Caramel

Classic Ulen Sundae - \$5.00

Vanilla Ice Cream Layered with Chocolate
and Carmel, Sauce

Topped with Sweet Cream,

Snicker Bar and a Cherry

Toasted Pecan Ball - \$4.00

Vanilla Ice Cream
Rolled in Chopped Toasted Pecans
Served with Hot Fudge,
Whipped Cream and Cherry

After Dinner Drinks

\$8 Chocolate Martini

Vanilla Vodka, Cream, Crème de Cacao

\$8 Patrick's Chocolate Milk

WhistlePig 10yr, Frangelico, Baileys

\$7 Irish Coffee

Jameson, Brown Sugar, Coffee

\$7 Sandemen Ruby Porto

Brilliant red ruby in color, with clean aromas of red fruits, plums
and strawberries.

\$8 Ramos Pinto Tawny Port

Redolent of cherry tart, dried black fig and plum pudding flavors,
with accents of hazelnut.

\$7 Terra d'oro Zinfandel Port

Aromas of raisin, berry fruit, sugared dates, chocolate, caramel
and orange peel. The wine's rich, lush, grapy flavors also evoke
raisin, cocoa, coffee and toffee.