**White Wine**

2014 Two Mountain Riesling -
Rattlesnake Hills, WA
100% Riesling
Delicate aromas of white flowers, pleasant flavors of green pear and citrus with a hint of minerality, wine will last forever on your tongue.
3oz $4.50  6oz $9

2014 Scarpetta Pinot Grigio, Italy
100% Pinot Grigio
Crisp aromas of white flowers, apricot and peach on the palate, with fresh minerality in the finish.
3oz $5.50  6oz $11

2014 Unparalleled Sauvignon Blanc – Marlborough, NZ
100% Sauvignon Blanc
Fresh and crisp, flavors of gooseberry and passion fruit, juicy acidity.
3oz $6.50  6oz $13

2012 Grand Marrenon White Blend–
Luberon, France
50% Vermentino, 40% Grenache Blanc, 10% Clairette
Ripe yellow peach and honey, well balanced and acidic, finishes with a hint of vanilla.
3oz $7.00  6oz $14.00

**Red Wine**

2012 Brandborg Pinot Noir, Oregon
100% Pinot Noir
Coats the palate with sweet cherry fruit, pomegranate & blackberry candy, pleasing minerality, balanced fresh acidity.
3oz $6.50  6oz $13

2012 Boschendal Blend, South Africa
63% Shiraz, 37% Mourvedre
Rounded lush plum, rich mulberry, spice and dark chocolate, lingering complex finish.
3oz $5.50  6oz $11

2014 1000 Stories Zinfandel, California
85% Zinfandel, 13% Petite Syrah, 2% Syrah
Flavors of raspberry, pepper and dried herbs, ripe tannins with a touch of warmth that lingers.
Aged in bourbon barrels.
3oz $6.50  6oz $13

2012 Bianchi Cabernet – Paso Robles, CA
100% Cabernet
Dark blackberry and cherry, green peppercorn, a hint of leather from the barrel, layers of lovely aromas & flavors.
3oz $7  6oz $14

Individual tastings are available. Choose any three wines from our menu, and or feature list, to create your own. Price will vary.
<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>Champagne Cocktails</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NV Laurent-Perrier Brut Champagne</strong>&lt;br&gt;Tours-sur-marne, France&lt;br&gt;55% Chardonnay, 45% Pinot Noir&lt;br&gt;Freshness, Elegance and lightness, with persistent bubbles, complex.</td>
<td><strong>Kir Royale</strong>&lt;br&gt;Laurent-Perrier Champagne poured over Chambord Raspberry liqueur&lt;br&gt;$15</td>
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<tr>
<td><strong>NV Tiamo Prosecco D.O.C</strong>&lt;br&gt;Vento, ITA&lt;br&gt;100% Prosecco&lt;br&gt;Fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet with fine bubbles.</td>
<td><strong>St. Germaine Cocktail</strong>&lt;br&gt;Laurent-Perrier Champagne, Elderflower Liqueur, soda water&lt;br&gt;$12</td>
</tr>
<tr>
<td><strong>NV Hillinger Secco Rose</strong>&lt;br&gt;Neusiedlersee, Austria&lt;br&gt;100% Pinot Noir&lt;br&gt;Delicate aromas of strawberries and red berries, beautifully balanced with a vibrant and refreshingly dry finish.&lt;br&gt;(proceeds support breast cancer)</td>
<td><strong>Champagne Cocktail</strong>&lt;br&gt;Laurent-Perrier Champagne, sugar cube, angostura bitters&lt;br&gt;$15</td>
</tr>
<tr>
<td><strong>NV Segura Viudas Brut Reserva Cava</strong>&lt;br&gt;Penedes, Spain&lt;br&gt;50% Macabeo, 35% Paralleda, 15% Xarel-lo&lt;br&gt;Exquisite, complex and full of flavor with good acidity and a dry long finish</td>
<td><strong>French 75</strong>&lt;br&gt;Hendrick's Gin, Fresh, lemon juice, simple syrup, Laurent Perrier Champagne</td>
</tr>
</tbody>
</table>
Beer

Lighter Side
Ale Asylum Unshadowed Wheat 5.5% - $5
Allagash White 5.2% - $5
Boulevard Tank 7 Saison 8.5% - $7
Erdinger Hefe Weizen 5.3% - $5
Krombacher N/A Wheat - $4
Lakefront New Grist 5% - $5
North Coast Scrimshaw Pilsner 4.4% - $5
Metropolitan Flywheel Lager 5.2% - $5
Half Acre Pony Pilsner 5.8% - $7
Oskar Blues Mama's Little Yeller Pils 5.3% - $5
Sapporo 22oz. 5% - $6
Dogfish Head Namaste Witbier 4.8% - $6
Bel's Lager of the Lakes 5% - $5

Hopped Up & Pale
Ballast Point Sculpin IPA 7% - $6
Bel's Two Hearted 7% - $5
Deschutes Chainbreaker White IPA 5.6% - $5
Dogfish Head 60 Minute 6% - $5
Dogfish Head 90 Minute 9% - $8
Firestone Walker Double Jack 9.5% - $7.50
Firestone Walker Wookey Jack Black Rye IPA 8.3% - $7
Grand Teton Lost Continent Double IPA 8% - $6
Green Flash West Coast IPA 8.1% - $6
Lagunitas Daytime IPA 4.9% - $5
Lagunitas Maximus 8.2% - $5
Sierra Nevada Hop Hunter IPA 6.2% - $5

Hopped Up & Pale (continued)
Stone Ruination IPA 8.2% - $6
Revolution Anti-Hero IPA 6.5% - $5
Surly Furious IPA 6.2% - $7
Revolution Fist City Pale 5.5% - $5
Oskar Blues Dale's Pale Ale 6.5% - $5
Two Brothers Sidekick Extra Pale 5.1% - $5
Lagunitas Sucks 7.8% - $6
Dogfish Head 61 Minute IPA 6.5% - $5
New Holland Mad Hatter IPA 5.2% - $5
Oskar Blues G'Knight Imperial Red IPA 8.7% - $8
Founders All Day IPA 4.7% - $5
Deschutes Fresh Squeezed IPA 6.4% - $5
Dogfish Head Burton Baton IPA 10% - $8
Lagunitas A Little Sumpin 7.5% - $5

Strong and Dark
Allagash Black 7.5% - $5
Bel's Kalamazoo Stout 6% - $5
Breckenridge Vanilla Porter 4.7% - $5
Flying Dog Gonzo Imperial Porter 9.5% - $6
Great Divide Yeti Imperial Stout 9.5% - $6
Founders Porter 6.5% - $6
New Holland Dragon's Milk 11% - $7.50
Green Flash Double Stout 8.8% - $6.50
Samuel Smith Organic Chocolate Stout 5% - $8
Great Lakes Edmund Fitzgerald Porter 5.8% - $5
Founders Dirty Bastard Scotch Ale 8.5% - $6
Oskar Blues Old Chub Scotch Ale 8% - $5
**Something in Between**

- Great Lakes Eliot Ness Amber 6.2% - $5
- Rogue Hazelnut Brown Ale 5.6% - $6
- Two Brothers Domaine DuPage 5.9% - $5
- Surly Coffee Bender Brown 5.1% - $6
- Grand Teton Pursuit of Hoppiness Amber Ale 8% - $6.50
- Dark Horse Boffo Brown 7% - $5.50
- Two Brothers Cane & Ebel Rye 7% - $5

**Belgian & Belgian Style**

- Ale Asylum Bedlam 7.4% - $5
- Gulden Draak 9000 Quad 10.5% - $6.50
- LaTappe Oak Aged Quad 10% - $26
- Piraat 10.5% - $7
- Poperings-Hommelbier 7.5% - $9
- Rochefort 8 9.2% - $8
- Rochefort 10 11.3% - $10
- La Fin Du Monde 9% - $6

**Fruit & Cider**

- Ace Perry Cider 5% - $5
- Left Foot Charley Cinnamon Girl Cider 5.2% - $12
- Original Sin Cider 6% - $5
- Thistly Cross Ginger Cider 4% - $10
- Vander Mill Ginger Peach Cider 6.9% - $7
- Lost Coast Tangerine Wheat 5.5% - $5
- Stiegl Radler Grapefruit 2.5% - $4.50
- Well's Banana Bread 5.2% - $10
- Lindeman's Framboise 2.5% - $9
- J.K's Scrummpy Cider 5.5% - $9
- Dogfish Head Midas Touch 9% - $9

**Fruit & Cider (Continued)**

- Not Your Father's Rootbeer 5.9% - $5.50
- Seattle Semi-Sweet Cider 6.5% - $7.50

**Large Format**

- Allagash Curieux 11% - $22
- Lagunitas Equinox 8% - $10
- Lagunitas Imperial Stout 9.9% - $10
- Lagunitas Hop Stoopid 8% - $7
- Port Old Viscosity Imperial Stout 10% - $12
- Ska True Blond 5.3% - $10
- Southern Tier Unearthly IPA 9.5% - $18
- Ale Smith IPA 7.25% - $15

**Fruit & Cider (Continued)**

- Not Your Father's Rootbeer 5.9% - $5.50
- Seattle Semi-Sweet Cider 6.5% - $7.50
Tannins Specialty Cocktails

Our cocktails are handcrafted with premium liquors house-made syrups & fresh juices

**Fleur-De-Lis** $9
Tito's vodka, Art in the Age Rhubarb, grapefruit Juice Lemongrass syrup

**Brass Monkey** $11
Clyde May's Whiskey, Martini Dry Vermouth, Fino Sherry, Giffard banana liqueur

**Menta B** $10
Hurradura Silver, Giffard Vanille liqueur, Fresh lime juice, Lemongrass syrup & Mint

**Sonoma Sunset** $10
Death's Door Gin, Fresh lime juice, Fetners tonic, House made blackberry sauce

**Tropical 8** $12
Bacardi 8 rum, Fino Sherry, Giffard Banana, Pineapple juice, Lime juice, Demerara syrup, and a float of Captian Morgan Black

Classic Cocktails

**Tannins Old Fashion** $10
Bulliet bourbon, Demerara syrup, House blend bitters

**Sazerac** $12
Rye Whiskey, Demerara syrup, Angostura and Peychaud's bitters, Spritz of Absinth

**Moscow Mule/Gin Mule** $8
Tito's vodka or Letherbee gin, Fresh lime juice, & Ginger beer

**Side Car** $10
Cognac, Cointreau orange liqueur, Lemon juice, Simple syrup

**Margarita** $9
Hurradura Blanco, Cointreau, Fresh lime juice, Agave syrup

**Mint Julep** $12
Woodford Reserve, Simple syrup, Mint

Port and Dessert Wines

**Mulonniere**
Loire Valley, France
100% Chenin Blanc
Light bodied, sweet wine with toasted apricot and notes of white peaches.
$13

**Kopke Fine Ruby Port**
Douro, Portugal
Bright claret in color, flavors of plumb and fresh cherries.
$7

**Kopke Fine Tawny Port**
Douro, Portugal
Brown-tawny color with an amber halo, elegant and complex, dried fruit, wood and honey.
$7

**Susana Balbo Late Harvest Malbec**
Mendoza, Argentina
100% Malbec
Dark ruby color, complex bouquet of cloves, cinnamon, tobacco and black cherries, layers of red fruit and dark chocolate.
$10

Desserts

**Chocolate Sampler with dried fruit and nuts** $9

**Chocolate Lava Cake with fresh raspberries & raspberry sauce** $8
<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basil Hayden's</td>
<td>$12</td>
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<tr>
<td>Blanton's</td>
<td>$14</td>
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<tr>
<td>Buffalo Trace</td>
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<tr>
<td>Bulleit Bourbon</td>
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<tr>
<td>Bulleit 10y</td>
<td>$11</td>
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<tr>
<td>Bulleit Rye</td>
<td>$9</td>
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<tr>
<td>Clyde May's</td>
<td>$10</td>
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<tr>
<td>Eagle Rare 10yr</td>
<td>$11</td>
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<td>Elmer T. Lee</td>
<td>$10</td>
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<tr>
<td>Few Bourbon</td>
<td>$13</td>
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<tr>
<td>Few Rye</td>
<td>$15</td>
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<tr>
<td>George Dickel Rye</td>
<td>$8</td>
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<tr>
<td>High West Silver Western Oat</td>
<td>$11</td>
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<tr>
<td>High West American Prairie</td>
<td>$11</td>
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<tr>
<td>High West Double Rye</td>
<td>$11</td>
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<tr>
<td>High West Rendezvous Rye</td>
<td>$16</td>
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<tr>
<td>High West Yipee Ki-Yay</td>
<td>$16</td>
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<tr>
<td>High West Bourye</td>
<td>$20</td>
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<tr>
<td>Leopold Bros</td>
<td>$9</td>
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<tr>
<td>Leopold Bros Apple</td>
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<tr>
<td>Old Forester Signature</td>
<td>$10</td>
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<tr>
<td>Sazerac Rye</td>
<td>$10</td>
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<tr>
<td>Teeling Irish Whiskey</td>
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<tr>
<td>Tullamore Dew Irish Whiskey</td>
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<tr>
<td>Weller 12y</td>
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<td>Old Weller Antique</td>
<td>$10</td>
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<tr>
<td>Woodford Reserve</td>
<td>$10</td>
</tr>
<tr>
<td>1792</td>
<td>$11</td>
</tr>
</tbody>
</table>
**Bulleit Bourbon Flight**

| 3 1 oz. Tastings | Bulleit, Bulleit Rye, Bulleit 10yr | $12 |

**High West Flight #1**

| Silver, American Prairie, Double Rye | $14 |

**High West Flight #2**

| Yippee Ki-Yay, Rendezvoue, Double Rye | $20 |

**Scotch**

| Balvenie 14yr | $14 |
| Cutty Sark Prohibition | $10 |
| Dewar's 12yr | $12 |
| Dewar's 18 yr | $18 |
| Highland Park Dark Origins | $14 |
| Macallan 12yr | $13 |
| Monkey Shoulder | $11 |
| Old Pluteney 17yr | $16 |

**Scotch Flight**

| Monkey Shoulder, Balvenie 14yr, Old Pluteney 17yr | $20 |

*Some Whiskeys are limited releases, please ask your server for availability*

*All Whiskey pours are 2 oz.*
Port and Dessert Wines

Dorigo-Verduzzo
Friuli, ITA
100% Verduzzo
Light bodied, Honeyed sweet wine with citrus notes.
$8

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Chocolate Sampler with dried fruit - $9
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Cheese Flights

French Connection $13
Istara P'tit Basque, LeDelice de Bourgogne, Fabrique Saccisson Sec

Espana $15
Manchego, Mahon, Chorizo Picante, Olive Mix

Italiano $15
Piave Vecchio, Parrano, Salami

Artisan $15
Vella Dry Monterey Jack, Rogue Smokey Blue, Grafton 2yr Cheddar

It's all Gouda $13
Peppercorn Gouda, Old Amsterdam, Ewephoria Aged Gouda

Create Your Own Flight
1 piece $7, 3 pieces $16, 5 pieces $19
Piave Vecchio, Ewephoria Aged Gouda
Grafton 2yr Cheddar, Old Amsterdam
Manchego, Mahon,
Vella Dry Monterey Jack
Rogue Smokey Blue,
Delice de Bourgogne, Parrano
Peppercorn Gouda, P’tit Basque
Chorizo Picante, Saucisson Sec
Italian Salami

Brun-Uusto $9 – Scandinavian style ‘bread cheese’ served with waterwheel crackers and two jams
Spinach Artichoke Dip $7.50 – topped with parmesan cheese, served with crostini crackers
Goat Cheese and Marinara $8 – served with crostini crackers

Other Plates
Gnarly Knot Soft Pretzel $7.50 – served with salami and brown mustard
Hummus $7.50 – served with julienne vegetables and baked hummus chips
Olive Mix $5 – Spanish olives with pickled garlic and cornichons
Dipping Pretzels $6 – served with sweet & tangy mustard and chipotle jalapeno mustard
Coleen’s Breadsticks $8 – your choice of cheddar jalapeno, three cheese, asiago sun dried tomato, gruyere & garlic, or Asiago Sun Dried Tomato

Desserts
Chocolate Lava Cake $8 – chocolate cake with a warm gooey center with raspberry sauce
Chocolate Sampler $9 – Bovetti dark chocolate, dark chocolate with orange peel and white chocolate with cherry

Non-Alcoholic Beverages
San Pellegrino $3 – Original, Grapefruit, Orange, or Blood Orange
Mexican Coke or Sprite $3
Diet Coke $2 Gale’s Rootbeer $3

all flights come with waterwheel crackers, nuts, fresh and dried fruit

Baked Deliciousness