

# WINE

## SPARKLING

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	GLASS	BOTTLE
<b>Wycliff Brut</b> Crisp Citrus, Refreshing Bubbles, Kiss of Sweetness	8	23
<b>La Marca Prosecco</b> Honeysuckle, Grapefruit, Key Lime	10	37
<b>Wycliff Brut Rosé</b> Bright Cherry, Strawberry, Hint of Rose on the Aroma	8	23
<b>Veuve Clicquot Yellow Label Brut</b> White Peach, Yellow Fruits, Vanilla		95

## WHITE WINE

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<b>Kung Fu Girl Riesling</b> White Peach, Citrus, Honey	8	23
<b>Piquitos Moscato</b> Mandarin, Honeysuckle, Sweet Orange Blossom	8	23
<b>Piccini Pinot Grigio</b> Lively Acidity, Pear, Fresh Citrus on the Finish	9	34
<b>Whitehaven Sauvignon Blanc</b> Goosberry, Bright Citrus, Dried Herbs	11	40
<b>Chloe Chardonnay</b> Roasted Pineapple, Nuts, Vanilla	9	34
<b>Rombauer Chardonnay</b> Melon, Tropical Fruit, Baked Apples		60

## RED WINE

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<b>Louis Martini Cabernet Sauvignon</b> Wild Berries, Plum, Licorice	9	34
<b>Edge Cabernet Sauvignon</b> Black Cherry, Plum, Allspice	13	50
<b>Meiomi Pinot Noir</b> Black Fruit Preserves, Dark Cherries, Toasty Oak	12	46
<b>Predator Zinfandel</b> Red Fruit, Smoky Oak, Black Pepper	10	38
<b>Velvet Devil Merlot</b> Blackberry, Bittersweet Cocoa, Cedar	9	34
<b>Dona Paula Estate Malbec</b> Earthy Black Fruits, Fig, Spice	10	38
<b>Caymus Cabernet Sauvignon</b> Black Fruit Preserves, Chocolate, Spice		86

# BEER

## LIGHT & CRISP

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BOTTLE BEER

Bud Light	5
Budweiser	5
Miller Lite	5
Coors Light	5
Busch Light	5
Michelob Ultra	5
PBR Tallboy can	4
Corona	6
White Claw Black Cherry	6

## LOCAL CRAFT

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Confluence Capital Gold can (Des Moines)	7
West o Pilsner Lager can (Okajobi)	6
Single Speed tricycle can (Cedar Falls)	6.5
Peach Tree Blonde Fatale (Knoxville)	7
Toppling Goliath Pseudo Sue can (Decorah)	7.5

## OTHER CRAFT

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Surly Xtra-Citra can	6
Lagunitas Sumpin' Easy can	6
Bell's Two Hearted Ale	6.5
Guinness can	7

## DRAFT

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Confluence DSM IPA	6.5
CABCO Pointer Brown	6.5
Blue Moon	6.5
Stella Artois	6

\*ask your server about seasonal draft beers\*

## AMERICANA COCKTAILS

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<b>DSM Manhattan</b>	10	<b>Gloriosa</b>	9
Maker's Mark		Pomegranate Liqueur	
Carpano Antica		Cointreau	
Angostura Bitters		Fresh Lime Juice	
Cherry Ice		Cynar Rinse	
		Soda	
<b>Salesman</b>	11	<b>Aperol Spritz</b>	9
Templeton Rye		Aperol Liqueur Prosecco	
Orange Blossom Water		Splash of Soda	
Cherry Bitters		Lemon Twist	
Demerara Syrup			
Cherry Orange Ice			
<b>Old fashioned</b>	10	<b>Citronela</b>	9
Cedar Ridge Bourbon		El Jimador Blanco Tequila	
Angostura Bitters		Charred Lemongrass Simple Syrup	
Raw Sugar		Yellow Chartreuse	
Orange Wedge		Lemon Wedge	
Luxardo Cherry			
<b>Local Tonic</b>	8.5		
House Made Tonic Syrup			
Citrus and Botanical Notes			
Choice of Tito's Handmade Vodka			
or Hendrick's Gin			

## MULES

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All mules made with fresh lime juice and Wertzberger's ginger beer

<b>Moscow Mule</b>	8	<b>Strawberry Whiskey Mule</b>	8
<b>Cucumber Mule</b>	8	<b>Pineapple Mule</b>	8.5
<b>Blackberry Whiskey Mule</b>	8	<b>Prickly Pear Mule</b>	8.5
<b>Georgia Peach Mule</b>	8		

## CHAMPAGNE COCKTAILS

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<b>Strawberry Bitch</b>	9	<b>Basil 75</b>	9.5
House Vodka		House Gin	
Brut Champagne		Brut Champagne	
Strawberry Extract		Simple Syrup	
Fresh Lemon Juice		Fresh Basil	
Simple Syrup		Lemon Juice	
<b>Bubbly Betty</b>	8	<b>Peach Bellini</b>	8
Brut Champagne		Brut Champagne	
Raw Sugar Cube		Peach Puree	
Rhubarb			
Orange Bitters		<b>Saint V</b>	9
		St. Germain liqueur	
		Aperol	
		La Marca Prosecco	
		Fresh Lime Juice	