COCKTAILS

LAKE SHORE BREZE
Corazon Tequila, Pomegranate and Orange Liqueurs, Sour

RASPBERRY BERET
Aviation Gin, Raspberry Puree, Lime Juice

SOUR APOLLONIA
Tito’s Vodka, Apple Pucker, Cranberry Juice, Sour

BERRY BOMBER
Tito’s Vodka, Strawberry Puree, Lemonade

MAI TAI
Bacardi 8 Rum, Pineapple Juice, Grenadine

LIMERICK LEMONADE
Jameson Irish Whiskey, Lemonade, Ginger Beer

SPARKLING

RIONDO, PROSECCO
Veneto, Italy N.V.

NINO FRANCO ‘FIAVE,’ BRUT ROSE
Prosecco, Veneto N.V.

PIPER HEIDSIECK
‘1785,’ BRUT France

WHITE

FLOR DE CAMPO, CHARDONNAY
Santa Barbara County, California

LOVEBLOC, SAUVIGNON BLANC
Marlborough, New Zealand

TERLATO FAMILY, PINOT GRIGIO
Friuli, Italy

RED

ICONIC ‘SIDEKICK,’ CABERNET SAUVIGNON
California

BANSHEE, PINOT NOIR
California

FEDERALIST, ZINFANDEL
Dry Creek Valley, California

SWEET

VIETTI, MOSCATO D’ASTI
Piedmont, Italy

DRAFT BEER

2 FOOLS ROSE CIDER
Naperville, IL

GOOSE ISLAND BORN + RAISED
Chicago, IL

BELLS OBERON WHEAT ALE
Comstock, MI

REVOLUTION SUN CRUSHER
Chicago, IL

MILLER LITE
Milwaukee, WI

CANS

TWO BROTHERS LOVE OF HOPS PALE ALE

FOUNDER’S GREEN ZEBRA GOSE ALE

CORONA MEXICAN LAGER

STELLA ARTOIS BELGIAN LAGER

GOOSE ISLAND 312 URBAN WHEAT ALE

VIRTUE CIDER CRISP CIDER

SNACKS

WILD GULF SHRIMP
grilled then chilled, spring citrus, parsley mayo

NORTH WOODS CHARCUTERIE
landjaeger, local jerky, smoked elk sticks, summer sausage, mustards

LOCAL SPRING VEGETABLES
roast, raw, fermented and pickled

ARTICHOKE HUMMUS
fresh thyme, toasted coriander & orange evoo

CHEESE
local artisanal cheeses from small midwest creameries

CLUB MIX
spicy mix of nacho peanuts, cajun hot corn sticks, sesame sticks, cheese wicks