



# MIXED DRINKS

## **Apple Brandy Old Fashioned \$8**

Yahara Bay apple brandy, muddled orange and cherry, simple syrup, and bitters with your choice of mixer

## **Black Manhattan \$10**

George Dickel rye whiskey, Amaro Averna liqueur, and bitters served up

## **Blue Sky \$8**

Bacardi silver rum, blue curaçao, coconut cream, and pineapple juice

## **Chocolate Martini \$9**

Light and dark Godiva liqueur and Pinnacle whipped vodka

## **Eastside \$8**

State Line gin, lemon juice, simple syrup, and mint

## **Kingsley Way \$6**

Yahara Bay whiskey, amaretto, simple syrup, lemon juice, and soda water

## **Lemon Drop \$7**

House-made citrus vodka, Caravella limoncello, lemonade, and lemon juice with a sugared rim

## **Lemon-Shed \$9**

Woodshed whiskey, muddled lemon and lime, Sierra Mist, and lemonade

## **Strawberry Margarita \$7**

House-made strawberry liqueur, Milagro tequila, triple sec, and house-made sour mix with a salted rim

## **Strawberry Martini \$7**

House-made strawberry vodka, liqueur, and sour mix

## **VIP \$6**

Dry gin, allspice dram liqueur, triple sec, falernum, honey syrup, and bitters



Our rich & balanced Woodshed whiskey is distilled from our Woodshed IPA

# AFTER DINNER DRINKS

## **Grasshopper \$7.5**

Creme de Menthe and Creme de Cacao blended with ice cream and lined with chocolate

## **Brandy Alexander \$7.5**

Brandy and Creme de Cacao blended with ice cream and lined with chocolate

## **Pink Squirrel \$7.5**

Creme de Almond and Creme de Cacao blended with ice cream and lined with chocolate

# BEERTAILS

## **Strawberry Lemonade \$6**

Weiss Nix weissbier, house-made strawberry liqueur, and lemonade

## **Cold in the Shadows \$7**

Woodshed IPA, house-made strawberry liqueur, Campari, lime juice, and honey syrup

## **To the Cause \$7**

Dedication abbey dubbel, Don Q spiced rum, pineapple juice, and lime juice

## **Michelada \$7**

Weiss Nix weissbier, silver tequila, and a balanced savory and spicy mix with a Tajín rim

## **Black Velvet \$5**

Scaredy Cat oatmeal stout & sparkling wine

# • WINE •

## HOUSE WINE

Vintage Brewing Company proudly serves Trinity Oaks Wines as our house pour, and for every bottle sold a tree is planted.

**Cabernet, Merlot, Pinot Noir, Chardonnay, and Pinot Grigio \$5.5/glass \$22/bottle**

### WHITE

**14 Hands Chardonnay, WA \$6/ \$26**

Aromas and flavor of apples and pears with a touch of sweet oak and spice

**Wollersheim Prairie Fume, WI \$6.5/ \$26**

Semi-dry with citrus and tropical fruit highlights

**Mud House Sauvignon Blanc, New Zealand \$8/ \$32**

A deeply aromatic wine with notes of passionfruit, lemongrass, and fresh herbs

**Wollersheim White Riesling, WI \$7.5/ \$30**

Semi-sweet wine with floral aromas of jasmine and a well-balanced palate

**Cambridge Winery CamRock, WI \$9/ \$36**

American sweet white sourced from vineyards in Wisconsin and throughout the USA

**Wycliff Brut, CA \$5/ \$20 Sparkling Wine**

### RED

**19 Crimes Red Blend, Australia \$8/ \$32**

Polished, expressive, and distinctive with a green olive note weaving through the ripe blueberry and spice flavors, lingering easily on the deftly balanced and medium weight finish

**Kaiken Malbec, Argentina \$8/ \$32**

Warm with notes of ripe fruits, tobacco, and butterscotch and boasting strong, fleshy tannins

**Pepper Pot Red Blend, South Africa \$8/ \$32**

Nose of black pepper, dark mulberry, and mixed berry, with a fruity, spice driven flavor

**Storypoint Cabernet Sauvignon, CA \$9/ \$36**

A rich full-bodied wine with notes of nutmeg and vanilla



Vintage Brewing Company



@vintagebrewer



VintageBrewingCo



Vintage\_Brewing