

Amarena Gin Crush \$7 Gin, house amarena cherry liquor, Chambord, muddled blueberries, lime

Mule of the Moment \$6 Ask your server for our current selection

**Tea...Quila** \$6 Silver tequila, house made Earl Grey Simple syrup, ginger beer, fresh lemon, iced tea, red wine

**Charred Pineapple Margarita** \$7 Jalapeño infused tequila, charred pineapple syrup, triple sec, lime tajin rim

If You Were a Fruit, You'd Be a Fineapple \$6 Myer's dark rum, charred pineapple syrup, cinnamon syrup, topped with sparkling brut

**Mojito of the Moment** \$6 Ask your server for our current selection

**East Side** \$8 State Line gin, fresh lemon, mint

**Apple Brandy Old Fashioned** \$8 Yahara Bay apple brandy, fresh orange and cherry, Angostura bitters, with your choice of mixer

Woodshed Squared \$8 Woodshed whiskey, fresh lemon, Woodshed IPA

**Chocolate Martini** \$9 Light and dark Godiva chocolate liqueur, Pinnacle Whipped vodka



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

## BARREL-AGED Cocktails

George Dickel Barrel Aged Cocktails \$10 Limited time only!

**Old Fashioned** Dickel Rye Whisky, orange and amarena cherries.

**Dickel Whisky Flight** *\$19* Selections: No 8, No 12, Tabasco Barrel Finish, Rye, Barrel Select

Coming Soon:

**Negroni** Gin, sweet vermouth, Campari





See website for details.

## • WINE •

HOUSE WINE	SPARKLING AND ROSÉ
Vintage Brewing Company proudly serves Trinity Oaks Wines as our house pour, and for every bottle sold a tree is planted.	Wycliff Sparkling Brut \$5 Dry bubbly with a touch of sweetness and a crisp, clean finish
Cabernet, Merlot, Pinot Noir, Chardonnay, and Pinot Grigio \$5.5/glass \$22/bottle	<b>Portlandia Rosé, OR</b> \$8.50/\$34 Citrus blossom and rose lead into flavors of strawberry and watermelon with a clean, crisp finish.
WHITE	RED
<b>Wollersheim Prairie Fume, WI</b> \$6.5/\$26 Semi-Dry local wine with citrus and tropical fruit highlights	<b>Folly of the Beast Pinot Noir, CA</b> \$8/\$32 Notes of black cherry, currant, rose and spice
<b>Peter Yealands Sauvignon Blanc, New Zealand</b> \$7/\$28 Notes of passionfruit and guava, with undercurrents of fresh herbs and black currant	Vaglio Aggie Malbec, Argentina \$9.5/\$38 Rich notes of butterscotch, chocolate and blueberry lead to a light mineral finish
Leitz Riesling Rheingau, Germany \$6.50/\$26 Off-dry Riesling with crisp acidity and juicy aromatics of tart peach and rhubarb	<b>Donati Red Blend, CA</b> <i>\$8/\$32</i> Beautifully fruit forward with notes of plum, and cherry with a lingering finish of mocha and coffee
<b>Cambridge Winery Founder's White, WI</b> \$9/\$36 American sweet-white, sourced from vineyards in Wisconsin and throughout the USA featuring bright nectar aromas, and hints of grapefruit	<b>Snoqualmie Syrah, WA</b> \$6/\$26 Rich impressions of plum and blueberry on the nose followed by a hint of chocolate and smoke on the palate
<b>Storypoint Chardonnay, CA</b> \$8/\$32 Flavors and aromas of apple, pear and white peach enhanced by subtle hints of vanilla and toasted oak	<b>Borne of Fire Cabernet Sauvignon, WA</b> <i>\$10/\$48</i> Juicy and intense Cabernet featuring blackberry and blueberry flavors with a subtle hint of rose petal.











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