

# RED COCKTAILS

## RED MOJITO

made the old fashioned way with  
black cherry infused rum 9

## 4TH STREET MULE

ginger beer & hangar one mandarin blossom 9

## PRIME MARTINI

tito's vodka, dirty or dry with a wisp of  
vermouth- we'll shake the hell out of it 12

## RYE WHISKEY SOUR

rittenhouse rye, sugar, fresh lemon,  
smidge of egg white - served on a rock 9

## BOARDWALK

magellan gin, rosemary syrup,  
lemon, splash of moscato 11

## SCOFFLAW

our favorite prohibition-buster made with  
overhold rye and our own spiced grenadine 9

## MANHATTAN

woodford reserve bourbon, carpano  
antica formula vermouth, angostura 13

# B E E R

SCHILLING EXCELSIOR HARD CIDER 8

COORS LIGHT 4

MILLER LITE 4

STONECLOUD HAVANA AFFAIR 6

TWISTED SPIKE DIRTY BLONDE 6

VANESSA HOUSE DESTINATION WEDDING 6

COOP DNR 10

COOP F5 6

IRON MONK IMPERIAL STOUT 8

ROUGHTAIL ERWO 6

ELK VALLEY FIREFLY WIT 6

PRAIRIE RAINBOW SHERBET 7

# D E S S E R T

## WARM FUDGE SPOON CAKE

walnut fudge spoon cake served with salted  
caramel, vanilla ice cream, and drunken cherries 9

## CRÈME BRULEE FOR TWO

classic crème brulee in a modern presentation 11

## CHEF'S SORBET <sup>GF</sup>

three scoops served with seasonal fruit 7

## CHEEVERS ICE CREAM PECAN BALL

vanilla ice cream rolled in spiced pecans  
and covered in chocolate sauce 11

## BRANDY ICE

our secret recipe 11

# C O F F E E & C O R D I A L S

## FRENCH PRESS COFFEE

specialty coffee locally roasted,  
served tableside HALF 5 FULL 10

## FRANGELICO

## PRAIRIE DARK

## BAILEYS

## GRAND MARNIER

## DISARONNO AMARETTO

## FERNET BRANCA

## PALLINI LIMONCELLO

# H A P P Y H O U R

DAILY AT THE BAR 5 PM - 7 PM

OLD FASHIONED 5

RED MOJITO 5

HOUSE CABERNET 5

HOUSE CHARDONNAY 5

## MEATBALLS

with burrata and house marinara 9

## MINI BEEF TENDERLOIN CHEESESTEAK

beer cheese fondue 10

## DRAKE'S 4-H CLUB

hushpuppies, cured ham, honey butter, hot sauce 9

## FRIED CHICKEN SLIDERS

housemade pickles, hey-hey sauce 9

# RED PRIMESTEAK