

RED COCKTAILS

RED MOJITO

made the old fashioned way with
black cherry infused rum 10

A WALK IN THE PARK

citrus vodka, elderflower liqueur,
housemade grenadine, sparkling wine 10

BITTER SMOKE

mezcal and blanco tequila,
ruby grapefruit, basil, tajin rim 10

RYE WHISKEY SOUR

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

PRIME MARTINI

tito's vodka, dirty or dry with a wisp of
dry vermouth- well shaken 12

MANHATTAN

woodford reserve bourbon, carpano antica
formula vermouth, angostura 13

BOARDWALK

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

KENTUCKY BUCK

bourbon, ramazzotti, strawberry, ginger beer 10

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 7

STONECLOUD NEON SUNSHINE 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 ^{GF}

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

OFFERED ONLY AT THE BAR
DAILY 5 PM - 7 PM

OLD FASHIONED 5

RED MOJITO 5

HOUSE CABERNET 5

HOUSE CHARDONNAY 5

THE RED BURGER

10oz Creekstone black angus, butterkase,
frenched onions, white remoulade,
bone marrow bordelaise, parmesan fries 12

RED PRIME STEAK