

MENU PACKET

Please take a moment to review our current menu

Please email questions to Anthony at
events@freskodsm.com

Thank you!

Room Minimums

Rooms Options:

- Executive Room (seats up to 24)
 - Gathering Room (seats up to 45)
-

LUNCH/BRUNCH:

Weekday Lunch: Monday through Friday

Executive Room (seats up to 24): \$500
Gathering Room (seats up to 45): \$1000
Both Rooms: \$1500

Weekend Lunch: Saturday/Sunday

Executive Room (seats up to 24): \$1000
Gathering Room (seats up to 45): \$1500
Both Rooms: \$2500

DINNER:

Weekday Dinner: Monday through Thursday

Executive Room (seats up to 24): \$1000
Gathering Room (seats up to 45): \$1500
Both Rooms: \$2500

Weekend Dinner: Friday/Saturday/Sunday

Executive Room (seats up to 24): \$1500
Gathering Room (seats up to 45): \$2500
Both Rooms: \$4000

1



PRIVATE DINING DINNER MENU

PRIVATE CHEF'S DINNER

STARTING AT \$75 PER GUEST

ELITE MENU
\$45 PER GUEST

FIRST COURSE choice of two
Beets & Goat Cheese Salad gf vg
Kale & Spinach Salad gf2
Fresko Salad gf vg

ENTRÉE
 SEE CURRENT MENU FOR DESCRIPTIONS

Half Roasted Chicken gf
Short Ribs gf
Seasonal Pasta v
Salmon gf
Dragon Noodles vg
Lobster Ravioli Hanger Steak
Filet 7oz gf

DESSERT choice of two
 ADDITIONAL \$5 PER PERSON
Molten Chocolate Cake gf
Seasonal Desserts gf

1-20 guests choose five entrees
21-30 guests choose four entrees
31-40 guests choose three entrees

PREMIUM MENU
\$30 PER GUEST

FIRST COURSE
Mixed Greens Salad gf2 v

DESSERT choose one
 ADDITIONAL \$5 PER PERSON
Seasonal Ice Cream gf vg
Seasonal Sorbet gf vg

1-20 guests choose five entrees
21-30 guests choose four entrees
31-40 guests choose three entrees

ENTRÉE
 SEE CURRENT MENU FOR DESCRIPTIONS

Chorizo Seitan Tacos vg
Fish Tacos gf
Shrimp Tacos gf
Achiote Chicken Tacos gf
Short Rib Tacos gf
Chicken Caprese gf2
Fresko Burger gf2
Pita Wrap gf2
Steak Sandwich gf2
Half Roasted Chicken gf
Seasonal Pasta v

vg vegetarian v vegan gf gluten-free gf2 can be modified to be gluten-free

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information.

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APPETIZERS, LIGHT STARTS & PLATTERS

APPETIZERS | SERVE 12 OR 24

Fresh Fruit \$40 | \$80
strawberries, cantaloupe, blueberries,
honeydew, grapes, strawberries, rough-chopped
pineapple gf v

Fresh Fruit \$24 | \$48
pita, crudités gf2 vg

Tzatziki With Pita \$25 | \$50 gf v

Guacamole \$45 | \$90
pita, tortilla chips gf v

Mixed Greens Salad \$36 | \$72 gf v

Short Rib Tacos \$42 | \$84
pico de gallo, cotija cheese, avocado gf

Achiote Chicken Tacos \$42 | \$84
cabbage slaw, chipotle aioli, mango salsa gf

Chicken Skewers \$48 | \$96
mediterranean pico, tzatziki gf

Skewers \$60 | \$120
tzatziki & mediterranean pico relish gf

Chicken Caprese Sliders \$30 | \$60
tomato, arugula, mozzarella, pesto grilled ciabatta
bread

Turkey Burger Sliders \$30 | \$60
bleu cheese, caramelized onions sautéed apples,
spinach, multigrain bun

FLAT BREADS

\$40 or \$80 (32 or 64 small pieces)

Formaggio cheese blend, fresh chives,
truffle honey vg

Bacon
crispy bacon, caramelized onion,
Tillamook cheddar, fresh thyme

Fungo
wild mushrooms, cheese blend,
fresh arugula, red wine reduction vg

Margherita
basil pesto, cherry tomatoes, fresh mozzarella vg

Pepperoni
San Marzano tomato sauce,
mozzarella, grande artisan pepperoni

CHEF'S CHOICE

Lobster Avocado \$105/\$210
mango salsa, chili beurre blanc gf

Charcuterie Platter \$72 / \$144
artisan breads & cheese served alongside with
chef selected meats & accompaniments gf2

PLATTERS

Wood-Fire Grilled Wings \$36 | \$72 (24 pc / 48 pc)
chili garlic oil, parsley, basil, feta dip gf

Tuna Tartare \$72 | \$144 (12 pc / 24 pc)
avocado, wonton, firecracker sauce

Dungeness Crab Cakes \$72 | \$144 (12 pc / 24 pc)
pan seared, chipotle aioli

Crispy Shrimp \$50 | \$100
buffalo vinaigrette bleu cheese mousse gf

Mini Dessert Platter \$36 | \$72 (18 pc / 36 pc)
mini chocolate cakes and scotcheroo bars, custom options
also available vg

SUSHI PLATTERS

Available Tuesday - Saturday 11am - 3pm
& everyday after 5pm

SIGNATURE ROLLS

\$54/\$108 24 pcs or 48 pcs

Killer Dragon shrimp tempura, crab,
cucumber unagi, avocado, dragon sauce

Lava spicy tuna, blue crab, avocado tempura panko,
firecracker gf

Crunchy Shrimp & Salmon rice panko, shrimp,
salmon avocado, kin-goma sauce gf

Spicy Lobster & Shrimp Tempura avocado,
wasabi mayo dragon sauce, big o ginger glaze

vg vegetarian v vegan gf gluten-free gf2 can be modified to be gluten-free
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public health official for further information.*

LUNCH PRIVATE DINING MENU

TRADITIONAL

\$20 PER GUEST

FIRST COURSE

Mixed Greens Salad gf2 v

ENTRÉE choice of 6

Chorizo Seitan Taco pico de gallo, guacamole v

Fish Tacos hili marinated cod, jicama slaw, guacamole gf

Shrimp Tacos candied fresno chili, micro cilantro gf

Achiote Chicken Tacos pickled cabbage, chipotle aioli, mango salsa gf

Turkey Burger caramelized onions, granny smith apples, baby spinach, blue cheese, multigrain bun

Fresko Burger smoked gouda, arugula, pickled onion, tomato jam, brioche bun gf2

Portobello Burger marinated portobello, zucchini, summer squash; roasted red pepper, basil pesto, arugula, tomato, multigrain bun gf2 v

Chicken Caprese grilled chicken breast, tomato, arugula, basil pesto, fresh mozzarella, ciabatta bread gf2

Bacon Flatbread Crispy bacon, caramelized onion, Tillamook cheddar, fresh thyme vg

Margherita Flatbread basil pesto, cherry tomatoes, fresh mozzarella vg

Formaggio Flatbread cheese blend, fresh chives, truffle honey vg

Pepperoni Flatbread San Marzano tomato sauce, mozzarella, grande artisan pepperoni

PREFERRED

\$24 PER GUEST

FIRST COURSE choice of 1

Mixed Greens Salad gf2 v

ENTRÉE choice of 6

Half Salad choice of chicken gf2 or chorizo seitan

Fresko Burger smoked gouda, arugula, pickled onion, tomato jam, brioche bun gf2

Lamb Sirloin

Steak Sandwich sliced ribeye, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread gf2

Argentine Red Shrimp Tacos candied fresno chili, micro cilantro gf

Seasonal Soup

Short Rib Tacos pico de gallo, guacamole, cotija cheese gf

Harissa Chicken Salad house greens, avocado, fire roasted red peppers, grilled pineapple, feta cheese, cilantro lime vinaigrette gf

Salmon sauteed Tuscan kale, fennel & orange salad, brown butter vinaigrette gf

vg vegetarian v vegan gf gluten-free gf2 can be modified to be gluten-free

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CHILDREN'S MENU

for our guests age 10 & younger

BRUNCH

Kid's Combo 6 gf2
one egg your way, fruit,
choice of sausage or bacon,
choice of toast or pancake

French Toast Sticks 6 gf2
multi-grain bread, powdered sugar
served with fruit

Pancakes 6 gf2
served with fruit

Yogurt Parfait 5 gf
honey, berries, granola

BEVERAGES

Juice 4
orange, apple, cranberry, grapefruit

Milk 4
white or chocolate

Bottled Rootbeer 4
Millstream, from the Amana Colonies

Fountain Drinks 3
Sierra Mist, Lemonade
free refills on fountain drinks



CHILDREN'S MENU

for our guests age 10 & younger

LUNCH & DINNER

Cheese Pizza 8
marinara, cheese blend

Chicken Strips 8 gf
tempura fried
served with fruit

Pasta 8 gf
rice noodles, marinara

Cheeseburger 8 gf2
white cheddar, brioche bun
served with fruit

Salmon 10 gf
served with seasonal vegetables

Sushi Roll 10 gf
avocado, cucumber, cream cheese
choice of crab or tempura shrimp

BEVERAGES

Juice 4
orange, apple, cranberry, grapefruit

Milk 4
white or chocolate

Bottled Rootbeer 4
Millstream, from the Amana Colonies

Fountain Drinks 3
Sierra Mist, Lemonade
free refills on fountain drinks

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WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Maschio Prosecco <i>Treviso, Italy</i>	11
True Colours Cava <i>Catalonia, Spain</i>	14
Patrick Botterx "La Cueille" Bugey-Cerdon Rosé <i>Bugey AOC, France</i>	16
Collet Brut "Art Deco" Premier Cru Champagne, France	22

WHITE

Luca Bosio Moscato d'Asti <i>Piedmont, Italy</i>	12
August Kessler Riesling <i>Mosel, Germany</i>	11
BY Coastal Estates Pinot Grigio <i>Sonoma, California</i>	9
d'Arenberg "The Hermit Crab" <i>McLaren Vale, Australia</i>	11
Simonsig Chenin Blanc <i>Western Cape, South Africa</i>	10
Peter Yealands Sauvignon Blanc <i>Marlborough, New Zealand</i>	9
Diora Chardonnay <i>Monterey, California</i>	12
Stag's Leap Wine Cellars "Hands of Time" Chardonnay <i>Napa Valley, California</i>	16

ROSÉ

Chateau Miraval Rosé <i>Cotes de Provence, France</i>	12
Etude Rosé of Pinot Noir <i>Santa Maria Valley, California</i>	14

REDS

Inscription Pinot Noir by King Estate <i>Willamette Valley, Oregon</i>	13
Drumheller Merlot <i>Columbia Valley, Washington</i>	9
Red Schooner Malbec by Caymus, Mendocino grapes, produced in Napa	20
Ironstone Old Vine Zinfandel <i>Lochl, California</i>	10
Browne Family Vineyards Heritage Cabernet Sauvignon <i>Columbia Valley, Washington</i>	11
Wente Vineyards Waltham Cabernet Sauvignon <i>Livermore Valley, California</i>	15
Château La Gravière Bordeaux Blend <i>Bordeaux, France</i>	9
Dry Creek "The Mariner" Blend <i>Dry Creek Valley, California</i>	20

DESSERT

Sandeman Porto White Apativ Reserve <i>Norte, Portugal</i>	14
Blandy's 10yr Madeira Malmsey <i>Madeira, Portugal</i>	16
Pierre Ferrand Pineau de Charentes Pineau de Charentes, France	10

WHITE & ROSÉ WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

Bouvet Rosé Brut <i>Loire Valley, France</i>	48
Argyle Vintage Brut <i>Willamette Valley, Oregon</i>	60
Contratto, Extra Brut Metodo Classico <i>Millesimato Pas Dosé Piedmont, Italy</i>	76
Collet Brut "Art Deco" Premier Cru Champagne, France	84
Yeuve Clicquot Brut Champagne, France	140

SWEET & FLORAL

Luca Bosio Moscato d'Asti <i>Piedmont, Italy</i>	44
Long Shadows "Poet's Leap" Riesling <i>Columbia Valley, Washington</i>	56
Dornhoff Dry Riesling <i>Nabe, Germany</i>	62
Alexander Valley Vineyards "Gewurz" Gewurtztraminer <i>Mendocino County, California</i>	46
Penner Ash Viogner <i>Willamette Valley, Oregon</i>	68

LIGHT & EASY

Jermann Pinot Grigio <i>Friuli, Italy</i>	58
Firesteed Pinot Gris <i>Willamette Valley, Oregon</i>	40
Bodegas La Caña Rías Baixas Albariño <i>Galicia, Spain</i>	39

HERBACEOUS WITH A CLEAN FINISH

Kim Crawford Sauvignon Blanc <i>Marlborough, New Zealand</i>	49
Frog's Leap Sauvignon Blanc <i>Napa Valley, California</i>	68
Cakebread Cellars Sauvignon Blanc <i>Napa Valley, California</i>	79
Domaine De La Perriere Sancerre <i>Loire Valley, France</i>	82

LESSEER KNOWN WHITE GEMS

Ferrari Carano Fume Blanc <i>Sonoma County, California</i>	38
Domaine Lafage Cole d'Est Blanc <i>Cotes Catalanes, France</i>	42
Barone de Valforte Pecorino <i>Abruzzo, Italy</i>	52
Château Mont-Redon Châteauneuf du Pape Blanc <i>Cotes-du-Rhône, France</i>	120

CALIFORNIA CHARDONNAY

Au Bon Climat Chardonnay <i>Santa Barbara, California</i>	49
Stag's Leap Wine Cellars "Hands of Time" Chardonnay <i>Napa Valley, California</i>	59
Morgan "SH" Chardonnay <i>Santa Lucia Highlands, California</i>	66
Walt Chardonnay <i>Sonoma Coast, California</i>	72
Rombauer Chardonnay <i>Napa Valley, California</i>	82
Chateau Montelena Chardonnay <i>Napa Valley, California</i>	120

FRENCH CHARDONNAY

Louis Jadot Macon-Villages Chardonnay <i>Macon-Villages, France</i>	42
Cave de Lugny Les Charmes Chardonnay <i>Macon-Villages, France</i>	48
Domaine Jolly Petit Chablis <i>Chablis, France</i>	58
J.J. Vincent Pouilly Fuisse Marie Antoinette <i>Pouilly-Fuisse, France</i>	64
William Fevre Chablis Champs Royaux <i>Chablis, France</i>	76
Domaine Drouhin-Vaudon Organic Chablis Premier Cru <i>Chablis, France</i>	94

ROSÉ

Diora Rosé <i>Monterey County, California</i>	42
Chateau Miraval Rosé <i>Cotes de Provence, France</i>	44
Elk Cove Estate Rosé <i>Willamette Valley, Oregon</i>	50

RED WINE BY THE BOTTLE

WEST COAST PINOT NOIR

Inscription Pinot Noir by King Estate <i>Willamette Valley, Oregon</i>	48
Argyle Pinot Noir <i>Willamette Valley, Oregon</i>	58
Copain "Tous Ensemble" Pinot Noir <i>Sonoma Coast, California</i>	64
Hahn "SUH" Pinot Noir <i>Santa Lucia Highlands, California</i>	68
Walt "Blue Jay" Pinot Noir <i>Anderson Valley, California</i>	72
Brewer Clifton Pinot Noir <i>Santa Rita, California</i>	88
Kosta Browne Pinot Noir <i>Santa Rita, California</i>	200

FRENCH REDS

Wildflower Pinot Noir <i>Pays d'Oc, France</i>	38
Bouchard Pere & Fils Pinot Noir <i>Bourgogne, France</i>	54
Louis Jadot Gevrey-Chambertin <i>Côte de Nuits, France</i>	130
E. Guigal Châteauneuf-du-Pape <i>Côtes-du-Rhône, France</i>	120
Lionel Faury Saint-Joseph <i>Côtes-du-Rhône, France</i>	88
Olivier Dumaine "La Croix Du Verre" Crozes-Hermitage <i>Côtes-du-Rhône, France</i>	76
Chateau Les Trois Croix "LTC" Bordeaux <i>Fronsac, France</i>	64

ITALIAN REDS

Scarpetta Barbera del Monferrato <i>Piedmont, Italy</i>	46
Lamole di Lamole Chianti Classico <i>Chianti, Italy</i>	52
Fattoria Dei Borbi Brunello di Montalcino <i>Montalcino, Italy</i>	118
Bertani Valpolicella <i>Veneto, Italy</i>	46
Bertani Amarone Della Valpolicella <i>Valpantena Villa Arvedi Veneto, Italy</i>	124
Allegrini "Palazzo Della Torre" <i>Veneto, Italy</i>	48

NEW WORLD MALBEC, CARMÉNÈRE & ZINFANDEL

Antigal "Uno" Malbec <i>Uco Valley, Mendoza, Argentina</i>	38
Decero Malbec, <i>Mendoza, Argentina</i>	48
Red Schooner Malbec by Caymus, <i>Mendoza grapes, produced in Napa</i>	75
Korta Carmenere <i>Lanive Valley, Chile</i>	52
The Prisoner Wine Company "Saldo" Zinfandel <i>Napa, California</i>	68
Orin Swift "8 Years in the Desert" Zinfandel <i>St. Helena, California</i>	112

NEW WORLD SIRAH, SYRAH, SHIRAZ

Michael David "Petite Petit" <i>Lodi, California</i>	40
Tenet "The Pundit" Syrah <i>Columbia Valley, Washington</i>	58
Peter Lehmann "The Barossan" Shiraz <i>Barossa Valley, Australia</i>	54
Boatleg Wine Works "Prequel" <i>Sonoma County, California</i>	88

NEW WORLD MERLOT

Mercer Family Vineyards Merlot <i>Horse Heaven Hills, Washington</i>	42
Alexander Valley Vineyards Merlot <i>Alexander Valley, California</i>	58
Stags' Leap Winery Merlot <i>Napa Valley, California</i>	78

BLENDS & UNIQUE REGIONS

Hedges Family "CMS" Red Blend <i>Red Mountain, Washington</i>	42
Yalumba Sam's Grenache <i>Barossa, South Australia</i>	48
Scala dei Gornatxa Priorat, Spain	60
Dry Creek "The Mariner" Blend <i>Dry Creek Valley, California</i>	78
Familia Torres "Salmas" Priorat, Spain	82
Blackbird Vineyards "Aniso" <i>Napa Valley, California</i>	116

NEW WORLD CABERNET SAUVIGNON

Michael David "Freakshow" Cabernet Sauvignon <i>Lodi, California</i>	42
Browne Family Vineyards Heritage Cabernet Sauvignon <i>Columbia Valley, Washington</i>	46
Three Rivers Winery Cabernet Sauvignon <i>Walla Walla Valley, Washington</i>	66
Quill Cabernet Sauvignon <i>Napa Valley, California</i>	72
Stonestreet Cabernet Sauvignon <i>Alexander Valley, California</i>	90
Conn Creek Anthology Cabernet Sauvignon <i>Napa Valley, California</i>	105
Chateau Montelena Cabernet Sauvignon <i>Napa Valley, California</i>	116
Stags' Leap Wine Cellars "Artemis" Cabernet Sauvignon <i>Napa Valley, California</i>	126
Silver Oak Cabernet Sauvignon <i>Alexander Valley, California</i>	145
Col Solare Cabernet Sauvignon <i>Red Mountain, Washington</i>	160
Caymus Vineyards Cabernet Sauvignon <i>Napa Valley, California</i>	185
Nickel & Nickel Quarry Vineyard Cabernet Sauvignon <i>Napa Valley, California</i>	245
Silver Oak Cabernet Sauvignon <i>Napa Valley, California</i>	275
David Arthur Estate "Elevation 1147" <i>Napa Valley, California</i>	325
Chateau Montelena Estate Cabernet Sauvignon 2005 <i>Napa Valley, California</i>	350
Joseph Phelps "Insignia" <i>Napa Valley, California</i>	400
Opus One <i>Napa Valley, California</i>	425

MAGNUM SELECTIONS 1.5L

Moët & Chandon Imperial Brut <i>Champagne, France</i>	230
Yvonne Clicquot Brut <i>Champagne, France</i>	280
Domaine Ruinart Blanc de Blanc <i>Champagne, France</i>	750
The Prisoner Wine Company "Prisoner" Red Blend <i>Napa Valley, California</i>	224
Quill Cabernet Sauvignon <i>Napa Valley, California</i>	136
Silver Oak Cabernet Sauvignon <i>Napa Valley, California</i>	400

LIBATIONS

COCKTAILS

- Vodka Smash 8
New Amsterdam vodka, lemon, mint, simple
- Moscow Mule 8
New Amsterdam vodka, ginger beer, lime juice
- Lavender Lemonade 10
Tito's Handmade vodka, lavender simple, lemon juice
- Cucumber Cooler 11
Tito's Handmade vodka, cucumber, mint, lime, moscato
- Earl of Locust 9
J. Rieger Kansas City gin, earl gray tea, honey rosemary simple, lemon, mint
- Blackberry Bramble 10
J. Rieger Kansas City gin, Mathilde Creme de Cassis, sage simple, lemon juice
- Iowa Refashioned 10
Steel Drum rum, orange bitters, brown sugar simple
- Rosemary Daiquiri 10
Appleton Estate Signature Blend rum, rosemary lemon ginger simple syrup, lime juice, rosemary smoke
- Trip to Jalisco 11
Olmea Alias Plata blanca tequila infused with serrano, cilantro, and pineapple; sherry, pineapple simple, lime juice, cilantro salt rim
- Paloma 11
Espolon Reposado, lime, agave nectar, grapefruit juice

WHISKEY INSPIRED

- Whiskey Smash 8
Old Forester bourbon, lemon, mint, simple
- Grandpa's Garden 11
Old Forester bourbon, cucumber, mint, lime, grapefruit bitters
- Ol' fashioned 10
Wild Turkey 101 bourbon, simple, orange bitters, angostura bitters, orange, brandied cherry
- Whiskey Libertine 12
Wild Turkey 101 bourbon, rosemary simple, lemon, Grand Marnier, egg white
- Copper Lantern 13
Monkey Shoulder blended scotch whiskey, Grand Marnier, orange bitter, black strap bitters, honey rinse
- New York Sour 14
Templeton 4yr rye, Grand Marnier, lemon, maraschino liqueur, orange bitter, egg white, red wine float, brandied cherry

OUR TAKE ON THE CLASSICS

- DSM DSM 11
Cruzan Blackstrap rum, lime, ginger beer
- Fresko Sidcar 13
Hennessy, Grand Marnier, lemon juice, champagne simple syrup
- Sazerac 12
Templeton 4yr rye, absinthe, champagne simple syrup, bitters, lemon
- Ol' 909 11
Old Forester bourbon, maple, black walnut bitters, smoked orange
- Negroni 11
J. Rieger Kansas City gin, Aperol, sweet vermouth, orange

BEER

DRAUGHTS

- | | |
|---|---|
| Confluence Brewing Co. Capitol Gold Lager | 5 |
| Borntown Brewing Neon Hazy IPA | 7 |
| Keg Creek Brewing Co. Brick Red Ale | 6 |
| Blue Moon Belgian White | 5 |
| Toppling Goliath Brewing Co. Pseudo Psue | 7 |
| Firetrucker Brewery Burnout Brown | 6 |
| Millstream Brewing Co. Windmill Wheat | 5 |
| Big Grove Brewery Arms Race Pale Ale | 6 |
| Single Speed Brewing Co. | 6 |
| Tip The Cow Milk Coco Espresso Milk Stout | |
| Odell Brewing Co. Good Behavior Crushable IPA | 5 |
| Deschutes Brewing Co. Black Butte Porter | 6 |
| Surly Brewing Hell Lager | 6 |

ROTATING DRAUGHTS

- ask you server for details
- | | |
|------------------------|------------------------------|
| Borntown Brewing | Confluence Brewing Co. |
| Wilson's Orchard Cider | Rotating |
| | Toppling Goliath Brewing Co. |

BOTTLES & CANS

- | | |
|------------------|------------------------------|
| Bud Light 4 | Stella Artois 5 |
| Budweiser 4 | Left Hand Nitro Milk Stout 5 |
| Coors Light 4 | Greens Gluten Free 10 |
| Miller Light 4 | Exile Rotating |
| Michelob Ultra 4 | No Coast Rotating |
| Madala 4 | Confluence Brewing Co. |
| Corona 4.5 | Shiner Ruby Redbird 4.5 |

SPIRITS

RYE WHISKEY

Basil Hayden's Dark	13	Russells Reserve 6yr	11
Basil Hayden's Caribbean	16	Sazerac	9
Knob Creek	10	Templeton 4yr	12
Michter's Straight	12	Templeton 6yr	15
Minor Case Straight	9	Templeton Barrel Strength	20
High West Double	15	WhistlePig 10yr Straight	45
Rittenhouse	9	WhistlePig 1.5yr Straight	14
		Woodford Reserve	

**ASK YOUR SERVER ABOUT
OUR LIMITED EDITIONS**

WORLD WHISKEY

Power's Irish Whiskey	8
Redbreast 12yr	16
Suntory Toki Japanese	11

BOURBON

Angel's Envy	15	Four Roses Single Barrel	11
Basil Hayden's	11	Jefferson's Ocean Aged at Sea	21
Booker's	20	Knob Creek Small Batch	12
Bib & Tucker Small Batch	14	Maker's Mark	9
Buffalo Trace	9	Old Forester Classic 86 Proof	7
Cedar Ridge Bourbon	10	Old Forester 1870	13
E.H. Col Taylor Small Batch	13	Old Forester 1870	16
Eagle Rare 10yr	14	Russell's Reserve Single Barrel	7
Elijah Craig Small Batch	9	Wild Turkey 101	13
Four Roses Yellow Label	7	Woodford Reserve	16
		Woodford Reserve Double Oaked	

SCOTCH SINGLE MALTS

Monkey Shoulder	9	Balvenie Doublewood 12yr	16
Glenfiddich 14yr	15	Balvenie Caribbean Cask 14yr	20
Laphroaig 10yr	12	Glenmorangie 10yr	12
Macaillon 12yr	16	Glenmorangie 18yr	26

COGNAC

Hennessy VS	12
D'usse VSOP	18
Courvoisier XO	35

VODKA

New Amsterdam	6
Stolichnaya	8
Iowa Distilling Co. Zane Vodka	7
Tito's Handmade Vodka	7
Ketel One	8
Grey Goose	10
Belvedere	9

GIN

New Amsterdam Gin	6
Hendrick's	9
Tanqueray	8
Aviation American Gin	9
J. Rieger Kansas City Gin	7

TEQUILA

Olmeca Altos Plata	9
Espolon Blanco	10
Don Julia Blanco	14
Espolon Reposado	12
Don Julia Reposado	16
Espolon Añejo	14
Don Julia 1942	28

MEZCAL

Sombra Agave de Oaxaca Mezcal	12
Mayalen Machetazo Salmiana	14
Casamigo Mezcal Joven	16

RUM

Bacardi	6
Iowa Distilling Co. Steel Drum	8
Cruzan Blackstrap	6
Captain Morgan	7
Appleton Estate Signature Blend	11

CORDIALS

Aperol	8
B&B	11
Bailey's Irish Cream	7
Campari	8
Dalín Dry	6
Grand Marnier	10
Kahlua	7
Korbel Brandy	6
Lazzaroni Amaretto	7
Lazzaroni Maraschino	7
Lucid Absinthe	16
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