

THURS/FRI/SAT 5-10PM Kitchen Closes at 9pm

# Cocktails

GINGERBREAD WHITE RUSSIAN Vanilla Vodka, Kahlua, Spices and Cream; Garnished with a Gingerbread Cookie	11
PEAR MARTINI Pear Vodka, St. Germaine and Pear Nectar	13
BLOOD ORANGE BEES KNEES Gin, Lemon Juice, Blood Orange Juice and Honey	13
WINTER'S KISS MARGARITA Cranberry Orange Sour, Triple Sec and Tequila	11
SNOWY POINSETTIA Spiced Rum, Cinnamon Maple Syrup and Cranberry Juice	11
SPICED SANGRIA Red Wine, Mulling Spices, Orange Juice and Brandy	11
MARY PICKFORD White Rum, Pineapple, Grenadine and Luxardo Liqueur	12
WINTER GIN AND TONIC Gin, Spiced White Cranberry Juice, Topped with Tonic	11
CODY ROAD OLD FASHIONED  Mississippi Distillery Bottled Old Fashioned	10
TRADITIONAL OLD FASHIONED Your choice of Whiskey, De Kelder Homemade Old Fashioned Syrup	12
MAPLE BACON OLD FASHIONED  Bulleit Bourbon with our House Maple Bacon Syrup,  Garnished with Crispy Bacon	13

#### Beer

#### **SEASONAL SPECIALS**

**DUTCH LETTER ALE** by Gezellig - \$8

IOWA NICE - \$6

JUST FRIENDS HAZY IPA - \$6

MILLER LITE - \$5

DOS EQUIS - \$5

BLUE MOON - \$5

**HAMMS** - \$4

## Wine

**MOSCATO** - \$10

**SAUVIGNON BLANC** - \$10

**CHARDONNAY** - \$12

**AUSTIN HOPE CAB** - \$15

PINOT NOIR - \$10

**MALBEC** - \$10



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## Appetizers

PRETZEL BITES & CHEESE CURDS Pretzel Bites and Frisian Farms Cheese Curds Served with House Honey Mustard	12
BUFFALO CHICKEN QUESADILLA Served with Choice of Blue Cheese or Ranch	12
ALL MEAT FLATBREAD  House Made Sweet Sausage Pizza Sauce, Capicola,  Pepperoni and Mozzarella Cheese	16
MARINATED OLIVE FLATBREAD Green Olives, Feta Cheese and Red Onion, Drizzled with Reduced Balsamic, Served with a Side of Tzatziki	16
FETA ARTICHOKE DIP Homemade Dip Served with Toasted Pita Bread	12
BEEF TENDERLOIN CROSTINI  Roast Beef Tenderloin, Horseradish Sauce, Caramelized  Onions and Provolone Cheese, Toasted on a Crostini	16
CRAB CAKES  Homemade Crab Cakes served with a  Spicy Rémoulade Sauce	16
CHEESE BOARD Frisian Farms Aged Gouda, Jam, Dried Beef, Pickles, Crackers and Van Veen Chocolate	20
HOT HONEY BACON GOAT CHEESE DIP Served with Toasted Baguette	12
HOUSE HALF SALAD Spring Mix, Apples, Fresh Berries, Feta, Candied Walnuts, with a Choice of Dressing; Served with a Slice of Bread	6

#### Desserts

SALTED CARAMEL
CHOCOLATE POTS - \$9
Topped with
Whipped Cream

OG CHEESECAKE – \$9 Vanilla Cheesecake with Amaretto Creme Anglaise and Berry Sauce

### Drinks

PEPSI PRODUCTS - \$3

COFFEE WITH SWEET CREAM - \$3

**VARIETY OF HOT TEA** – \$2