

de Kelder

SPEAKEASY

THURSDAY-SATURDAY: 5PM-10PM
KITCHEN CLOSSES AT 9PM

COCKTAILS

SALTED CARAMEL WHITE RUSSIAN – \$11

Salted Caramel Vodka, Kahlua, topped with Cream
and Salted Caramel Drizzle

BLOOD ORANGE MARGARITA – \$11

Silver Tequila, Homemade Blood Orange
Margarita Mix

BLACKBERRY BEES KNEES – \$12

Honey Blackberry Lemon Simple Syrup,
Tanqueray, served Martini Style

RED SANGRIA – \$10

Smooth Red Wine, mixed with Fruit Juices,
Apricot Brandy topped with Soda

MARY PICKFORD – \$12

White Rum, Pineapples Juice, Luxardo Grenadine,
Luxardo Liqueur, served Martini Style

THE PEAR MULE – \$10

Absolut Pear, Ginger Beer

HARVEST OLD FASHIONED – \$13

Apple Cider Cinnamon Simple Syrup and Makers

CODY ROAD OLD FASHIONED – \$10

Mississippi Distillery Bottled Old Fashioned

TRADITIONAL OLD FASHIONED – \$12

House Syrup, Your Choice of Poison, served on the
rocks with an Orange Slice and Good Cherries

BAD APPLE – \$11

Crown Apple, Cranberry juice and a splash of Sprite

CRANBERRY ORANGE G+T – \$11

Cranberry Orange Simple Syrup, Gin and Soda Water

BEER LIST

SEASONAL SPECIALS

ATTITUDE CZECH PILSNER – \$6

JUST FRIENDS HAZY IPA – \$6

MILLER LITE – \$5

DOS EQUIS – \$5

BLUE MOON – \$5

HAMMS – \$4

WINE LIST

MOSCATO – \$10

SAUVIGNON BLANC – \$10

CHARDONNAY – \$12

AUSTIN HOPE CAB – \$15

PINOT NOIR – \$10

MALBEC – \$10

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APPETIZERS

BEEF TENDERLOIN CROSTINI: – \$16

Roast Beef Tenderloin, Horseradish Sauce,
Caramelized Onions, Provolone Cheese,
Toasted on a Crostini

ITALIAN FLATBREAD – \$16

Alfredo and Sausage Pizza Sauce, Banana
Peppers, Red Onion, Mushrooms and Mozzarella

PEAR BLUE CHEESE FLATBREAD – \$16

Blue Cheese spread, Freshly Sliced Pears,
Candied Walnuts, Homemade Hot Honey
and Balsamic dressed greens

CRAB CAKES – \$16

Homemade Crab Cakes served with a
Spicy Rémoûlade Sauce

FETA ARTICHOKE DIP – \$12

Homemade Dip served with Toasted Pita Bread

APRICOT PISTACHIO GOAT CHEESE WITH TOASTED BAGUETTE – \$12

Goat Cheese based Cheese Ball, rolled in
Pistachio Crumbles, topped with a
Spicy Apricot Sauce, served chilled

BBQ PORK AND CHEDDAR QUESADILLA – \$12

Served with Ranch

HOUSE HALF SALAD – \$6

Spring Mix, Apples, Fresh Berries, Feta,
Candied Walnuts, with a Choice of Dressing;
accompanied with a Slice of Bread

DESSERTS

APPLE CAKE WITH BOURBON SAUCE AND WHIPPED CREAM – \$9

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