



THE CROW

La Crosse, Wisconsin

BEER • BOURBON • BURGERS

APPETIZERS

3RD STREET NACHOS

Tortilla chips topped with our Salsa Verde cheese sauce, shredded cheddar cheese, diced tomatoes, red onion, lettuce and green & red pepper mix. Served with sides of sour cream & guacamole | 11.99
*Add Chicken, Pork or Chorizo | 3 - Shaved Steak** | 5

CROW COMBO FRY PLATTER

Our skinny, curly, waffle, and thick fries to share with the table. Served with sides of ketchup, ranch, and our signature Crow sauce | 9.99

BUFFALO CHICKEN DIP

Our homemade buffalo chicken dip served with a side of our tortilla chips | 10.99

PRETZEL STICKS

Fried pretzel sticks, lightly salted, served with Monterey jack cheese sauce | 10.99

SLOPPY CROW FRIES

A heaping pile of our skinny, curly, waffle, and crinkle cut fries along with our homemade sloppy crow mix, Monterey jack cheese sauce, shredded cheddar cheese, sour cream and green onion | 13.99

DUCK WONTONS

Wontons filled with duck bacon, cream cheese sauce, corn, red peppers and spinach. Served with a side of Sweet Chili sauce | 12.99

FRIED PICKLES

Deep fried pickles served with a side of Chipotle Ranch | 10.99

WINGS

Our seasoned wings, Sauce with Crow Sauce, Teriyaki, Nashville Hot, Garlic Parmesan, Sweet Chili, Smokey BBQ, Sriracha Bourbon, Buffalo, or Stingin' Honey Garlic. Served with your choice of ranch or bleu cheese dressing | 13.99

BONELESS WING BASKET

Boneless wings, tossed in the sauce of your choice, and a side of our famous combo fries. Served with your choice of ranch or bleu cheese dressing | 11.99

CAULIFLOWER WINGS

A vegetarian version of wings! Fried cauliflower bites served with a side of ranch and your choice of dipping sauce with a side of fries | 11.99

WATER'S EDGE CHEESE CURDS

Made with Leinenkugel's Honey Weiss, Water's Edge Cheese Curds can be enjoyed in your choice of cheddar or jalapeño. Served with sides of ranch and marinara | 10.99

ONION RINGS

Crispy deep-fried onion rings served with Crow Sauce and garlic mayo | 11.99

SWEET & SPICY SHRIMP

Breaded popcorn shrimp tossed in our homemade sweet & Spicy Sauce | 12.99

SANDWICHES & TACOS

Served with your choice of side.

HONEY MUSTARD SMOKED CHICKEN

French sub roll with seasoned and diced chicken tenderloin, cherry wood bacon, Swiss cheese, lettuce, tomato, red onion and honey mustard | 12.99

BAJA CHICKEN

French sub roll topped with seasoned and diced chicken tenderloin, cherry wood bacon, American cheese, red onion, fiesta ranch and smokey BBQ | 12.99

CHEESY STEAK MELT

French sub roll filled with shaved steak, fried onion, jalapeño and mushroom and topped with pepper jack cheese and smothered with Monterey Jack cheese sauce** | 14.99

BUFFALO CHICKEN

French sub roll filled with buffalo sauced diced chicken tenderloin served with cherry wood bacon, Swiss cheese, lettuce, tomato, red onion & ranch dressing | 12.99

TURKEY GUACAMOLE

French sub roll stuffed with sliced turkey breast, cherry wood bacon, guacamole, lettuce, tomato, red onion and ranch dressing. This sandwich is served cold and is a refreshing combination of flavors | 12.99

THE SLOPPY CROW

House recipe of BBQ beef served with shredded cheddar cheese and pickles served on a classic bun | 10.99

TOASTED BACON & SPINACH

Cherry wood bacon, guacamole, provolone cheese and fresh spinach served on grilled Texas toast | 12.99
*Add Chicken, Pork, Turkey, Shaved Steak** or Chorizo | 3

GRILLED CHEESE MAC & CHEESE

A single grilled cheese sandwich stuffed full with our classic Crow mac & cheese. | 10.99

BBQ PORK & MAC SANDWICH

Our classic Crow mac & cheese topped with shredded pork covered in smokey BBQ sauce served as an open faced sandwich on Texas Toast. | 11.99

BANH MI TACOS

3 tacos made with fresh pulled pork, cabbage, garlic mayo, Stingin' Honey Garlic sauce finished with green onion and served with chips and salsa | 14.99

CLASSIC CRISPY CHICKEN

Fried chicken breast with lettuce, mayo and pickles on a classic bun | 12.99

CRISPY NASHVILLE HOT

Fried chicken breast with homemade Nashville Hot Sauce, lettuce, sriracha mayo and pickles on a classic bun | 13.99

CRISPY CHICKEN PARM

Fried chicken breast topped with parmesan garlic sauce, marinara, spinach, mozzarella & parmesan cheese all on a pretzel bun | 13.99

*Consuming raw or undercooked foods may increase your risk of food borne illness. 18% gratuity applied to parties of 10 or more.

*Fryer Oil may contain allergens including Shellfish and Gluten

SIGNATURE BURGERS

All burgers made using fresh, never frozen Certified Angus Beef® Brand patties, served on a classic hamburger bun from Linda's Bakery located in West Salem, WI. Substitute Pretzel or Gluten Friendly bun add \$1. All double patty burgers are available as singles upon request. Make any burger vegetarian by substituting The Beyond Burger or black bean patty in place of 2 Angus patties add \$2. Served with your choice of side.

THE CROW

2 quarter pound seasoned patties topped with cherry wood bacon, provolone cheese, fried onion and garlic mayo served on a pretzel bun** | 16.99

TERIYAKI BURGER

2 quarter pound seasoned patties topped with juicy pulled pork, mushrooms, provolone cheese, garlic mayo and topped with Black Pepper Bourbon Teriyaki sauce** | 16.99

THE DELUXE

2 quarter pound seasoned patties topped with American cheese, cherry wood bacon, pickles, lettuce, tomato, red onion and mayo** | 15.99

ALOHA BURGER

2 quarter pound seasoned patties topped with lettuce, red onion, pineapple, provolone cheese and smokey BBQ** | 14.99

GRILLED CHEESE BURGER

2 quarter pound seasoned patties positioned within two grilled American cheese sandwiches** | 14.99

GLAZED DOUGHNUT

1 quarter pound seasoned patty topped with cherry wood bacon and American cheese between a freshly glazed doughnut** | 12.99

FEST BURGER

1 quarter pound seasoned patty topped with a filleted "Johnsonville Beer Brat" from Sheboygan Falls, Wisconsin, fried onion, Swiss and American cheese. Served on a pretzel bun** | 14.99

MUSHROOM SWISS

2 quarter pound seasoned patties topped with mushrooms and Swiss cheese** | 13.99

BACON BLEU

2 quarter pound seasoned patties topped with cherry wood bacon, bleu cheese crumbles and homemade bleu cheese dressing** | 15.99

CHEESE CURD BURGER

2 quarter pound seasoned patties topped with jalapeño cheese curds, American cheese, lettuce, tomato and red onion** | 14.99

SRIRACHA BOURBON PORK BURGER

2 quarter pound seasoned patties topped with juicy pulled pork, pickles, red onion, American cheese, and sriracha bourbon sauce** | 15.99

CRUNCHY NACHO GUACAMOLE

2 quarter pound seasoned patties topped with cherry wood bacon, guacamole, fried jalapeños, pepper jack cheese, crunchy nacho cheese chips and fiesta ranch** | 16.99

CHIPOTLE BURGER

2 quarter pound seasoned patties topped with spicy chorizo, chipotle ranch, sour cream, lettuce, pepper jack cheese and fried jalapenos** | 15.99

RODEO BURGER

2 quarter pound patties topped with juicy pulled pork, cherry wood bacon, pepper jack cheese, onion rings and smokey BBQ sauce** | 16.99

MAC & CHEESE BURGER

2 quarter pound seasoned patties topped with our Mac & Cheese, cherry wood bacon and American cheese. Served on a pretzel bun** | 15.99
Upgrade to the Mac of the Day as the topping | 1

SIDES

CROW COMBO FRIES

RANCH SEASONED POTATO CHIPS

COTTAGE CHEESE

CROW SLAW

FRUIT CUP | ADD \$2

CLASSIC MAC & CHEESE | ADD \$2

MAC OF THE DAY | ADD \$3

WHITE CHICKEN CHILI | ADD \$1

SIDE SALAD | ADD \$1

ONION RINGS | ADD \$2

SLOPPY CROW FRIES | ADD \$4

CHILI & MACS

Cup for \$2.99 Bowls for \$4.99.

WHITE CHICKEN CHILI

CLASSIC MAC & CHEESE
MAC OF THE DAY | ADD \$1

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FLATBREADS

All flatbreads served on toasted naan bread. Served with your choice of side.

SAUSAGE & PEPPERONI

Sausage, pepperoni, mozzarella and marinara sauce | 12.99

SUPREME

Sausage, pepperoni, mushrooms, red onion and pepper mix with marinara sauce and mozzarella cheese | 12.99

HAWAIIAN PORK

Juicy pulled pork, pineapple, cheddar cheese, green onion and smokey BBQ sauce | 12.99

ROASTED VEGETABLE

Garlic herb spread, roasted red pepper, green onion, mushrooms and mozzarella cheese | 12.99

BUFFALO CHICKEN

Seasoned chicken tenderloin, chopped cherry wood bacon, Mozzarella cheese, red onion, pepper mix and buffalo sauce | 12.99

BBQ CHICKEN

Seasoned chicken tenderloin, chopped cherry wood bacon, mozzarella, cheddar, red onion, smokey BBQ sauce and drizzled with ranch | 12.99

SMOKED CHICKEN & BACON

Seasoned chicken tenderloin, chopped cherry wood bacon, garlic herb spread, green onion, roasted red pepper, mozzarella and cheddar cheese blend | 13.99

SALADS

All salads served with a fresh pretzel stick.

BUFFALO CHICKEN SALAD

Buffalo sauced diced chicken tenderloin, chopped cherry wood bacon, pepper mix and carrots on top of our fresh organic tender greens. Served with a side of ranch dressing | 14.99

SWEET CROW SALAD

Fresh organic tender greens topped with craisins, sunflower seeds and mandarin oranges served with a side of raspberry vinaigrette | 11.99
*Add Chicken, Pork or Chorizo | 3 - Shaved Steak** | 5

CAESAR SALAD

Fresh organic tender greens topped with croutons, parmesan cheese and a side of Caesar dressing | 11.99
*Add Chicken, Pork or Chorizo | 3 - Shaved Steak** | 5

HOUSE SALAD

Fresh organic tender greens topped with shredded carrots, diced tomatoes, croutons and shredded cheddar cheese. Choice dressing: Honey Mustard, Bleu Cheese, Raspberry Vinaigrette, Caesar, Italian, French or Ranch | 11.99
*Add Chicken, Pork or Chorizo | 3 - Shaved Steak** | 5

TACO SALAD

Fresh organic tender greens topped with a pepper and onion mix, shredded cheddar cheese, crunchy nacho cheese chips and side of fiesta ranch | 11.99
*Add Chicken, Pork or Chorizo | 3 - Shaved Steak** | 5

WRAPS

All wraps served on a tomato basil tortilla and served with your choice of side.

HONEY MUSTARD CHICKEN WRAP

Seasoned diced chicken tenderloin, cherry wood bacon, shredded cheddar cheese, tender greens, tomato, red onion and honey mustard dressing | 13.99

CAPRESE WRAP

Fresh vegetarian wrap with garlic herb spread, spinach, diced tomato, mozzarella cheese, croutons and balsamic glaze | 12.99

CHORIZO CRUNCH WRAP

Spicy Italian Chorizo, tender greens, tomato, onion, pepper mix, nacho chips, salsa verde, fried jalapenos and fiesta ranch | 13.99

BUFFALO CHICKEN WRAP

Buffalo sauced diced chicken tenderloin, cherry wood bacon, tender greens, shredded cheddar cheese, tomato, red onion and ranch dressing | 13.99

STINGIN' HONEY GARLIC CHICKEN WRAP

Seasoned diced chicken tenderloin, cherry wood bacon, tomato, red onion, shredded cheddar cheese, tender greens, and Stingin' Honey Garlic Sauce | 13.99

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Non-Alcoholic Beverages



| 3.50
refills available



20oz | 5
14oz | 4

Non-Alcoholic Cocktails

Virgin Mojito

Seltzer, Lime Juice, Simple Syrup & Mint Leaves
Flavors Available | 5

Virgin Margarita

Sierra Mist, Lime Juice, agave nectar, Splash of Orange Juice & Sweet +
Sour
Flavors Available | 5

Virgin Mule

Ginger beer (NA), Lime Juice, Seltzer. Flavors Available | 5

Caribbean Silence

Ish's Non-Alcoholic Rum, Pineapple Juice, Orange Juice, Lime Juice
| 6

DRAFT BEER

3 SHEEPS REBEL KENT

Amber Ale - 5.0% ABV
Sheboygan, WI | 7

GUINNESS

Nitro Porter - 4.2% ABV
Dublin, Ireland | 8

SURLY FURIOUS

American IPA - 6.7% ABV
Minneapolis, MN | 8

3 FLOYD'S ZOMBIE DUST

American Pale Ale - 6.5% ABV
Munster, IN | 9

GOLDEN ROAD MANGO CART

Fruit Beer - 4% ABV
Los Angeles, CA | 7

THIRD SPACE FROG WEISS

Fruited Sour. 5%. ABV
Milwaukee, WI | 8

ANGRY ORCHARD

Cider - 5% ABV
Walden, NY | 7

NEW GLARUS MOON MAN

No Coast Pale Ale - 5% ABV
New Glarus, WI | 7

TOPPLING GOLIATH PSUEDO SUE

American Pale Ale - 5.8% ABV
Decorah, IA | 9.5

BLUE MOON

Wheat Ale - 5.4% ABV
Denver, CO | 7

NEW GLARUS SPOTTED COW

Farmhouse Ale - 4.8% ABV
New Glarus, WI | 7

TURTLE STACK

OAT BROWN ALE #4

Nut Brown Ale - 4.7% ABV
La Crosse, WI | 8

MILLER LITE

Domestic - 4.2% ABV
Milwaukee, WI | 6

SAM ADAMS ROTATING FEATURE

Various Styles - Various ABV
Boston, MA | 7

COORS LIGHT

Domestic - 4.2 % ABV
Boulder, CO | 6

DOMESTIC & SPECIALTIES

12 OZ. BOTTLES

BUD LIGHT | BUDWEISER | PABST | MILLER HIGH LIFE | MILLER LITE
MILLER 64 | COORS LIGHT | MICHELOB GOLDEN | MICHELOB ULTRA
BUSCH LIGHT | COORS BANQUET - 4

CORONA (12OZ. BOTTLE) - 5 | MODELO (12OZ. BOTTLE) -5 |
WHITE CLAW (12OZ. CAN) - 5 | TRULY (12OZ. CAN) - 5 | CARBLISS (12OZ. CAN) - 8
| HIGH NOON (12OZ. CAN) - 7 | TWISTED TEA (12OZ. CAN) - 5

BELLS 2 HEARTED (12OZ. BOTTLE) - 6.5 | BELLS KALAMAZOO STOUT (12OZ. BOTTLE -
6.5 | REDDS (12OZ. BOTTLE) - 6.5

ATHLETIC UPSIDE DAWN (12OZ. CAN) (CONTAINS .04% ABV) 6 | LEINENKUGLES
HONEYWEISS (12OZ. BOTTLE) - 6

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BOURBON & WHISKEY

PRICES ARE LISTED AS DOUBLE/SINGLE POUR.

Breckenridge Bourbon

Aged for a minimum of three years, in charred, new American oak barrels, and blended to reveal the unique qualities of the Bourbon Whiskey. Deep, honey-amber hue with pronounced aromas of butterscotch, candied orange, and apple; dry cacao and brown sugar envelop the tongue as the spirit lingers with notes of vanilla and white pepper. | 11 / 7.5

FOUR ROSES SINGLE BARREL

Contains hints of ripe plum, cherry, and other fruits, mild spices, and sweet aromas like caramel, cocoa, vanilla, and maple syrup | 15 / 10

FOUR ROSES SMALL BATCH

Mellow symphony of rich, spicy flavors, along with sweet, fruity aromas and hints of sweet oak and caramel | 13 / 9

BAKER'S - 7 YEAR

Baker's is silky smooth, aromatic and flavorful with the unmistakable hint of vanilla. Deep amber, with a copper cast. Citrus, roasted nuts, sea air, and cedar. Rich, full texture | 19 / 13

OLD FORESTER 1920

An intense medley of cherry, caramel, dark chocolate, thickened maple syrup, and seasoned oak spiciness. Tart apple crispness gives way to a long smoky finish full of toasted marshmallow, chocolate, and graham cracker sweetness. | 16 / 11

JACK DANIELS SINGLE BARREL

Each barrel is hand-selected for its one-of-a-kind flavor, robust taste, and notes of toasted oak, vanilla and caramel | 17 / 11.5

MICHTER'S

Tastes of dried fruits, caramel, black pepper and additional spice. A balance between spice and sweetness on the palette | 11 / 7.5

KNOB CREEK - SINGLE BARREL

Nine year bourbon whiskey with a rich, aromatic and smooth 120 proof blend. Foundation of nutty toffee, pot still rum and maple syrup. | 16 / 11

WOODFORD DOUBLE OAK

Rich notes of dark fruit, caramel, sharp honey, chocolate, marzipan and toasted oak. A full-bodied mix of vanilla, dark caramel, hazelnut, apple, fruit and spices | 18 / 12

WOODFORD RESERVE

Rich, rounded and smooth, with complex citrus, cocoa and cinnamon. Toffee, caramel, chocolate and spiced notes | 12 / 8

MAKER'S MARK

Rich, buttery nose with hints of raisins and honey; flavors include vanilla, oranges, and a hint of smoke and spice | 10 / 6.5

MAKER'S 46

Made from fully matured Maker's Mark that is re-barreled with 10 seared Oak Staves for several months to impart great earthy cinnamon character. | 12 / 8

TOWN BRANCH BOURBON

Aged in new, charred white oak barrels, Town Branch is a golden amber honey color. Pleasant woody and oaky aromas lead into caramel, toffee, brown sugar, and hints of cherry | 11 / 7.5

ANGEL'S ENVY

After again in white oak barrels and port casks, this carries a rich aroma of raisin and dried cherry, and a big finish with vanilla, bitter chocolate and espresso tones | 20 / 13.5

JEFFERSON'S OCEAN

This unique bourbon takes older barrels and brings them around the world. Stopping in 5 different continents and crossing the equator 4 times, this bourbon truly is a world beater | 24 / 16

KNOB CREEK - SMALL BATCH

The maple sugar aroma and sweet, woody flavor are the reason that Knob Creek is the best selling bourbon in the ultra-premium whiskey category. Moderately full-bodied. Marmalade, honey, maple. Rounded and quite fragrant on the palate | 11 / 7.5

BASIL HAYDEN'S - 8 YEAR

This bourbon combines a spicy, peppery flavor with a dry, clean finish due to the high percentage of rye in the mash | 14 / 9.5

BUFFALO TRACE

Bears a complex aroma of vanilla, mint, and molasses. Contains notes of brown sugar and spice that give way to oak and leather. The long and dry finish has significant depth. With water, flavors of toffee, dark fruit and anise become apparent | 8 / 5

BOOKER'S - 8 YEAR

Loaded with richness in flavors, woody notes, and spices. Molasses, butterscotch, pecan, and dried tropical fruits. For all its power and heat, it has a velvety, elegant finish | 25 / 16.5

BARREL VANTAGE

Vantage is a blend of straight bourbons finished in three distinct expressions of virgin oak: Mizunara, French, and toasted American oak casks. The result is a warm, elegant bourbon that highlights the many dimensions of oak. | 22/15

ELIJAH CRAIG Private Barrel - 8 Year (Hand Selected)

The flavors follow on the palate, with a full, spicy finish. Smooth, warm and comfortable, this a sweet sipping whiskey that's best in a snifter - without ice or water | 12 / 8

BULLEIT BOURBON

Oaky, smoky, and smooth. The dry, clean flavor is mellow and smooth, not hot in the throat. Delivers a wonderfully complex taste with hints of vanilla and honey and a long smoky finish | 10 / 6.5



ASK ABOUT OUR FEATURED BOTTLES AND LIMITED RELEASE BOURBON WHISKEYS

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BOURBON, WHISKEY, & SPIRITS

Allocated Bourbons

EAGLE RARE - 10 YEAR

Early aromas include gentle grain, toasted honey-wheat bread and tobacco leaf with aeration. Evolves to scents of banana and charcoal | 11 / 7.5

BLANTON'S SINGLE BARREL

It is aged in one barrel, never blended with any other bourbon. Every batch is evaluated by the Master Distiller and a panel of professional tasters | 19 / 13

E. H. TAYLOR SMALL BATCH

Tastes of caramel corn sweetness, mingled with butterscotch and licorice. The aftertaste is a soft mouth-feel that turns into subtle spices of pepper and tobacco | 12 / 8

Rye Whiskeys

SAZERAC RYE

Aromas of clove, vanilla, anise and pepper. Subtle notes of candies, spices and citrus. The big finish is smooth with hints of licorice | 11 / 7.5

WHISTLE PIG RYE

Aged and hand bottled with flavors of caramel, vanilla and rye spice completed by a long finish | 22 / 15

TEMPLETON RYE

Aged in charred new oak barrels, this provides a smooth finish and a clean getaway | 15 / 10

REDEMPTION RYE

Beautiful rye spice with light floral and citrus notes along with dark spices and black pepper. A slight mint finish makes this great for sipping or mixing in a classic cocktail 8 / 5

HIGH WEST DOUBLE RYE

Harmonious balance of bold rye spice with bright botanical notes that simultaneously showcase layers of freshness and complexity. | 12 / 8

BULLEIT RYE

Bulleit Rye is an award-winning, straight rye whiskey with a character of unparalleled spice and complexity | 10 / 6.5

Wisconsin Straight Bourbon Whiskeys

J. HENRY SMALL BATCH

Dane, WI
This bourbon is blended and proofed to consistently deliver depth and complexity | 15 / 10

J. HENRY BELLEFONTAINE

Dane, WI
Bellefontaine Reserve is aged in French Cognac Casks. A bold, smooth bourbon with a mix of vanilla, caramel, citrus and spices | 23 / 15.5

DRIFTLESS GLEN

Baraboo, WI
Handcrafted using local ingredients from Wisconsin's Driftless Region for well balanced flavors | 11 / 7.5

BORDER BOURBON

New Richmond, WI
From the 45th Parallel Distillery, this is truly a "small batch", unblended bourbon with a beautiful caramel color | 13 / 9

DOWNTOWN TOODELOO

La Crosse, WI
Draws upon inspiration from nineteenth century pharmacists and taverners. Wisconsin made maple syrup, crystallized honey, cranberries and cosmic elixirs. | 8 / 6

LIMOUSIN RYE WHISKEY

Cambridge, WI
Uniquely aged with innovative barreling techniques creates notes of vanilla, caramel, spices and warmth | 14 / 9.5

Tequilas

DULCE VIDA EXTRA ANEJO

Jalisco, Mexico
Sourced from the Los Altos Highlands of Jalisco. It is rested for five years in single barrels of American Oak creates a stunning tequila with a distinct dark amber-saffron color and sophisticated flavor profile. | 55 / 35

DULCE VIDA LONE STAR

Jalisco, Mexico
Lone Star Edition is specially aged in Garrison Brother's Texas Straight Bourbon Whiskey barrels. Made in small batches, you will find the aroma rich with tantalizing tastes | 14 / 9.5

CANTERA NEGRA REPOSADA

Jalisco, Mexico
Cantera Negra Reposado is aged for at least 7 months in ex cognac and bourbon barrels. Our Reposado has refined notes of roasted agave, oak, vanilla, and a hint of citrus in background. | 12 / 8

DON JULIO 1942

Jalisco, Mexico
Warm oak, vanilla and roasted agave flavors lead into a lingering oak and rich vanilla finish for a luxurious tequila | 55 / 35

YAVE BLANCO

Jalisco, Mexico
YaVe Blanco is the perfect blend of highland and lowland agave to deliver sweet, floral notes of the highland with a sophisticated, peppery finish from the lowland. | 11 / 7

1800 CRISTALINO

Jalisco, Mexico
100% Weber blue agave is handpicked at its peak of maturity, aged in French and American oak barrels, married together then finished in port wine casks. | 13 / 9

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COCKTAILS, WINE & FLIGHTS

Classic Cocktails

CLASSIC BLOODY MARY
Wheatley Vodka, Jimmy Luv's Mix, Tap beer or 7 oz. Miller Lt., Bud Lt., or Coors Lt., Spotted Cow available for chasers | 9

MARGARITA
Tequila, Triple Sec, Lime Juice, Splash of Orange Juice & Sweet + Sour | 8
Flavors Available

MOJITO
Rum, Simple Syrup, Lime Juice, Seltzer & Mint Leave | 8
Flavors Available

MOSCOW MULE
Wheatley Vodka, Lime Juice & Ginger Beer | 8

PALOMA
Tequila, Lime Juice, Agave Nectar, Grapefruit Juice & Seltzer | 8

BRAMBLE SUNRISE
Black Raspberry & hibiscus infused vodka, Chambord & Orange Juice | 8

MAI TAI
RumHaven, Dark Rum, White Rum, Orange Juice, Pineapple Juice & Grenadine | 8

ESPRESSO MARTINI
Vodka, Espresso and Coffee Liquor | 8

Signature Cocktails

KENTUCKY APPLE
Old Crow, Apple Juice & Ginger Ale | 8

KENTUCKY MULE
Old Crow, Ginger Beer & Lime Juice | 8

BOURBON STREET CREAM SODA
Old Crow, Amaretto & Cream Soda | 8

MANHATTAN
Choice of Bourbon or Whiskey, Sweet Vermouth & Aromatic Bitters | 8

LEXINGTON LEMONADE
Old Crow, Triple Sec, Sweet + Sour, Sierra Mist | 8

MINT JULEP
Old Crow, Simple Syrup & Mint Leaves | 8

OLD FASHIONED
Choice of Brandy, Bourbon or Whiskey, Cherry, Orange & Bitters. Made Sweet, Sour or Press | 8

Red Wine

ELMARO ROSA
Trempealeau, WI | 9

THE SEEKER RED BLEND
Argentina | 9

JOSH CELLARS CABERNET
California | 9

JOSH CELLARS PINOT NOIR
California | 9

BONTERRA MERLOT
California | 9

White Wine

CK MONDAVI MOSCATO
California | 8

MAGGIO PINOT GRIGIO
California | 8

KENDALL- JACKSON CHARDONNAY
California | 8

YEALANDS SAUVIGNON BLANC
New Zealand | 8

J.J. MÜLLER RIESLING
Germany | 8

Build Your Own Flights

Choose your three favorite bourbons to create your own Bourbon Flight from any tier.

- Tier 1 | \$4 per pour**
- Four Roses - Yellow Label
 - Buffalo Trace
 - Eagle Rare
 - Elijah Craig Private Barrel
 - Michter's
 - Breckenridge Bourbon
 - Redemption Rye

- Tier 2 | \$5 per pour**
- Knob Creek Small Batch
 - Bulleit Bourbon
 - Bulleit Rye
 - Sazerac Rye
 - High West Double Rye
 - George Dickel 12 Year
 - Town Branch
 - Four Roses Small Batch

- Tier 3 | \$6 per pour**
- Four Roses Single Barrel
 - Knob Creek Single Barrel
 - E.H. Taylor Small Batch
 - Woodford Rye
 - Templeton Rye
 - Basil Hayden
 - Maker's Mark
 - Limousin Rye
 - Maker's 46
 - Old Forester 1920

- Tier 4 | \$7 per pour**
- Blanton's
 - Jack Daniel's Single Barrel
 - Woodford Reserve
 - Angels Envy
 - Jefferson's Small Batch
 - Jefferson's Ocean
 - Woodford Double Oak
 - Barrel Vantage

HAPPY HOUR APPS
Cheese Curds
Combo App
Pretzel Sticks
Fried Pickles
Buffalo Chicken Dip



HAPPY HOUR
Monday - Friday, 3-6Pm
\$5 Select Appetizers
\$5 House Drinks
\$5 Draft Beer