

COCKTAIL + BEER + WINE



SINGLE BARREL *Old Fashioned*

Old Forester 2025 Humble Single Barrel, Demerara Sugar,
Angostura & Orange Bitters

\$18

COCKTAILS

FH Old Fashioned

Old Forester, Demerara Sugar, Angostura & Orange Bitters

The Moore The Merrier

Ford's Gin, Blood Orange, Elderflower, Rosemary, Lemon, Citrus Bitters, Smoked Rosemary

Not So Vanilla

Smoked Pear Infused Mi Campo Reposado, Vanilla Bean, Pear Liquor, Lemon Juice, Cinnamon Sugar

Cider & Smoke

Lemongrass Mal Bien Mezcal, Apple Cider, Cinnamon, Lemon, Spiced Apple Bitters

It's Giving Mixology

Ketel One, Pomegranate Juice, Cinnamon Agave, Orange, Lime

Six Or More

Aperol, Apricot, Thyme, Cinnamon, Lemon, Prosecco

Snow Globe

Bacardi White Rum, Cinnamon, Lime, Coconut Cream, Nutmeg, Mint

Boozy Bonfire

High West Campfire, Chocolate Liquor, Toasted Marshmallow

Sammy Figs

Laws Bourbon, Fig Jam, Lemon, Orange, Brown Sugar, Tobacco Bitters

Jalapeño Pineapple 2.0

Charred Pineapple Infused Mijenta Blanco, Jalapeño, Pineapple Juice, Agave, Lime, Tajin

Blackberry Bourbon Lemonade

Elijah Craig Bourbon, Blackberry Simple Syrup & Lemonade

Pump Up The Jam

Fuller House Vodka, Lillet Blanc, Blueberry Jam, Lavender Syrup & Prosecco

Seasonal Sangria

Ask your server about our rotating Sangria

\$13

\$12

\$13

\$13

\$12

\$13

\$13

\$13

\$12

\$13

\$13

\$13

\$12

DECEMBER FEATURED COCKTAIL

SUGAR SLEIGH

Patron Silver, Licor 43, Heavy Cream,
Vanilla Bean, Bourbon Caramel,
Caramelized Sugar

\$13

BEER *of the* MONTH

SIERRA NEVADA CELEBRATION

IPA

\$8.00

MULES

HINSDALE MULE

Tito's Handmade Vodka, Lime Juice, Ginger Beer, Orange Bitters

\$11

BLACKBERRY BOURBON MULE

House-Infused Blackberry WhistlePig Bourbon, Lime, Ginger Beer

\$14

RENTED MULE

El Tequileno Blanco, Agave Nectar, Lime, Ginger Beer

\$11

ORANGE BOURBON MULE

Bulleit Bourbon, Orange, Cinnamon, Lime, Ginger Beer

\$12

ZERO PROOF

COCKTAILS

"Molokie's Mojito"

House Strawberry Puree, Lemon, Mint, San Pellegrino

\$8

"Full Bloom"

Lemon, Lavender Simple, Butterfly Tea

\$8

WINE //////////////////////////////////////

ROSÉ &
BUBBLES

	glass	bottle
Prosecco - Avissi - Italy	\$9	\$36
Rosé - A to Z - Oregon	\$10	\$40
Rosé - Whispering Angel - Provence	\$15	\$60
Champagne - Veuve Clicquot - France	\$18	\$90

WHITE

Pinot Grigio - Carletto - Italy	\$9	\$36
White Blend - Conundrum - California	\$9	\$36
Sauvignon Blanc - Matthew Fritz - California	\$9	\$36
Sauvignon Blanc - Kim Crawford - New Zealand	\$12	\$48
Chardonnay - Napa Cellars - Napa Valley	\$10	\$40
Chardonnay - Ferrari Carano - Sonoma County	\$13	\$52

RED

Malbec - Glorious Graffigna - Argentina	\$12	\$48
Pinot Noir - Sea Sun - California	\$9	\$36
Pinot Noir - Meiomi - California	\$13	\$52
Pinot Noir - Benton Lane - Willamette Valley	\$16	\$64
Red Blend - Unshackled by the Prisoner - California	\$13	\$52
Cabernet Sauvignon - Bonanza by Caymus - California	\$12	\$48
Cabernet Sauvignon - Justin Cabernet - Paso Robles	\$16	\$64
Cabernet Sauvignon - My Favorite Neighbor - Paso Robles	\$20	\$80

DOMESTIC

PBR	\$4.00
BUD LIGHT	\$4.50
BUDWEISER	
COORS LIGHT	
MICHELOB ULTRA	
MILLER LITE	

HEINEKEN	\$5.00
CORONA	\$6.00
MODELO	

CRAFT

Krombacher Pils <i>Pilsner</i>	\$7.00
Revolution Cold Time <i>Lager</i>	\$5.00
Dovetail Kolsch <i>Kolsch</i>	\$8.00
Bell's Amber <i>Amber Lager</i>	\$6.00
Half Acre Daisy Cutter <i>Pale Ale</i>	\$8.00
NoonWhistle Gummylicious <i>Hazy IPA</i>	\$8.00
Hop Butcher Cans <i>Rotating Seasonal Selection</i>	\$10.00
Bell's Porter <i>Porter</i>	\$8.00

Original Sin <i>Apple Cider</i>	\$8.00
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3 Floyds Rotating Seltzer <i>Vodka Seltzer</i>	\$7.00
High Noon Black Cherry <i>Vodka Seltzer</i>	\$7.00

Go Sunbeam <i>Non-Alcoholic Pilsner</i>	\$6.00
Athletic Free Wave Hazy <i>Non-Alcoholic Hazy IPA</i>	\$6.00

BEER
bottles & cans

