

# COCKTAIL + BEER + WINE



## SINGLE BARREL *Old Fashioned*

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

# 18

## COCKTAILS

- FH Old Fashioned** 13  
*Old Forester, Demerara Sugar, Angostura & Orange Bitters*
- The Moore The Merrier** 12  
*Ford's Gin, Blood Orange, Elderflower, Rosemary, Lemon, Citrus Bitters, Smoked Rosemary*
- Not So Vanilla** 13  
*Smoked Pear Infused Mi Campo Reposado, Vanilla Bean, Pear Liquor, Lemon Juice, Cinnamon Sugar*
- Cider & Smoke** 13  
*Lemongrass Mal Bien Mezcal, Apple Cider, Cinnamon, Lemon, Spiced Apple Bitters*
- It's Giving Mixology** 12  
*Ketel One, Pomegranate Juice, Cinnamon Agave, Orange, Lime*
- Six Or More** 13  
*Aperol, Apricot, Thyme, Cinnamon, Lemon, Prosecco*
- Snow Globe** 13  
*Bacardi White Rum, Cinnamon, Lime, Coconut Cream, Nutmeg, Mint*
- Boozy Bonfire** 13  
*High West Campfire, Chocolate Liquor, Toasted Marshmallow*
- Sammy Figs** 12  
*Laws Bourbon, Fig Jam, Lemon, Orange, Brown Sugar, Tobacco Bitters*
- Jalapeño Pineapple 2.0** 14  
*Charred Pineapple Infused Mijenta Blanco, Jalapeño, Pineapple Juice, Agave, Lime, Tajin*
- Blackberry Bourbon Lemonade** 13  
*Elijah Craig Bourbon, Blackberry Simple Syrup & Lemonade*
- Pump Up The Jam** 14  
*Fuller House Vodka, Lillet Blanc, Blueberry Jam, Lavender Syrup & Prosecco*
- Seasonal Sangria** 12  
*Ask your server about our rotating Sangria*

## APRIL FEATURED COCKTAIL

APEROL SHOWERS 13<sup>00</sup>  
*Tequila, Aperol, Lemon Juice, Simple, Egg White, Sea Salt, Edible Flower*

## BEER of the MONTH

ALTER "DAY SIPPER"

*Pilsner 16oz*

7<sup>00</sup>

## MULES

- HINSDALE MULE** 11  
*Tito's Handmade Vodka, Lime Juice, Ginger Beer, Orange Bitters*
- BLACKBERRY BOURBON MULE** 11  
*House-Infused Blackberry WhistlePig Bourbon, Lime, Ginger Beer*
- RENTED MULE** 11  
*El Tequileno Blanco, Agave Nectar, Lime, Ginger Beer*
- ORANGE BOURBON MULE** 12  
*Bulleit Bourbon, Orange, Cinnamon, Lime, Ginger Beer*

## ZERO PROOF COCKTAILS

- "Molokie's Mojito"** 8  
*House Strawberry Puree, Lemon, Mint, San Pellegrino*
- "Full Bloom"** 8  
*Lemon, Lavender Simple, Butterfly Tea*

## 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	

CRAFT

HEINEKEN	5.00
CORONA	6.00
MODELO	
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

CIDER

Original Sin <i>Apple Cider</i>	8.00
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SELTZER

3 Floyds Rotating Seltzer <i>Vodka Seltzer</i>	7.00
High Noon Black Cherry <i>Vodka Seltzer</i>	7.00
CheChe Rotating Seltzer <i>Yerba Mate Seltzer</i>	8.00

N/A BEER

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

BEER  
*craft & cans*

