

COCKTAIL + BEER + WINE



SINGLE BARREL *Old Fashioned*

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

\$18

COCKTAILS

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

NOVEMBER FEATURED COCKTAIL

GOLDEN HOUR \$13
Penelope 4-Grain Bourbon, Cranberry & Honey Syrup, Lemon Juice, Cabernet Float

BEER *of the* MONTH

MIDDLE BROW “MOZART”
Vienna Lager 16oz
\$8.00

MULES

HINSDALE MULE <i>Tito's Handmade Vodka, Lime Juice, Ginger Beer, Orange Bitters</i>	\$11
BLACKBERRY BOURBON MULE <i>House-Infused Blackberry WhistlePig Bourbon, Lime, Ginger Beer</i>	\$14
RENTED MULE <i>El Tequileno Blanco, Agave Nectar, Lime, Ginger Beer</i>	\$11
ORANGE BOURBON MULE <i>Bulleit Bourbon, Orange, Cinnamon, Lime, Ginger Beer</i>	\$12

ZERO PROOF

COCKTAILS

"Molokie's Mojito" <i>House Strawberry Puree, Lemon, Mint, San Pellegrino</i>	\$8
"Full Bloom" <i>Lemon, Lavender Simple, Butterfly Tea</i>	\$8

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

ROSÉ &
BUBBLES

	<i>glass</i>	<i>bottle</i>
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
3 Floyds Rotating Seltzer <i>Vodka Seltzer</i>	\$7.00
High Noon Black Cherry <i>Vodka Seltzer</i>	\$7.00

N/A BEER
SELTZER CIDER

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

BEER
bottles & cans

