

SMOKE ON THE WATER

FROM THE BAR

Artisan Cocktails

Orange Old Fashioned** — 11.00

Jim Beam, Bitters, Orange Simple Syrup, garnished with a black cherry and a Orange peel

Maple Manhattan — 10.00

Knob Creek Maple, Sweet Vermouth, Bitters, & garnished with a Black Cherry. Substitutions of Brandy or Bourbons available for an upcharge.

Optional liquors available

Korbel (No Upcharge) El Presidente Brandy \$1.50 Bulleit \$1.00 Buffalo Trace (When Available) \$1.00 Jack Daniels \$1.00 Crown \$1.00 Hirsch \$1.00 Jameson \$1.00 Knob Creek \$2.00 Knob Creek Maple \$2.00 Evan Williams 100 \$2.00 Larceny Small Batch 92' \$3.00 Basil Hayden \$6.00 Basil Hayden Small Red Wine Cask \$6.00 Blantons \$10.00

Blueberry Gin Sour** — 9.00

Roku Gin, Blueberry real syrup, fresh lemon juice, simple syrup, and egg white

Espresso Mocha Martini — 9.00

Van Gogh Dutch chocolate with Van Gogh Espresso vodka, and Stokes Cold Brew Coffee, creating the perfect dessert cocktail.

Snake Pit Martini — 9.00

Titos Vodka, Dry Vermouth, Pickle Juice

Dirty Harry Martini — 9.00

Titos, Dry Vermouth, Olive juice

Barbie Martini — 9.00

Absolut Citron, Grand Marnier, Fresh lime and Cranberry juice

Paloma ** — 9.00

El Jimador tequila, fresh squeezed lime, and grapefruit soda

Trout Lake Tea — 9.00

Titos, Bacardi, Tangueray, Grand Marnier, Sweet and Sour, Pepsi

Pokegama Tea — 9.00

Absolut Peach, Bacardi, Tanqueray, Grand Marnier, topped with Starry and a splash of orange juice

Taconite Pit Tea — 9.00

Titos, Bacardi, Grand Marnier, Tangueray, orange juice, pineapple juice and grenadine

Prairie Lake Tea — 9.00

Titos, Grand Marnier, Bacardi, Tangueray, Blue Curacao, sweet and sour

Naughty Pirate Tea — 9.00

Van Gogh Appel vodka, Tanqueray, Captain Morgan, Grand Marnier, Sweet & Sour and Cranberry juice

Raspberry Jalapeno Margarita** — 9.00

El Jimador Tequila, Grand Marnier, Jalapeno infused simple syrup, fresh Raspberry syrup with a Tajin rim

Mary Kay Margarita — 9.00

We took a normal margarita and added a twist of fresh lime juice and cranberry juice

Blueberry Lemon Margarita — 9.00

blueberry real, fresh squeezed lemon juice, fever tree margarita mix

Lonely Night Margarita — 9.00

Blue Curacao, lime simple syrup, fever tree margarita mix, topped with ginger beer

The Classic Margarita — 9.00

Fever tree margarita mix

Bloody Mary** — 9.00

Titos, Fever Tree Bloody Mary Mix, garnished with all the fixins'

Caramel Apple Mimosa — 10.00

Caramel and sugar rim, Absolut Vanilla, Apple Cider, Caramel, and Sparking Prosecco.

Cranberry Mule** — 8.00

Titos, Cranberry Juice, and Ginger Beer. Garnished with a lime.

Coleraine Bulldog — 9.00

Kahlua, Titos, Coke, and cream

Classic Mojito — 8.00

Bacardi, mint, lime, simple syrup. Topped with club soda

Non-Alcoholic

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** Starred Artisan cocktails have an N/A spirit option available

Sunrise — 4.50

Fresh Raspberry Syrup, Pineapple Juice, Club Soda

Mai Tai Mocktail — 5.50

Orange Juice, Pineapple, Club Soda, Lime Juice and Grenadine

Klockow BDK Nut Brown NA — 4.50

Margarita Monday

— \$7.00
All Margaritas

Tuesday Martini Night

— 7.00
All Martinis

Wine Wednesday

\$1.00 off all glasses of wine, \$3.00 off bottles

Thursday Long Islands

— \$7.00
All Long Islands

Happy Hour

Happy Hour
Monday Through Friday Happy Hour
3:00-6:00 PM. \$1.00 off tap beer and wine

Hot Drinks

— \$3.00
Add Jameson, Carolan's Irish Cream.
Peppermint Schnapps or Espresso Vodka to
coffee or hot chocolate for \$3.00

Craft Brews

Craft Brews on Tap — 6.00
Ask your server for today's selection of our
tap beer

Ciders

Ciders — 6.00
Ask your server for today's selection of ciders
on tap

Cans

Happy Dog Lager — 5.50

Nutrl Orange — 5.50

Third Street Peach Micro — 4.00

**Michelob Golden Light, Budweiser,
Michelob Ultra, Busch Light, Premium,
Castle Danger Cream Ale — 4.50**

**Klockow Itsa Seltzer, Downwind Smoked
Chocolate Stout — 6.00**

Carbliss — 6.00
Cranberry or Black Raspberry

Twisted Tea — 4.00

Foggy Geezer- War Pigs — 5.50
New England Hazy IPA

Wit You Say?- Invictus — 5.50
Belgian Style Wit

Wines

**Chateau Ste. Michelle Harvest Select
Riesling — \$8.00 28**
Lush notes of peach, apricot and honey.
Delightful dessert wine or pair with spicy
dishes

Voga Moscato — \$7.00 23
Fresh citrus, apricot. Spritzy and sweet.
Northern Italy

Leese Fitch Chardonnay — \$8.00 28
A light Sonoma Chardonnay with a hint of
sweetness, notes of apple, citrus and tangerine

Summer of '69 — \$7.50 20
Smoke on the Water original collaboration
with The North Shore Winery. Chardonnay,
Chenin Blanc with a touch of Viognier

**UnShackled Sauvignon Blanc — \$9.00
31**
Notes of peach, melon, fresh citrus and
tropical fruit. Touches of Chenin Blanc and
Roussanne. St. Helena

Roscato Rosso Dolce — \$8.00 28
Sweet, spunky and fizzy with hints of
blackberry, cherry and red raspberry.
Northern Italy

Little Red Corvette — \$7.50 20
Smoke on the Water original red blend with
an oaked ending. Midsweet

Antigal Uno Malbec 2020 — \$8.50 30
Smooth silky texture with hints of plum,
strawberry and blackberry. Argentina

**Carlos Creek Cabernet Sauvignon — \$8.50
30**
Dry red, 100% sourced from Lodi California.
Finishes with notes of rich toffee and smooth
toasted oak.