

SMOKE ON THE WATER WINE

OUR HAND-CRAFTED WINES WERE CREATED WITH AND BY FRIENDS AT THE EVERLY WINERY IN MINNESTRITA AND THE NORTH SHORE WINERY IN LUTSEN. THEY WERE SO HELPFUL WHILE WE BUILT OUR WINERY.

WINE TASTINGS – Explore our wines! Try any five for \$12 Buy a souvenir stemless logo wine glass for \$3.00	12.00
PARADISE BY THE DASHBOARD LIGHT – Aromas of cantaloupe, kiwi and banana. Flavorful on the palate with just the right balance of sweetness and tartness.	7.50 24.00
BROOMRIDER – Classic aromas of lemon and lime with fresh tube rose and Jasmine pour from the glass. Light bodied, aromatic and fresh on the finish with just the right amount of sweetness. Made with MN grown La Crescent grapes.	7.50 24.00
FIRE AND ICE – Strawberry, kiwi and raspberry dominate this wine's aromas out of the glass. Sweet without cloying, tart without sourness. Medium length of finish and begging for another glass. Sweet Rose	7.50 24.00
HEARTBREAKER – Classic Raspberry and Sour Cherry on the nose with a very clean mid palate and finish. The perfect accompaniment with food or sipping on the deck or lake. Dry Rose	7.50 24.00
DOCK OF THE BAY CHARDONNAY – Medium-bodied for a Chardonnay aged in stainless steel with oak blocks in the tank to add body and structure to the wine. Smooth and creamy with bright notes and a cooling feeling on the palate.	8.00 27.00
LEARNING TO FLY – A red blend comprised of Shiraz, Merlot, Zinfandel and Cabernet grapes from Lodi, CA. The wine honors our local ski hill Mt. Itasca and \$1.00 from each bottle benefits the ski jumping program.	8.50 28.00

CLASSIC ARTISAN COCKTAILS

MAPLE MANHATTAN

- Knob Creek Maple, Sweet Vermouth, Bitters, & garnished with a Black Cherry. Substitutions of Brandy or Bourbons available for an upcharge. – 13.00

OPTIONAL LIQUOR UPCHARGES AVAILABLE FOR OLD FASHIONED AND MANHATTAN

- No Upcharge- Korbel, Windsor, Canadian Club, Seagrams 7
- \$1.00 Bulleit, Jim Beam Rye, Jack Daniels, Crown, Hirsch, Jameson, Jameson Orange
- \$2.00 Jameson Black, Knob Creek, Knob Creek Rye
- \$3.00 Larceny, Makers Mark, Makers Mark '46
- \$4.00- Buffalo Trace, Angels Envy
- \$6.00- Basil Hayden, Basil Hayden Rye, Basil Hayden Toast, Eagle Rare
- \$12.00 Blantons

ORANGE OLD FASHIONED**

- Jim Beam, Bitters, Orange Simple Syrup, garnished with a black cherry and an Orange peel. Upcharge other bourbons for additional cost – 12.00

TEQUILA OLD FASHIONED**

- Codigo Tequila, bitters, dash of jalapeno and lime simple syrup, lime juice, rimmed with Tajin and garnished with dried orange and lemon – 11.00

BLOODY MARY OR A CAESAR**

- Vodka, Fever Tree Bloody Mary Mix, garnished with all the fixings – 12.00

THE CLASSIC MARGARITA**

- Hornitos Tequila, Triple Sec, Fever tree margarita mix -Flavor options: strawberry, raspberry, peach, pineapple, pomagranite or raspberry jalapeño, pineapple jalapeno for \$1 – 10.00
- » Make it a Cadillac for \$2.00 with Grand Marnier and Codigo »

TROUT LAKE TEA

- Vodka, Rum, Gin, Triple Sec, Sweet and Sour, Coke – 10.00

MOSCOW MULE**

- Vodka, lime juice and Ginger Beer garnished with a lime. \$1.00 Upcharge flavor options Cranberry, Black Cherry, Pineapple and Pomegranate, \$1.50 Upcharge flavor options Black Raspberry & Apple – 10.00

ESPRESSO MARTINI

- Absolute Vanilla, Kaluha and Fever Tree Espresso Mix, strained into chilled martini glass, rimmed with espresso powder – 10.00

SPECIALTY ARTISAN COCKTAILS

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

OPTIONAL LIQUOR UPCHARGES

- No Upcharge - Svedka Vodka, Roku Gin, Hornitos Tequila –
- Gin- \$1.00 Tangueray \$1.50 Still Gin \$2.50 Hendricks –
- Vodka - \$1.00 Absolute \$1.50 Titos, \$2.00 Grey Goose –
- Tequila- \$1.00 Codigo –

MIDNIGHT ORCHID

- Sip on this moonlit garden-inspired cocktail with floral & citrus notes. Roku Gin, Black Raspberry Liqueur, Elderflower Liqueur, lemon juice, Lavender simple syrup, and a dash of orange bitters. –
- 14.00

AUTUMN SANGRIA

- Enjoy this autumn-inspired cocktail brought to life with our own house wine. Fire and Ice (Sweet Rose), Effen Apple Vodka, Grand Marnier, Apple Cider, and Cranberry juice. –
- 14.00
- » Try with Jim Beam Apple or Crown Apple for an upcharge »

SPECIALTY ARTISAN COCKTAILS CONT...

PUMPKIN SPICE ESPRESSO MARTINI

- Creamy, comforting, and infused with warm, inviting flavors of pumpkin spice, this is the perfect festive fall cocktail. Absolute Vanilla, Kahlua, Espresso Mix, Cream, Real pumpkin puree, and a dash of pumpkin spice. –
- 13.00
- » Try with Crown Vanilla for an upcharge »

SPICED BLACKBERRY MINT MOJITO

- The perfect refreshing fall-inspired cocktail featuring hints of blackberry and mint. Captain Morgan, Blackberry Mint HipStirs Syrup, fresh squeezed lime, mint, and topped with soda water. –
- 13.00

SMASHING PUMPKIN

- A taste of fall with a hint of sweet, this cocktail will warm you on those chilly autumn evenings. Few Straight Bourbon Smashing Pumpkin, real pumpkin puree, lemon juice, a dash of maple syrup, and a hint of pumpkin spice. –
- 13.00
- » Sub any other Bourbon/Whiskey for a possible upcharge »

CINNAMON VANILLA RUSSIAN

- With notes of cinnamon and vanilla, this spin on a classic cocktail is the perfect evening sipper. Absolute Vanilla, Kahlúa, and RumChata, garnished with whipped cream and a dash of cinnamon. –
- 12.00
- » Try with Crown Vanilla for an upcharge »

ARTISAN MOCKTAILS

APPLE GINGER FIZZ

- Apple Cider, Fever-Tree Ginger Beer, lime juice, cinnamon, and garnished with a dried apple. –
- 6.00
- » Add NA Rum, Tequila, Whiskey or Gin for \$2.00 »

CRANBERRY ORANGE SPRITZER

- Cranberry juice, Orange Juice, dash of agave honey, topped with lemon-lime soda and garnished with mint sprig. –
- 6.00
- » Add NA Rum, Tequila, Whiskey or Gin for \$2.00 »

AUTUMN PUNCH

- Apple Cider, Orange juice, Cranberry juice, topped with club soda, sprinkled with Cinnamon, and garnished with a dried orange and apple. –
- 5.00
- » Add NA Rum, Tequila, Whiskey or Gin for \$2.00 »

HAND CRAFTED SELTZERS

SELTZER FLIGHTS – Try a flight of our 5 low sugar, all natural seltzers: Lemon Lime, Black Cherry, Raspberry, Tropical or Pineapple **6.00**

SELTZER GLASS – Add pineapple juice and N.A. Rum (\$3) to the pineapple or tropical seltzer, Lemon lime, Black cherry or Raspberry seltzer can add N.A. gin (\$3.00) and lime, Pomegranate, Black Cherry or Peach. **\$3.00**