

DENMARK

Fall 2017

Classic Cocktails

LIGHT & EASY

CHAMPAGNE COCKTAIL - ANGOSTURA, SUGAR CUBE, CHAMPAGNE \$8

PIMM'S CUP - CUCUMBER, MINT, PIMM'S, LEMON, GINGER BEER \$9

SHERRY COBBLER - MUDDLED ORANGE, AMONTILLADO SHERRY, TURBINADO \$8

BAMBOO - AMONTILLADO SHERRY, DRY VERMOUTH, ORANGE BITTERS, ANGOSTURA \$9

VODKA

MOSCOW MULE - VODKA, LIME, GINGER BEER \$8

COSMO - VODKA, ORANGE LIQUEUR, LIME, CRANBERRY \$10

FRENCH MARTINI - VODKA, CREME DE CASSIS, PINEAPPLE JUICE, CHAMPAGNE \$12

GIN

FRENCH 75 - DRY GIN, LEMON, SIMPLE SYRUP, CHAMPAGNE \$9

SLOE GIN FIZZ - BOMBAY GIN, HAYMAN'S SLOE GIN, LEMON, SIMPLE SYRUP, SODA \$9

GIN & TONIC - WATERSHED FOUR PEEL GIN, TONIC \$9

BOSTON COCKTAIL - DRY GIN, APRICOT LIQUEUR, LEMON, GRENADINE \$11

NEGRONI - WATERSHED GIN, DOLIN ROUGE, CAMPARI \$11

THE BEE'S KNEES - OLD TOM GIN, LEMON HONEY \$10

MARTINEZ - OLD TOM GIN, DOLIN ROUGE, LUXARDO, ORANGE BITTERS \$11

LAST WORD - OLD TOM GIN, GREEN CHARTREUSE, MARASCHINO, LIME \$11

RUM

DARK & STORMY - DARK RUM, LIME, GINGER BEER \$9

OLD CUBAN - MINT, AGED RUM, LIME, SIMPLE SYRUP, ANGOSTURA, CHAMPANE \$10

DAIQUIRI - SILVER RUM, LIME, SIMPLE SYRUP \$10

RUM OLD FASHIONED - JAMAICAN RUM, TURBINO, ANGOSTURA \$10

TEQUILA

MARGARITA - SILVER TEQUILA, ORANGE LIQUEUR, LIME, SIMPLE SYRUP \$9

PALOMA - SILVER TEQUILA, LIME, SIMPLE SYRUP, GRAPEFRUIT SODA, SALT RIM \$9

WHISKEY/BOURBON/COGNAC

WHISKEY SOUR - BOURBON, EGG WHITE *, LEMON, SIMPLE SYRUP \$10

VIEUX CARRE - RYE, COGNAC, DOLIN ROUGE, BENEDICTINE, ANGOSTURA & PEYCHAUD'S \$11

MANHATTAN - BOURBON, DOLIN ROUGE, CHERRY-VANILLA BITTERS \$11














OLD FASHIONED - MUDDLED ORANGE PEEL, BOURBON, TURBINO, ANGOSTURA \$11

SAZERAC - RYE, TURBINO, PEYCHAUD'S BITTERS, ABSINTHE RINSE \$11

SIDE CAR - COGNAC, ORANGE LIQUEUR, LEMON \$10

HOUSE FAVORITES













BATTLE TESTED; THESE ARE SOME OF THE FAVORITES FROM PAST MENUS

-  **FALLIN' MULE** \$9
APPLE CINNAMON VODKA, APPLE GASTRQUE, APPLE BITERS, GINGER BEER
-  **AUTUMN 75** \$9
APPLE CINNAMON VODKA, TURBINO, ANGOSTURA BITTERS, CHAMPAGNE
-  **CHURN & BURN** \$9
OLD FORESTER BOURBON, GINGER LIQUEUR, LEMON, APPLE BUTTER, GINGER BEER
-  **PEAR-A-DISE** \$11
OYO HONEY VANILLA VODKA, GINGER LIQUEUR, PEAR PRESERVES, HONEY LEMON FOAM
-  **MODERN LOVE** \$12
BOMBAY SAPPHIRE GIN, POMEGRANTE LIQUEUR, FALL SPICED SYRUP, LEMON
-  **DUNES OF JUTLAND** \$11
AQUAVIT, BOLS GENEVER, NOCINO, BLUEBERRY GINGER JAM, LEMON BITTER, HONEY LEMON FOAM
-  **AZTEC PYRAMID** \$12
OYO HONEY VANILLA VODKA, DOLIN ROUGE, COFFEE LIQUEUR, CHERRY LIQUEUR, MOLE BITTERS
-  **ROWDY RODDY TODDY** \$11
FAMOUS GROUSE, BUSHMILLS IRISH WHISKEY, BUTTERSCOTCH LIQUEUR, OJ, BLACK WALNUT BITTERS, HOT WATER
-  **CHAI OF THE TIGER** \$12
REDEMPTION RYE, COCCHI TORINO, CHAI LIQUEUR
-  **DA SA-SQUASH** \$12
WILD TURKEY 101 RYE, GINGER LIQUEUR, ORANGE THYME INFUSED MAPLE, WINTER SQUASH AMARO, LEMON, BUTTERNUT SQUASH PUREE, SQUASH LEATHER
-  **THE POINDEXTER** \$11
RITTENHOUSE RYE, APPLE BRANDY, DOLIN ROUGE, NOCINO, APPLE BITTERS, FROSTBITE
-  **PECAN OLD FASHIONED** \$11
PECAN INFUSED BOURBON, PECAN ORGEAT, ORANGE BITTERS, CAYANNE TINCTURE
-  **BLACK & BLUE MANHATTAN** \$11
OLD FORESTER BOURBON, DOLIN ROUGE, BLUEBERRY SHRUB, BLACK WALNUT BITTERS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

New Concoctions

OUR CURRENT EXPLORATIONS IN LIBATIONS

-  **TOIL & TROUBLE** (SMOKED) \$10
OYO HONEY VANILLA VODKA, CARAMEL LIQUEUR, MAPLE, CRANBERRY, APPLE CIDER, ANGSTURA BITTERS
-  **OF GRAPES & GIN** \$12
CONCORD INFUSED GIN, CYNAR, DOLIN BLANC, SIMPLE SYRUP, LEMON
-  **ICHABOD CRANE** \$13
EARL GREY INFUSED OLD TOM GIN, SOLERNO, TURBINO, LEMON, CARDAMOM BITTERS, CRANBERRY PRESERVES
-  **HEADLESS HORSEMAN** \$10
PEANUT INFUSED RUM, APEROL, GROITINI CHERRY ABSINTHE, SWEET POTATO SYRUP, OJ, HONEY LEMON FOAM
-  **AUTUMN IN INDIA** \$11
SPICED RUM, CHAI LIQUEUR, PECAN ORGEAT, HONEY HAZELNUT AMARO, CONDENSED MILK, ROSEWATER, VANILLA EXTRACT
-  **FAR FROM THE TREE** \$13
COPPER & KINGS APPLE BRANDY, GREEN CHARTREUSE, ABSINTHE, APPLE CIDER, MAPLE, BLACK WALNUT BITTERS
-  **THE NIGHT IS DARK (& FULL OF TERRORS)** \$12
WATERSHED BOURBON BARREL GIN, AVERNA AMARO, COFFEE LIQUEUR, DUBONNET ROUGE, MAPLE, PECAN BITTERS, HONEY LEMON FOAM
-  **THE ROUGH VOICE OF TENDERNESS** \$12
MEXICAN CHOCOLATE & CHILI INFUSED ESPOLON REPOSADO, VIDA MEZCAL, ANCHO REYES LIQUEUR, PEDRO JIMENEZ SHERRY, PUYA-MULATO CHILI BITTERS
-  **TAYLOR MADE** \$13
VANILLA INFUSED BOURBON, MAPLE LIQUEUR, AMARO NONINO, TURBINO, ORANGE BITTERS
-  **AS THE LEAVES CHANGE** \$12
REDEMPTION RYE, NOCINO, SWEET POTATO SYRUP, PUMPKIN PIE SPICE
-  **THE JOHN LEE HOOKER** \$13
THREE BINES HOPPED WHISKEY, LAPHROIAG, IPA BEER SYRUP, MEMPHIS DRY RUB BITTERS
-  **BREAKFAST @ LINDY'S** \$13
OYO PUMPERKNICKLE RYE, CACAO INFUSED RYE, VANILLA SIMPLE, AVERNA AMARO, GRAPE-FRUIT JUICE, ESPRESSO BITTERS, EGG WHITE

LOCAL SNACKS

\$3 EACH OR 4 FOR \$10

- OH! CHIPS GARLIC PARM CHIPS
- OH! CHIPS SWEET POTATO CHIPS
- GATO'S SWEET SWEET NUT MIX
- KNAUGHTY KNOTS SPICED PRETZELS

ITEMS TO SHARE

RED PEPPER HUMMUS w/ CRUDITÉS & PITA \$8

PIMENTO CHEESE w/ APPLES, CRACKERS, & SPICED PRETZELS \$8

CHEESE BOARD A SELECTION OF CHEESES SERVED w/ JAM, DRIED FRUIT, NUTS, CROSTINI & CRACKERS
SMALL...\$10 LARGE...\$18

ANTIPASTI BOARD PEPPERONI, SALAMI, MARINATED MOZZARELLA, PEPPERONICINIS, SUN-DRIED TOMATO TAPENADE, OLIVES, GIARDINARA, CRACKERS & CROSTINIS
SMALL...\$10 LARGE...\$18

CHARCUTERIE BOARD A SELECTION OF SMOKED & CURED MEATS SERVED w/ ASSORTED PICKLED ITEMS, MUSTARDS, RELISHES, CROSTINIS & CRACKERS
SMALL...\$12 LARGE...\$20

FLATBREADS

PLAIN OL' CHEESE MARINARA, MOZZERELLA, PROVOLONE \$8 (PEPPERONI FOR \$1)

FUNGI BECHAMEL CREAM SAUCE, MOZZERELLA, PROVOLONE, MUSHROOMS, TRUFFLE OIL \$9

SPINACH ARTICHOKE BECHAMEL CREAM SAUCE, MOZZERELLA, PROVOLONE, SPINACH, ARTICHOKE, ROASTED RED BELL PEPPERS \$9 (ADD PROSCIUTTO FOR \$2)

ITALIAN MARINARA, MOZZERELLA, PROVOLONE, SALAMI, PEPPERONI, SUNDRIED TOMATO TAPENADE \$9

CHORIZO & POBLANO MARINARA, CHORIZO, POBLANOS, ONION, MOZZARELLA & CHEDDAR \$10

BACON SHALLOT BECHAMEL CREAM SAUCE, MOZZARELLA PROVOLONE, BACON SHALLOT JAM \$10

BEER & WINE

CANS \$6

NORTH HIGH HEFEWEIZEN

NORTH HIGH MILK STOUT

NORTH HIGH IPA

LAND GRANT 1862 KOLSCH

LAND GRANT GLORY (CREW)

LAND GRANT GOON (CBJ)

RHINEGEIST CRASH PALE ALE

RHINEGEIST COUGAR BLONDE ALE

RHINEGEIST PEACH DODO

RHINEGEIST BUBBLES

PLATFORM PALESNER

BOTTLES \$6

HOMESTEAD TENPENNY AMBER ALE

HOMESTEAD SUMMER WHEAT

HOMESTEAD OHIO PILSNER

HOMESTEAD GALACTIC HEROES IPA

GREAT LAKES DORTMUNDER GOLD

GREAT LAKES ED FITZ PORTER

MAD MOON UNGLUED CARAMEL CIDER

RED WINE \$9

CASTLE ROCK PINOT NOIR

VIGILANCE CABERNET

WHITE WINE \$9

WISE GUY SAUV BLANC

MIRTH CHARDONNAY

CHAMPAGNE \$8

VEUVE DU VERNAY BRUT

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