

DENMARK

Summer 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, AMONTILLO SHERRY, TURBINADO \$8

BAMBOO - AMONTILLO 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 - JAMACIAN RUM, TURBINO, ANGOSTURA \$10

MAI TAI - JAMACIAN RUM, DARK RUM, ORANGE LIQUEUR, LIME, ORGEAT \$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

JAPANESE COCKTAIL - COGNAC, ORGEAT, ANGOSTURA \$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

-  **CAN I GET ANOTHER** \$9
ST GERMAINE ELDERFLOWER LIQUEUR, ART IN THE AGE RHUBARB LIQUEUR, STRAWBERRY SORBET, VEUVE DU VERNAY CHAMPAGNE
-  **BLUE MULE** \$9
MIXED BERRY INFUSED VODKA, BLUE SHRUB, RHUBARB BITTERS, GINGER BEER
-  **A DAY AT THE SPA** \$10
MUDDLED MINT, CUCUMBER VODKA, DOLIN BLANC, SAGE LIQUEUR,
-  **REBELLIN' MELON** \$12
MUDDLED WATERMELON, WATERMELON & BASIL INFUSED GIN, CAMPARI, LEMON, SIMPLE SYRUP
-  **TIJUANA STRAWBERRY** \$10
STRAWBERRY INFUSED TEQUILA, FRUITLAB ORANGE LIQUEUR, LIME, STRAWBERRY BASIL PRESERVES, VEUVE DU VERNAY BRUT CHAMPAGNE, SUGAR RIM
-  **ENDLESS SUMMER** \$12
MUDDLED WATERMELON, PLANTATION PINEAPPLE RUM, GINGER LIQUEUR, SIMPLE SYRUP, LIME, JAMAICAN 5 SPICE BLEND
-  **A BRIEF & WONDROUS HISTORY (SMOKED)** \$11
TAMARIND INFUSED APPLETON RUM, MANGO-PINEAPPLE BRUGAL ANEJO, TURBINADO, JERK BITTERS, SMOKED
-  **THE DANKER THE BERRY (SMOKED)** \$11
MUDDLED BLACKBERRIES, BULLETT RYE, GINGER LIQUEUR, HONEY, LEMON, CLUB SODA, CRUSHED ICE, SMOKE
-  **APPALACHIAN NECK TIE** \$10
MUDDLED CUCUMBERS, OLD FORESTER BOURBON, ANCHO REYES, HONEY, LIME, SPICED SALT
-  **STAIRWAY TO NOWHERE** \$11
WILD TURKEY 101 RYE, GINGER LIQUEUR, CYNAR, PEACH LAVENDER JAM, PEACH BITTERS
-  **BLACK & BLUE MANHATTAN** \$11
OLD FORESTER BOURBON, DOLIN ROUGE, BLUEBERRY SHRUB, BLACK WALNUT BITTERS

New Concoctions

OUR CURRENT EXPLORATIONS IN LIBATIONS

-  **STONE SOUR** \$11
OYO STONEFRUIT VODKA, APRICOT LIQUEUR, LEMON, OJ, LUXARDO LIQUEUR, PEACH LAVENDER JAM, EGG WHITE *
-  **CAFE COLUMBUS** (SERVED CHILLED) \$9
OYO HONEY VANILLA VODKA, AVERNA AMARO, COFFEE LIQUEUR, TURBINO, COLD BREWED COFFEE, VANILLA WHIPPED CREAM
-  **THE HAMMER & THE NAIL** (SOME ASSEMBLY REQUIRED) \$11
AQUAVIT, KRONAN SWEDISH PUNSCH, BEET JUICE, LINGONBERRY SYRUP
-  **THE KING'S MOJO** (SMOKED) \$12
PEANUT INFUSED BRUGAL ANEJO RUM, HAZELNUT LIQUEUR, GIFFARD BANANE DU BRESIL, PINEAPPLE, BUCKSPICE GINGER BITTER
-  **THREE LITTLE BIRDS** \$12
APPLETON SIGNATURE RUM, SMITH & CROSS NAVY STRENGTH RUM, LAPSANG-INFUSED WRAY & NEPHEW OVERPROOFED RUM, PINEAPPLE-INFUSED CAMPARI, LIME, SIMPLE SYRUP, GUAVA
-  **GOLDEN TRIANGLE** \$11
BATAVIA ARRACK, MANGO LIQUEUR, TOASTED COCONUT HORCHATA, COCONUT MILK, GREEN TEA LEMONGRASS KAFFIR LIME SYRUP, THAI CHILI GALANGAL TINCTURE
-  **NAME OF THE ROSE** \$11
FOUR ROSES SMALL BATCH BOURBON, ROSE LIQUEUR, YELLOW CHARTREUSE, LAPSANG-INFUSED DOLIN BLANC, LEMON, SIMPLE, LAVENDER BITTERS
-  **VIM-PEACH-MENT** \$12
VIM & PEDAL GIN, CARDAMARO, BRANCA MENTA, HONEY, LEMON, ROSEMARY TINCTURE, PEACH LAVENDER JAM, YELLOW COTON CANDY
-  **HURRICANRANA** \$11
CILANTRO TEQUILA, VIDA MEZCAL, MANGO LIQUEUR, AVACADO POBLANO SHRUB, PINEAPPLE JUICE, GRAPEFRUIT SODA, SPICED SALT
-  **CHERRY ON TOP** \$10
OLD FORESTER BOURBON, APRICOT LIQUEUR, LEMON, ORANGE, LUXARDO, EGG WHITE *
-  **PLUM CRAZY** \$11
REDEMPTION RYE, APRICOT LIQUEUR, PLUM SYRUP, NECTARINE PUREE, LEMON, STONEFRUIT LEATHER

LOCAL SNACKS

\$3 EACH OR 4 FOR \$10

- OH! CHIPS GARLIC PARM CHIPS

- GATO'S SWEET SWEET NUT MIX

- OH! CHIPS SWEET POTATO CHIPS

-KNAUGHTY KNOTS SPICED PRETZELS

ITEMS TO SHARE

PICKLED PLATE A SELECTION OF HOUSE PICKLED ITEMS \$8

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, PEPPERONCINIS, 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 PROSCIUITTO 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	RHINEGEIST PEACH DODO
NORTH HIGH LIFE SPARKLING ALE	RHINEGEIST BUBBLES
NORTH HIGH MILK STOUT	LAND GRANT 1862 KOLSCH
NORTH HIGH IPA	LAND GRANT GLORY (CREW)
RHINEGEIST HANS VIENNA LAGER	LAND GRANT GOON (CBJ)
RHINEGEIST COUGAR BLONDE ALE	PLATFORM PALESNER

BOTTLES \$6

GREAT LAKES DORTMUNDER GOLD	HOMESTEAD OHIO PILSNER
HOMESTEAD TENPENNY AMBER ALE	HOMESTEAD GALACTIC HEROES IPA
HOMESTEAD 3MC'S DOUBLE IPA	GREAT LAKES ED FITZ PORTER
HOMESTEAD SUMMER WHEAT	MAD MOON UNGLUED CARAMEL CIDER

RED WINE \$9

CASTLE ROCK PINOT NOIR	IQUE MALBEC
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WHITE WINE \$9

WISE GUY SAUV BLANC	MIRTH CHARDONNAY
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CHAMPAGNE \$8

VEUVE DU VERNAY BRUT

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GATO, SEAN, TY, MISA, TAMERA, FRANCISCO, ALICIA, BRYAN