HINTERLAND® BREWERY

PACKERLAND PILSNER **7.00 .4L | 8.00 .5L | 14.00 1L | 2.00 FLT**
Light and crisp flavor with a clean finish.
4.5% ABV. 19 IBUs.

CAVE POINT LAGER **7.00 .4L | 8.00 .5L | 14.00 1L | 2.00 FLT**
An unfiltered rice lager designed to be crushed.
Inspired by the American light lager.
5% ABV. 23 IBUs.

SAVING GRACIE VIENNA LAGER
8.00 .3L | 9.00 .4L | 3.00 FLT
5% ABV. 28 IBUs Light and refreshing with a touch of malty sweetness. Our new gluten free lager will be your new favorite.

OKTOBERFEST **7.00 .4L | 8.00 .5L | 14.00 1L | 2.00 FLT**
Brightly filtered. Golden color. Very malty and lightly hopped. Velvet smooth mouthfeel rich in flavor!
5.8% ABV. 22 IBUs.

TREELINE CRISP PEACH CIDER
8.00 .3L | 9.00 .4L | 3.00 FLT
Dry, effervescent hard cider with crisp peach. ***Gluten Free***
6% ABV.

TREELINE CIDER **8.00 .3L | 9.00 .4L | 3.00 FLT**
Dry, effervescent hard cider. ***Gluten Free***
6% ABV.

CHERRY WHEAT **7.00 .4L | 8.00 .5L | 14.00 1L | 2.00 FLT**
Crisp, clean mouthfeel and light body with notes of tart Montmorency cherry.
5.4% ABV. 10 IBUs.

BLUEBERRY WHEAT **7.00 .4L | 8.00 .5L | 14.00 1L | 2.00 FLT**
Crisp, delicate layers of American-grown wheat and juicy blueberry.
5.4% ABV. 20 IBUs

WISCRANSIN **7.00 .3L | 8.00 .4L | 3.00 FLT**
Kettle sour ale with real cranberry & tangerine juice.
5.3% ABV.

GRAND CRU 22 **8.00 .3L | 9.00 .4L | 3.00 FLT**
Award winning bourbon barrel aged kettle sour. Intense bourbon-oak aroma, crisp tartness, finishing with a touch of sweet.
8.5% ABV. 25 IBUs.

IPA **7.00 .4L | 8.00 .5L | 14.00 1L | 2.00 FLT**
Bright citrus notes balanced with pleasant malt backbone and a bitter finish.
6.7% ABV. 66 IBUs.

SAVING GRACIE IPA **8.00 .3L | 9.00 .4L | 3.00 FLT**
Juicy IPA brewed with malted millet and buckwheat. ***Gluten Free***
5.1% ABV. 40 IBUs.

JAMAICAN HAZE **7.00 .3L | 8.00 .4L | 3.00 FLT**
Sabro hopped Hazy IPA with notes of tangerine, coconut, mint and tropical citrus fruits.
6.8% ABV. 40 IBUs.

SUN THUNDER **7.00 .3L | 8.00 .4L | 3.00 FLT**
Hazy Double IPA, an absolute fruit bomb but without any added fruit! Be sure to enjoy it slowly or else Sun Thunder will knock you for a loop.
8.6% ABV. 60 IBUs.

ALPENWALD ALTBIER **7.00 .3L | 8.00 .4L | 3.00 FLT**
TRY OUR WORLD BEER CUP® 2025 BRONZE AWARD WINNING GERMAN-STYLE ALTBEIR.
Rich and biscuity malt balanced with floral aromas and bitterness.
4.7% ABV. 25 IBUs.

LUNA COFFEE STOUT
7.00 .4L | 8.00 .5L | 14.00 1L | 2.00 FLT
Brewed with special blend of luna coffee. Rich, bold and delicious. nitrogen infused.
5.8% ABV. 32 IBUs.

SAVING GRACIE OATMEAL STOUT
8.00 .3L | 9.00 .4L | 3.00 FLT
Roasted alt-malting, notes of baker's chocolate and bright coffee. Brewed with malted millet and buckwheat. ***Gluten Free***
5.6% ABV. 15 IBUs.

TAP ROOM ONLY

PUB DRAUGHT **7.00 .4L | 8.00 .5L | 14.00 1L | 2.00 FLT**
One of the first craft nitro pale ales to hit the scene. Creamy, velvety mouthfeel smoothes the traditional hop bitterness.
4.9% ABV. 40 IBUs.

LIQUID PROVISIONS **7.00 .4L | 8.00 .5L | 14.00 1L | 2.00 FLT**
Slavic fermented Kvass, made with loafs of Voyageurs artisan rye sourdough bread. Earthy, refreshing with sherry notes and a yeasty aroma.
5.3% ABV.

SAISON DU CHAMPS **7.00 .3L | 8.00 .4L | 3.00 FLT**
Effervescent, dry, floral, and citrusy with hints of yeast-derived spice.
6% ABV. 21 IBUs.

FLANDERS CHERRY SOUR
8.00 .3L | 9.00 .4L | 4.00 FLT
Belgian kettle sour with Door County cherries
6% ABV. 12 IBUs.

RYE IPA **7.00 .3L | 8.00 .4L | 3.00 FLT**
Decidedly hoppy and bitter, Hop-forward, with a clean fermentation profile, dry finish, and clean, supporting malt.
6.7% ABV. 50 IBUs.

CAN SPLITTER DUBBEL **7.00 .3L | 8.00 .4L | 3.00 FLT**
Sweet notes of dark fruit and brown sugar, low hop bitterness, and a dry finish.
6.7% ABV. 18 IBUs.

BARREL AGED MAPLE BOCK
9.00 .3L | 10.00 .4L | 4.00 FLT
A smooth, rich, and nuanced dark lager with a big bourbon flavor. Subtle medley of caramel, toffee, and creamy vanilla.
10% ABV. 24 IBUs.

HINTERLAND CANS

KOZMIC KOLSCH **5.00 CAN**
Crisp and refreshing with a hint of ale-type fruitiness. Lagered for a clean crispy finish.
5% ABV. 20 IBUs

SAVING GRACIE SOUR BERRY ALE **10.00 CAN**
Sour, tart and juicy. Brewed with malted millet and buckwheat.
Gluten Free
5% ABV. 5 IBUs.

GALAXY ZEST PALE ALE **7.00 CAN**
Bold, ripe peach and mango flavors with an underlying backbone of sweet citrus.
5.7% ABV. 11 IBU.

SAVING GRACIE BROWN **8.00 CAN**
Notes of caramel, pecan and honey. Brewed with malted millet and buckwheat. ***Gluten Free***
4.8% ABV. 23 IBUs.

HENRY'S HEIRLOOM **9.00 CAN**
Big bourbon flavor over a smooth malt backbone.
9.2% ABV. 53 IBUs.

LUKR FAUCET

CURRENTLY POURING :
PACKERLAND PILSNER & OKTOBERFEST

HLADINKA **6.00 .3L | 7.00 .5L**
The standard Lukr pour. Three fingers of foam are poured first, then beer is pour underneath to create a balanced mix of beer and foam.

ŠNYT **5.00 .3L | 6.00 .5L**
pronounced ‘shnit’, two parts beer, three parts foam and one part empty space at the top of the glass. It’s not as filling as a large beer, but more refreshing than a small beer.

MLÍKO **4.00 .3L | 5.00 .5L**
A glass full of wet foam with just a bit of beer at the bottom. Meant to be drank all at once, like a shot.

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SPECIALTY BOTTLES & CANS

Tripel Karmeliet (Buggenhout, Belgium) 11.2 0z 8.4% 12.00
La Trappe Quadrupel (Berkel-Enschot, NL) 11.2oz 10% 12.00
Delirium Red (Melle, Belgium) 16oz 8% 12.00
Rodenbach Classic (Roseselare, Belgium) 16oz 5.2% 9.00
Saison Dupont (Tourpes, Belgium) 11.2oz 6.5% 9.00
Duvel (Breendonk, Belgium) 11.2oz 8.5% 9.00
Orval Trappist (Orval, Belgium) 12oz 6.9% 9.00
Rochefort #10 Trappist (Belgium) 12oz 11.3% 9.00
Delirium Tremens (Melle, Belgium) 11.2oz 8.5% 9.00
La Chouffe (Brasserie D'Achouffe, Belgium) 11.2oz 8%..... 9.00
La Chouffe (Brasserie D'Achouffe, Belgium) 11.2oz 8%..... 9.00
Westmalle Dubbel (Malle, Belgium) 11.2oz 7% 9.00
Westmalle Tripel (Malle, Belgium) 11.2oz 9.5% 9.00
Prairie Rainbow Sherbet (Krebs, OK) 12oz 5.2%..... 8.00
Odell Sippin' Pretty (Fort Collins, CO) 12oz 4.5%..... 7.00
Stiegl Grapefruit Radler (Salzburg, Austria) 16.9oz 2.5% 7.00
Weihenstephaner Hefeweissbier (Bavaria) 11.2oz 5.4% 7.00
White Claw Hard Seltzer, Assorted (Glendale, AZ) 12oz 5% 7.00
Althletic Free Wave Hazy IPA (US) 12oz less than 0.5%.....6.00
Clausthauler Original (Germany) 12oz less than 0.5%.....5.00
Clausthauler Dry Hopped (Germany) 12oz less than 0.5%.....5.00

WINES* BY THE GLASS

* extensive bottle list available online by scanning our QR code & by request.

RED

Charles Woodson's **Intercept Blend**, Paso Robles California **15.00**
Primarius **Pinot Noir**, Willamette Valley Oregon..... **14.00**
Grounded **Cabernet Sauvignon,** Modesto California..... **12.00**
Yalumba The Y Series **Shiraz**, South Australia **12.00**
Hullabaloo **Zinfandel**, California **12.00**
Drumheller **Merlot**, Columbia Valley..... **10.00**
Lote 44 **Malbec**, Uco Valley Argentina **10.00**

WHITE

Raeburn **Chardonnay**, Sonoma County Califronia..... **14.00**
Argyle **Chardonnay**, Willamette Valley Oregon..... **13.00**
Greg Norman **Sauvignon Blanc**, Marlborough New Zealand **12.00**
Berger **Gruner Veltliner,** Austria..... **12.00**
Anterra **Pinot Grigio**, DOC Italy **10.00**
Stemmari **Moscato**, Sicily Italy **8.00**
StoneCap **Riesling**, Columbia Valley Washington.....**8.00**

ROSÉ

Henri Gaillard Côtes De Provence **Rosé**, France..... **14.00**
Revelation **Rosé**, Goose Gap AVA Wasington.....**12.00**

SPARKLING

Mionetto **Prosecco**, Italy *187mL **10.00**
Mionetto **Prosecco Rosé**, Italy *187mL **10.00**
Gemma di Luna **Sparkling Moscato Dolcé**, Italy NV *187mL **10.00**
Les Allies **Sparkling Brut**, France **10.00**
Wycliff Brut **Sparkling Rosé**, California **8.00**

SHERRY

Lustau **Pedro Ximenez**, Jerez Spain **18.00**
Lustau **East India Solera**, Jerez Spain **16.00**

PORT

Warre's "Otima" **10yr Tawny**, Portugal **20.00**
Warre's "Warrior" **Finest Reserve**, Portugal **18.00**
Warre's "Heritage" **Ruby**, Portugal **16.00**

NA WINES*

Shania 0.0 **Syrah** **10.00**

CRAFT COCKTAILS

MISS MANHATTAN 16
vodka, red wine cinnamon syrup, fig liqueur, earl grey dry vermouth infusion, mole bitters *gluten free

WESTERN MEDICINE 14
bourbon, house-made ginger syrup, agave, lemon

GRANDPA BOB'S OLD FASHIONED 14
berens brandy, angostura bitters, orange, cherry
your choice - sweet, sour or press

BRAMBLE BAE 14
vodka, blood orange liqueur, house made raspberry-cinnamon tea syrup, lemon

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HINTERLAND®
BREWERY

SHARED PLATES

SHRIMP & GRITS 24
citrus chili marinated shrimp, creamy cheese stone ground grits
gluten-free

KOREAN GRILLED SHORT RIB 23
shaved cucumber, kimchi, green onion
gluten-free

CHEESE BOARD 18
hooks 3 year cheddar, roth's smoked gouda, soppressata, cherry preserves, crackers
can be prepared gluten-free

HONEY BUFFALO WINGS 18
bleu cheese or buttermilk ranch dressing
gluten-free

HUMMUS 17
red curry baby carrots, chives, olive oil, mint, naan

RENARD'S CHEESE CURDS 17
buttermilk ranch dressing
gluten-free

ROASTED SWEET POTATOES 16
chili crisp
gluten-free

FRIED BRUSSELS SPROUTS 14
bacon, dijon vinaigrette
gluten-free

SOUP & SALADS

add a 6oz free-range chicken breast 10
add 4 wood-fire grilled shrimp 16
add salmon 16

TUNA POKE BOWL* 22
sushi rice, kimchi, avocado, pickled ginger, edamame, wakame, crispy rice chip, sesame soy dressing
gluten-free

HEIRLOOM TOMATO SALAD 17
RJ's tomatoes, cucumber, red sorrel, burrata, basil dressing
gluten-free

CAESAR SALAD 16
baby romaine, sourdough croutons, parmesan cheese, caesar dressing
can be prepared gluten-free

BEEF BRISKET CHILI 12
tortilla chips, queso fresco

SANDWICHES

all sandwiches served with chips
fries may be substituted for 3
side caesar or seasonal salad substituted for 6

SMOKED PASTRAMI 28
house cured & smoked pastrami, gruyere cheese, sauerkraut, mustard-horseradish aioli, rye bread
can be prepared gluten-free

DOUBLE BUTTER BURGER* 22
two-quarter pound rock & hill wagyu beef patties, american cheese, onion, pickles, ketchup, johnston's hard roll
can be prepared gluten-free

BIG HINTY* 22
two-quarter pound rock & hill wagyu beef patties, american cheese, iceberg lettuce, pickles, onion, hinterland sauce, brioche bun
can be prepared gluten-free

CUBANO 20
ham, bacon, pork, gruyere cheese, dijon mustard, pickles, pressed baguette

MEATBALL BOMBER 20
mozzarella, calabrian chilis, seeded french bread

BEER BATTERED COD 20
iceberg lettuce, tartar sauce, johnston's hard roll
can be prepared gluten-free

CRISPY CHICKEN 20
iceberg, dill pickle, buttermilk-chive dressing, brioche bun
**add nashville hot
can be prepared gluten-free

SMOKED BBQ PULLED PORK 18
apple slaw, chipotle-brown ale barbecue, brioche bun
can be prepared gluten-free

WOOD-FIRED PIZZA

***** gluten free crust is available upon request***

ITALIAN MEAT 24
ezzo pepperoni, italian sausage, soppressata, belgioioso mozzarella, pomodoro sauce

QUATTRO FORMAGGI 24
belgioioso mozzarella, smoked bleu cheese, provolone, goat cheese, rosemary honey

MUSHROOM 24
belgioioso mozzarella, goat cheese, arugula, lemon-olive oil

CHORIZO AND SALSA VERDE 24 ***
belgioioso mozzarella, queso fresco, spanish chorizo, poblano peppers, salsa verde

**Community Slice, $1 of each Pizza sold in September goes directly to Voces de la Frontera, an organization led by low-wage workers, immigrants and youth whose mission is to protect and expand civil rights and workers' rights through leadership development, community organizing and empowerment.

ENTREES

ROCK & HILL WAYGU STRIPLOIN* 68
fire roasted cremini mushrooms, haricot verts, asparagus, demi-glace
gluten-free

WOOD-FIRE GRILLED RIBEYE* 62
roasted fingerling potatoes, sautéed cipollini onion, chimichurri
gluten-free

NORWEGIAN ODE COD 38
miso glaze, jasmine rice, coconut sweet potato, cilantro salsa macha
gluten-free

TERIYAKI GLAZED SALMON* 38
crispy sushi rice, shiitake mushrooms, mint, thai basil, bean sprouts
gluten-free

COCONUT CURRY CAULIFLOWER 29
kale, ginger, lemon grass, sesame, jasmine rice
gluten-free

SHORT RIB RAGOUT 28
house-made casarecce pasta, pecorino, breadcrumbs

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*In compliance with state and federal health regulations, Hinterland is obligated to advise the public that eating raw fish or animal products can be a health risk.

HINTERLAND®

Farms, forks and sustainable stories

We have direct access to local fisherman in Honolulu, Seattle and Portland, ME.
From coast to coast, to the islands, our partnerships allow our chefs to directly procure fresh fish as it's caught and receive deliveries daily. We also celebrate our small, local growers and ranchers by offering extraordinary game, pork and beef, as well as hand-foraged mushrooms and heirloom produce.
Ask our servers about the origins of our ingredients as the nuances of the stories enhance the flavor of each dish.

Our local farmers and producers include:

Doc's Farm – Hobart, WI
Eaton Highland Red Deer Farm - Denmark, WI
Rock and Hill Wagyu Farm – Denmark, WI
Sara's Artisan Gelato – Green Bay, WI
RJ's Heirloom Tomato Farm – Denmark, WI
Renard's Cheese – Sturgeon Bay, WI
Voyageur's Sourdough – Green Bay, WI
SuperCharge Urban Farm – Madison, WI
Badger Gro Micros – Green Bay, WI

ENJOY YOUR MEAL?

show the kitchen some appreciation...

ROUND FOR THE KITCHEN 10

/HinterlandBrewery | @hinterlandbeer

We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies.

YOUNG ADVENTURERS MENU

**all kids menu options include milk or a fountain soft drink
**for children 12 & under

WOOD-FIRE GRILLED BURGER 12
1/4# wagyu beef patty, french fries, brioche bun
*cheese available by request
can be prepared gluten-free

WOOD-FIRED PIZZA 12
mozzarella, red sauce, cheese or pepperoni
can be prepared gluten-free

GRILLED CHEESE 12
american cheese, french fries
gluten-free

HAND BREADED CHICKEN STRIPS 12
french fries
gluten-free

DESSERTS

MAPLE BOCK BROWNIE 10
whipped cream

BANANA PUDDING 10
vanilla wafer, whipped cream, toasted coconut

SWEET CORN CREME BRULEE 10
bourbon cherries

AFTER DINNER DRINKS

GRASSHOPPER MARTINI 14
bailey's, mint liqueur, chocolate liqueur

PINK SQUIRREL MARTINI 14
crème de noyaux, crème de cacao, cream, cherry

HEINZ EIFEL EISWEIN 20

MOCKTAILS

APLOS CHILI MARGARITA 12
aplos arise, mandarin, persian lime, orange habanero

APERITIVO SPRITZ 12
pizzolato sparkling NA, mionetto aperitivo

HINTERLAND® WINES
BY THE BOTTLE

CHARDONNAY

Adelsheim Vineyards Willamette Valley 2018 ..... 145.00
Hartford Four Hearts Vineyards Russian River Valley 2020..... 120.00
Dusted Valley Olsen Vineyard Yakima Valley 2018 ..... 96.00
Stags Leap Wine Cellars Napa Valley 2021..... 84.00
J. Moreau & Fils Chablis France 2020..... 78.00
Baileyana Firepeak Vineyard Edna Valley California 2018 ..... 74.00
Crossbarn Sonoma Coast California 50.00

SAUVIGNON BLANC

Roc De L'Abbaye Sancerre France 2023 ..... 92.00
Pascal Jolivet Sancerre France 2023 ..... 70.00
Massican California 2025 ..... 68.00
Groth Vineyards Napa Valley 2022..... 62.00
Loveblock Marlborough New Zealand 2017 ..... 58.00
Michael David Lodi 2019 ..... 52.00

CAPTIVATING WHITES

Ledgestone Vineyards Frontenac Blanc Wisconsin 2020 ..... 65.00
Terlato Vineyards Pinot Grigio Friuli DOC 2022 ..... 62.00
Schieferkopf Gewürztraminer Germany 2016 ..... 58.00
Chateau Montus Petit Courbu Madiran France 55.00
Zocker Grüner Veltliner Edna Valley 2017 ..... 52.00
d'Arenberg "Hermit Crab" Viognier/Marsanne Australia 2020 ..... 48.00
Colectivo Mutante Pedro Ximenz Limari Chile 2020 ..... 46.00
Kentia Albariño Rias Baixas Spain 2018 ..... 38.00
Yalumba "Y Series" Viognier South Australia 2021 ..... 38.00
Florensac Picpoul de Pinet France 2020 ..... 34.00

CHAMPAGNE & SPARKLING

Château De Bligny Green Bay Packers Champagne NV 180.00
Frerejean Frères Brut Premier Cru Champagne NV 135.00
Chronic Cellars Spritz & Giggles Paso Robles NV 45.00
Lamberti Prosecco DOC Extra Dry Italy NV 40.00

STILL & SPARKLING ROSÉ

Laurent-Perrier Brut Cuvée Rose Champagne NV 156.00
Arnaud Lambert Cremant de Loire France NV 58.00
Bonny Doon Vin Gris de Cigare Central Coast California 2020 ..... 40.00
Wycliff Brut Sparkling Rosé California NV 30.00

CABERNET SAUVIGNON

Cade Estate Howell Mountain Napa Valley California 2018 ..... 350.00
Odette Estate Stag's Leap Napa Valley California 2018 ..... 350.00
Darioush Caravan Napa Valley California 2021 ..... 190.00
Klipsun Vineyard Red Mountain Washington 2018 ..... 175.00
Groth Oakville Napa Valley California 2019..... 165.00
Jordan Alexander Valley Californina 2020..... 155.00
Brassfield Reserve High Valley Appellation California 2016 ..... 132.00
Martis Alexander Valley Californina 2021..... 78.00
Denner "The New Colossus" Paso Robles California 2023 ..... 75.00
Simi Sonoma County Californina 2018..... 66.00

MERLOT

Donati "The Immigrant" Paicines California 2014 ..... 120.00
Orin Swift "Advice from John" St. Helena California 2024 ..... 60.00

PINOT NOIR

Far Niente "En Route" Russian River Valley 2017..... 175.00
Sanford Santa Rita Hills 2018 ..... 100.00
Cristom Vineyards Mt. Jefferson Cuvée Willamette Valley..... 98.00
Hautes Cotes De Nuits "Les Dames de Vergy" Meuilley France..94.00
Flowers Sonoma Coast California 90.00
Sokol Blosser "Evolution" Willamette Valley 2019 ..... 52.00
Le Charmel Pays d'Oc IGP Languedoc France 2018 ..... 48.00

REDS & BLENDS

Klipsun Red Blend Red Mountain Washington 2020 ..... 175.00
Clos de L'oratoiri Châteauneuf du Pape France 2016 ..... 165.00
Justin Isosceles Red Blend Paso Robles California 2019..... 145.00
Marcel Deiss St-Hippolyte Rouge Alsace France 2023..... 105.00
Tablas Creek Patelin de Tablas Paso Robles 2022 ..... 98.00
Rombauer Vineyards Zinfandel California 2019..... 92.00
Antinori Guado Il Bruciato Rosso Toscana Italy 2022..... 75.00
Rocca delle Macie Chianti Classico Reserva DOCG Italy 2018... 63.00
Mariana Vihno Tinto Portugal 50.00
Charles Woodson's Intercept Paso Robles 2018 ..... 48.00
Terra d'Oro Zinfandel Amador County California 2018 ..... 44.00
Masseria Li Veli "Orion" Primitivo Salento IGT 2019 ..... 42.00
Ancient Peaks Zinfandel Pasos Robles 2020 ..... 42.00

DESSERT WINE

Heinz Eifel Eiswein 90.00

VODKA

Absolut
Absolut Citron
Absolute Grapefruit
Absolute Lime
Absolut Mandrin
Absolut Peach
Absolut Pear
Absolut Peppar
Absolute Raspberry
Absolute Watermelon
Chopin
Field Notes*
Grey Goose
Ketel One
Reyka
Rush Creek Jalapeño
Skyy
Three Olives Vanilla
Tito's
Western Sons Cucumber
Western Sons PrickleyPear
Western Sons Lemon
Western Sons Lime
Wheatley

RUM

Atlantico Platino
Appleton Estate
Bacardi Dragonfruit
Bacardi Superior
Bacardi Limon
Bacardi Mango
Captain Morgan Spiced
Captain Morgan White
Diplomatico
Demon Spiced
Demon Tropicoco
Malibu
Malibu Watermelon
Mount Gay
Myers Rum
Rumhaven
Shipwrecked
State Line
Tikki Lovers Pineapple
Twisted Path*

GIN

Aviation
Beefeater
Bombay Sapphire
Drumshanbo
Fieldnotes*
Hendrick's
Koval Cranberry
Ransom
Solveig Hibiscus Gin
Tanqueray
Tanqueray Sevilla Orange
Twisted Path*
Thresh & Winnow Citrine
Thresh & Winnow Forst

TEQUILA

123 Organics Blanco/ Reposado/ Anejo
Cantera Negra Reposado
Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
Casamigos Mezcal
Clase Azul Plata
Clase Azul Reposado
Deleon Resposado
Don Julio 1942
Don Julio Blanco / Resposado / Anejo
El Bandido Blanco / Resposado
El Buho Mezcal
Espolon Blanco/ Reposado / Anejo
Herradura Reposado
Herradura Anejo
G4 Blanco
Illegal Mezcal
Pantelones Anejo
Patron Silver / Reposado / Anejo
Tres Generaciones Plata / Anejo

BRANDY / COGNAC

Cardnal Mendoza
Central Standard*
Copper & Kings
Courvosieur
Hennessy
Korbel
Martel Cordon Blue
Pierre Ferrand
Tuaca

SCOTCH WHISKY

Auchentoshan 3 Wood
Balvenie 12 year Doublewood
Balvenie 12 year Caribean Cask
Bowmore 12yr
Cutty Sark Prohibition Edition
Dewars White Label
Dewars 12. Year
Glenfiddich 12yr / 18yr
Glenfiddich 14 year Bourbon Barrel
Glenlivet 12 yr / 18yr
Glenmorangie 10 year
Isle of Skye 8 year
J&B
Johnnie Walker Red
Johnnie Walker Black
Loch Lomond
Loch Lomond 12 year
Laphroig 10 year
Macallan 12 year Double Cask
Macallan 15 year Double Cask
Macallan 18 year Sherry Cask
Macallan Edition #5
Oban
Old Particular Bunnahbain
Old Particular Craigellachie
Old Particular Glengoyne
Old Particular Auchentoshan 20yr
Sheep Dip
Spring Bank
Tamdhu

IRISH WHISKEY

Bushmills
Jameson
Jameson Black Barrel
Jameson Triple Triple
Red Breast 12 year
Red Breast Cask Strength
Slane

WHISKEY / BOURBON / RYE

1792 Small Batch
Angels Envy / Rye
Basil Hayden
Basil Hayden Subtle Smoke/ Toast
Basil Hayden Malted Rye
Bardstown Discovery Series #9 / #10
Bardstown Goose Island Collab
Blanton's Gold
Boombergs's Small Batch Bourbon
Eagle Rare 10 YR
EH Taylor Single Barrel
Elijah Craig Small Batch
Elmer T Lee Single Barrel
Four Roses/Sm Batch/ Single Brl
George Remus
Heaven's Door Straight Rye
High West Bourbon
J. Henry Small Batch
J. Henry Rye
Jefferson's Reserve
Journeyman Single Malt
Joseph Magnus Cigar Blend
Knob Creek 9yr / 18yr
Little Book The Infinite Maelstrom
Michter's American
Milam & Green Rye
Old Fitzgerald 7Yr Bottled In Bond
Pappy Van Winkle 10yr
Penelope Architect
Penelope Four Grain
Russell's Reserve 10 yr
Sazerac Rye
Shenk's Sour Mash
Stagg Bourbon
Town Branch
Weller 12 YR.
Weller Full Proof (Hand Selected by Hinterland - Barrel 371)
Willett Rye/ Pot Still
Wlilliam Larue Weller ltd. edition
Whistle Pig Piggy Back / Rye
Whistle Pig 12
Woodford Masters collection
Woodinville Moscatel Finish
Van Winkle 12 yr

SPIRITS

* made in Wisconsin

selections subject to availability

All card transactions are surcharged a 3% convenience fee. This amount is not greater than our cost of acceptance.
There is no surcharge for cash or gift cards.

updated 2/4/26