

WINE & CIDER FLIGHTS 4 SAMPLES FOR \$14

CIDER

13 Oz Draft	\$6.00	To Go 6-Pack	\$10
4 Oz Draft	\$4.00	32 Oz Growler Fill	\$14
Flight of Four	\$14.00	32 Oz Growler Refill	\$9.00

TODAY'S CIDERS

ORIGINAL	5.5% ABV
Semi-Sweet / Green Apple / Crisp	
HIBISCUS GINGER	5.5% ABV
Semi-Sweet / Spicy / Floral	
PASSION PINEAPPLE	5.5% ABV
Semi-Sweet / Tropical	
STRAWBERRY RHUBARB	5.5% ABV
Semi-Sweet / Fruity / Tart	
DRY	6.0% ABV
Dry / Crisp	
WATERMELON (SEASONAL)	5.5% ABV
Sweet / Juicy / Seedless	
HARVEST PEACH (SEASONAL)	5.5% ABV
Semi-Sweet / Peach	
LEMON SHANDY (SEASONAL)	5.5% ABV
Semi-Sweet / Lemon / Orange	
APRICOT GRIS (SMALL-BATCH)	6.9% ABV
Semi-Sweet / Apricot / Peach	
POMEGRANATE (SMALL-BATCH)	6.8% ABV
Semi-Sweet / Juicy / Tropical	
MIXED BERRY (SMALL-BATCH)	5.5% ABV
Semi-Sweet / Raspberry / Blueberry	
CRANBERRY (SMALL-BATCH)	5.5% ABV
Semi-Sweet / Tangy / Bright	
KIWI STRAWBERRY (LIMITED RELEASE)	5.5% ABV
Semi-Sweet / Tart / Fruity	
DOWN LOW GINGER (LIMITED RELEASE)	3.9% ABV
Semi-Sweet / Light / Ginger	
IMPERIAL DRY (LIMITED RELEASE)	8.5% ABV
Dry / Crisp	
FIRE & ICE (750 ML BOTTLES - \$19)	9.5% ABV
Semi-Dry / Oak / Dark Cherry	
GOLDEN SHEAF CIDER (500 ML BOTTLES \$15)	8.0% ABV
Semi-Dry / Bourbon Barrel-Aged	
KEY LIME PIE CIDER (500 ML BOTTLES \$15)	8.0% ABV
Semi-Dry / Gin Barrel-Aged, Lime	

BEER

ROTATING NEBRASKA CRAFT	\$7
ROTATING 12 OZ CANS	\$5

WINE

DRY RED

CHAMBOURCIN	Glass/Bottle
Currant / Black Cherry / Chocolate	\$6/\$15
RED BLEND	\$7/\$20
Cherry / Plum	
BOURBON BARREL AGED	\$8/\$25
Merlot / Cherry / Strawberry	

SEMI-SWEET RED/ROSÉ

SEMI-SWEET PETITE PEARL	\$7/\$18
Cherry / Blackberry / Currant	
LONG DAY ROSÉ	\$7/\$17
Cherry / Strawberry	

SWEET/SEMI-SWEET WHITE

SILVER STREET WHITE	\$7/\$18
Citrus / Green Apple	
EDELWEISS	\$7/\$17
Pineapple / Citrus / Peach	

SPECIALTY

BOURBON-BARREL AGED MEAD	\$7/\$20
Buttery / Oak / Vanilla	
PRAIRIE FIRE (3 OZ POUR)	\$7/\$25
Port Style / Dark Cherry / Caramel	
CORE (3 OZ POUR)	\$7/\$25
Pommeau Style / Barrel Aged	
CORE PEAR (3 OZ POUR)	\$9/\$25
Barrel Aged 4 Years / Fig / Caramel	
ICE CIDER (3 OZ POUR)	\$6/\$19
Dessert Style / Honey / Pineapple	
HOPPED & HAZED	X/\$15
Dry hopped Edelweiss / Carbonated	

NON ALCOHOLIC

COKE, DIET COKE, SPRITE	\$2
UNSWEETENED ICED TEA	\$4

FOOD MENU

SHAREABLES

ARTISANAL BOARD	\$35
House-Made Focaccia / Artisanal Crackers / Beet Pickled Eggs / Cured Meat / Manchego / Goat & Parmesan Cheese / Cider Mustard / Prairie Fire Jam / Dark Chocolates / Caramelized Onion Puree / Olives / Marcona Almonds / House Salad. (Substitutions only available for allergies)	

CHARCUTERIE TO SHARE	\$20
Prosciutto / Peppered Salami / Soppressata / Cornichons / Baguette / Aged Gouda / Brie / Aged Cheddar / Fruits / Crackers. (Sub gluten-free crackers \$2)	

BREAD & OILS (V)	\$12
Chimichurri / Caramelized Onion Purée / Aged Balsamic / Spicy Harissa	

BLOOMING BREAD (V)	\$12
Cheesy pull-apart bread topped with garlic oil and herbs	

CLASSIC HUMMUS (V)	\$10
(+\$2 with Chimichurri, Pesto (TN), Spicy Harissa, or Tomato Bruschetta) Served with a crudite of vegetables and baguette (Ask to sub for gluten-free crackers) (Add side of gluten-free crackers for \$2)	

BREAD & BUTTER (V)	\$5
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MAIN

CARNE ASADA TACOS (GF)	\$16
Guacamole / Lime Crema / Fresh Corn / Green Salsa / Green Onion / Radish / Pickled Onion / Cilantro / Cholula / Served on Corn Tortillas (Ask for vegetarian - carrots)	

TOMATO RISOTTO W/ BURATTA (GF, V)	\$16
Roasted tomato risotto topped with roasted tomatoes on the vine & buratta cheese	

SANDWICHES

CHICKEN PESTO TOAST (TN)	\$15
Chicken / Pesto Aioli / Tomatoes / Micros	

ITALIAN SANDWICH (TN)	\$15
Soppressata / Peppered Salami / Crispy Prosciutto / Heirloom Tomato Jam / Mozzarella / Pesto Aioli / Arugula on Ciabatta	

CAT SANDWICH	\$15
Croissant / Avocado / Turkey / Dressed Arugula / Garlic Spread	

SALAD

STRAWBERRY CRUNCH SALAD (GF, V)	\$16
Mixed Greens / Strawberries / Avocado / Pistachios / Cranberries / Crispy Shallots / Parmesan / Champagne Vinaigrette	

THE STILTON WEDGE (GF, V, TN)	\$12
Romaine Wedge / Tomatoes / Blue Cheese Dressing / Walnuts / Micros	

SOUP

CORN CHOWDER W/ HARISSA CRAB	\$12
Smokey Corn Soup / Toasted Baguette / Spicy Lump Crab	

SWEETS

BROWN BUTTER RICE KRISPY (GF)	\$5
BASQUE CHEESECAKE W/ APRICOT (GF)	\$8

Side of crackers	\$3	Side of GF crackers	\$3
Side of bread	\$3	Side of cheese	\$3
Marcona Almonds	\$5	Marinated olives	\$5

V = Vegetarian GF = Gluten-Free
TN = Tree Nuts VG = Vegan

MENU BROUGHT TO YOU BY

Head Chef Alison Hill, Kaye Hutchison, Norma Aguirre, Sawyer Davis, Jade McClain, Joe Nygaard, Greg Ritter