

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	
DRY	6.0% ABV
Dry / Crisp	
LEMON SHANDY (SEASONAL)	5.5% ABV
Semi-Sweet / Lemon / Orange	
CARAMEL APPLE (SEASONAL)	5.5% ABV
Sweet / Green Apple / Caramel	
APPLE CIDER DONUT (SEASONAL)	5.5% ABV
Sweet / Cinnamon / Baking Spices	
ORANGE DREAM (SEASONAL)	5.0% ABV
Semi-Sweet / Orange / Vanilla	
APRICOT GRIS (SMALL-BATCH)	6.9% ABV
Semi-Sweet / Apricot / Peach	
PUMPKIN PIE (SMALL-BATCH)	5.5% ABV
Semi-Sweet / Baking Spices / Vanilla	
SLOWPOKE TANGERINE (SMALL-BATCH)	4.9% ABV
Semi-Sweet / Citrus / Tangerine	
CRANBERRY (LIMITED RELEASE)	5.5% ABV
Semi-Sweet / Tart / Cranberry	
KIWI STRAWBERRY (LIMITED RELEASE)	5.5% ABV
Semi-Sweet / Tart / Fruity	
DOWN LOW GINGER (LIMITED RELEASE)	3.9% ABV
Semi-Sweet / Light / Ginger	
*GOLDEN SHEAF (500 ML BOTTLES \$15)	8.0% ABV
Semi-Dry / Bourbon Barrel-Aged	
*WILD MULBERRY (500 ML BOTTLES \$15)	6.9% ABV
Semi-Sweet / Jammy / Tart	
BLUEBERRY PANCAKE (500 ML BOTTLES \$15)	6.9% ABV
Semi-Sweet / Bourbon Barrel Aged / Blueberry	

BEER

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

*NOT INCLUDED IN FLIGHTS

WINE

DRY RED

CHAMBOURCIN	Glass/Bottle
Currant / Black Cherry / Chocolate	
RED BLEND	\$7/\$20
Cherry / Plum	
MARQUETTE	\$7/\$20
Red Fruits / Spice	
BOURBON BARREL AGED	\$8/\$25
Merlot / Cherry / Strawberry	

DRY/OFF-DRY WHITE

CHARDONNAY	\$7/\$18
Citrus / Pear / Tropical	
ZEPHYR	\$7/\$18
Green Apple / Lemon	

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 (not included in flights)	
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

SANDWICHES

CHICKEN PESTO TOAST (TN)	\$15
Chicken / Pesto Aioli / Tomatoes / Micros	
PHILLY	\$15
Ciabatta / Seasoned Beef / Provolone / Cheddar / Bell Pepper / Shishitos Peppers / Pickled Red Onions / Caramelized Onion Aioli	
HEIRLOOM TOMATO BLT	\$15
Sourdough / Bacon / Heirloom Tomatoes / Lettuce / Caramelized Onion Aioli	
SALAD	
SIGNITURE SALAD (GF)	\$16
Mixed Greens / Champagne Vinaigrette / Crispy Prosciutto / Feta / Dried Cranberries / Apples / Seasoned Pumpkin Seeds / Crispy Shallots.	
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
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V = Vegetarian GF = Gluten-Free
TN = Tree Nuts VG = Vegan

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

MENU BROUGHT TO YOU BY

Head Chef Alison Hill, Kaye Hutchison, Norma Aguirre, Sawyer Davis, Jade McClain, Joe Nygaard, Amy Christensen