

WINE & CIDER FLIGHTS 4 SAMPLES FOR \$14

CIDER

13 Oz Draft	\$6	To Go 6-Pack	\$10
4 Oz Draft	\$4	32 Oz Growler Fill	\$14
Flight of Four	\$14	32 Oz Growler Refill	\$9

TODAY'S CIDERS

ORIGINAL Semi-Sweet / Green Apple / Crisp	5.5% ABV
HIBISCUS GINGER Semi-Sweet / Spicy / Floral	5.5% ABV
PASSION PINEAPPLE Semi-Sweet / Tropical	5.5% ABV
STRAWBERRY RHUBARB Semi-Sweet / Fruity / Tart	5.5% ABV
DRY Dry / Crisp	6.0% ABV
CHERRY VANILLA (SEASONAL) Semi-Sweet / Cherry / Vanilla	5.5% ABV
LEMON SHANDY (SEASONAL) Semi-Sweet / Lemon / Orange	5.5% ABV
CARAMEL APPLE (SEASONAL) Sweet / Green Apple / Caramel	5.5% ABV
APPLE CIDER DONUT (SEASONAL) Sweet / Cinnamon / Baking Spices	5.5% ABV
ORANGE DREAM (SEASONAL) Semi-Sweet / Orange / Vanilla	5.0% ABV
SLOWPOKE TANGERINE (SMALL-BATCH) Semi-Sweet / Citrus / Tangerine	4.9% ABV
TURBO FARM BOY - CINNAMON/BROWN SUGAR Boozy / Cinnamon / Brown Sugar	8.3% ABV
CRANBERRY (LIMITED RELEASE) Semi-Sweet / Tart / Cranberry	5.5% ABV
STRAWBERRY CIDER MULE (LIMITED RELEASE)	6.9% ABV
Semi-Sweet / Ginger / Strawberry	
SPRUCE SPRINGSTEEN (LIMITED RELEASE) Semi-Dry / Spruce Tips / Hoppy	6.3% ABV
DOWN LOW GINGER (LIMITED RELEASE) Semi-Sweet / Light / Ginger	3.9% ABV
*GOLDEN SHEAF (500 ML BOTTLES \$15) Semi-Dry / Bourbon Barrel-Aged	8.0% ABV
*CHOCOLATE STRAWBERRY (500 ML BOTTLES \$15) Semi-Sweet / Chocolate / Strawberry	6.9% ABV
*WILD MULBERRY (500 ML BOTTLES \$15) Semi-Sweet / Jammy / Tart	6.9% ABV
*GOLDEN BARREL (500 ML BOTTLES \$15) Semi-Sweet / Caramel / Barrel-Aged	8.0% ABV
BLUEBERRY PANCAKE (500 ML BOTTLES \$15) Semi-Sweet / Bourbon Barrel Aged / Blueberry	6.9% ABV

***NOT INCLUDED IN FLIGHTS**

WINE

DRY RED

CHAMBOURCIN Currant / Black Cherry / Chocolate	\$6/\$15
MARQUETTE Red Fruits / Spice	\$7/\$20
BOURBON BARREL AGED Merlot / Cherry / Strawberry	\$8/\$25

SEMI-SWEET RED

PETITE PEARL Cherry / Blackberry / Currant	\$7/\$18
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DRY/OFF-DRY WHITE

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

SWEET/SEMI-SWEET WHITE

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

SPECIALTY

PRAIRIE FIRE (3 OZ POUR) Port Style / Dark Cherry / Caramel	\$7/\$25
CORE (3 OZ POUR) Pommeau Style / Barrel Aged	\$7/\$25
*CORE PEAR (3 OZ POUR) Barrel Aged 4 Years / Fig / Caramel (not included in flights)	\$9/\$25
ICE CIDER (3 OZ POUR) Dessert Style / Honey / Pineapple	\$6/\$19
BLUE BEE MEAD (3 OZ POUR) Honey / Blueberry	\$6/\$19
HOPPED & HAZED	X/\$15
Dry hopped Edelweiss / Carbonated	
*HOT SPICED WINE	\$8/X

BEER

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

NON ALCOHOLIC

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

FOOD MENU

SHAREABLES

ARTISANAL BOARD 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)	\$35
CHARCUTERIE TO SHARE Prosciutto / Peppered Salami / Soppressata / Cornichons / Baguette / Aged Gouda / Brie / Aged Cheddar / Fruits / Crackers. (Sub gluten-free crackers \$2)	\$20
BREAD & OILS (V) Chimichurri / Caramelized Onion Purée / Aged Balsamic / Spicy Harissa	\$12
BLOOMING BREAD (V) Cheesy pull-apart bread topped with garlic oil and herbs	\$12
CLASSIC HUMMUS (V) (+\$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)	\$10
BREAD & BUTTER (V)	\$5

V = Vegetarian GF = Gluten-Free

TN = Tree Nuts VG = Vegan

SANDWICHES

CHICKEN PESTO TOAST (TN) Chicken / Pesto Aioli / Tomatoes / Micros	\$15
PHILLY Ciabatta / Seasoned Beef / Provolone / Cheddar / Bell Pepper / Shishitos Peppers / Pickled Red Onions / Caramelized Onion Aioli	\$15
ITALIAN Soppressata / Peppered Salami / Crispy Prosciutto / Heirloom Tomato Jam / Mozzarella / Pesto Aioli / Arugula	\$15
HEIRLOOM TOMATO BLT Sourdough / Bacon / Heirloom Tomatoes / Lettuce / Caramelized Onion Aioli	\$15

SALAD

SIGNATURE SALAD (GF) Mixed Greens / Champagne Vinaigrette / Crispy Prosciutto / Feta / Dried Cranberries / Apples / Seasoned Pumpkin Seeds / Crispy Shallots.	\$16
THE STILTON WEDGE (GF, V, TN) Romaine Wedge / Tomatoes / Blue Cheese Dressing / Walnuts / Micros	\$12

SOUP

CORN CHOWDER W/ HARISSA CRAB Smokey Corn Soup / Toasted Baguette / Spicy Lump Crab	\$12
TOMATO BISQUE (V) Served with cheesy focaccia croutons. (ask for GF)	\$10

SWEETS

BROWN BUTTER RICE KRISPY (GF)	\$5
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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