

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
*NOT INCLUDED IN FLIGHTS		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			
WINTER BLEND (LIMITED RELEASE)		5.5% ABV	
Semi-Sweet / Cinnamon / Clove			
LEMON SHANDY (SEASONAL)		5.5% ABV	
Semi-Sweet / Lemon / Orange			
DOWN LOW HONEYDEW (SEASONAL)		4.0% ABV	
Semi-Sweet / Light / Melon			
CARAMEL APPLE (SEASONAL)		5.5% ABV	
Sweet / Caramel / Green Apple			
LITTLE SALTY (LIMITED RELEASE)		5.5% ABV	
Apricot / Lime / Salt			
POMEGRANATE (LIMITED RELEASE)		6.8% ABV	
Semi-Sweet / Juicy / Tropical			
CIDERWEISS (LIMITED RELEASE)		6.0% ABV	
Sweet / Edelweiss Wine / Cider			
DRY WATERMELON (LIMITED RELEASE)		5.5% ABV	
Dry / Fruity			
LAURETTA (LIMITED RELEASE)		6.9% ABV	
Semi-Sweet / Barrel-Aged / Cherries			
WILD MULBERRY (500 ML BOTTLES \$15)		6.9% ABV	
Semi-Sweet / Jammy / Tart			
*CHERRY RHUBARB (500 ML BOTTLES \$15)		10.0% ABV	
Semi-Sweet / Jammy / Tart			
GOLDEN BARREL (500 ML BOTTLES \$15)		8.0% ABV	
Semi-Sweet / Caramel / Barrel-Aged			
CROSS-EYED (500 ML BOTTLES \$15)		16.0% ABV	
Semi-Sweet / Full-Bodied / Barrel-Aged			
*CROSS-EYED CORE PEAR (500 ML BOTTLES \$15)		15.0% ABV	
Semi-Sweet / Full-Bodied / Fig			
BEER			
*ROTATING NEBRASKA CRAFT \$7			
*ROTATING 12 OZ CANS \$5			
*ROTATING NA BEER \$7			
NON ALCOHOLIC			
COKE, DIET COKE, SPRITE \$2			
UNSWEETENED ICED TEA \$4			
HOT NA CIDER \$7			

WINE	
DRY RED	Glass/Bottle
CHAMBOURCIN	\$6/\$15
Currant / Black Cherry / Chocolate	
MARQUETTE	\$7/\$20
Red Fruits / Spice	
BOURBON BARREL AGED	\$8/\$25
Merlot / Cherry / Strawberry	
RED BLEND	\$7/\$20
Cabernet Sauvignon 84% / Marquette 16%	
SEMI-SWEET RED	
PETITE PEARL	\$7/\$18
Cherry / Blackberry / Currant	
TAILS & TRAILS ROSÉ	\$7/\$18
Pear / Sweet Orange	
DRY/OFF-DRY WHITE	
CHARDONNAY	\$7/\$18
Citrus / Pear / Tropical	
PRAIRIE GOLD	\$7/\$18
Pear / Wild Plum / Melon	
ZEPHYR	\$7/\$18
Green Apple / Lemon	
SWEET/SEMI-SWEET WHITE	
SILVER STREET WHITE	\$7/\$18
Citrus / Green Apple	
ST. PEPIN	\$7/\$17
Pineapple / Clementine / Honey	
EDELWEISS	\$7/\$17
Pineapple / Citrus / Peach	
SPECIALTY	
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	
BLUE BEE MEAD (3 OZ POUR)	\$6/\$19
Honey / Blueberry	
HOT SPICED WINE \$8	

FOOD MENU			
SHAREABLES		MAINS	
ARTISANAL BOARD	\$35	SPICED MEATBALLS WITH LABNEH	\$16
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)		Spicy tomato sauce Parsley Garlic Naan	
CHARCUTERIE TO SHARE	\$20	CHICKEN PESTO TOAST (TN)	\$15
Prosciutto Peppered Salami Soppressata Cornichons Baguette Aged Gouda Brie Aged Cheddar Fruits Crackers. (Sub gluten-free crackers \$2)		Chicken Pesto Aioli Tomatoes Micros	
HOT HONEY • SQUASH FLATBREAD (GF)	\$16	ITALIAN (TN)	\$15
Garlic Spread Bacon Roasted Squash Whipped Goat Cheese Red Onion Hot Honey Arugula		Soppressata Peppered Salami Crispy Prosciutto Heirloom Tomato Jam Mozzarella Pesto Aioli Arugula	
BREAD • OILS (VG)	\$12	SALAD	
Chimichurri Spicy Harissa Aged Balsamic Caramelized Onion Purée		THE STILTON WEDGE (GF, V, TN)	\$12
BLOOMING BREAD (V)	\$12	Romaine Wedge Tomatoes Blue Cheese Dressing Walnuts Pickled Onions Micros	
Cheesy pull-apart bread topped with garlic oil and herbs		CHICKEN CAESER SALAD	\$18
CLASSIC HUMMUS (V)	\$10	Romaine lettuce dressed in Caesar Crispy Kale Red Onion Seasoned Breadcrumbs Parmesan Roasted Chicken Breast (contains Worcestershire)	
(+ \$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)		SOUP	
BREAD & BUTTER (V)	\$5	CORN CHOWDER W/ HARISSA CRAB	\$12
		Smokey Corn Soup Toasted Baguette Spicy Lump Crab	
		CIDER CHEESE (GF)	\$10
		Beer cheese style soup made with our OG Cider Irish Cheddar topped with prosciutto (Available without prosciutto for Vegetarian option)	
		SWEETS	
		BROWN BUTTER RICE KRISPY (GF)	\$5
V = Vegetarian GF = Gluten-Free		Side of crackers	\$3
TN = Tree Nuts VG = Vegan		Side of bread	\$3
		Marcona Almonds	\$5
		Side of GF crackers	\$3
		Side of cheese	\$3
		Marinated olives	\$5

MENU BROUGHT TO YOU BY

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