

**WINE & CIDER FLIGHTS 4 SAMPLES FOR \$15**

**CIDER**

13 Oz Draft	\$7	To Go 6-Pack	\$10
4 Oz Draft	\$4	32 Oz Growler Fill	\$14
Flight of Four	\$15	32 Oz Growler Refill	\$9

**\*NOT INCLUDED IN FLIGHTS**

**TODAY'S CIDERS**

<b>ORIGINAL</b> Semi-Sweet / Green Apple / Crisp	5.5% ABV
<b>HIBISCUS GINGER</b> Semi-Sweet / Spicy / Floral	5.5% ABV
<b>PASSION PINEAPPLE</b> Semi-Sweet / Tropical	5.5% ABV
<b>STRAWBERRY RHUBARB</b> Semi-Sweet / Fruity / Tart	5.5% ABV
<b>DRY</b> Dry / Crisp	6.0% ABV
<b>CHERRY VANILLA (SEASONAL)</b> Semi-Sweet / Cherry / Vanilla	5.5% ABV
<b>ORANGE DREAM (SEASONAL)</b> Semi-Sweet / Orange / Vanilla	5.0% ABV
<b>LEMON SHANDY (SEASONAL)</b> Semi-Sweet / Lemon / Orange	5.5% ABV
<b>CARAMEL APPLE (SEASONAL)</b> Sweet / Caramel / Green Apple	5.5% ABV
<b>TURBO FARM BOY (LIMITED RELEASE)</b> Bold / Boozy / Apple	8.3% ABV
<b>TOASTY MALLOW (LIMITED RELEASE)</b> Butterscotch / Marshmallow / Graham Cracker	5.5% ABV
<b>LITTLE SALTY (LIMITED RELEASE)</b> Apricot / Lime / Salt	5.5% ABV
<b>CIDERWEISS (LIMITED RELEASE)</b> Sweet / Edelweiss Wine / Cider	6.0% ABV
<b>DRY WATERMELON (LIMITED RELEASE)</b> Dry / Fruity	5.5% ABV
<b>*LAURETTA (LIMITED RELEASE)</b> Semi-Sweet / Barrel-Aged / Cherries	6.9% ABV
<b>WILD MULBERRY (500 ML BOTTLES \$15)</b> Semi-Sweet / Jammy / Tart	6.9% ABV
<b>*CHERRY RHUBARB (500 ML BOTTLES \$15)</b> Semi-Sweet / Jammy / Tart	10.0% ABV
<b>GOLDEN BARREL (500 ML BOTTLES \$15)</b> Semi-Sweet / Caramel / Barrel-Aged	8.0% ABV
<b>CROSS-EYED (500 ML BOTTLES \$15)</b> Semi-Sweet / Full-Bodied / Barrel-Aged	16.0% ABV
<b>*CROSS-EYED CORE PEAR (500 ML BOTTLES \$15)</b> Semi-Sweet / Full-Bodied / Fig	15.0% ABV
<b>CHOCOLATE STRAWBERRY (750 ML BOTTLES \$23)</b> Semi-Sweet / Chocolate / Strawberry	6.9% ABV

**WINE**

**DRY RED**

**Glass/Bottle**

<b>MARQUETTE</b> Red Fruits / Spice	\$7/\$20
<b>BOURBON BARREL AGED</b> Merlot / Cherry / Strawberry	\$8/\$25
<b>RED BLEND</b> Cabernet Sauvignon 84% / Marquette 16%	\$7/\$20
<b>PETITE PEARL</b> Blackberry / Dark Cherry / Spice	\$7/\$20

**SEMI-SWEET RED**

<b>TAILS &amp; TRAILS ROSÉ</b> Pear / Orange	\$7/\$18
<b>LONG DAY ROSÉ</b> Strawberry / Raspberry	\$7/\$18

**DRY/OFF-DRY WHITE**

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

**SWEET/SEMI-SWEET WHITE**

<b>SILVER STREET WHITE</b> Citrus / Green Apple	\$7/\$18
<b>ST. PEPIN</b> Pineapple / Clementine / Honey	\$7/\$17
<b>EDELWEISS</b> Pineapple / Citrus / Peach	\$7/\$17

**SPECIALTY**

<b>PRAIRIE FIRE (3 OZ POUR)</b> Port Style / Dark Cherry / Caramel	\$7/\$25
<b>CORE (3 OZ POUR)</b> Pommeau Style / Barrel Aged	\$7/\$25
<b>*CORE PEAR (3 OZ POUR)</b> Barrel Aged 4 Years / Fig / Caramel (not included in flights)	\$9/\$25
<b>SPARKLING EDELWEISS</b> Off Dry / Floral / Earthy	\$8/\$25
<b>ICE CIDER (3 OZ POUR)</b> Dessert Style / Honey / Pineapple	\$6/\$19
<b>BLUE BEE MEAD (3 OZ POUR)</b> Honey / Blueberry	\$6/\$19

**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

**FOOD MENU**

**SHAREABLES**

**MAINS**

<b>ARTISANAL BOARD</b> 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
<b>CHARCUTERIE TO SHARE</b> Prosciutto   Peppered Salami   Soppressata   Cornichons   Baguette   Aged Gouda   Brie   Aged Cheddar   Fruits   Crackers. (Sub gluten-free crackers \$2)	\$22
<b>SALAMI • OLIVE FLATBREAD (GF)</b> Hot Honey   Olive & Garlic Spread   Whipped Feta   Mozzarella   Hot Honey Kale	\$18
<b>BREAD • OILS (VG)</b> Chimichurri   Spicy Harissa   Aged Balsamic   Caramelized Onion Purée	\$12
<b>BLOOMING BREAD (V)</b> Cheesy pull-apart bread topped with garlic oil and herbs	\$13
<b>CLASSIC HUMMUS (V)</b> (+\$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)	\$12
<b>BREAD • BUTTER (V)</b> Warm baguette   Salted butter   Radish	\$6

<b>PERI-PERI CHICKEN SKEWERS</b> Spicy Marinated Chicken Thighs   Herb Yogurt Sauce   Garlic Naan <b>(Vegetarian option - Peri-Peri Cauliflower Skewers)</b>	\$15
<b>CHICKEN PESTO TOAST (TN)</b> Chicken   Pesto Aioli   Tomatoes   Micros	\$16
<b>ITALIAN SANDWICH (TN)</b> Soppressata   Peppered Salami   Crispy Prosciutto   Heirloom Tomato Jam   Mozzarella   Pesto Aioli   Arugula	\$15
<b>CRISPY CAESAR POTATOES (GF)</b> Roasted Fingerling Potatoes   Caesar Dressing   Crispy Kale   Pickled Onions   Shaved Parmesan	\$15

**SALAD**

<b>THE STILTON WEDGE (GF, V, TN)</b> Romaine Wedge   Tomatoes   Blue Cheese Dressing   Walnuts   Pickled Onions   Micros <b>ADD: CHICKEN \$6, CRISPY PROSCIUTTO \$3</b>	\$12
<b>SIDE SALAD (VG)</b> Mixed greens in house vinaigrette	\$6

**SOUP**

<b>CORN CHOWDER W/ HARISSA CRAB</b> BOWL \$13/CUP \$8 Smokey Corn Soup   Toasted Baguette   Spicy Lump Crab	
<b>CIDER CHEESE (GF)</b> BOWL \$10/CUP \$6 Beer cheese style soup made with our OG Cider   Irish Cheddar   topped with prosciutto (Available without prosciutto for Vegetarian option)	

**SWEETS**

<b>BROWN BUTTER RICE KRISPY (GF)</b>	\$6
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V = Vegetarian GF = Gluten-Free  
TN = Tree Nuts VG = Vegan

**MENU BROUGHT TO YOU BY**

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