

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

ORIGINAL (YEAR-ROUND) Semi-Sweet / Green Apple / Crisp	5.5% ABV
HIBISCUS GINGER (YEAR-ROUND) Semi-Sweet / Spicy / Floral	5.5% ABV
PASSION PINEAPPLE (YEAR-ROUND) Semi-Sweet / Tropical	5.5% ABV
STRAWBERRY RHUBARB (YEAR-ROUND) Semi-Sweet / Fruity / Tart	5.5% ABV
DRY (YEAR-ROUND) Dry / Crisp	6.0% ABV
BLUEBERRY (SEASONAL) Sweet / Fruity	6.0% ABV
DOWN LOW HONEYDEW (SEASONAL) Crisp / Melon / Easy-Drinking	4.0% ABV
ORANGE DREAM (SEASONAL) Semi-Sweet / Orange / Vanilla	5.0% ABV
DRY CINNAMON (LIMITED RELEASE) Dry / Cinnamon	4.8% ABV
TILLARITA (LIMITED RELEASE) Lime / Salt	6.5% ABV
HONEY LAVENDER (LIMITED RELEASE) Floral / Honey	6.0% ABV
TURBO FARM BOY (LIMITED RELEASE) Bold / Boozy / Apple	8.3% ABV
TOASTY MALLOWS (LIMITED RELEASE) Butterscotch / Marshmallow / Graham Cracker	5.5% ABV
CIDERWEISS (LIMITED RELEASE) Sweet / Edelweiss Wine / Cider	6.0% ABV
CHOCOLATE STRAWBERRY (750 ML BOTTLES \$23) Semi-Sweet / Chocolate / Strawberry	6.9% ABV
*LAURETTA (LIMITED RELEASE) Semi-Sweet / Barrel-Aged / Cherries	6.9% ABV
WILD MULBERRY (500 ML BOTTLES \$15) Semi-Sweet / Jammy / Tart	6.9% ABV
CHERRY RHUBARB (500 ML BOTTLES \$15) Semi-Sweet / Jammy / Tart	10.0% ABV
GOLDEN BARREL (500 ML BOTTLES \$15) Semi-Sweet / Caramel / Barrel-Aged	8.0% ABV
CROSS-EYED (500 ML BOTTLES \$15) Semi-Sweet / Full-Bodied / Barrel-Aged	16.0% ABV
*CROSS-EYED CORE PEAR (500 ML BOTTLES \$15) Semi-Sweet / Full-Bodied / Fig	15.0% ABV

WINE

DRY RED

Glass/Bottle

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

SEMI-SWEET RED

TAILS & TRAILS ROSÉ Pear / Orange	\$7/\$18
LONG DAY ROSÉ Strawberry / Raspberry	\$7/\$18

DRY/OFF-DRY WHITE

CHARDONNAY Citrus / Pear / Tropical	\$7/\$18
ZEPHYR Green Apple / Lemon	\$7/\$18
HEARTHGOLD MEAD Honey / Melon / Floral	\$7/\$19

SWEET/SEMI-SWEET WHITE

SILVER STREET WHITE Citrus / Green Apple	\$7/\$18
ST. PEPIN Pineapple / Clementine / Honey	\$7/\$17
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
SPARKLING EDELWEISS Off Dry / Floral / Earthy	\$8/\$25
ICE CIDER (3 OZ POUR) Dessert Style / Honey / Pineapple	\$6/\$19
BLUE BEE MEAD (3 OZ POUR) Honey / Blueberry	\$6/\$19

BEER

*ROTATING NEBRASKA CRAFT \$7

*ROTATING 12 OZ CANS \$5

*ROTATING NA BEER \$7

NON ALCOHOLIC

COKE, DIET COKE, DR PEPPER, SPRITE \$2

UNSWEETENED ICED TEA \$4

FOOD MENU

SHAREABLES

MAINS

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)	\$22
SALAMI • OLIVE FLATBREAD (GF) Hot Honey Olive & Garlic Spread Whipped Feta Mozzarella Hot Honey Kale	\$18
BREAD • OILS (VG) Chimichurri Spicy Harissa Aged Balsamic Caramelized Onion Purée	\$12
BLOOMING BREAD (V) Cheesy pull-apart bread topped with garlic oil and herbs	\$13
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)	\$12
BREAD • BUTTER (V) Warm baguette Salted butter Radish	\$6

CARNE ASADA TACOS (GF) Guacamole Lime Crema Fresh Corn Green Salsa Green Onion Radish Pickled Onion Cilantro Cholula Served on Corn Tortillas <i>Vegetarian Option: Roasted Carrots</i>	\$16
CHICKEN PESTO TOAST (TN) Chicken Pesto Aioli Tomatoes Micros	\$16
ITALIAN SANDWICH (TN) Soppressata Peppered Salami Crispy Prosciutto Heirloom Tomato Jam Mozzarella Pesto Aioli Arugula	\$15
CRISPY CAESAR POTATOES (GF) Roasted Fingerling Potatoes Caesar Dressing Crispy Kale Pickled Onions Shaved Parmesan	\$15

SALAD

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

SOUP

CORN CHOWDER W/ HARISSA CRAB BOWL \$13/CUP \$8 Smokey Corn Soup Toasted Baguette Spicy Lump Crab	
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SWEETS

BROWN BUTTER RICE KRISPY (GF)	\$6
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Side of chicken	\$6	Marcona almonds	\$5
Crispy prosciutto	\$3	Side of GF crackers	\$3
Side of crackers	\$3	Side of cheese	\$3
Side of bread	\$3	Marinated olives	\$5

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