

Sustenance

*Unprotected sex, drugs, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of (foodborne) illness. ..

Soups and Salads

Lighter meals

PROOF SALAD

Pan fried goat cheese, spring mix, apples, candy striped beets, carrots, tomato and house balsamic vinaigrette *Add chicken or shrimp \$4.00

13.00

CAESAR SALAD

Endive, peasant bread crouton, parmesan, chili oil, house caesar dressing *Add chicken or shrimp \$4.00

11.00

SOUP DU JOUR

It's the soup of the day.

6.00

Small Plates

Shareables

BACON WRAPPED WATER CHESTNUTS

Bacon, water chestnuts, arugula, and our own barbecue glaze

10.00

HOUSE FRIES - V

House cut fries with parmigiano reggiano, fresh thyme and house chipotle-maple sauce

8.00

RANGOONS

5 wontons stuffed with smoked salmon, fresh ginger, scallion, and cream cheese served with sweet chili sauce

8.00

BROWN BUTTER GNOCCHI - V

Brown butter gnocchi served with a butternut squash puree, sage oil, and sunflower sprouts

9.00

SALMON CAKES*

Two salmon cakes pan fried with roasted corn salsa, creme fraiche, and a romesco sauce

10.00

Large Plates

For The Famished

DUCK TACO*

Two flour tortillas filled with duck confit, crispy house slaw, parmesan, and black sesame emulsion with fries

11.00

MUSSELS

Mussels, cream and garlic sauce infused with rosemary and served with warm bread

15.00

COWBOY PORK CHOP*

8 oz Pork chop served alongside a cherry risotto, chimichurri and crispy parsnip chips

21.00

PROOF BURGER*

6 oz all natural grassfed angus beef, muenster cheese, spring mix, bacon, housemade dill pollen emulsion, served on a Great Harvest potato bun with fries. Recommended medium temperature

15.00

MIDWESTERN FISH

6 oz of lake trout served on top of a tomato polenta with sauce vierge, red wine gastrique, and fried brussels

20.00

BEEF TENDERLOIN CHATEAUBRIAND*

8 oz seared beef tenderloin seasoned with fresh thyme topped with rosemary demi-glacé with fried brussel sprouts, honey glazed carrots, and smashed potato Recommended medium temperature.

25.00

SCALLOPS

3 pan seared scallops, sweet potato puree, red quinoa, with an apple-fennel slaw and herb oil

18.00

V- Vegetarian

Tipples

Cocktails - 9.00

ELEGANCE AND A PISTOL \$ 10.00

Vodka, St. Germain, Domaine De Canton, Raspberry, Lemon
FLAVOR PROFILE: Elderflower, Raspberry, Ginger, Citrus

PISCO SOUR*

Unaged bolivian brandy, lemon, sugar, egg white* (you'll be fine)
FLAVOR PROFILE: TROPICAL FRUIT, CITRUS

GUNPOWDER

Blended scotch, creme de cassis, Fernet Branca, cinnamon syrup, lemon,
FLAVOR PROFILE: SMOKEY CINNAMON, CITRUS, DARK FRUIT

FARMER ALBERTI \$10.00

Strega, Salers, Lime, Chartreuse, Mint, Egg White*
FLAVOR PROFILE: Herbaceous, Refreshing, Smooth

SHE - WOLF

Vodka, Blackberry Cinnamon Syrup, Lemon
FLAVOR PROFILE: BLACKBERRY, CINNAMON, CITRUS

CAMPFIRE OLD FASHIONED

Dark rum, coffee-vanilla syrup, scotch, leather/cigar bitters
FLAVOR PROFILE: DRY CHOCOLATE, COFFEE, VANILLA

EASTSIDE

Gin, Cucumber, Mint, Lemon, Sugar, Soda
FLAVOR PROFILE: MINT, CUCUMBER, CITRUS

THIS GUY FAWKES

Tequila, Saffron Syrup, Honey, Lime, Ginger
FLAVOR PROFILE: Think "a margarita that's has traveled the world"

FRENCH 75

Gin, Lemon, Sugar, Champagne
FLAVOR PROFILE: Citrusy Botanical Fizziness

YOU'RE SUCH A KNOB \$10.00

Knob Creek Bourbon, Benedictine, Gran Marnier, Pimms, Angostura,
Clove Smoke
FLAVOR PROFILE: Spice, Orange, Woody, Boozy

TRIXIE

Vodka, aperol, strawberry-rhubarb shrub, soda water
FLAVOR PROFILE: BITTER ORANGE, STRAWBERRY, APPLE CIDER

TOTES BASIC

Serrano, Vodka, St. Germain, Pear liqueur, Granny, Simple, Lemon
FLAVOR PROFILE: Fruity, Spicy, Refreshing

LYONS ROAR

Jameson, Kiwi, Lemon, Sugar, Egg White
FLAVOR PROFILE: SPICY KIWI AND CITRUS

Happy Hour Cocktail Menu 4 - 6 PM | M-F

During Happy Hour - \$5.00 ; After \$7.00

Happy Hour Food Menu Available

GIMLET

Gin, lime, sugar

DAQUIRI

Rum, lime, sugar

COPPERLESS MULE

vodka, lime, ginger beer

MARGARITA

Tequila, lime, honey, orange liqueur

SIDECAR

Brandy, orange liqueur, lemon

Vino

RANCH 32 CABERNET	9	28
COPPOLA RED ZINFANDEL	9	28
COPPOLA SYRAH	9	28
BELLA MOSCATO	8	24
HAYMAKER SAUVIGNON BLANC	8	24
COPPOLA CHARDONNAY	9	28
JP CHENET BRUT CHAMPAGNE 187 ML		8

Brewski

SPOTTED COW	5.00
TWO HEARTED IPA	5.50
WHITE CLAW	4.50
FRESH SQUEEZED IPA	6.50
COORS BANQUET	3.75
LAKEFRONT RIVERWEST AMBER	5.50
CLAUSTHALER N/A	5.00
BLACK BUTTE PORTER	6.50
COOR LIGHT	3.50

