



COCKTAILS 15

Hewing Old-Fashioned

knob creek *hewing private barrel*
bourbon & rye | makers 46 | piloncillo |
bitters blend

Hewing Manhattan

old forester *hewing private barrel*
bourbon woodford rye | sweet vermouth |
cherry bark vanilla bitters

Hewing Negroni

tattersall gin | sipsmith strawberry gin
amaro pasubio | campari

Fallen Mule

norseman vodka | lingonberry | ginger beer
cinnamon | lime

Red Riding Hood

red locks irish whiskey | amaretto | campari
cherry bark vanilla bitters

HIGHBALLS 15

Classic

toki japanese whisky | grapefruit

Hewing G&T

sipsmith gin | house tonic syrup: black
spruce | red apple | cardamom | almond

New Age

toki japanese whisky
essence of:
honeydew | grapefruit | cinnamon

Botanic

roku gin
essence of:
strawberry | yuzu | angelica root

Neutral

haku vodka
essence of:
blackberry | lime | pine

WINES

SPARKLING

Glera – Indigenous Brut Prosecco NV | Treviso, Italy **13/52**

Chardonnay-Chenin-Pinot Noir-Mauzac – Medivol Cremant NV | Limoux, France **13/52**

Pecorino-Riesling – Il Mostro "Ragana" Frizzante Bianco 2020 | Abruzzo, Italy **16/64**

WHITE

Vidiano – Douloufakis 'Dafnios' 2019 | Crete, Greece **13/52**

Sauvignon Blanc – Ant Moore Signature Series 2020 | Marlborough, New Zealand **15/60**

Pinot Grigio – Gail 'Hewing Private Select' 2021 | Sonoma County, California **15/60**

Chardonnay – Cyprus 'Hewing Cuvée' 2018 | Russian River Valley, California **15/60**

ROSÉ / ORANGE

Grenache-Mourvèdre-Cinsault – Kind Stranger 2021 | Columbia Valley, Washington **15/60**

Verdejo-Sauvignon Blanc – Gulp Hablo 2021 | La Mancha Spain **13/52**

Pinot Gris – Matic Wines 2020 | Slovenia **14/56**

RED

Pinot Noir – Blood Root 2019 | Sonoma County, California **16/64**

Tempranillo – La Rioja Alta Alberdi 2015 | Rioja, Spain **16/64**

Cabernet Sauvignon – Gail 'Hewing Private Select' 2021 | Sonoma County, California **16/64**

Barbera D'Alba – Matteo Correggia 2019 | Piedmont, Italy **16/64**

DRAFT BEER 9

Bent Paddle | amber ale

Indeed | mexican honey light lager

56 Brewing | hewing kolsch

Wild State | semi-dry cider

Fair State | roselle hibiscus sour

Castle Danger | george hunter stout

DRY BAR

Bauhaus | "nah" helles lager **7**

Sauvignon Blanc **10**

Levitate **5**

extra carbonated water | pure & clear ice
+\$1 pick one of our essence flavors

Hewing Tonic **8**

black spruce | red apple | almond

3Leches Kombucha **8/32**

agua de jamaica (hibiscus, clove,
cinnamon)

miele (honey, cinnamon, carraway)

Hewing Bar & Lounge

STARTER

Chef's Board 34

rotating daily selection of house cured meats and local cheeses with accoutrements

Deviled Eggs 10

smoked fish | herbed goat cheese | horseradish

Kale & Gouda Salad 16

compressed apples | lemon | date | marcona almonds

Cheese Curds 13

salami | pickled peppers | ranch seasoning

Sweet Corn Fritter 12

crab butter | hot honey | jalapeno

Duck Fat French Fries 9

confit garlic | dill aioli

SANDWICHES

all sandwiches come with house spiced chips & dip.

+Add duck fat fries for \$2.50.

Hewing Burger* 16

double patty | white american cheese | buttered onion
fhima's brioche

Lil Clucker 16

twice fried chicken | cry baby craig's aioli | coleslaw
fhima's brioche

SWEETS

Chocolate Sorbet 7



* These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
A service charge of 20% will be added to parties of 8 or more.