

COCKTAILS 16

Hewing Old-Fashioned

Knob creek *Hewing private barrel*
bourbon & rye | demerara | bitters blend

Hewing Manhattan

Old forester *Hewing private barrel*
bourbon Woodford rye | sweet vermouth |
cherry bark vanilla bitters

Pimm's & Needles

Pimm's | Tattersall gin | allspice | honey |
lemon | ginger | Angostura bitters

Nordic Lush

J. Carver Aquavit | Tattersall gin | Bordiga
maraschino | Lime

A Taste of Nolo

J. Carver Rye | grilled pineapple demerara
| St. George absinth | aromatic bitters

The Allspice Must Flow

Plantation 3 star | allspice | honey | lemon |
falernum | cinnamon

Swipe Right Negroni

Tattersall gin | green Italian aperitivo |
Cocchi Americano

Blood Moon

Clarified NY Sour | J. Carver bourbon |
lemon | lactose | simple syrup

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 whiskey
essence of:
honeydew | grapefruit | cinnamon

Botanic

Roku gin
essence of:
strawberry | yuzu | angelica root

Neutral

Haku vodka
essence of:
blackberry | lime | pine

THC SELZERS

Modist | MELT 12
10mg THC Selzer

*A 20% gratuity will be added to all
open tabs at the end of the evening

WINES

SPARKLING

Prosecco - *La Marca* | Veneto, Italy 14/52

Chardonnay/Chenin/Pinot Noir/Mauzac - *Medivol Cremant NV* | Limoux, France 15/56

Cinsault/Syrah/Grenache - *Medivol Rosé Cremant NV* | Limoux, France 17/64

Lambrusco - *Cleto Chiarli* | Emilia-Romagna, Italy 18/68

WHITE

Chardonnay - *Fossil Point 2021* | Edna Valley, California 18/68

Chardonnay - *Orin Swift 'Mannequin' 2018* | Napa Valley, California 30/120

Riesling - *Elektrisch 2021* | Rheinhessen, Germany 15/58

Sauvignon Blanc, Riesling, Pinot Gris - *Mother Shucker 2021* | Oregon 15/58

Sauvignon Blanc - *Ant Moore Signature Series 2020* | Marlborough, New Zealand 16/60

Pinot Grigio - *Le Monde 2021* | Friuli-Venezia Giulia, Italy 18/70

Hondarrabi Zuri-Beltza - *Ulacia 2021* | Basque Country, Spain 18/68

ROSÉ / ORANGE

Grenache-Mourvèdre-Cinsault - *Milou* | Provence, France 14/52

Verdejo-Sauvignon Blanc - *Gulp Hablo 2021* | La Mancha, Spain 15/56

Chardonnay-Pinot Noir - *Ciena 2021* | Breede River Valley, Western Cape 15/56

RED

Cabernet Sauvignon - *Austin Paso Robles* | Central Coast, California 18/68

Cabernet Sauvignon - *Valravn 2019* | Sonoma County, California 20/76

Cabernet Sauvignon - *Wonderland Project 2020* | Napa Valley, California 30/120

Pinot Noir - *Blood Root 2019* | Sonoma County, California 18/68

Pinot Noir - *Adelsheim Vineyard* | Willamette Valley, Oregon 30/120

Malbec - *Punto Final 2019* | Mendoza, Argentina 19/72

Tempranillo - *La Rioja Alta Alberdi 2018* | Rioja, Spain 18/68

Barbera D'Alba - *Matteo Correggia 2019* | Piedmont, Italy 17/64

DRAFT BEER 9

Bent Paddle | Amber Ale
Surly | One Man Mosh Pit Hazy, Citrus,
Tropical

Miller Lite | Pilsner

Indeed | Mexican Honey Light Lager

Surly | Furious IPA

Pryes | Main Squeeze, Lemon-Lime Blonde
Ale

DRY BAR

Sauvignon Blanc 11

Rosé 11

Bauhaus NAH 7

Levitate 6

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

Hewing Tonic 8

black spruce | red apple | almond

N/A Salty Dog 11

grapefruit juice | tonic | lime | grenadine

3Leches Kombucha 8/32

A 1.5% surcharge will be added to all checks. 100% of this surcharge goes directly to our back of house team. This surcharge is not a gratuity for personal services rendered by employees and is not the property of any employee.



Hewing Bar & Lounge



STARTER

Chef's Board 34

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

Elk Meatballs 15

preserved tomato salsa | pickled fresno | parmesan

Kale & Gouda Salad 16

compressed apples | lemon | date | marcona almonds

Cheese Curds 13

salami | pickled peppers | ranch seasoning

Spring Pea Arancini 10

arborio rice | pesto | pecorino

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 | b&b pickles | burger sauce

Lil Clucker 16

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

SWEETS

Chocolate Sorbet



* 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 6 or more.

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