

## COCKTAILS

### CLASSICS 16

#### OLD FASHIONED

irish and american whiskey | demerara | bitters  
blend

#### ESPRESSO MARTINI

vodka | espresso | blackstrap bitters

#### MANHATTAN

rye whiskey | sweet vermouth | cherry bark bitters

#### SPICY MARGARITA

la higuera sotol | yola mezcal | citrus |  
ancho chiles | agave

#### HEWING G&T

gin | house quinine tonic | lime

#### SAZERAC

rye whiskey | peychaud's bitters | absinthe

### SPECIALTY 24

**FORGET-ME-NOT** *sweet | floral | luxurious*  
barrel-aged gin | marigold | honey | egg white

**CAMPGROUND** *smokey | complex | elegant*  
smoked rye | sweet and dry vermouth | orange |  
walnut

### SEASONAL 17

**BOND GIRL** *savory | light | sexy*  
tomato water gin | bianco vermouth | aqara  
plateado

**CARDINAL NORTH** *classic | floral | vibrant*  
reposado tequila | hibiscus | orange

**LAST DILL** *herbal | light | boozy*  
dill aquavit | centum herbis | maraschino

**BARLEY AND ME** *balanced | herbal | tart*  
mugi hokka | bianco vermouth | passionfruit

# BAR & LOUNGE

## BITES

### CHARCUTERIE

**MEAT KOLTBOARD** 21  
selections of house charcuterie |  
seasonal mostarda | pickled vegetables

**CHEESE KOLTBOARD** 19  
selections of house cheese |  
spelt crackers | pickled vegetables

### TO SHARE

**MIXED NUTS** 5  
house-spice blend | parmesan crisps

**BITTERBALLEN** 8  
beef stew croquette | horseradish cream |  
micro greens

**DUCK FAT FRENCH FRIES** 9  
dill aioli | ketchup

**CHEESE CURDS** 13  
salami | pickled peppers | ranch seasoning

**BEET HUMMUS** 14  
apple | endive | pistachio dukkah

### SANDWICHES

*all sandwiches come with duck fat fries*

**HEWING BURGER\*** 23  
double patty | white american cheese | buttered  
onion | b&b pickles | burger sauce | fries

**BUTTERMILK FRIED CHICKEN** 23  
brioche bun | cabbage slaw | cry baby craig's aioli



# BAR & LOUNGE

## WINE

### SPARKLING

|                |               |       |
|----------------|---------------|-------|
| PROSECCO       | italy         | 14/56 |
| MOSCATO D'ASTI | italy (375ml) | 22    |

### WHITE & ROSÉ

|                 |             |       |
|-----------------|-------------|-------|
| ROSÉ            | california  | 15/60 |
| SAUVIGNON BLANC | new zealand | 14/56 |
| CHARDONNAY      | california  | 18/72 |

### RED

|            |            |       |
|------------|------------|-------|
| PINOT NOIR | oregon     | 16/64 |
| CABERNET   | california | 18/72 |

## SPIRIT-FREE

|                |                                        |    |
|----------------|----------------------------------------|----|
| PHONY NEGRONI  | no proof<br>st. agrestis               | 14 |
| SERENA MODE    | de-alcoholized sauvignon blanc         | 14 |
| VINADA         | 200ml<br>de-alcoholized sparkling wine | 15 |
| SHERAB SHRUB   | 3mg thc<br>rotating flavors            | 12 |
| MODIST MELT    | 10mg thc<br>rotating flavors           | 12 |
| HELLES LAGER   | bauhaus nah                            | 9  |
| JUICY DAYZ IPA | gruvi                                  | 9  |
| KOMBUCHA       | 3 leches                               | 8  |

## DRAFT BEER 9

|               |              |
|---------------|--------------|
| FALLING KNIFE | lager        |
| MODIST        | ipa          |
| INDEED        | tropical ipa |
| SEASONAL      | rotating     |



\*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.