

BEVERAGES

IZZE BOTTLED SODA 2.25

BLUEBERRY • CHERRY LIME • CLEMENTINE
GRAPEFRUIT • POMEGRANATE

Fresh Brewed RASPBERRY ICED TEA	1.75
Reed's GINGER BEER	2.50
IBC ROOT BEER	2.00
IBC CREAM SODA	2.00
DRIP COFFEE	2.00
ICED COFFEE	2.25
Oregon HOT or ICED CHAI	3.00
APPLE JUICE	1.50

FOUNTAIN SODA	1.75
COKE • DIET COKE • 7-UP	
SEAGRAMS GINGER ALE	

HOT TEA 1.50 by Harney & Sons

Chamomile
Coconut Ginger
Cranberry Rooibus
Earl Grey
English Breakfast
Peach Ginger
Peppermint
Sencha Green
White Grapefruit Vanilla

BOTTLED BEER

BREWERY	ABV	STYLE	\$
21st Ammedment Back in Black	6.8	Black Ale	3.75
21st Ammedment Brew Free or Die	7.0	American IPA	3.75
Amstel Light	3.5	Light Lager	3.75
Bells Porter	5.6	American Porter	4.00
Bells Two Hearted	7.0	American IPA	4.25
Black Label	4.0	American Lager	1.75
Blue Moon	5.4	Witbier	4.00
Boddingtons (16.9oz)	4.7	English Pale Ale	4.25
Budweiser	5.0	American Lager	2.75
Bud Light	4.2	Light Lager	2.75
Corona	4.6	American Lager	3.75
Crabbie's Alcoholic Ginger Beer	4.8	Spiced Beer	4.75
Great Lakes Burning River	6.0	American Pale Ale	3.75
Great Lakes Commodore Perry	7.5	English IPA	3.75
Great Lakes Dortmund Gold	5.8	Export Lager	3.75
Great Lakes Eliot Ness	6.2	Vienna Lager	3.75
Heineken	5.0	Euro Pale Lager	3.75
Kalibur N/A	0.5	Low Alcohol	3.50
Lagunitas IPA	6.2	American IPA	3.75
PBR	4.7	Blue Ribbon Winner	1.75
Pacifico	4.5	American Lager	3.75
Red Stripe	4.7	American Lager	3.75
Sam Smith Nut Brown (18.7oz)	5.0	Brown Ale	6.00
Sam Smith Oatmeal Stout (18.7oz)	5.0	Oatmeal Stout	6.00
Sam Smith Taddy Porter (18.7oz)	5.0	English Porter	6.00
Stella Artois	5.0	Euro Pale Lager	4.00
Strongbow (14.9oz)	5.0	Cider	4.25
Victoria	4.0	Vienna Lager	3.75
Woodchuck Amber	5.0	Cider	3.75
Yuengling Lager	4.4	Red Lager	2.75
Yuengling Light	3.5	Light Lager	2.75

PLEASE ASK YOUR SERVER FOR OUR CURRENT DRAFTS

COCKTAILS

VP MARTINI

Grey Goose, elderflower liqueur & lemon - 10.00

BLACK RASPBERRY MARTINI

Stolichnaya, Chambord, and lime - 9.00

ORANGE RIND-TINI

Stoli Ohranj, Limoncello, Campari, and OJ - 9.00

LEMON DROP MARTINI

Stolichnaya, Limoncello, lemon juice, and a bit of simple syrup - 9.00

HEADLESS HORSEMAN

Stolichnaya Vanil, bitters and ginger - 8.50

HYBRID

Tito's Vodka, cranberry juice, soda and lime - 4.50

DARK & STORMY

Goslings Dark Rum, Reed's Ginger beer and lime - 4.50

RUM DMC

Kraken Dark Rum, and pineapple juice - 4.50

REJUVENATOR

Bacardi, 7UP & pineapple juice - 4.50

FOGHORN

Tanqueray, ginger and lime - 4.50

PRINCESS LEIA

Watershed Bourbon Barrel Gin, elderflower liqueur, lemon, and splash of soda - 8.50

FEVE MANHATTAN

Templeton Rye, Carpano Antica sweet vermouth and bitters - 10.00

SAZERAC

Bulleit Rye, bitters, simple syrup; served in an Absente washed glass - 9.00

PRESBYTERIAN

Bulleit Bourbon, ginger, soda and bitters - 4.50

FIRE ON THE FRONTIER

Bulleit Bourbon, ginger liqueur, bitters, lemon, and a dash of Tabasco - 9.00

THUNDERBIRD

Knob Creek, Disaronno, juices of orange and pineapple, with a splash of grenadine - 8.50

FEVE MARGARITA

Cazadores Blanco tequila, Cointreau and house sour - 8.50

PALOMA

Espolon Reposado, agave nectar, and juices of grapefruit and lime - 4.50

100 MONKEYS & A TYPEWRITER

Cazadores Blanco tequila, Bacardi Silver, and juices of orange and cranberry - 4.50

MOSCOW MULE

Stoli, Reed's Ginger Beer, lime - 4.50
• Try a Kentucky Mule with Bulleit
• Try a Mexico Mule with Espolon

NEGRONI

equal parts Bombay Sapphire, Campari and sweet vermouth - 10.00

WHISKEY

Crown Royal
Templeton Rye
Bulleit Rye
Jack Daniels
Jameson

SCOTCH

Balvenie 15
Glenlivet 12
Laphroaig
Johnnie Walker Black
Johnnie Walker Red
Dewars

RUM

Bacardi Superior
Captain Morgan
Gosling's
Kraken
Malibu

GIN

Bombay Sapphire
Hendricks
Watershed
(Bourbon Barrel)
Beefeater
Tanqueray

BOURBON

Blanton
Basil Hayden's
Bulleit
Jim Beam
Knob Creek
Maker's Mark
Wild Turkey

VODKA

Grey Goose
Ketel One
Effen Cucumber
Stolichaya flavors
Three Olives flavors
Titos
Van Gogh Espresso

TEQUILA

Don Julio 1942
Don Julio Anejo
Patron Silver
Herradura Silver
Cazadores Anejo
Cazadores Blanco
Jose Cuervo Reposado
Espolon Reposado