

# Premium Craft Bar

Raise a Glass, Lakeside!

*A curated selection of handcrafted cocktails, fine wines, and premium spirits designed for those who appreciate the art of a perfect pour.*

## Handcrafted Cocktails

Expertly crafted using fresh ingredients, house-made syrups, and premium spirits.

### Blue Belvedere – \$14

A martini of distinction, featuring ultra-smooth Belvedere Vodka, dry vermouth, and decadent blue cheese-stuffed olives for a bold, briny finish.

### Lavender Lemon Drop – \$10

A fragrant and citrus-forward cocktail with Absolut Citron, Tattersall Crème De Fleur, lavender syrup, and freshly squeezed lemon juice, served with a sugared rim.

### Raspberry Cosmopolitan – \$9

A modern classic with Absolut Citron, Cointreau, cranberry juice, and fresh lime, delivering a vibrant balance of sweet and tart.

### Eastbay East Side – \$12

A crisp and herbaceous cocktail with house-infused cucumber gin, fresh mint, lime juice, and simple syrup, delivering a refreshingly balanced sip.

### Salted Caramel Espressotini – \$10

A rich and velvety espresso martini featuring Grind Double Espresso, Dorda Sea Salt Caramel, and cold brew concentrate, shaken to perfection for a creamy finish.

### Blueberry Basil Spritz – \$8

An aromatic and effervescent mix of Grey Goose Vodka, house-made blueberry basil syrup, fresh lemon juice, and soda for a perfectly refreshing sip. **Mocktail option available – \$6**

### Huckleberry Mule – \$10

A refined twist on the classic mule, blending Tito's Vodka with huckleberry syrup, fresh lime juice, and crisp ginger beer.

**Mocktail option available – \$8**

### Mango Habanero Margarita – \$11

A fusion of sweet and heat, combining Tanteo Habanero Blanco Tequila, mango purée, agave nectar, and fresh lime juice, finished with a chili-salt rim.

### The Goldrush Glen – \$9

A timeless cocktail made with Driftless Glen Single Barrel Bourbon, fresh lemon, and honey syrup, garnished with a bright lemon twist.

## Old Fashioneds

Our signature Old Fashioneds are crafted with premium spirits, house-muddled ingredients, and a meticulous attention to detail.

### Smoked Bulleit Old Fashioned – \$12

A bold and smoky take on the classic, featuring Bulleit Bourbon, muddled orange, Bada Bing cherry, sugar, and Angostura bitters, smoked tableside for an unforgettable experience.

### Chef's Old Fashioned

An elegant choice for the discerning palate, featuring your choice of bourbon or rye whiskey, muddled fruit, sugar, and bitters, expertly strained over ice for a refined finish.

### Brown Sugar Bourbon Old Fashioned – \$9

A warm and rich variation made with BSB, muddled Bada Bing cherry, orange, sugar, and Angostura bitters, served sweet, sour, or press.

**\*Only served in Craft Bar/Dining room**



"Great Drinks. Great Vibes. Great Times."

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## Premium Wines

Hand-selected vintages, chosen to pair beautifully with our menu offerings.

### Champagne & Sparkling

Caposaldo Prosecco Brut \$8 / \$32

Taittinger Brut "La Française", Champagne, France \$100

### Rosé

Bonterra Rosé, Mendocino County, California 2018 \$8 / \$28

### White Wines

Calera Chardonnay, Central Coast, California 2022 \$12 / \$46

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 2024 \$10 / \$36

Kendall Jackson Chardonnay, "Vintner's Reserve," California 2022 \$9 / \$32

*Pairs well with miso-glazed scallops*

Castello Banfi Toscana Pinot Grigio Le Rime, Tuscany, Italy 2016 \$9 / \$32

*Pairs well with chicken Marsala*

Chateau St. Michelle Riesling, Columbia Valley, Washington \$8 / \$28

### Red Wines

Caymus Vineyards Cabernet Sauvignon, "50th Anniversary," Napa Valley 2022 \$110

La Crema Pinot Noir, Russian River Valley, California 2021 \$80

Meiomi Pinot Noir, California 2022 \$11 / \$42

*Pairs well with pan-seared salmon*

Daou Cabernet Sauvignon, Paso Robles, California 2022 \$12 / \$46

*Pairs well with ribeye steak*

Klinker Brick Brickmason Red, Lodi, California 2017 \$10 / \$36

Conundrum Red Blend, California 2022 \$9 / \$32

*Pairs well with house-smoked pork belly bites*

Banfi Collection Di Sasso, Sangiovese/Cabernet Sauvignon, Tuscany, Italy 2016 \$9 / \$32

Seeker Pinot Noir, France \$9 / \$32

Drumheller Merlot, Columbia Valley, Washington 2017 \$8 / \$28

### House Wines – \$6 per glass

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato

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## Premium Spirits

A collection of distinguished spirits for those who appreciate quality in every pour.

### Vodka

Absolut, Absolut Citron, Belvedere, Grey Goose, Tito's, 45th Parallel

### Rum

Bacardi, Bacardi Limón, Captain Morgan, Malibu

### Gin

Aviation, Bombay Sapphire, Tanqueray, Driftless Glen Wisconsin

### Brandy

Drink Wisconsinly Damn Good Brandy, Korbel

## For the Sippers - 2 oz Pour

### Tequila

Casamigo Blanco - \$11

Clase Azul Reposado - \$32

Don Julio Blanco - \$11

Montelobos Espadín Mezcal - \$10

Patrón Silver - \$9

### Whiskey & Bourbon

Angel's Envy Bottled in Bond - \$14

Basil Hayden Kentucky Straight Bourbon - \$12

Blanton's Single Barrel - \$17

Crown Royal - \$9

Driftless Glen Single Barrel - \$9

Eagle Rare 10 Year - \$10

Jameson - \$8

Knob Creek Kentucky Straight Bourbon - \$10

Maker's Mark - \$9

Penelope Toasted Barrel - \$12

Widow Jane 10 Year - \$14



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## Beer Selection

Blue Moon – \$4

Bud Light – \$3.50

Busch Light – \$3.50

Kona Big Wave – \$4.25

Leinenkugel's Summer Shandy – \$4

Michelob Ultra – \$4

Modelo – \$4

Michelob Ultra – \$4

Stella Artois – \$4

MoonRidge Original Honey Brown Ale – \$4.50

MoonRidge Below the Dam Oatmeal Stout – \$4.50

Shiner Bock – \$4

*Ask your server about our draft beer selection!*



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