

LIBERTINE

LIQUOR BAR

HIGHBALLS

SUNTORY TOKI JAPANESE WHISKY | HOUSE SODA | LEMON.....8
GUANABANA RUM LIQUEUR | CIRCLE CITY POMEGRANATE KOMBUCHA.....8
LILLET BLANC AROMATIZED WHITE WINE | ELDERFLOWER TONIC.....7
THYME-INFUSED BONAL | INDIAN TONIC.....7

WHISKEY FLIGHTS

ANGEL'S ENVY / 38

PORT-FINISHED BOURBON | RUM-FINISHED RYE | CASK STRENGTH

MAKER'S MARK / 19

MAKER'S MARK | MAKER'S 46 | CASK STRENGTH

BOTTLED & CANNED BEER

ASH & ELM DRY CIDER, IN/6 PABST BLUE RIBBON, WI/3
DAREDEVIL LIFTOFF IPA, IN/7 SUN KING ROTATING, IN/7
CENTRAL STATE ROTATING, IN/7 RHINEGEIST ROTATING, OH/6
TWODEEP BRICKHOUSE ROASTED AMBER, IN/7

WINE

NAVERAN BRUT VINTAGE **CAVA** 2014|PENEDES, SPAIN 10/41
DOMAINE ST AIX **ROSE** 2016|COTEAUX D'AIX-EN-PROVENCE, FRANCE 12/49
EMILE BEYER **PINOT BLANC** 2017|ALSACE, FRANCE 11/45
OR. TRAILS WINE CO. **PINOT NOIR** 2016|WILLAMETTE VALLEY, OR 11/45

CHEESE & CHARCUTERIE

CHOOSE 3 FOR \$15

[\$5 PER ADDITIONAL CHOICE]

SERVED WITH AMELIA'S BREAD & ACCOUTREMENTS

GOAT CHEESE

CAPRIOLE FARMS

TRILLIUM

TULIP TREE CREAMERY

2 YR. CHEDDAR

FAIR OAKS FARMS

SALAME PICCANTE

SMOKING GOOSE

STAGBERRY

SMOKING GOOSE

SAUCISSON ROUGE

SMOKING GOOSE

PIG & FIG TERRINE

SMOKING GOOSE

PROSCIUTTO

TANARA GIANCARLO

WE DO NOT LIST ALL INGREDIENTS ON THE MENU. PLEASE ALERT OUR TEAM TO ANY ALLERGIES AND/OR DIETARY RESTRICTIONS. *CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEAT, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.