

NOT YOUR BUD - Light beers.



“UP NORTH”

Classic. Crisp. Crushable. Forget the Busch. Head for the trees.

Wisconsin Lager 5.0%

“COMMUTER”

Smooth liquid gold. German style. The beer that carried us. #FORWARD

Kölsch Ale 4.8%

“DC TROLLEY”

Old school lager brewed with local cherries. Subtle & quenching. A vacation.

Door County Cherry Lager 4.8%

“RUBY RED”

OG Commuter drenched in fresh grapefruit. Tart. Punchy. Hello, Ruby Boozeday.

Grapefruit Kölsch 5.0%

GIFTED & TALENTED - Special beers.

“PETE’S WHEAT”

Nod to a traditional Hefeweizen. Straw color. Citrus notes. A neat wheat treat from Pete.

Bavarian Wheat Ale 5.0%

“FUN DIP”

Lik-A-Stix berry mix: black/blue/straw/razz. So much fun, we bet you can’t drink just one.

Mixed Berry SOUR 4.7%

“THE LAND BEFORE LIME”

TART lime ale with a touch of sweet cream. Spike sour! Ducky dessert! Petrie pucker!

Key Lime SOUR 4.7%

“EASY AMBER”

Looking for a mellow, malty brew with a heavenly hue? The easy answer is Easy Amber.

Amber Lager 5.6%

“BANJO CAT”

Dark as night. Velvety smooth. Purrfect malt. I see a porter and I want it painted black.

Black Porter 6.2%

I ONLY DRINK IPA’S - Hoppy beers.

“NINJA DUST”

Hi-YAH CITRA! Deceptively light. Dangerously hazy. (Rocky. Loves. Emily.)

Hazy IPA 6.5%

CITRA + MOSAIC.

“STARDUST”

Clear night sky...no haze. Piney with a *twinkle* of citrus.

Juicy IPA 6.5%

CENTENNIAL + MOSAIC.

“INFLUENCER”

Hoppy. Anti-hazy. Anti-hashtag. Pics or this beer didn’t happen.

West Coast 6.5%

CENTENNIAL + WARRIOR.

GENTRY’S HARD CIDERS - Wisconsin apples. *GF*

“ROSÉ CIDER”

Semi-Sweet. 5.0%

“APPLE CRISP CIDER”

Sweet. 5.5%

“BLACKBERRY CIDER”

Tart. 5.5%

CAN DO! - Cider in a can. CAN’T DO in FLIGHTS!

“CHERRY CRISP CIDER”

Sweet. 5.5%

VOTED #1 CIDER IN WISCONSIN! 2024 Untappd Champion. That’s some humble pie, y’all.



HARD SELTZER - Low cal. Low carb. *GF*

- WILD BERRY* 5.0%
- TROPICAL* 5.0%

*CLOUDLESS SELTZER: From our friends @3Sheeps (Sheboygan, WI.)

WINE - By the glass. See Bartender for list of wines by the bottle.

- WHITE SANGRIA: "SUNSET SPLASH" Door County
- SAUVIGNON BLANC: "MATUA" New Zealand
- CHARDONNAY: "SONOMA-CUTRER" California
- RED SANGRIA: "GLUNZ DE LA COSTA" California
- CABERNET: "LINE 39" California
- PINOT NOIR: "J. LOHR" California

FANCY BEVS - Alcoholic

- MARGARITA: 15.0%
Served over ice. No lime. No salt. NO FUSS. *GF*
- CHERRY MIMOSA: 8.0%
A Door Peninsula Winery favorite! Infused with local DC cherries.
- JUNESHINE HARD KOMBUCHA: 6.0%
A refreshing blend of Passionfruit, Orange + Guava. Probiotic goodness. *GF*

NOT BEER - Non-Alcoholic

- ROOT BEER
Old Fashioned Root Beer on tap! Handmade in Potosi, WI.
- CANNED COKE PRODUCTS: COKE, DIET COKE, SPRITE
- MINUTE MAID JUICES: LEMONADE, APPLE JUICE
- AHA SPARKLING WATER: Blueberry Pomegranate
- DASANI BOTTLED WATER

N/A BEER

- ATHLETIC BREWING CO: "FREE WAVE" Hazy IPA
- ATHLETIC BREWING CO: "UPSIDE DAWN" Golden Style