



## NOT YOUR BUD - Light beers.

- “UP NORTH”** Wisconsin Lager 5.0%  
Classic. Crisp. Crushable. Forget the Busch. Head for the trees.
- “COMMUTER”** Kölsch Ale 4.8%  
Smooth liquid gold. German style. The beer that carried us. #FORWARD
- “DC TROLLEY”** Door County Cherry Lager 4.8%  
Old school lager brewed with local cherries. Cherry, merry & bright. The souvenir beer!

## GIFTED & TALENTED - Special beers.

- “SANTA BEER”** Orange Pilsner 5.0%  
It's naughty. It's nice. It's \*HIS\* beer but you can have some. Dreamsicles do come true!
- “RUBY RED”** Grapefruit Kölsch 5.0%  
OG Commuter drenched in fresh grapefruit. Tart. Punchy. Hello, Ruby Boozeday.
- “PENGUIN PALE ALE”** American Pale Ale 5.0%  
The beer that started it all. Simple. Mellow. Nothin' fancy about it & that's that.
- “OKTOBERFEST”** Märzen 5.6%  
Traditional German Oktoberfest. Seinfeld approved...These pretzels are making me thirsty!
- “BANJO CAT”** Black Porter 6.2%  
Midnight shade. Velvety smooth. Purrfect malt. I see a porter and I want it painted black.
- “BREAKFAST BEER”** Imperial Coffee Stout 8.5%  
Dark Roast & Lactose. I like my beer buzz with coffee and cream.
- “WIIRD ENERGY”** Bourbon Barrel Barleywine 9.5%  
Spelling wierd is weird - yes? This beer is no joke. Notes of toffee/vanilla/oak. Barrel aged.

## I ONLY DRINK IPA'S - Hoppy beers.

- “NINJA DUST”** Hazy IPA 6.5%  
Hi-YAH CITRA! Deceptively light. Dangerously hazy. (Rocky. Loves. Emily.) CITRA + MOSAIC.
- “STARDUST”** Juicy IPA 6.5%  
Clear night sky...no haze. Piney with a \*twinkle\* of citrus. CENTENNIAL + MOSAIC.

## 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”** 5.5%  
VOTED #1 CIDER IN WISCONSIN! 2024 Untappd Champion. That's some humble pie, y'all.





## WINE - By the glass. See Bartender for bottle list.

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

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

<b>CLOUDLESS WILD BERRY</b>	5.0%
<b>CLOUDLESS TROPICAL</b>	5.0%
<b>UNTITLED ART_PRICKLY PEAR GUAVA</b>	5.0%
<b>UNTITLED ART_PINEAPPLE MANGO</b>	5.0%

## FANCY BEVS - Alcoholic

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

## NOT BEER - Non-Alcoholic

- ROOT BEER:** Old Fashioned Root Beer on tap! Handmade in Potosi, WI.
- SODA CANS:** COKE, COKE ZERO, SPRITE
- MINUTE MAID JUICES:** LEMONADE, APPLE JUICE
- AHA SPARKLING WATER:** BLUEBERRY POMEGRANATE
- DASANI BOTTLED WATER**

## N/A BEER

- ATHLETIC BREW CO:** N/A Hazy IPA \*OR\* N/A Golden Style
- UNTITLED ART:** N/A Juicy IPA \*OR\* N/A Italian Pilsner