

Seasonal Cocktails:

Cocktails created by our talented team of bartenders to showcase the best of Fall & Winter with an LPSF Twist



Professional Beet-Boxer - \$12 *

Basil Infused Bols Genever, Lustau Vermut Blanco, Beet, Orinoco Aromatic Bitters, Lemon, Soda Water
easy drinking, earthy, crushable



Off the Clock - \$11.50 *

Riegers Caffé Amaro, Naranja Orange Liqueur, Tuaca, Banana Coconut Cream, Whole Egg, Bennet Bermuda Bitters, Chocolate Shavings
decadent, rich, creamy



Dilly Goose - \$12 *

Liene Aquavit, Wheatley Vodka, Gooseberry Syrup, Lime, Dill & Basil Tincture
herbal, refreshing, tart



Canella con Pepsi - \$11.50

Cinnamon infused Hendricks Gin, Fernet Branca, Blackberry Syrup, Lemon, Pepsi
twist on an Argentinian classic



Pink Peppercorn Pandemonium - \$12 *

Kasama Small Batch Rum, Cardamaro, Acid Adjusted OJ, Vanilla Pink Peppercorn Syrup, Tart Cherry Juice, Allspice Bitters
complex, fruit-forward, fun



Lips of an Angel - \$12.50

Smoked Sage, Pork Fat-Washed Slipknot Whiskey, Apricot Demerara, Black Walnut Bitters
velvety, spirit-forward, daddy



The Velvet Hour - \$11.50 *

Revelton Mulberry Gin, Creme de Violette, Lemon, Pistachio Orgeat, Almond Milk Molasses Foam (served warm)
nutty, soul-warming, relaxing



Harvest Moon - \$13

Oak & Eden Wheat & Spire Bourbon with Amburana, Rittenhouse Rye, Lustau Pedro Ximenez Sherry, Mommenpop Seville Orange, Blood Orange Bitters, Peach Tea Ice
bittersweet, layered, spiced



High Rollers:

Cocktails made with extra-premium ingredients, which come with a higher price tag and a wealth of flavor

The Cost of Consciousness - \$23

Single Origin Cold Brew from Kismet Coffee & Bloom, Madagascar Vanilla Elit Vodka, St. George NOLA Coffee Liqueur, Muscovado Syrup, Diamond Espresso Beans
a top-shelf espresso martini



I Give You Roses - \$23.50

Komos Rosa Reposado Tequila, Calirosa Rosa Blanco Tequila, Tulsi Rose Tea infused Luxardo Maraschino Liqueur, Acid Solution, Rose Cordial, Hibiscus Himalayan Salt
a floral twist on a posh & luxurious margarita



Campfire Cigar - \$23

Balvenie 12 Year, Cedar Ridge Port Cask Bourbon, Lagavulin 16 Year, Carpano Antica, Barrel Aged Peychauds Bitters, Apple Wood Smoke
a high-end scotch & bourbon smoke-show



House Cocktails:

Rooster Tai - \$11.50 *

Goslings Black Seal Rum, Meyers Dark Rum, Triple Sec, Lime, Demerara, Orgeat



Yeti Tai - \$11.50 *

Appleton Estate Rum, Amaro Meletti, Plantation OFTD Rum, Pistachio Elderflower Orgeat, Lime



Foxy Tai - \$11.50 *

White Rum, Passionfruit, Pineapple, Orange, Orgeat, Grenadine



Bloody Pineapple - \$10 *

Bagger Vodka, Pineapple Juice, Bloody Mary Mix, Jerk Seasoning



* = Available as non-alcoholic

☪ = Contains nuts

Beertails: the best of both worlds

Pining for You - \$11

Reunion Amber Ale, Crème de Cassis, Uncle Vals Botanical Gin, Pine Extract, Pinecone



Tipsy Seltzer - prices vary *

Choose any seltzer, served tipped upside down in a glass with perfectly paired liquor and fresh fruit juice



Iowa *hip-stir* - \$12 *

Backpocket Seasonal Sour, Cedar Ridge Bourbon Sidecar



Fireside Chats - \$12

FireCiders Dry-Hopped Cider, Mazzura Aperitivo, Cocchi Dopo Teatro Vermouth Amaro, Calvados Apple Brandy



Classic Cocktails: including, but not limited to the below options (ask to see our spirits list)

Aperol Spritz | Boulevardier | Caipirinha | Daiquiri | Dark & Stormy | Gimlet | Julep | Jungle Bird | Last Word | Mai Tai | Manhattan | Margarita | Martini | Mojito | Moscow Mule | Negroni | Old Fashioned | Paloma | Pisco Sour | Sazerac | Sidecar | Tom Collins | Whiskey Sour

Looking for something else? Feeling indecisive? Ask for a bartender's choice. \$12-15

Party Flavors: drinks to share!

Whoo Girl - serves 2 - \$20 ☪

Mango Rum, Coconut Rum, Overproof Rum, Blue Curaçao, Pineapple, Lime, Lemon, Orgeat, Served in a Frozen Pineapple or a Fishbowl



Down for Anything - serves 4 to 6 - \$55

Corralejo Reposado Tequila, Amontillado Sherry, Cedar Ridge Fruit Brandy, Amaro Montenegro, Honey Syrup, Lemon, Grapefruit Radler, Served from a crystal dispenser



Gentleman & a New Scholar - serves 3 to 4 - \$45

Cedar Ridge FNF Rye Single Barrel Selection, Zaya Cocobana, Luxardo Maraschino Liqueur, Dolin Rouge, Dolin Dry, Angostura Bitters, Demerara, Served in a Decanter (Add Table-side Barrel-Stave Smoked Glasses -\$6)

★ House-Made Peanut Butter Amaro: \$5.50 ★

SCAN HERE FOR OUR CURRENT DRAFT LIST



(all prices increase during happy hour)
Kicking it old school? Ask for a paper copy of the draft menu if you aren't tech savvy

Domestic Tall Boys: - \$5

Miller Lite • Budweiser • Bud Light • Busch Light • Coors Light • Michelob Ultra

Craft & Import Cans:

Bell's Two Hearted Ale - 16oz Can **\$6.50**
IPA • Comstock, MI • 7% ABV

Mocktucky Cold Snacks - 16oz Can **\$5**
Crushable Lager • Bozeman, MT • 4% ABV Lion Bridge

Blue Moon Belgian White - 16oz Can **\$6**
Witbier • Denver, CO • 5.4% ABV

Odell Sippin' Pretty - 12oz Can **\$6**
Fruited Sour Ale • Fort Collins Colorado • 4.5% ABV

Try in a
TIPSY SELTZER!

Exile Ruthie - 16oz Can **\$5**
Pale Lager • Des Moines, IA • 4.9% ABV

Front Street Cherry Bomb Blonde - 16oz Can **\$6**
Cherry Wheat • Davenport, IA • 5.4% ABV

Surly Coffee Bender - 16oz Can **\$6.50**
Coffee Brown Ale • Minneapolis, MN • 5.5% ABV

SingleSpeed Whirled Wide Haze - 12oz Can **\$5.50**
Hazy IPA • Waterloo, IA • 6% ABV

SingleSpeed Tip the Cow - 12oz Can **\$5.5**
Coffee Milk Stout • Waterloo, IA • 6.2% ABV

Modelo Especial - 12oz Can **\$5**
Mexican Lager • Nava, Mexico • 4.5% ABV

Stiegl Grapefruit - 12oz Can **\$5**
Radler • Salzburg, Germany • 2% ABV



Seltzers:

Toppling Goliath Pseudo Seltzers - 12oz Can **\$5.50**
Pineapple or Strawberry Hard Seltzer • Decorah, IA • 4.5% ABV

Untitled Art Florida Seltzers - 12oz Can **\$7.25**
Blood Orange Pomegranate, Prickly Pear Guava, or Rotating Flavor Hard Seltzer • Waunakee, WI • 5% ABV

PRESS Pomegranate Ginger - 12oz Can **\$5**
Hard Seltzer • Milwaukee, WI • 4% ABV

White Claw - 12oz Can **\$5**
Black Cherry or Mango • Hard Seltzer • Chicago, IL • 5% ABV

Truly Wild Berry - 16oz Can **\$6**
Hard Seltzer • Boston, MA • 5% ABV

Carbliss Vodka Seltzer - 12oz Can **\$6.50**
Passionfruit or Lemon Lime • Wisconsin • 5% ABV

Non-Alcoholic:

Athletic Free Wave • Non-Alcoholic Hazy IPA • Stratford, CT • 0.5% ABV - 12oz Can **\$5**

Untitled Art NA • Rotating Flavors • Waunakee, WI • 0.5% ABV - 12oz Can **\$5**

Busch NA • Non-Alcoholic Lager • St. Louis, MO • 0.4% ABV - 12oz Can **\$4**

Wilson's Orchard Sparkling Cider • Non-Alcoholic Cider • Iowa City, IA • 0.0%ABV - 12oz Can **\$4**

Confluence Hop2It • Dry Hopped Sparkling Water • Des Moines, IA • 0.0%ABV - 16oz Can - **\$5.5**



Ask about our Featured Wines & Bottle List

Red Wine: (\$GLASS/\$BOTTLE)

Castle Rock Monterrey County Pinot Noir: **\$10 | \$39**
2020, California

Santa Julia Malbec: **\$9.5 | \$36**
2021, Argentina



QSS Rare Vinho Lisboa: **\$9.5 | \$36**
2021, Portugal

Giapoza Cabernet Sauvignon: **\$12 | \$46**
2020, California

Mary Taylor Castilla Y León: **\$9.5 | \$36**
2021, Spain

White & Pink Wine: (\$GLASS/\$BOTTLE)

Prisma Sauvignon Blanc: **\$9.5 | \$36**
2020, Chile

Novellum Chardonnay: **\$12 | \$46**
2021, France

Nine Hats Pinot Gris: **\$10 | \$39**
2020, Washington

Vigneto Moscato D'Asti: **\$9.5 | \$36**
2021, Italy

Zonin Prosecco D.O.C.: **\$10 | \$39**
2021, Italy



Wine on Draft:

Our house red, white, and sparkling wines are kept at the perfect chilled temperature for their varieties, stored to retain their fresh quality and delicious flavor.

Jenny & Francois From the Tank | Red Blend **\$8.5**
France

Jenny & Francois From the Tank | Chardonnay **\$8.5**
France

La Pianure Prosecco **\$9.5**
Italy

Ciders & Gluten Free:

Wilson's Orchard Hard Cider - 12oz Can **\$6**
Rotating Flavors of Hard Cider • Iowa City, IA • 4.5% ABV

Angry Orchard Crisp Apple - 16oz Can **\$6**
Hard Cider • Walden, NY • 5% ABV

Ciderboys Peach County - 16oz Can **\$6.50**
Peach Flavored Hard Cider • Steven's Point, WI • 5% ABV

Glutenberg Blonde - 16oz Can **\$7.5**
Gluten-Free Blonde Ale • Montréal, QC • 4.5% ABV