

THE IRON HORSE SIGNATURE COCKTAILS

1907 OLD FASHIONED

Classic

Elijah Craig Bourbon or Copper & Kings Brandy, Muscovado, Bittercube Trinity Bitters

Wisconsin Style

Same as above but with muddled fruit & topped w/ Sweet or Sour Soda

12

ON THE PATH TO PONTCHARTRAIN

Twisted Path Dark Rum, St. George Nola Coffee Liqueur, Cherry Heering,
Bittercube Cherry Bark Vanilla & Angostura Bitters

14

TWILIGHT OF THE SIMIAN

Rehorst Gin, Domaine de Canton, Pimms #1, Lemon, Muscovado,
Bittercube Orange & Angostura Bitters

12

ROSSO RIO

Luna Azul Tequila, Aperol, Cocchi Chinato Barolo & IHH Sweet Vermouth,
Bittercube Orange & Angostura Bitters

14

NORDIC MULE

Game Ode Celebration Aquavit, Art in the Age Sage Liqueur, Lemon,
Top Note Ginger Beer, Bittercube Bolivar Bitters

13

TEMPORARY RESOLUTION

Yellow Chartreuse, St. George Spiced Pear, Lemon, Sparkling Rose,
Bittercube Jamaican #1 Bitters

13

SOUTHPAW

Rittenhouse Rye, Maple Thyme Syrup, Laphroaig, Pumpkin Ale,
Bittercube Cherry Bark Vanilla & Angostura Bitters, Egg White & Cream

12

THE LAST CARTHUSIAN

Green Chartreuse, Fernet-Branca, Simple Syrup, Lime

10

FIFTH WARD SANGRIA

A Blend of Red & White Wines, Twisted Path Rum, Spices, Secco, Bittercube Trinity Bitters

11

Iron Horse Hotel 1907 Red Hot Rye Whiskey Shots \$5

A 20% gratuity will be added to any group of 6 or more guests.

Wine

SPARKLING

Secco Italian Bubbles <i>Veneto, Italy</i>	10/40
Poema Cava Brut Sparkling Rosé <i>Catalonia, Barcelona Brut</i>	8/32
Veuve Clicquot <i>Champagne, France</i>	20/99

WHITE

Riesling—Leitz, “Eins. Zwei. Dry” <i>Rheingau, Germany</i>	8/32
Pinot Gris, A-Z <i>Willamette Valley, Oregon</i>	7/28
Sauvignon Blanc—Peter Yealands <i>Marlborough, New Zealand</i>	7/28
Chardonnay—Seguinot-Bordet <i>Chablis, France</i>	10/40
Chardonnay—La Crema <i>Monterey, California</i>	10/40

RED

Pinot Noir—Chehalem, “Three Vineyards” <i>Willamette Valley, Oregon</i>	11/44
Sangiovese—La Spinetta, “Il Nero di Casanova” <i>Tuscany, Italy</i>	10/40
Syrah—Snolquamie <i>Columbia Valley, Washington</i>	6/24
Red Blend—Rebel Coast, “Lost by Choice” <i>California</i>	9/36
Red Blend—14 Hands, “Kentucky Derby” <i>Columbia Valley, Washington</i>	8/32
Cabernet Sauvignon—Joel Gott, “815” <i>California</i>	9/36
Merlot—Chateau Ste. Michelle, “Indian Wells” <i>Columbia Valley, Washington</i>	10/40
Tempranillo—Emilio Moro <i>Ribera del Duero, Spain</i>	8/32

Beer

DOMESTIC

Ale Asylum Unshadowed Hefeweizen <i>Madison, WI / 6%</i>	6
Brenner Brewery City Fox Pale Ale <i>Milwaukee, WI / 5.1%</i>	6
Bell's Two Hearted Ale <i>Kalamazoo, MI / 7%</i>	6
Bell's Smitten Golden Rye Ale <i>Kalamazoo, MI / 6%</i>	6
Coors Light <i>Golden, CO / 4.2%</i>	5
Founders Rubaeus <i>Grand Rapids, MI / 5.7%</i>	6
Karben4 Dragon Flute <i>Madison, WI / 5.3%</i>	6
Lakefront IPA <i>Milwaukee, WI / 6.6%</i>	6
Lakefront White <i>Milwaukee, WI / 4.6%</i>	6
Lakefront Riverwest Stein <i>Milwaukee, WI / 5.6%</i>	6
Miller Lite <i>Milwaukee, WI / 4.2%</i>	5
Miller High Life <i>Milwaukee, WI / 4.6%</i>	5
MKE Booyah Farmhouse Ale <i>Milwaukee, WI / 6.5%</i>	6
New Belgium Glutiny Pale Ale <i>Fort Collins, CO / 6%</i>	6
New Glarus Spotted Cow <i>New Glarus, WI / 4.8%</i>	6
New Glarus Moon Man <i>New Glarus, WI / 5%</i>	6
North Coast Old Rasputin Imperial Stout <i>Fort Bragg, CA / 9%</i>	6
Seattle Cider Semi-Sweet <i>Seattle, WA / 6.5%</i>	7
Upland Brewing C.V. Pilsener <i>Bloomington, IN / 5.5%</i>	6
PBR (cans) <i>Milwaukee, WI / 4.7%</i>	3
Schlitz (cans) <i>Milwaukee, WI / 4.6%</i>	3

IMPORTED

Victoria <i>Mexico / 4.5%</i>	6
Guinness <i>Ireland / 4.2%</i>	6
Lefte Blonde <i>Belgium / 6.6%</i>	7
Lefte Brown	
Stella Artois <i>Belgium / 5%</i>	6
Saison Dupoint <i>Belgium / 6.5%</i>	8

NON-ALCOHOLIC

Clausthaler <i>Germany</i>	6
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DRAUGHT

*Our draughts are ever changing.
Please ask your server for today's selection.*

SEASONAL

*We always have several seasonal bottles available.
Please ask your server for today's selection.*

