

## Cocktails

Our full service bar can make anything your heart desires... but these are some of our specialties

### **Homemade Limoncello** -

Made with Absolute 100 vodka and the zest from 15 lemons, served up icy cold. \$6

**Godfather** - Scotch & amaretto shaken and served up. \$6

**Stonefence** - A shot of spiced rum shaken with homemade ginger syrup and apple cider then topped with ginger beer and a baked apple slice. \$6

**Stone Wall** is the same recipe only with whiskey, and a

**Stone Pole** uses vodka. \$6

### **Chocolate White Russian** -

360 chocolate vodka and Kahlua served on the rocks with a splash of cream. \$7

### MRDC Recipes

These recipes all use Mississippi River Distillery products made right here in LeClaire! Head to the Mississippi River Distillery for a tour.

**Dirty Blue Pilot** - Smooth River Pilot Vodka martini with blue cheese stuffed olives. \$8

**Harvey Wallbanger** - River Baron Vodka and orange juice with a splash of Galliano. \$8

**Rose's Rose** - River Rose Gin and tonic splashed with rose's grenadine & rose's lime, then spritzed with rose water. \$7

**Wide River Wheat** - The distillery's first seasonal release served on the rocks with an orange twist. Limited quantity available. \$9

**Monkey Gland** - River Rose Gin shaken with fresh squeezed OJ, grenadine and an Absinthe wash. \$8

## Wine by the glass

**Salmon Creek**, California, Pinot Noir, Cabernet Sauvignon, Chardonnay, White Zinfandel, \$4.5 gl, \$16 btl

Champagne splits \$7

**Coastal Vines**, California, Pinot Grigio, Merlot \$5 gl \$17 btl

½ **Bottle of IL Moscato**, Italy - \$12

**Gosford**, Australia, Shiraz \$7 gl, \$26 btl

**La Crema**, Chardonnay, California \$8 gl. \$28 btl

**Arancio**, Grillo, Sicily \$6 gl, \$24 btl

**Vertikal**, Riesling, Germany \$5 gl, \$20 btl

**Matua**, Sauv. Blanc, New Zealand \$7 gl, \$28 btl

**Hacienda**, Merlot - \$6 gl/\$20 btl

**Silver Ridge**, Pinot Noir \$7 gl/ \$24 btl

**Trivento**, Cabernet, Argentina \$8 glass, \$30 bottle

***We always have something new & exciting to try! Ask your server about today's feature glass.***

## Wine bottles

**Inkberry**, Shiraz Cabernet, Australia \$26

*"inky" berries display superb aromatics and rich fruit*

**Filus**, Malbec, Mendoza \$25

*Velvety wine with black spice notes and dark berry fruit*

**Broquel**, Malbec, Argentina \$30

*Beautiful balance of ripe tannins with a long finish*

**Slingshot**, Cabernet, Napa Valley California \$38

*Blackberries, fresh roasted coffee, and caramel flavors*

**Vina Zaco**, Tempranillo Rioja, Spain \$38

*Cherry flavors framed by smoky chocolate oak*

**Haraszthy**, Zinfandel, Amador \$32

*TONS of ripe fruit with oaky spice and a hint of chocolate*

**Twisted Sister**, Zinfandel, California, \$45

*Silky textured tannins complimented by oak nuances*

**Chat. St. Michelle**, Merlot, Washington \$35

*Black cherry, cola, leather and spice notes*

**Lagone**, Merlot/Cab. Sauvignon/Cab. Franc., Italy \$36

*Full Bodied with soft velvety tannins and a rich long finish*

**St. Francis**, Chardonnay, California \$25

*100% chardonnay, rich and buttery*

## Beer

**On Tap**- Sheephead IPA, Blue Moon, and  
Rollerdam Red \$4 pints

**Domestic Bottles**- Budweiser, Bud Light, Miller Lite,  
Coors Light, O'douls (N/A), Seasonal Lienenkugel \$3

**Import & Micro-brew Bottles**- Stella Artois, Heineken, Corona,  
Negra Modelo, Fat Tire, Ranger IPA, New Castle, Goose Island  
312, Sam Adams Lager, Bass Ale, Guinness Draught, Galena  
Hefeweizen, \$4

**Woodchuck Hard Pear Cider** \$4

