

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

Mint Julep - Made with mint leaves, sugar, Maker's Mark Kentucky bourbon and a splash of water & served in a frosty tin cup. \$6

Mojito - Fresh mint muddled with Barbados Rum, sugar, & home-made sour mix. \$7

Dark & Stormy - This highball is made with dark rum & gingerbeer, & garnished with a lime. \$6

Alabama Slammer - Southern Comfort, Amaretto, & Sloe Gin mixed with Orange Juice & fresh sour mix. \$7

New Fashion - Lemon Vodka with a splash of sweet vermouth, simple syrup, & fresh squeezed lemon. \$6

MRDC Recipes

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

Astoria - River Rose Gin stirred (so as not to bruise it) with dry vermouth & a dash of orange bitters. \$8

Sazerac - The official New-Orleans cocktail, here we use Windmill Rye muddled with bitters & sugar served neat in an absinthe washed glass with a lemon twist. \$8

Salty Dog - River Pilot Vodka & white grapefruit juice served on the rocks with a salted rim. \$7

Wine by the glass

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

Champagne splits \$7

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

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

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

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

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

Jakob Demmer, Riesling, *Germany*, \$5 gl, \$20 btl

Matua, Sauv. Blanc, *New Zealand*, \$7 gl, \$26 btl

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

Silver Ridge, Pinot Noir, *California*, \$7 gl/ \$26 btl

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

Local Wines

We now proudly feature wines from Wide River Winery

Felony Red or Ms. Demeanor White - \$6 gl/\$20btl

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 tanins 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 tanins 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, Sam Adams

Lager, Bass Ale, Guinness Draught, Galena Hefeweizen, \$4

Woodchuck Hard Pear Cider \$4