**Cocktails**

Our full service bar can make anything your heart desires...

but these are some of our specialties.

**Homemade Limoncello** – Using Absolut 100 vodka & the zest from 15 lemons, this digestif is served up for sipping in an authentic Italian Limoncello glass. $4.50

**Summer Sangria –** Mandy’s top secret recipe for white wine sangria garnished with a soaked melon balls & star fruit. $6.50

**So Co Old Fashioned –** Muddled Orange, cherry, & a sugar cube splashed with soda water & a dash of bitters, topped with ice & Southern Comfort. $7

**Kir Royale** – Chambord & Champagne with a lemon twist. $8

**Salty Dog** – Thickly salted rim on a highball with Ketel One and grapefruit juice. $8



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

**Baron Wall Banger–** Highball with River Baron Artisan Spirit, a splash of Galliano, and orange juice. $7

**Dirty Dawley –** River Pilot Vodka on the rocks with dry vermouth & olive juice, garnished with blue cheese olives. $9

**River Rose Royale –** Highball with floral River Rose Gin & champagne, garnished with a lemon twist. $7.50

**The Cody Lou –** Cody Road Bourbon & Chambord served neat in a cordial glass. $7

**Beer**

**On Tap-** *Green Tree* Mango Me Hoppy $6, *Millstream* Back Road Stout, $5.50 Blue Moon $5

**Bottles-** Bud Light, Miller Lite, Coors Light, O’Douls (N/A) $4

Stella, Sam Smith Porter, Paulaner Hefeweizen $5.50

**Local Brews –** *Back Pocket-* Slingshot Dunkel$5.50 *Bent River* - Mississippi Blonde, Daytrotter Pale Ale $5.50 *Frontstreet* – Raging River IPA, Cherry Bomb Blonde $5.50 *Big Grove* – Double Blackberry Sour $6, Que Sera Lemon Sour $5.50 *Mill Stream –* Schild Brau Amber $5.50

**Cider & Framboise-** Strawberry & Apple Cider, Stella Cidre $5.50 *Lindeman’s* Raspberry, Peach $6.50

**Wine by the Glass**

**Salmon Creek,** Pinot Noir, *California*,$5.95 gl, $19.95 btl

**CK Mondavi,** Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio, *California*, $5.95 gl, $19.95 btl

**La Crema,** Chardonnay, *California*, $8.95 gl. $32.95 btl

**Jekel,** Riesling, *Monterey*, $6.95 gl, $26.95 btl

**Brancott**, Sauvignon Blanc, *New Zealand*, $7.95 gl, $28.95 btl

**Jacob’s Creek**, Shiraz, *Australia*, $6.95 gl, $26.95 btl

**Moscato Split,** *Italy* $7

**Prosecco Split,** *Italy* $7

**Salmon Creek Split**, Sparkling, *California*, $8

**Local Wine**

Wide River Winery:

Felony Red / Ms. D'meanor White

$7.95 gl/$28.95 btl

The Crane & Pelican is a family owned & operated business, and we are proud to support local farmers, & local businesses whenever possible. We make everything we can from scratch so that you get the highest quality & freshest food possible. We always have vegetarian & vegan options available, & we offer gluten free options as well. Thanks for spending your dollars at a locally owned & operated business!

**Reds by the bottle**

**Don David**, Malbec, Calchaqui Valley Argentina $31.95

Vivacious red with violet sparkles. A noble tear indicates its firm structure. Plum jam and raisin combined with pipe tobacco, vanilla and toasted notes dominate the aromas. Very well balanced with sweet and soft tannins. Fruity, full of plum and chocolate notes.

**Altos Ibericos Crianza**, Rioja,Spain$39.95

A pleasing, medium to full-bodied Spanish with a smooth, supple texture. Aromas of dark red fruit & smoke with mocha on the finish. Made from the Tempranillo grape, this Rioja is aged in oak barrels for 12 months followed by extended bottle aging.

**Cigar**, Old Vine Zinfandel, California, $42.95

Wood & smoke give way to deep and alluring aromas of pepper & spice, coffee & nutmeg. The palate is rich with voluptuous flavors of baking spice & cocoa with a balanced, lingering finish.

**14 Hands “Hot to Trot”** – Red blend, California $22.95

This polished red wine offers aromas of cherry, red currant and tea. Flavors of cherries, ripe berries and plums, supported by a frame of refined tannins, give way to subtle notes of baking spice on a persistent finish.

**Stags Leap Artemis**, Cabernet Sauvignon, Napa Valley California $99.95

Named after the Greek goddess of the hunt, Artemis is s wine that truly reflects its name. It’s the culmination of our hunt for the finest grapes from Napa Valley, which, when blended with estate grown fruit, combine to create a cabernet sauvignon that expresses the regional character of Napa Valley with the signature style of Stag’s Leap Wine Cellars. The result is a wine with lush fruit flavors balanced by structure & elegance.

**Whites by the bottle**

**Wente Riva Ranch,** Chardonnay, Monterey County California $31.95

This Chardonnay has a rich, golden color and aromas & flavors of tropical fruit, honey, cinnamon & light floral notes, balanced by subtle oak, butter & vanilla from barrel aging. It has a round mouthfeel and a long, fruity finish.

**Grillo –** White blend – Sicily $35.95 Grillo produces crisp and savory wine. Lighter citrus blossom & peach nuances, deliver passion fruit, grapefruit & herbal sensations reminiscent of Sauvignon Blanc. Barrel aging creates more complex, mineral-driven wine loaded with apple and citrus flavors.

**Sparkling Wines**

**Yellow Tail Bubbles,** Australia $25.95

Bubbles pops with citrus flavors and a fresh creamy finish. The everyday celebration!

**Moet & Chandon**, **Imperial Champagne**, France $79.95

A blend based on a predominance of Pinot Noir, Moet Imperial offers an exotic fruitiness, a generous palate & a confident maturity, revealing aroma of peach, pineapple & honey.

**Perrier-Jouet**, Grand Brut Champagne, France $94.95

Fresh & lively with spiraling bubbles, delicate bouquet, & a subtle complex flavors. Smoky & balanced, this offers a note of salted butter to the hints of baked peach, chamomile & anise, with a moderate, creamy finish.

**Guggenheim** – Sparkling Malbec, Mendoza $45.95

Delicate with red fruit aromas, predominantly of cherries and strawberries. Very fresh in the mouth; soft tones with good acidity. Small and brilliant bubbles.