

SOUPS + GREENS

CARAMELIZED ONION SOUP

Red + white onions, sherry, veal demi glace, chicken stock, croutons, aged swiss

CUP \$4 / BOWL \$8

CHEESEBURGER CHOWDER

All natural Angus beef, cream, carrots, onions, celery (BOWL served "Pot Pie Style")

CUP \$4 / BOWL \$8

CHEF'S DAILY SOUP

Fresh + house-made daily

CUP \$4 / BOWL \$8

HOUSE SALAD

Chopped romaine, cherry tomato, croutons, cucumber, red onion, shaved carrot, dried cranberries
CHOICE OF DRESSING / \$7

+ Grilled chicken \$3 / + Grilled salmon* \$5

CLASSIC BAR COBB

Chopped romaine, Tilamook cheddar, hard cooked egg, thick chopped bacon, red onion, cherry tomato, cucumber
CHOICE OF DRESSING / \$11

+ Grilled chicken \$3 / + Grilled salmon* \$5

SPINACH SALAD

Baby spinach, dried cranberries, candied pecans, red onion, Stella bleu cheese, thick cut bacon, balsamic reduction / \$10

+ Grilled chicken \$3 / + Grilled salmon* \$5

SIDE SALAD

Smaller version of our HOUSE SALAD,
CHOICE OF DRESSING / \$4

DRESSING OPTIONS: Balsamic Vinaigrette, Dill Ranch, Bleu Cheese, Honey Mustard, Creamy Italian

TABLE STARTERS

WARM BAKED PRETZEL BITES

Warm baked pretzel bites, cheese fondue
10 FOR \$7 / 20 FOR \$11

TEMPURA GREEN BEANS

Fresh green beans, tempura fried, sweet chili garlic sauce / \$7

HAY STACK ONION RINGS

Thinly shaved onions, crispy fried, paprika seasoning, gold BBQ sauce / \$6

DEVILED EGGS

White truffle deviled eggs, thick cut bacon, pickled red onion / \$7

FRIED CHEESE CURDS

Wisconsin cheese curds, seasoned bread crumbs, dill ranch, green onion / \$8

ARTICHOKE + SPINACH DIP

House-made artichoke + spinach puree, mozzarella, parmesan, rosemary cream, tortillas / \$10

TEMPURA PICKLES

Garlic pickle slices, tempura batter, chives, dill ranch / \$6

MAPLE BACON MAC

Chopped bacon, maple syrup, Tilamook cheddar / \$10

HOUSE FRIES:

WHITE TRUFFLE STYLE

Rosemary, white truffle, parmesan, red pepper aioli / \$7

SRIRACHA FRIES

Sriracha seasoning, parsley, parmesan, green onion, smoked mayo / \$7

BAR WINGS

Braised chicken wings with YOUR CHOICE OF SAUCE:

BOURBON TERIYAKI
GREEN APPLE GLAZE
HOT SAUCE
BOURBON BBQ
DRY RUB

6 FOR \$8 / 12 FOR \$12

ENTREES

ALL ENTREES INCLUDE A SIDE SALAD AS A STARTER

BEEF STROGANOFF

Braised beef cheek, mushrooms, papardelle pasta / \$13

VEGGIE MAC

Tomato, red onion, spinach, mushrooms, papardelle pasta / \$13

PAN ROASTED SALMON*

Roasted salmon with pierogies, spinach + tomato garlic cream / \$13

STREET TACOS

OUR TACOS ARE SOLD PER PIECE. WE RECOMMEND 2-3 PER PERSON.

BEEF CHEEK Braised beef cheek + greens + pickled red onion / \$4

DUCK CONFIT Duck confit + kimchi + watercress / \$4

PULLED PORK Pulled pork belly + gold BBQ sauce + house slaw / \$4

CHICKEN WING Pulled buffalo chicken + bleu cheese dressing + shaved carrot + greens / \$4

SALMON* Grilled salmon + dill ranch + avocado + pickled red onion / \$5

VEGGIE Avocado slice + red onion + cucumber + Italian vinaigrette + shaved carrot + greens / \$4

BAR DESSERTS

BIG CHOCOLATE BROWNIE

Brownie, whipped cream, cherries, caramel, chocolate / \$7

ROOT BEER FLOAT

IBC Root Beer, vanilla ice cream, whipped cream / \$6

TRIPLE MOUSSE MINI CAKE

Layers of dark, milk, + white chocolate mouse / \$6

SIGNATURE BURGERS

ALL SIGNATURE BURGERS + SANDWICHES INCLUDE A SIDE OF TRUFFLE FRIES

SIMPLETON BURGER* Beef patty, thick cut bacon, cream cheese, sauteed mushrooms + onions, toasted onion roll / \$12

BALSAMIC BLEU BURGER* Beef patty, Stella bleu cheese, balsamic glaze, arugula, shaved carrots, toasted pretzel roll / \$12

AMERICANA BURGER* Beef patty, American cheese, lettuce, sliced tomato, onion, pickle, mayo, toasted brioche / \$12

GRILLED CHEESE BURGER*

Beef patty, thick cut bacon, Tilamook cheddar, tomato, BBQ sauce, smoked mayo, focaccia / \$12

PATTY MELT*

Beef patty, red pepper aioli, bourbon steak sauce, Swiss cheese, sauteed mushrooms + onions, red pepper bread / \$12

KOBE BEEF SLIDERS*

3 Kobe beef mini burgers, red pepper aioli aioli, arugula, crispy onions / \$12

PORK BELLY BURGER*

Beefy patty, pulled pork belly, gold BBQ sauce, watercress, house slaw, crispy onions, toasted onion roll / \$12

BISON BURGER*

Bison patty, baby spinach, shaved parmesan, honey mustard, fried egg, toasted pretzel roll / \$15

THE ONE-FORTY-FIVE*

14oz beef patty, sauteed mushrooms + onions, Tilamook cheddar, Swiss cheese, thick cut bacon, pickle, red onion, lettuce, tomato, toasted onion roll / \$20

BURGER OF THE MONTH

Monthly chef's selection

SANDWICHES

VEGETARIAN BLACK BEAN BURGER Housemade black bean patty, baby spinach, gouda cheese, red onion, tomato, red pepper aioli, toasted red pepper bread / \$11

CHICKEN + BRIE PANINI Grilled chicken breast, baby spinach, seasonal preserves, brie, pickled red onion, toasted red pepper bread / \$11

SALMON + AVOCADO BLT* Grilled salmon, avocado, bacon, tomato, watercress, smoked mayo, toasted brioche / \$12

CHICKEN + WAFFLES Buttermilk fried chicken, Belgium waffle, maple bacon mac, maple syrup / \$11

ON THE SIDE

TRUFFLE OR SRIRACHA FRIES / \$2

TEMPURA GREEN BEANS / \$4

FRIED BRUSSEL SPROUTS / \$4

MAPLE BACON MAC / \$4

SIDE SALAD / \$4

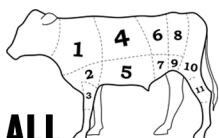
CUP OF SOUP / \$4

*Eating raw or undercooked meat, poultry, eggs, or seafood may increase your risk of food borne illness. Upon request we will cook to your specifications however consuming raw or undercooked ground beef may increase your risk of food borne illness

STACK YOUR OWN!

STACKED BY:

**STEP ONE:
PICK YOUR
PROTEIN**



**ALL
NATURAL BEEF** (\$9)

- ☐ MEDIUM RARE
- ☐ MEDIUM
- ☐ MED-WELL
- ☐ WELL
- ☐ BURN IT.

- ☐ Black Bean Veggie Burger
- ☐ Grilled Salmon (+ \$3)
- ☐ Grilled Chicken Breast
- ☐ Bison Burger (+ \$5)
- ☐ Kobe Beef Burger (+ \$5)
- ☐ Double your protein (+)
- ☐ SKIP the Patty (ONLY \$5)

**STEP TWO:
PICK YOUR "BUN"**

- ☐ Brioche
- ☐ Onion Roll
- ☐ Pretzel Roll
- ☐ Focaccia Roll

- ☐ Baby Spinach Salad
- ☐ Iceberg Salad
- ☐ Gluten Free Roll (+ \$1)
- ☐ SKIP the bun.

STEP THREE: TOP IT OFF!

HOUSE CHEESES

All cheese additions \$1 each

- ☐ Stella Bleu Cheese
- ☐ Smoked Gouda
- ☐ White Sharp Cheddar
- ☐ Aged Swiss
- ☐ Herb Goat Cheese (+\$1)
- ☐ American Cheese
- ☐ Chipotle Jack
- ☐ Cream Cheese

FRESH ADDITIONS

2 included, Each additional + 50¢

- ☐ Bibb Lettuce
- ☐ Pickles
- ☐ Red Onion
- ☐ Pickled Red Onion
- ☐ Arugula
- ☐ Baby Spinach
- ☐ Roasted Onions
- ☐ Sliced Tomato
- ☐ Roasted Red Peppers
- ☐ Shaved Carrots
- ☐ Jalapenos

HOUSE SAUCES

1 included, Each additional + 50¢

- ☐ Red Pepper Aioli
- ☐ Sweet Chili Sauce
- ☐ Dill Ranch
- ☐ BBQ Sauce
- ☐ Gold BBQ Sauce
- ☐ Hot Sauce
- ☐ Bourbon Steak Sauce
- ☐ Cabernet Ketchup
- ☐ Honey Mustard
- ☐ Mayo
- ☐ Smoked Mayo

STEP FOUR: *House Specialties!*

- ☐ Bacon (+ \$1)
- ☐ Roasted Mushrooms (+ \$1)
- ☐ Fried Egg (+ \$1)
- ☐ Crispy Onions (+ 50¢)
- ☐ Avocado (+ \$1)

- ☐ Jalapeno Cherry Salsa (+ \$1)
- ☐ Cole Slaw (+ \$1)
- ☐ Pulled Beef Cheek (+ \$1.25)
- ☐ Pulled Pork Belly (+ \$1.25)

ON THE SIDE

- ☐ TRUFFLE FRIES / \$2
- ☐ SRIRACHA FRIES / \$2
- ☐ TEMPURA GREEN BEANS / \$4
- ☐ FRIED BRUSSEL SPROUTS / \$4

- ☐ MAPLE BACON MAC / \$4
- ☐ SIDE SALAD / \$4
- ☐ CUP OF SOUP / \$4

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DRAFT BEERS

Angry Orchard
Great Lakes Seasonal
Kentucky Bourbon Barrel
New Belgium Fat Tire

ASK ABOUT OUR ROTATING
HANDLES AND CRAFT BOTTLES

BOTTLES

CRAFT

Anderson Valley Bourbon Stout (22 oz)
Atwater Vanilla Java Porter
Bells 2 Hearted Ale · American IPA
Brooklyn Lager
Curious Traveler · Lemon Shandy
Illusive Traveler · Grapefruit Shandy
Dark Horse Crooked Tree IPA
Deschutes Black Butte Porter
Dogfish Head 90 Minute IPA
Fathead Bumbleberry
Goose Island 312 · Urban Wheat Ale
Great Lakes Burning River · Pale Ale
Great Lakes Dortmunder Gold
Jackie O's Mystic Mama IPA (Can)
Left Handed Nitro Milk Stout
Magic Hat #9 · Fruit/Veg Ale
New Belgium Slow Ride · American Session IPA
Sierra Nevada Pale Ale
Stone Go To Session - American Session IPA
Thirsty Dog Raspberry Ale
Victory Hop Devil IPA

DOMESTIC

Blue Moon (16oz Can)	PBR (16oz Can)
Budweiser	Rolling Rock
Bud Light	Sam Adams Boston
Bud Light Lime	Sam Adams Rebel IPA
Coors Light	Yuengling Lager
Michelob Ultra	Yuengling Light
Miller Lite	

IMPORT

Amstel Light	Heineken Light
Corona	Labatt Blue
Corona Light	Labatt Blue Light
Dos Equis	Modelo
Guinness (16oz can)	Stella Artois
Heineken	

ALT
BEVERAGES

Smirnoff Ice Raspberry	Cock N' Bull Ginger Beer NA
Twisted Tea (24oz Can)	Not Your Father's Root Beer
Labatt Non Alcoholic	

SIGNATURE COCKTAILS

ANGRY BIRD

Absolut Vodka, Angry Orchard Cider, Sour Apple Schnapps & a Few Bar 145 Surprises

BERRY GOOD LEMONADE

Absolut Berry Acai Vodka, Lemonade, Sierra Mist, Lemon, Fresh Berries

ABSOLUT PALMER

Absolut Vodka, Twisted Tea, Lemonade, Lemon

MAD RUSSIAN

Absolut Vanilla Vodka, Peppermint Kahlua, Cream, Dash of Nutmeg

THE FRUIT CUP

Absolut Vodka, Lime, Simple Syrup, Seasonal Puree

SYO ABSOLUT MULE

Absolut Citron, Mandarin, Pear, Peppar, Berry Acai, Raspberry, Apeach, Vanilla, Mango

MAKE IT AN IRISH MULE

Jameson, Jameson Black Barrel, or Jameson Caskmates, Cock n' Bull Ginger Beer, Lime Twist

SIMON'S SANGRIA (RED OR WHITE)

House Pinot Grigio or House Cabernet, Peach Schnapps, Orange Juice, Cranberry Juice (Red), Sprite (White), Orange, Lemon, Lime, Cherry

SEASONAL

Apple Cider, Pinot Grigio, Smirnoff Kissed Caramel Vodka, Apple Cubes

TROPICAL FALL

Captain Morgan White Rum, Pineapple Juice, Club Soda

TEXAN TRUCE

Captain Morgan White Rum, PAMA, Lemon Juice, Pineapple Juice, Dash of Bitters

BYE BYE WINTER BLUES

Bombay Sapphire, Simple Syrup, Apple Cider, Topped with Sparkling Wine

NEW SEASON

Watershed Bourbon Barrel Gin, Rosemary & Vanilla Simple Syrup, Apple Juice, Lemon Juice

LOCAL GIN FIZZ

Watershed 4 Peel Gin, Campari, Orange Juice, Topped with Sparkling Wine

MARTINIS

CARAMEL APPLETINI

Absolut Vodka, Smirnoff Kissed Caramel Vodka, Apple Pucker, Apple Juice

BOURBON BARREL 75

Watershed Bourbon Barrel Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Wine

PEPPERMINT MOCHA

Absolut Vanilla Vodka, Peppermint Schnapps, Godiva Caramel Liqueur

BLOODY MARY'S MARTINI

Absolut Vodka, Tomato Juice, Clamato Juice, Lemon, Tabasco, Worcestershire, Salt, Pepper

COOKIES AND CREAM

Smirnoff Whipped Cream Vodka, Godiva Chocolate Liqueur, Cream

THE DIRTY

Absolut Vodka, Dry Vermouth, Olive Juice
Make it a Premium Belvedere for only \$2

FLIRTINI

Absolut Vodka, Triple Sec, Pineapple Juice, Sparkling Wine

PUMPKIN PATCH

Jack Daniel's Honey, Pumpkin Pie Liqueur, Rum Chata

KEY LIME PIE

Absolut Vanilla Vodka, Frangelico, Pineapple Juice, Lime Juice, Cream

PEACH COSMO

Absolut Apeach Vodka, Triple Sec, Cranberry Juice, Lime Juice

SALTED CARAMEL PRETZEL

Smirnoff Kissed Caramel Vodka, Butterscotch Schnapps, Frangelico, Sea Salt

ESPRESSO

Lillo Coffee Liqueur, Ryan's Irish Cream, Absolut Vanilla Vodka, Kahlua

WINES

REDS

Josh Cabernet (\$10/\$38)
Belle Ambiance Cabernet (\$6/\$22)
Revelry Merlot (\$10/\$38)
R Collection Merlot (\$7/\$28)
Dreaming Tree Red Blend (\$10/\$38)
Alamos Malbec (\$7.5/\$28)
Sensible Tempranillo (7.5/\$28)
667 Pinot Noir (\$7.5/\$28)

WHITES

Simi Chardonnay (\$8/\$34)
Hand Craft Chardonnay (\$6/\$22)
Belle Ambiance Pinot Grigio (\$6/\$22)
Honig Sauvignon Blanc (\$10/\$38)
Leonard Kreusch Blue Bottle Riesling (\$7.5/\$28)
Piedmonte Moscato (\$9/\$34)
La Terre White Zinfandel (\$6/\$22)

BY THE BOTTLE

Chalk Hill Chardonnay \$42
Joel Gott Chardonnay \$38
Villa Puccini Pinot Grigio \$32

Whitehaven Sauvignon Blanc \$32
Sip Moscato \$22
Lorie Blanchet Pouill-Fume \$42
Row Eleven Pinot Noir \$42
Kim Crawford Pinot Noir \$39
Educated Guess Cabernet \$36

Stags Leap Cellars Cabernet \$52
Shatter Grenache \$32
Vina Otano Rioja Reserve \$50
Brazin Zinfandel \$38
Nanna's Short Cake Zinfandel \$32

SPARKLING WINE

Cook's Spumante \$5
LaMarca Proseco \$8

Veuve Cliquot (1.5L) \$250



Due to limited availability, some bourbons may not be available at all times. Ask your bartender or server for featured & exclusive Bourbons that may not appear on our list.

	PROOF	1 OZ	2 OZ
1792 Ridgemont Reserve	93.7	5.5	10
Ancient Age	80	3	5
Ancient Age 10 Star	90	3	5
Angel's Envy	86.6	8	15
Beer Barrel Bourbon	90	5.5	10
Bulleit	90	4	7
Bulleit 10 Year	91.2	7	13
Bakers	107	7.5	14
Basil Hayden's	80	7	13
Big House 6 year	90	4	7
Bookers	127	9	16
Blanton's Single Barrel	93	8.5	15
Buffalo Trace	90	4.5	8
Calumet Farms	86	8	15
Cleveland Black Reserve	100	6	11
Cleveland "The 87"	87	5	9
Eagle Rare 10 Year	90	5	9
Elijah Craig 12 Year	94	5.5	10
Evan Williams Single Barrel	86.6	5	9
Four Roses Single Barrel	100	7	13
Four Roses Small Batch	97	5	9
Heaven Hill	80	3	5
Jeffersons Ocean	90.2	12	23
Jeffersons Reserve	90.2	8.5	15
Jim Beam	80	4	6
Jim Beam Signature	86	7	13
Jim Beam Single Barrel	86.6	7	13
Knob Creek	100	6	11
Knob Creek Single Barrel	120	7	13
Lexington	86	4.5	8
Makers Mark	90	5.5	10
Makers Mark 46	94	7	13
Michter's	91.4	6	11
Old Forrester	86	4	7
Old Grand-Dad	100	3	5
OYO Michelone Reserve	90	7	13
Russel's Reserve Single Barrel	110	8.5	15
Tom's Foolery	90	6	11
Town Branch	80	6	11
Watershed	94	7	13
Wild Turkey 101	101	5	9
Woodford Reserve	94	5.5	10
Woodford Reserve Double Oaked	90.4	8.5	15

WHISKEY

IRISH WHISKEY

Jameson
Jameson Black Barrel
Jameson's Caskmates
Bushmills
Tullamore Dew

AMERICAN WHISKEY

Early Times
Jack Daniels
Jack Daniels Single Barrel
Gentleman Jack
Seagram's 7

CANADIAN WHISKEY

Black Velvet
Canadian Club
Crown Royal
Crown Black
Crown Reserve XO
Crown XR
Seagram's VO

RYE WHISKEY

Bulleit Rye
Knob Creek Rye
Michter's Rye
Town Branch Rye
Templeton Rye

SCOTCH

Chivas Regal	Johnnie Walker
Dewar's	Red, Black, and
Dewar's 15 Year	Blue Label
Glenfiddich	McCallan 12 Year
Glenlivet 12 year	Oban 14 Year
J&B	

INFUSED

Fireball
Crown Apple
Jim Beam Apple
Jack Daniels
Tennessee Fire, Tennessee Honey
Knob Creek Maple
Paddy's Devil Apple
Red Stag Black Cherry
Yukon Jack

BOURBON COCKTAILS

145TH MANHATTAN

Makers Mark, Grand Marnier, Sweet Vermouth, Bitters, Cherries, Orange

BLT

Bulleit, Lemon & Tonic

FOUR BROSES

Four Roses Small Batch, Cranberries, Strawberry, Blackberry, Bitters, Dash of Grenadine

THE BULL JALA

Bulleit Rye, Dry Vermouth, Simple Syrup, Jalapeno Slices, Lime Wedge

APPLE BOURBON BELLINI

Jim Beam Apple, Apples, Lemon, Sugar

BOURBON PEACH TEA

Woodford Reserve, Peach Schnapps, Twisted Tea, Lemonade

BOURBON JULEP

Watershed Bourbon, Fresh Lemon Juice, Simple Syrup, Mint Leaves

THE NEWLY FASHIONED

Basil Hayden's, Simple Syrup, Bitters, Cinnamon, Apple Slice, Splash of Soda

SAZAREC

Knob Creek Rye, Sugar, Anise Liquor, Angostura Bitters, Psychuad's Bitters

MAPLE BOURBON SMASH

Maker's Mark 46, Maple Syrup, Orange Juice, Lemon Juice, Angostura Bitters, Orange Slice, Soda

THE COMMODORE

Maker's Mark 46, Crème De Cacao, Lemon Juice, Orange Juice, Grenadine, Bitters

THE WAGER

Knob Creek, Frangelico, Mint Leaves, Sugar In The Raw, Pineapple Juice, Maple Syrup, Splash of Soda