



SOUPS + GREENS

CARAMELIZED ONION SOUP

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

CUP \$2.99 / BOWL \$6.99

CHEESEBURGER CHOWDER

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

CUP \$2.99 / BOWL \$6.99

CHEF'S DAILY SOUP

Fresh + house-made daily

CUP \$3.99 / BOWL \$7.99

HOUSE SALAD

Chopped romaine, cherry tomato, croutons, cucumber, red onion, shaved carrot, dried cranberries
CHOICE OF DRESSING / \$6.99

+ 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 / \$10.99

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

SPINACH SALAD

Baby spinach, dried cranberries, candied pecans, red onion, Stella bleu cheese, thick cut bacon, balsamic reduction / \$9.99

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

SIDE SALAD

Smaller version of our HOUSE SALAD,
CHOICE OF DRESSING / \$3.99

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 \$6.99 / 20 FOR \$10.99

TEMPURA GREEN BEANS

Fresh green beans, tempura fried, sweet chili garlic sauce / \$6.99

HAY STACK ONION RINGS

Thinly shaved onions, crispy fried, paprika seasoning, gold BBQ sauce / \$5.99

DEVEILED EGGS

White truffle deviled eggs, thick cut bacon, pickled red onion / \$6.99

FRIED CHEESE CURDS

Wisconsin cheese curds, seasoned bread crumbs, dill ranch, green onion / \$6.99

ARTICHOKE + SPINACH DIP

House-made artichoke + spinach puree, mozzarella, parmesan, rosemary cream, tortillas / \$8.99

CALAMARI + PEPPERS

Quick-fried calamari, sweet peppers, chili garlic sauce, green onion / \$8.99

TEMPURA PICKLES

Garlic pickle slices, tempura batter, chives, dill ranch / \$5.99

HOUSE-MADE PORK RINDS

Crispy pork rinds, spicy seasoning, chives, smoked mayo / \$5.99

MAPLE BACON MAC

Chopped bacon, maple syrup, Tilamook cheddar / \$9.99

HOUSE FRIES:

WHITE TRUFFLE STYLE

Rosemary, white truffle, parmesan, red pepper aioli / \$6.99

SRIRACHA FRIES

Sriracha seasoning, parsley, parmesan, green onion, smoked mayo / \$6.99

BAR WINGS

Braised chicken wings w/ YOUR CHOICE OF SAUCE:
Spicy Buffalo / Bourbon Teriyaki / Green Apple Glaze
Hot Sauce / Bourbon BBQ / Dry Rub

6 FOR \$7.99 / 12 FOR \$11.99

STREET TACOS

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

BEEF CHEEK

Braised beef cheek + micro greens + pickled red onion / \$3.49

PULLED PORK

Pulled pork belly + gold BBQ sauce + house slaw / \$3.49

CHICKEN WING

Pulled buffalo chicken + bleu cheese dressing + shaved carrot + micro greens / \$3.49

SALMON*

Grilled salmon + dill ranch + avocado + pickled red onion / \$3.49

VEGGIE

Avocado slice + red onion + cucumber + Italian vinaigrette + shaved carrot + micro greens / \$3.49

ENTREES

ALL ENTREES INCLUDE A SIDE SALAD AS A STARTER

BEEF STROGANOFF

Braised beef cheek, black truffle, mushrooms, papardelle pasta / \$12.99

VEGGIE MAC

Tomato, red onion, spinach, mushrooms, black truffle, papardelle pasta / \$12.99

PAN ROASTED SALMON*

Roasted salmon with pierogies, spinach + tomato garlic cream / \$12.99

BONE-IN PORK CHOP

Grilled pork chop with bacon + spinach hash / \$12.99

BAR DESSERTS

BIG CHOCOLATE BROWNIE

Brownie, whipped cream, cherries, caramel, chocolate / \$5

ROOT BEER FLOAT

IBC Root Beer, vanilla ice cream, whipped cream / \$5

TRIPLE MOUSSE MINI CAKE

Layers of dark, milk, + white chocolate mouse / \$5

CINNAMON SUGAR PRETZEL BITES

Served with butter cream icing / \$5

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 / \$11.99

BALSAMIC BLEU BURGER*

Beef patty, Stella bleu cheese, balsamic glaze, arugula, shaved carrots, toasted pretzel roll / \$11.99

AMERICANA BURGER*

Beef patty, American cheese, lettuce, sliced tomato, onion, pickle, mayo, toasted brioche / \$10.99

GRILLED CHEESE BURGER*

Beef patty, thick cut bacon, Tilamook cheddar, tomato, BBQ sauce, smoked mayo, focaccia / \$11.99

PATTY MELT*

Beef patty, red pepper aioli, bourbon steak sauce, Swiss cheese, sauteed mushrooms + onions, red pepper bread / \$11.99

KIMCHI BURGER*

Open face beef patty, carrots, spinach, red onion, gold BBQ sauce, pickled red onion, Kolrahbi kimchi / \$11.99

PORK BELLY BURGER*

Beefy patty, pulled pork belly, gold BBQ sauce, watercress, house slaw, crispy onions, toasted onion roll / \$11.99

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 / \$19.99

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 / \$10.99

CHICKEN + BRIE PANINI

Grilled chicken breast, baby spinach, seasonal preserves, brie, pickled red onion, toasted red pepper bread / \$10.99

SALMON + AVOCADO BLT*

Roasted salmon, avocado, bacon, tomato, watercress, smoked mayo, toasted brioche / \$11.99

CHICKEN + WAFFLES

Buttermilk fried chicken, Belgium waffle, maple bacon mac, maple syrup / \$10.99

BUFFALO CHICKEN

Buttermilk breaded chicken breast, hot sauce, Swiss, lettuce, tomato, YOUR CHOICE OF: ranch or bleu cheese dressing, toasted onion roll / \$10.99

ON THE SIDE

TRUFFLE OR SRIRACHA FRIES / \$1.99	MAPLE BACON MAC / \$3.99
TEMPURA GREEN BEANS / \$2.99	SIDE SALAD / \$3.99
FRIED BRUSSEL SPROUTS / \$2.99	CUP OF SOUP / \$3.99

*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

stacked by:

bar45°

STACK YOUR OWN

1

PICK YOUR PROTEIN

\$9

ALL
NATURAL
BEEF



- ☐ Medium Rare*
- ☐ Medium*
- ☐ Med-Well*
- ☐ Well*
- ☐ Burn it.*

- ☐ Blackbean Veggie Burger
- ☐ Pan Roasted Salmon (+ \$3)
- ☐ Char-Grilled Chicken Breast
- ☐ All Natural Beef Patty
- ☐ Kobe Beef* (+ \$5)
- ☐ Bison Burger* (+ \$5)
- ☐ Double Your Protein (+)
- ☐ Skip the Patty (only \$5)

2

PICK YOUR
"BUN"

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

- ☐ Baby Spinach Salad
- ☐ Iceberg Salad
- ☐ Gluten Free Roll (+ \$1)
- ☐ Skip the Bun

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TOP IT OFF

HOUSE
CHEESES

all cheese
additions \$1 each

FRESH
ADDITIONS

2 included, each
additional +50¢

SAUCES

1 included, each
additional +50¢

- ☐ Stella Bleu Cheese
- ☐ Smoked Gouda
- ☐ Tillamook Cheddar
- ☐ Aged Swiss

- ☐ Bibb Lettuce
- ☐ Pickles
- ☐ Red Onion
- ☐ Pickled Red Onion
- ☐ Arugula
- ☐ Baby Spinach

- ☐ Red Pepper Aioli
- ☐ Sweet Chili Sauce
- ☐ Dill Ranch
- ☐ BBQ Sauce
- ☐ Hot Sauce

- ☐ Herb Goat Cheese
- ☐ American Cheese
- ☐ Chipotle Jack
- ☐ Cream Cheese

- ☐ Roasted Onions
- ☐ Sliced Tomato
- ☐ Roasted Red Peppers
- ☐ Carrots
- ☐ Jalapenos

- ☐ Bourbon Steak Sauce
- ☐ Cabernet Ketchup
- ☐ Whole Grain Honey Mustard
- ☐ Citrus Mayonnaise

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HOUSE
SPECIALTIES

Go ahead...you've earned it!

- ☐ Duck Confit \$1
- ☐ Spiced Apples \$1
- ☐ Thick Cut Bacon \$1
- ☐ Roasted Mushrooms \$1
- ☐ Seasonal Fruit Preserves \$1
- ☐ Fried Egg* \$1
- ☐ Black Truffle Aioli \$1
- ☐ Jalapeño Cherry Salsa \$1

ON THE SIDE

- ☐ Truffle Fries \$1.99
- ☐ Tempura Green Beans \$2.99
- ☐ Fried Brussel Sprouts \$3.99
- ☐ Maple Bacon Mac \$3.99
- ☐ Side Salad \$3.99
- ☐ Cup of Soup \$3.99

*These items are cooked to order and may be served raw or undercooked. Eating raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.



DRAFT BEERS

- 3 Floyd’s Rotating Handle

Angry Orchard Hard Cider

Kentucky Bourbon Barrel
- New Belgium Seasonal

Sam Adam’s Seasonal

Stella Artois

6 ROTATING HANDLES

CRAFT BOTTLES

- 3 Floyds Rotator (Ask your server), *Munster, IN*
- Bell’s Two Hearted IPA, *Kalamazoo, MI*
- Breckenridge Vanilla Porter, *Breckenridge, CO*
- Boulder Beer Shake Chocolate Porter, *Boulder, CO*
- Carson’s Harlot Honey Blonde, *Evansville, IN*
- Carson’s Ripa Red India Pale Ale, *Evansville, IN*
- Dark Horse Crooked Tree IPA, *Marshall, MI*
- Dark Horse Boffo Brown Brown Ale, *Marshall, MI*
- Dogfish Head 60 Min IPA, *Milton, DE*
- Falls City Hipster Repellant American IPA, *Louisville, KY*
- Fat Head Headhunter IPA, *North Olmstead, OH*
- Founder’s All Day Session Ale (12oz Can), *Grand Rapids, MI*
- Founder’s Dirty Bastard Scotch Style Ale, *Grand Rapids, MI*
- Founder’s Seasonal (Ask your server), *Grand Rapids, MI*
- Fountain Square Backyard Porter English Style Porter, *Indianapolis, IN*
- Fountain Square Hop for Teacher American Pale Ale, *Indianapolis, IN*
- Goose Island 312 Pale Wheat Ale (16oz Can), *Chicago, IL*
- Lakefront New Grist Gluten Free Pilsner, *Milwaukee, WI*
- Lagunita’s Daytime Session IPA, *Chicago, IL*
- Left Hand Nitro Milk Stout, *Longmont, CO*
- Magic Hat #9 Not Quite Pale Ale, *South Burlington, VT*
- New Belgium Fat Tire American Amber Ale, *Fort Collins, CO*
- New Holland Dragons Milk Imperial Stout, *Holland, MI*
- Small Town Not Your Father’s Root Beer, *Wauconda, IL*
- Peoples Farmers Daughter Wheat Ale, *Lafayette, IN*
- Peoples Mound Builder American IPA, *Lafayette, IN*
- Sierra Nevada Pale Ale (16oz Can), *Chico, CA*
- Sierra Nevada Torpedo Extra IPA (16oz Can), *Chico, CA*
- Stone IPA, *Escondido, CA*
- Two Brothers Domaine DuPage French Country Ale, *Warrenville, IL*
- Two Brothers Wobble IPA (16oz Can), *Warrenville, IL*
- Tyranena Rocky Revenge Brown Bourbon Ale, *Lake Mills, WI*

DOMESTIC	Budweiser Bud Light Coors Light	Michelob Ultra Miller Light PBR (16 oz can)
IMPORT	Corona Corona Light Heineken Heineken Light	Guinness New Castle Brown Ale Samuel Smith Stout
ALT BEVERAGES	O’Doul’s N/A Twisted Tea Hard Tea	Blakes Flannel Mouth Blakes El Chavo

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 Vodka, Citron, Mandarin, Pear, Peppar, Berry Acai, Raspberry, Apeach
- MAKE IT AN IRISH MULE

Jameson, Ginger Beer, Lime Twist
- SIMON'S SANGRIA (RED OR WHITE)

House Pinot Grigio or House Merlot, 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

Hendricks Gin, Rosemary & Vanilla Simple Syrup, Apple Juice, Lemon Juice
- LOCAL GIN FIZZ

Hendricks Gin, Campari, Orange Juice, Topped with Sparkling Wine

MARTINIS

- CARAMEL APPLETINI

Absolut Vodka, Smirnoff Kissed Caramel Vodka, Apple Pucker, Apple Juice
- BOURBON BARREL 75

Hendricks Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Wine
- RED HOT WINTER

Chili-Infused Vodka, Godiva White Chocolate Liqueur, Cocoa Powder, Cayenne Pepper, Whipped Cream, Thai Chili Pepper
- BLOODY MARY'S MARTINI

Absolut Vodka, Tomato Juice, Clamato Juice, Lemon, Tabasco, Worcestershire, Salt, Pepper
- COOKIES AND CREAM

Fris Whipped Vodka, Godiva Chocolate Liqueur, Cream
- THE DIRTY

Absolut Vodka, Dry Vermouth, Olive Juice
- FLIRTINI

Absolut Vodka, Triple Sec, Pineapple Juice, Sparkling Wine
- PUMPKIN PATCH

Jack Daniel’s Honey, Pumpkin Pie Liqueur, Orchata
- 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

Van Gogh Espresso Vodka, McCormick’s Irish Cream, Absolut Vanilla Vodka, Kahlua

HOUSE WINES

6 GLASS / 22 BOTTLE

- Canyon Road Cabernet

Canyon Road Chardonnay

Canyon Road Merlot

Canyon Road Moscato
- Canyon Road Pinot Grigio

Canyon Road Riesling

Canyon Road Sauvignon Blanc

Canyon Road White Zinfandel

ASK YOUR SERVER OR BARTENDER FOR OUR EXCLUSIVE RESERVE WINE LIST

ON THE TRAIL

	PROOF	1 OZ	2 OZ
BUFFALO TRACE			
Buffalo Trace	90	4	7
Blanton's	93	8	15
BULLEIT			
Bulleit	90	5	9
Bulleit 10 year	91.2	7	13
FOUR ROSES			
Four Roses Single Barrel	100	6	11
Four Roses Small Batch	90	5	9
HEAVEN HILL			
Elijah Craig 12 year	94	5	9
Heaven Hill	80	3	5
Evan Williams	86	3	5
Evan Williams Single Barrel	86.6	5	9
Larceny	92	5	9
JIM BEAM			
Basil Hayden	80	7	13
Baker's	107	8	15
Booker's	128.7	8	15
Jim Beam	80	4	7
Jim Beam Single Barrel	95	6	11
Jim Beam Black	86	4	7
Jim Beam Signature Craft	86	6	11
Knob Creek	100	4	7
Knob Creek Single Barrel	120	6	11
Old Crow	80	3	5
Old Grand-Dad	80	3	5
Old Grand-Dad	114	3	5
MAKER'S MARK			
Maker's Mark	90	5	9
Maker's 46	94	6	11
Maker's Mark Cask Strength	111.6	7	13
MICHTER'S			
Michter's Small Batch	91.4	6	11
OLD FORESTER			
Old Forester	86	3	5
Old Forester	100	4	7
Old Forester Bottled in Bond 1897	100	6	11
Old Forester Original Batch 1870	90	6	11
TOWN BRANCH			
Town Branch	80	5	9
WILD TURKEY			
Wild Turkey 101	101	5	9
Wild Turkey 81	81	4	7
Wild Turkey Rare Breed	112.8	6	11
Wild Turkey Forgven	91	8	15
Wild Turkey Kentucky Spirit	101	8	15

	PROOF	1 OZ	2 OZ
WILLETT			
Johnny Drum Private Stock	101	5	9
Kentucky Vintage	90	4	7
Pure Kentucky	107	5	9
WOODFORD			
Woodford Reserve	90.4	5	9
Woodford Reserve Double Oaked	90.4	8	15

A DIFFERENT TRAIL

OTHER NOTABLE KENTUCKY BOURBONS

	PROOF	1 OZ	2 OZ
Angel's Envy	86.6	8	15
Bird Dog	80	4	7
Black Saddle 10 year	90	8	15
Calumet Farm	86	6	11
Hirsch	86	6	13
James E. Pepper	100	5	9
Lexington	86	5	9
Medley Brothers	102	6	11
Ridgemont Reserve 1792	93.7	5	9
Smooth Ambler Contradiction	100	6	11

OFF THE TRAIL

	PROOF	1 OZ	2 OZ
Breckenridge (Breckendridge, CO)	86	6	11
Cody Road (LeClaire, IA)	90	5	9
Cyrus Noble (San Francisco, CA)	90	5	9
Henry Du Yore's (Sheridan, OR)	91.2	6	11
High West (Park City, UT)	92	5	9
Journeyman (Three Oaks, MI)	90	4	9
OYO (Columbus, OH)	90	6	11
Quincy Street Spring (Riverside, IL)	88	5	9

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.

WHISKEY

AMERICAN WHISKEY

Tin Cup
Stranahan's
Stranahan's Diamond Peak
Jack Daniels
Jack Daniels Single Barrel
Jack Daniels Gentlemen Jack
Journeyman Buggy Whip Wheat
Journeyman Silver Cross
Seagram's 7

CANADIAN WHISKEY

Canadian Club
Crown Royal
Seagram's VO

RYE WHISKEY

Angels Envy
Bone Snapper
Bulleit
James E. Pepper
Journeyman
Knob Creek
Lock Stock & Barrel
Michter's
Pow Wow
Rittenhouse

SCOTCH

Dewars White Label
Glenfiddich 12 year
Glenlivet 12 year
Johnnie Walker
Red, Black, and Blue Label
Laphroaig
McCallan 12 Year

INFUSED

Bird Dog
Peach, Maple, Apple, & Cinnamon
Crown Royal
Apple & Maple
Fireball
Jack Daniels Fire
Jack Daniels Honey
Red Stag Black Cherry

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

Woodford Reserve, Fresh Lemon Juice, Simple Syrup, Mint Leaves

THE NEWLY FASHIONED

Old Forester Bottled In Bond, Simple Syrup, Bitters, Cinnamon, Apple Slice, Splash of Soda

SAZAREC

Rittenhouse Rye Bottled In Bond, Sugar, Anise Liquor, Angostura Bitters, Peychud'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