



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 / \$12

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

SPINACH SALAD

Baby spinach, dried cranberries, candied pecans, red onion, Stella bleu cheese, thick cut bacon, balsamic reduction / \$12

+ 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 \$8 / 20 FOR \$12

TEMPURA GREEN BEANS

Fresh green beans, tempura fried, sweet chili garlic sauce / \$8

HAY STACK ONION RINGS

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

DEVEILED 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 / \$11

CALAMARI + PEPPERS

Quick-fried calamari, sweet peppers, chili garlic sauce, green onion / \$11

TEMPURA PICKLES

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

HOUSE-MADE PORK RINDS

Crispy pork rinds, spicy seasoning, chives, smoked mayo / \$6

MAPLE BACON MAC

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

HOUSE FRIES:

WHITE TRUFFLE STYLE

Rosemary, white truffle, parmesan, red pepper aioli / \$8

SRIRACHA FRIES

Sriracha seasoning, parsley, parmesan, green onion, smoked mayo / \$8

BAR WINGS

CONFIT DUCK LEGS

Spicy buffalo sauce, creme de menthe bleu cheese dressing / \$12

BRAISED CHICKEN WINGS

YOUR CHOICE OF SAUCE:

Spicy Buffalo / 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, black truffle, mushrooms, papardelle pasta / \$15

VEGGIE MAC

Tomato, red onion, spinach, mushrooms, black truffle, papardelle pasta / \$14

PAN ROASTED SALMON*

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

BONE-IN PORK CHOP

Grilled pork chop with bacon + spinach hash / \$13

STREET TACOS

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

BEEF CHEEK

Braised beef cheek + micro greens + pickled red onion / \$4.50

DUCK CONFIT

Duck confit + kimchi + watercress / \$4.50

PULLED PORK

Pulled pork belly + gold BBQ sauce + house slaw / \$4.50

CHICKEN WING

Pulled buffalo chicken + bleu cheese dressing + shaved carrot + micro greens / \$4.50

SALMON*

Grilled salmon + dill ranch + avocado + pickled red onion / \$5.50

VEGGIE

Avocado slice + red onion + cucumber + Italian vinaigrette + shaved carrot + micro greens / \$4.50

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 / \$13

BALSAMIC BLEU BURGER*

Beef patty, Stella bleu cheese, balsamic glaze, arugula, shaved carrots, toasted pretzel roll / \$13

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 / \$13

PATTY MELT*

Beef patty, red pepper aioli, bourbon steak sauce, Swiss cheese, sauteed mushrooms + onions, red pepper bread / \$13

KIMCHI BURGER*

Open face beef patty, carrots, spinach, red onion, gold BBQ sauce, pickled red onion, Kolrahbi kimchi / \$13

DRY AGED SLIDERS*

3 dry aged mini burgers, black truffle aioli, arugula, crispy onions / \$13

PORK BELLY BURGER*

Beefy patty, pulled pork belly, gold BBQ sauce, watercress, house slaw, crispy onions, toasted onion roll / \$13

BISON BURGER*

Bison patty, baby spinach, shaved parmesan, honey mustard, fried egg, toasted pretzel roll / \$17

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 / \$21

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 / \$12

CHICKEN + BRIE PANINI

Grilled chicken breast, baby spinach, seasonal preserves, brie, pickled red onion, toasted red pepper bread / \$12

SALMON + AVOCADO BLT*

Grilled salmon, avocado, bacon, tomato, watercress, smoked mayo, toasted brioche / \$14

CHICKEN + WAFFLES

Buttermilk fried chicken, Belgium waffle, maple bacon mac, maple syrup / \$12

ON THE SIDE

TRUFFLE OR SRIRACHA FRIES / \$3

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

stacked by:

bar45°

STACK YOUR OWN

1

PICK YOUR PROTEIN

\$10

ALL
NATURAL
BEEF



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

- ☐ Blackbean Veggie Burger
- ☐ Pan Roasted Salmon (+\$4)
- ☐ Char-Grilled Chicken Breast
- ☐ All Natural Beef Patty
- ☐ Kobe Beef* (+ \$6)
- ☐ Bison Burger* (+ \$6)
- ☐ Double Your Protein (+)
- ☐ Skip the Patty (only \$6)

2

PICK YOUR
"BUN"

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

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

3

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
- ☐ Herb Goat Cheese (+\$.50)
- ☐ American Cheese
- ☐ Chipotle Jack
- ☐ Cream Cheese
- ☐ Bibb Lettuce
- ☐ Pickles
- ☐ Red Onion
- ☐ Pickled Red Onion
- ☐ Arugula
- ☐ Baby Spinach
- ☐ Roasted Onions
- ☐ Sliced Tomato
- ☐ Roasted Red Peppers
- ☐ Carrots
- ☐ Jalapenos
- ☐ Red Pepper Aioli
- ☐ Sweet Chili Sauce
- ☐ Dill Ranch
- ☐ BBQ Sauce
- ☐ Hot Sauce
- ☐ Bourbon Steak Sauce
- ☐ Cabernet Ketchup
- ☐ Whole Grain Honey Mustard
- ☐ Citrus Mayonnaise

4

HOUSE
SPECIALTIES

Go ahead...you've earned it!

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

ON THE SIDE

- ☐ Truffle Fries \$4.00
- ☐ Tempura Green Beans \$3.75
- ☐ Fried Brussel Sprouts \$4.50
- ☐ Maple Bacon Mac \$5.00
- ☐ Seasonal Vegetables \$3.50
- ☐ Side Salad \$4.50
- ☐ Cup of Soup \$4.50

*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 Heads Brewing Rotating	Genny Bock
Anderson Valley Bourbon Barrel Aged	Great Lakes Dortmund Gold
Angry Orchard Crisp Cider	Great Lakes Rotating
Blue Moon	Guinness
CB Rotating	Labatt Blue Light

ASK ABOUT OUR ROTATING HANDLES

BOTTLES

CRAFT

- 1911 Cider Original
- 3HB Bromingo (22oz)
- 3HB Too Kind
- 6pt Bengali
- 6pt Resin
- Abita Purple Haze
- Allagash Dubbel
- Ballast Pt Grapefruit Sculpin
- Bells 2 Hearted Ale · American IPA
- Breckenridge Agave
- Brooklyn EIPA
- Brooklyn Blast
- Dogfish 60 IPA
- Dogfish 90 IPA
- EBC Blueberry
- Founders All Day IPA
- Founders Breakfast
- Founders Dirty Bastard
- Goose Island IPA
- Goose Island 312
- Great Lakes Edmund Fitzgerald
- Green Flash Hopheaded
- Lagunitas IPA
- Left Hand Milk Stout
- Magic Hat #9
- McKenzie Cider Black Cherry
- Nine Pin Cider Dry
- Omission Lager (GF)
- Oskar Blues Dales Pale
- Rohrbachs Scotch Ale
- Rohrbachs Vanilla Porter (16oz can)
- Shock Top
- Sierra Nevada IPA
- Southern Tier IPA
- Southern Tier 2XIPA
- Troegs Pilsner
- Victory Pilsner

DOMESTIC

Budweiser	Miller Lite
Bud Light	Sam Adams Boston Lager
Coors Light	Sam Adams Seasonal
Michelob Ultra	Yuengling Lager

IMPORT

Amstel	Labatt Blue Light
Corona	Labatt Blue Light Lime
Heineken	Newcastle
Labatt Blue	Stella (11.2 oz)

ALT BEVERAGES

Gosling Ginger Beer NA	Redds Apple Ale
Labatt NA	Smirnoff Ice
Not Your Father's RB	Twisted Tea

SIGNATURE COCKTAILS

ANGRY BIRD

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

BERRY GOOD LEMONADE

Smirnoff Vodka, Lemonade, Sierra Mist, Lemon, Fresh Berries

SMIRNOFF PALMER

Smirnoff Vodka, Twisted Tea, Lemonade, Lemon

MAD RUSSIAN

Smirnoff Vanilla, Peppermint Kahlua, Cream, Dash of Nutmeg

THE FRUIT CUP

Smirnoff Vodka, Lime, Simple Syrup, Seasonal Puree

BYE BYE WINTER BLUES

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

LOCAL GIN FIZZ

Black Button Gin, Campari, Orange Juice, Topped with Sparkling Wine

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

SYO MULE

Smirnoff, Smirnoff Blueberry, Smirnoff Citrus, Smirnoff Orange, Smirnoff Peach, Absolut Pear, Absolut Peppar, Smirnoff Raspberry, Smirnoff Vanilla

MAKE IT AN IRISH MULE

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

MARTINIS

CARAMEL APPLETINI

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

BLOODY MARY'S MARTINI

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

COOKIES AND CREAM

Smirnoff Whipped Cream Vodka, Godiva Chocolate Liqueur, Cream

SALTED CARAMEL PRETZEL

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

THE DIRTY

Smirnoff Vodka, Dry Vermouth, Olive Juice

Make it a Premium Belvedere for only \$2

FLIRTINI

Smirnoff Vodka, Triple Sec, Pineapple Juice, Sparkling Wine

PUMPKIN PATCH

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

KEY LIME PIE

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

PEACH COSMO

Smirnoff Peach Vodka, Triple Sec, Cranberry Juice, Lime Juice

ESPRESSO

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

WINES

REDS

- Albertoni Cabernet (\$6/\$16)
- Albertoni Merlot (\$6/\$16)
- Cline Red Zinfandel (\$9/\$32)
- Louis Martini Cabernet (\$9/\$35)
- Z Alexander Brown Red Blend (\$38)
- Lyric Pinot Noir (\$40)
- Santa Ema "Reserve" Merlot (\$7.5/\$28)
- William Hill Cabernet (\$9/\$34)
- Almoas Malbec (\$8.5/\$28)
- Josh Cellars Cabernet (\$50)
- Josh Cellars Merlot (\$50)

BLUSH

Albertoni W. Zinfandel (\$6/\$16)

SPARKLING

House Prosecco (\$6/\$16)
Veuve NA (\$175)

LaMarca Splits (\$9)
LaMarca (\$9/\$36)

WHITES

- Albertoni Chardonnay (\$6/\$16)
- Albertoni Pinot Grigio (\$6/\$16)
- Ecco Domani (\$8/\$28)
- KJ Chardonnay (\$9/\$43)
- Relax Riesling (\$8/\$28)
- William Hill Chardonnay (\$9/\$32)
- Pacific Rim Riesling (\$8/\$27)
- Fox Run Semi Dry Riesling (\$9/\$32)
- Caposaldo Pinot Grigio (\$7.5/\$26)
- Matuau Sauvignon Blanc (\$9/\$35)
- Josh Cellars Chardonnay (\$45)
- Josh Cellars Sauvignon Blanc (\$40)

BOURBON

	PROOF	1 OZ	2 OZ
1792 Port Finished	88.9	3.75	5.65
1972 Ridgemont Reserve	93.7	3.75	5.65
Ancient Age	80	4	6
Angels Envy	86.6	7	10.5
Bakers 7 Year	107	9	13.5
Basil Hayden	80	8	12
Bird Dog	80	4.25	6.4
Blantons	93	8	12
Blood Oath 98.6	98.6	9.5	14.25
Bookers	127.9	10	15
Buffalo Trace	90	4.75	7.15
Bulleit	90	5.5	8.25
Bulleit 10 Year	91.2	8	12
Calumet Farms	86	8	12
Cooperstown Beanball 90	90	6.5	9.75
Dickle Barrel Select	86	6.5	9.75
Duke Bourbon	88	6	9
Eagle Rare 10 Year	90	4.5	6.75
Elijah Craig 12 Year Small Batch	94	4.5	6.75
Elijah Craig 18 Year	90	16	24
Eljah Craig 23 Year	90	25	37.5
Evan Williams Single Barrel	87	4.5	6.75
Evan Williams Black 7 Year	86	4.5	6.75
Fighting Cock	103	4	6
Four Roses	80	5	7.5
Four Roses Single Barrel	100	8	12
Four Roses Small Batch	90	7	10.5
George Dickle 12 Year	90	5.5	8.25
George Dickle 8 Year	80	6	9
Heaven Hill	80	4	6
Hudson Farms Baby Bourbon	92	8	12
Jeffersons Ocean	90	10	15
Jeffersons Reserve	90.2	9	13.5

	PROOF	1 OZ	2 OZ
Jim Beam	80	4.5	6.75
Jim Beam Devils Cut	90	5.5	8.25
Jim Beam Double Aged 8 Year	86	6	9
Jim Beam Masterpiece	100	25	37.5
Jim Beam Single Barrel	95	5	7.5
Knob Creek 9 Year	100	6.5	9.75
Knob Creek Single Barrel	120	8	12
Larceny	92	5.5	8.25
Makers Mark	90	5.5	8.25
Makers 46	94	7	10.5
Michter's	91.4	6.5	9.75
Michter's Sour Mash	86	6.5	9.75
Michter's Unblended	83.4	6.5	9.75
Old Crow	80	3.5	5.25
Old Forrester	86	4	6
Old Grand-Dad	80	4	6
Rebel Yell	80	3.5	5.25
Rebel Yell Reserve 90.6	90.6	4.5	6.75
Rock Hill Farms	100	8.5	12.75
Widow Jane 8 Year	91	10	15
Wild Turkey 101	101	4.5	6.75
Wild Turkey 80	80	4.5	6.75
Woodford Reserve	90.4	8	12
Woodford Reserve Double Oak	90.4	10	15

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

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

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

Four Roses Small Batch, Fresh Lemon Juice, Simple Syrup, Mint Leaves

THE NEWLY FASHIONED

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

THE WAGER

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

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

SAZAREC

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

NEW SEASON

Four Roses Small Batch, Rosemary & Vanilla Simple Syrup, Apple Juice, Lemon Juice