

# Local Brews

● HOPPY ● MALTY ● FRUITY

## ITHACA FLOWER POWER IPA \$8 ●

American IPA, 12 oz., 7.2% punchy and soothing, big body, citrusy finish

## PRISON CITY MASS RIOT IPA \$12 ●

New England IPA, 16 oz., 7.0% a hazy, juicy treat loaded with Simcoe, Citra, and Mosaic hops

## SLOOP JUICE BOMB \$7 ●

New England Hazy IPA, 12 oz., 6.5% citrusy, juicy notes, tropical, resinous, balanced

## ROHRBACH VANILLA PORTER \$9 ●

English Porter, 16 oz., 6.5% dark and roasty with authentic vanilla

## TALKING CURSIVE BEACH CAFÉ \$10 ●

Mexican Lager, 16 oz., 4.9% crisp, limey, refreshing blend of malt and hops

## YOUNG LION PILSNER \$8 ●

American Lager, 12 oz., 5.2% crisp and refreshing Czech-style pilsner

## ITHACA APRICOT WHEAT \$8 ●

Fruited Wheat Ale, 12 oz., 4.9% light in color & body, hint of apricot, fruity finish

## BREWERY ARDENNES RASPBERRY ●

### FRUIT SOUR \$9

Fruited Sour Ale, 16 oz., 5.9% ripe fruit pleasures with a delightful sour finish

## OMMEGANG GNOMMEGANG \$12 ●

Belgian Strong Blonde Ale, 16 oz., 9.5% fruity, spicy chouffe yeast

## CLARKSBURG DRY CIDER \$8 ●

Dry Cider, 12 oz. can, 6.25% light finish reminiscent of dry white wine

## 1911 HONEYCRISP CIDER \$9 ●

Sparkling Sweet, 16oz can, 6.9% sweet with the crispiness of a freshly picked apple

# Draughts

## MOOSIN' AROUND IPA \$8

Session IPA, 4.5%, Geneva, NY  
Crafted by Brewery Ardennes, its light hops and subtle citrus notes are approachable, refreshing, and perfectly suited to our menu.

HOUSE  
BEER

## PABST BLUE RIBBON \$4

American Lager, 4.7%, Milwaukee, WI

## SHOUT! CIDER \$6

Clarksburg, 6.25%, Lancaster, NY  
semi-sweet with balanced acidity

## ITHACA LAKESIDE LAGER \$6

German Pilsner, 4.2%, Ithaca, NY

## WAR OF 1812 ALE \$7

Red/Amber Ale, 5.5%, Sackets Harbor, NY

## ARDENNES, WINTER FARM ALE \$9

Bière de Garde, 7.5%, Geneva, NY  
3x award winning belgian style ale

## LUCKY HARE, GIRL DINNER \$8

Toasted Coconut Stout, 5.7%, Watkins Glen, NY

## RESURGENCE

### PEANUT BUTTER PORTER \$8

Porter, 5.5%, Buffalo, NY

## non-alcoholic

### ATHLETIC LITE N.A. \$7

Athletic Brewing Co. 12 oz.

### ATLETICA N.A. \$7

Mexican Copper, Athletic Brewing Co. 12 oz.

### FREE WAVE N.A. \$8

Hazy IPA, Athletic Brewing Co. 12 oz.

NOT SEEING YOUR FAVORITE BREW?  
ASK YOUR SERVER ABOUT OUR  
DOMESTIC SELECTION

# Cocktails



## fargo exclusives

make it a double +\$4

### MAPLE BOURBON SMASH \$7

bourbon, muddled orange, maple syrup

### CRAN-APPLE RITA \$8

cranberry, apple cider, tequilla

### JACQ LA GINGER \$9

dark rum, grapefruit, honey syrup, ginger beer, angostura bitters

### THE AURORA AURA \$7

local orange vodka, peach schnapps, pineapple, cranberry, and mango juice

### CHOCOLATE MOZART MARTINI \$10

baileys, chocolate liquor, vanilla vodka, cherry

### BELLA DONNA \$8

dark rum, amaretto, lemon

## mulled moose juice

GLASS \$8 | PITCHER \$28

our house-made apple cider sangria!

STAFF  
PICK

## classic cocktails

ask about our top shelf options!

### WHITE RUSSIAN \$8

vodka, coffee liquor, cream

### MANHATTAN \$8

bourbon, sweet vermouth, maraschino, bitters

### APEROL SPRITZ \$11

aperol, sparkling brut, soda, orange

### NEGRONI \$8

campari, gin, sweet vermouth

# Wine

### HOUSE RED \$8

Cabernet Sauvignon, Twenty Acres, CA

### HOUSE WHITE \$8

Pinot Grigio, Vicolo, Italy

## far & near

### DRY ROSÉ \$10/\$40

Lamoreaux Landing Winery, Lodi, NY

### DRY RIESLING \$10/\$40

Long Point Winery, Aurora, NY

### SEMI-DRY RIESLING \$10/\$40

Treleaven Winery, King Ferry, NY

### CHARDONNAY \$11/\$42

Buttonwood Winery, Romulus, NY

### SAUVIGNON BLANC \$9/\$36

Casas Patronales, San Clemente, Chile

### PINOT NOIR \$12/\$44

Bright Leaf Winery, King Ferry, NY

### RED BLEND \$11/\$42

Hosmer, Ovid, NY

### MALBEC \$9/\$36

Alamos, Mendosa, Argentina

## bubbly

### AMERICAN SPARKLING BRUT \$6/\$29

Wycliff, Canandaigua, NY

### SPARKLING TRAMINETTE \$8/\$34

Johnson Estate, Westfield, NY

# Seltzers

### HIGH NOON \$6

Cranberry or 1/2 & 1/2 Tea, 12 oz., 4.5%

### WHITE CLAW \$5

Grape or Black Cherry, 12 oz., 5%