

# THE HOUSE LOUNGE

## COCKTAILS ...

**Door County Old Fashioned** Brandy or whiskey, Door County tart cherries, Great Lakes Distillery orange liqueur, angostura bitters, & sparkling water \$10

**Merrick** A strong twist on a classic– Stateline Distillery London dry gin, lime, & Top Note tonic, served with your choice of topo chico on the side \$10

**Margarita** Tequila, Great Lakes Distillery orange liqueur, lime, agave simple syrup, served over ice \$9

**Whiskey Boxcar** A twist on a whiskey sidecar and whiskey sour. Whiskey or brandy, lemon, Great Lakes Distillery orange liqueur \$12

**Lavender Bee's Knees** Stateline Distillery gin, lemon, local honey syrup, lavender bitters \$9

**The Hodag** Stateline Distillery coffee liqueur & vodka topped with oat milk \$10

**Vodka Lemonade** Our local honey-sweetened fresh lemonade with orange blossom water & Stateline Distillery vodka \$9

**The Sage Wisco** Stateline Distillery gin, Thatcher's elderflower liqueur, lemon, sage, & grapefruit bitters \$11

**Local Wine & Beer** as available  
Please see our current availability at the counter

## SMALL BITES ...

**Eggrolls** Two House-made egg rolls  
Served with sweet & sour sauce \$6 (V)

**Cream Cheese Wontons** Scallion cream cheese mixture  
Served with sweet & sour sauce \$9 (V)

**Beet, Blueberry & Candy Walnut Salad** Beets are boiled and marinated with a French shallot vinaigrette & topped with mixed greens, blueberries, candied nuts, with a side of local goat cheese or vegan feta cheese (GF, V) \$12

**Mezze Platter** Golden fried House-made falafel, lemon tahini dipping sauce, House hummus, "feta", crackers, olives, quinoa tabbouleh, candied nuts \$13 (V)

**Ice Cream Flight & Coffee** Three scoops of our rich dairy-free ice creams. Served with biscotti and two small French press cups or two espresso shots of our Just Coffee blend coffee \$13 (GF, V)