

WINE LOWERTOWN

glass // bottle

RED

Rickshaw Pinot Noir *California* \$10 // \$40

Mati Barbera *Piedmont, Italy* \$9 // \$36

The Kinker Cabernet *Paso Robles, California* \$11 // \$44

Can Blau Red Blend *Montsant, Spain* \$9 // \$36

Trapiche Broquel Malbec *Mendoza, Argentina* \$8 // \$32

WHITE

Crossings Sauvignon Blanc *New Zealand* \$10 // \$40

Luccio Pinot Grigio *Italy* \$8 // \$32

Chalk Hill Chardonnay *Sonoma* \$12 // \$48

Lucien Albrecht Pinot Blanc *Alsace, France* \$9 // \$36

ROSÉ

Champs de Provence *Provence, France* \$10 // \$40

SPARKLING BY THE GLASS

Astoria Prosecco Split *Italy* \$10

Astoria Moscato Split *Italy* \$10

SPARKLING BY THE BOTTLE

J Vineyards Cuvee 20 *Sonoma* \$65

Santa Margherita Sparkling Rosé *Veneto, Italy* \$45

Vueve Cliquot *France* \$100

SPECIALTY COCKTAILS

LOCAL TIES \$10

Tattersall Blackstrap Rum, Far North Alander rum,
Tattersall Lime Crema, orgeat, Angostura Bitters

HOUSE OLD FASHIONED \$11

Bulleit Bourbon, Tattersall Orange Crema
& Sour Cherry Angostura Bitters

CITRUS PARADISI \$10

Cabrito Tequila, Tattersall Grapefruit Crema,
pineapple shrub, salt

HOUSE NEGRONI \$11

Tattersall Gin, Bitter Orange, Italiano & Sour Cherry

G & MINT-T \$9

Tattersall Gin, Tattersall Lime Crema, Mint, Tonic

BIG BLUE OX \$10

Tattersall Vodka, Tattersall Blueberry, Ginger Beer

BREW AND A BRO \$9

Jim, Jack or Jameson shot
paired with any house made Brew

BEER LOWERTOWN

BIRCH'S BLONDE ALE 5.0%

Light American Ale with Golden Promise Barley

AMERICAN IPA 6.8%

Dry Hopped with Simcoe & Mosaic Hops

BLOOD ORANGE BERLINER WEISS 5.4%

Kettle Sour German Wheat Ale
with Blood Orange

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone Colombia Hula Dark Coffee

MEXICAN CHOCOLATE MILK STOUT 6.7%

Cinnamon Sticks, Ancho, Chipotle,
Habanero and Ghost Peppers

MOSAIC HAZY IPA 6.1%

New England Style IPA dry hopped
with over 3lbs/bbl of Mosaic Hops

CITRA SOUR 4.2%

Kettle Sour Brewed with Malted Oats
and Dry Hopped with Citra Hops

SESSION IPA 5.3%

Dry Hopped with Amarillo & Centennial Hops

12WELVE EYES COLLAB: BELGIAN SOUR 3.6%

Soured with Birch's house sour culture,
fermented with saison yeast and dry
hopped with Hallertau Blanc Hops

4oz \$3 | 8oz \$4 | 16oz \$6

>> **GUEST TAP \$7** <<

SOCIABLE CIDERWERKS FREEWHEELER 6.4%

Dry Hard Cider from NE Minneapolis

NA BEVERAGES

DEANE'S KOMBUCHA

Seasonal Flavor \$6

BECK'S NA \$5

IBC ROOTBEER \$4

ACQUA PANNA \$5

SAN PELLEGRINO \$5