

SIGNATURE COCKTAILS

- Bonfyre Old Fashioned** \$9
Evan Williams Single Barrel Bourbon, muddled Bada Bing Cherry and orange, Angostura bitters, sugar and Sprite
- Irish Margarita** \$8
Jameson Irish Whiskey, triple sec liqueur, orange juice, simple syrup, sweet and sour mix
- Bonfyre Margaritas** \$8
Tres Agaves Blanco tequila, Tres Agaves organic margarita mix, choice of flavor: guava, key lime, desert pear, spicy habanero, and kiwi
- Fyre & Ice** \$10
New Amsterdam vodka, specialty blended bloody mary mix, garnished with celery, cheese, beefstick, pickle, olive, mushroom, lemon, pickled white asparagus, spicy green bean, and bacon
- Sazerac Cocktail** \$10
A New Orleans Classic; George Dickel Rye Whisky, Cognac, Herbsaint, and Peychaud's bitters, chilled and served straight up

MODERN CLASSICS

- Bonfyre Manhattan** \$9
Evan Williams Single Barrel Bourbon & sweet vermouth, chilled and served straight up or on the rocks
- Bourbon Peach Smash** \$9
Evan Williams Single Barrel Bourbon, peach schnapps, mint leaves, fresh lemon juice, ginger beer
- Fall And Summer** \$9
Patron anejo, fig vodka, orange juice, ginger beer, lemon juice, simple syrup
- Red Berry Mojito** \$8
Made with fresh raspberries, mint, and Ciroc Red Berry Vodka
- Blueberry Mojito** \$9
Made with fresh blueberries, mint, and Captain Morgan White Rum
- Fig Old Fashion** \$9
Fig vodka, oranges, bing cherries, bitters, simple syrup, club soda

MARTINIS

- Pom-Çai** \$9
Absolut Berri Açai® vodka, pomegranate juice, cranberry juice, lime juice, splash of Sprite
- Peach Cosmo** \$9
Ciroc Peach vodka, triple sec liqueur, lime juice, cranberry juice
- Mango Martini** \$9
Absolut Mango vodka, peach schnapps, orange juice, pineapple juice, cranberry juice, splash of Sprite
- Crantini** \$9
New Amsterdam Vodka, triple sec, dry vermouth, white and red cranberry juice
- Limoncello Martini** \$9
Limoncello, absolute citron, fresh lemonade, simple syrup, mint leaves
- Fig Martini** \$9
Figenza vodka, mint leaves, and fresh lemon juice

MULES

- Moscow Mule** \$7
Just like the original; Made with Smirnoff vodka, fresh lime and ginger beer
- Jalisco Mule** \$7
Patron Reposado and Citronge Orange Liqueur, fresh lime and ginger beer
- Fig Mule** \$7
Made with Figenza vodka, fresh lime and ginger beer

HOT DRINKS

- Cappuccino N/A** \$5
Steamed 2% milk and espresso
- Espresso N/A** \$3
Single shot of Malongo espresso
- Hot Chocolate N/A** \$4
Citavo hot cocoa mix and whipped cream
- Chocolate Pumpkin Cappuccino** \$7
Godiva chocolate, vanilla monin syrup, 2% milk, espresso, pumpkin spice
- Mocha Mint Cappuccino 2** \$7
Peppermint Schnapps, chocolate mint syrup, espresso, 2% milk, topped with fresh whipped cream
- Nutty Irish Cappuccino 3** \$7
Espresso, 2% milk, Baileys, Frangelico, coffee
- Bourbon Apple Cider** \$6.5
Apple cider, Evan Williams Single Barrel Bourbon
- Irish Coffee** \$6.5
Jameson, sugar cubes, coffee
- Cafe Bandito** \$6.5
Baileys, Kahlua, coffee, fresh heavy whipping cream

BEERS ON TAP

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|-------------|--|-------------|--|
| ABV | Featured Beer Ask Your Server | ABV | 6.4% Deschutes Fresh Squeezed American IPA |
| 4.2% | Miller Lite American Adjunct Lager | 5.1% | Goose Island Four Star Pilsner |
| 4.8% | New Glarus Spotted Cow Cream Ale | 6.3% | Karben4 Fantasy Factory American IPA |
| 5.5% | WBC Badger Amber Club | 7% | Dogfish Punkin Brown Ale |
| 5.2% | Stella Artois Pale Lager | 5% | Heineken European Pale Lager |
| 5% | Three Beaches American Honey Blonde Ale | 7.2% | Lake Louie Warped Speed Scotch Ale |
| 7% | Ballast Point Sculpin American IPA | 6% | Great Lakes Edmund Fitzgerald Porter |
| 5.7% | Hopalous American Pale Ale | 4.2% | Guinness Draught Dry Stout |

BOTTLED BEERS

Bud Light
Coors Light
Miller Lite
Miller 64

Corona Light
Corona Extra
Samuel Adams

Stella Cidre
Lakefront New Grist GF
O'douls Amber N/A
Kaliber Lager N/A