

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
Canadian Club Rye Whisky, Cognac, Herbsaint, and Peychaud's bitters, chilled and served straight up
- Bonfyre Manhattan** \$9
Evan Williams Single Barrel Bourbon & sweet vermouth, chilled and served straight up or on the rocks
- Red Berry Mojito** \$8
Made with fresh raspberries, mint, and Ciroc Red Berry Vodka
- Leña Old Fashioned** \$9
Templeton Rye, oaxacan pasilla demerara, and angostura bitters
- Bonfyre 'Rol & Rye** \$9
Templeton Rye, Aperol, bitters, simple syrup, and mint leaves

HOT DRINKS

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

WHISKEY FLIGHTS

- Bonfyre Favorites** \$19
Evan Williams Single Barrel - *Lush and spicy; oak with honey*
Angel's Envy - *Vanilla, ripe fruit, maple syrup, toast and bitter chocolate*
Amador - *vanilla, oak, brown sugar and spice*
- Small Batch Bourbons** \$19
J Henry & Sons - *Creamy custard, brioche, toffee, soft spice, dried fruit*
Four Roses - *Spicy, rich, mellow, fruity, hints of sweet oak and caramel*
Wild Turkey Rare Breed - *Caramel, cinnamon, vanilla, citrus, rye and honey*
- Ryes** \$16
Woodford Rye - *Spicy; notes of rye, black pepper, cedar and cassia bark*
Templeton Rye - *Rye spice, dill, orange, cinnamon, clove, wood and raw grains*
Canadian Club Rye - *Softer sweetness; slight hints of spice with honey*
- The Transworld** \$14
Crown Royal - *Smooth and creamy with hints of oak and vanilla*
Bushmills - *Tangy, elderflower, a little coastal; mineralic*
Mars Iwai - *Sweet; fruit flavors like pear, quince, hints of red fruits and vanilla*

MARTINIS

- Pom-Çai** \$9
Absolut Berri Açai® vodka, pomegranate juice, cranberry juice, lime juice, splash of Sprite
- Peach Cosmo** \$9
New Amsterdam Peach vodka, triple sec, lime juice, cranberry juice
- Mango Martini** \$9
Absolut Mango vodka, peach schnapps, orange juice, pineapple juice, cranberry juice, splash of Sprite
- Cucumber Cosmo** \$9
Absolut Citron, cucumber puree, St. Germain liquor, triple sec, lime juice and mint
- Limoncello Martini** \$9
Limoncello, absolute citron, fresh lemonade, simple syrup, mint leaves

MULES

- Moscow Mule** \$7
Just like the original; Made with Smirnoff vodka, fresh lime and ginger beer
- Jalisco Mule** \$7
Tres Agaves tequila and Citronge Orange Liqueur, fresh lime and ginger beer
- Pomegranate Mule** \$7
Figenza vodka, honey, lime, pomegranate and ginger beer
- Fig Mule** \$7
Figenza vodka, lime, and ginger beer

BEERS ON TAP

Featured Beer

Fat Tire

Dogfish 90 Minute IPA

New Glarus Seasonal

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