

# 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