

THE BREWERY



BEERS FROM THE TAP

- \$6 **LEXINGTON VANILLA BOURBON CREAM ALE**
Lexington, Kentucky
- \$6 **PINT NINES RYCE LAGER**
LaVista, Nebraska
- \$6 **KEG CREEK APRICOT**
Glenwood, Iowa
- \$6 **ZIPLINE DAAANG! IPA**
Lincoln, Nebraska



BEERS BY THE BOTTLE

- \$6 **BRICKWAY COFFEE STOUT**
Omaha, Nebraska
- \$6 **BRICKWAY PILSNER**
Omaha, Nebraska
- \$6 **GUINNESS**
Ireland



ASK ABOUT \$3 AND \$5
NON ALCOHOLIC OPTIONS

WEEKLY SPECIALS

TUESDAYS \$5 Glass of any Wine and \$5 Sazerac Cocktails
 WEDNESDAYS 25% off Whiskey Pours & 10% off retail purchases
 THURSDAYS \$5 House Old Fashioned

THE FINER THINGS



FINE WINES

	Glass	Bottle
TRUE MYTH CABERNET	\$10	\$40
PIATTELLI RESERVE MALBEC	\$10	\$40
EMMOLO SAUVIGNON BLANC	\$10	\$40
THREE FINGER JACK BARREL AGED RED BLEND	\$10	\$40




	Glass	Bottle
JOEL GOTT CHARDONNAY	\$10	\$40
SEA SUN PINOT NOIR	\$10	\$40
CHANDON 187ML	----	\$18
DOM PERIGNON	----	\$250



PROOF COCKTAILS

SUBJECT TO AVAILABILITY

CLASSICS

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| <p>\$10 HOUSE OLD FASHIONED (1888) 
Rye, Demerara Syrup, Angostura Bitters, Lemon twist</p> <hr/> <p>\$12 MANHATTAN (1870s)
Bourbon, sweet vermouth, angostura bitters and luxardo cherry</p> <hr/> <p>\$10 SAZERAC (1873) 
Rye, Demerara, peychaud's bitters, absinthe, fresh lemon spritz</p> | <p>\$10 BOURBON OLD FASHIONED 
Bourbon, Orange Liqueur, Demerara Syrup, Orange & Black Walnut Bitters</p> <hr/> <p>\$12 NEW YORK SOUR (1870s)
Bourbon, fresh lemon, simple syrup, Malbec float</p> <hr/> <p>\$12 MAI TAI (1933)
Blanco rum, Orange Crema Liqueur, fresh lime Juice, house orgaet syrup, Anejo Rum float, pomegranate boba</p> |
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HOUSE

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| <p>\$12 BANANA RUMMY
Anejo Rum, Bourbon, banana syrup, all spice liqueur, fresh lemon & nutmeg. Try it the James' Way!</p> <hr/> <p>\$12 KIWI SOUR
Blanco tequila, house kiwi syrup, fresh lemon, fresh strawberry purée float</p> <hr/> <p>\$12 VIOLETA FIZZ
Vodka, crème de fleur, crème de violette, honey syrup, fresh lemon, Seltzer</p> <hr/> <p>\$12 PROOF CAFE
The Grind Espresso Liqueur, Brugal Anejo Rum, Bourbon, Cream, chocolate bitters & orange peel</p> <hr/> <p>\$12 APPLEWOOD
Bourbon, cedar smoke, Apples, Demerara, fresh lemon, cinnamon bitters, nutmeg</p> | <p>\$12 LAVENDER FLEUR
Gin, lavender tea syrup, creme de fleur & fresh lemon</p> <hr/> <p>\$12 CHERRYWOOD
Bourbon, Cedar Smoked Glass, Luxardo Cherry Syrup, Chocolate Bitters, and Lime</p> <hr/> <p>\$12 AUTUMN SUNSET
Apple Brandy, Apple Cider, Cranberry, Lemon, Honey & Fresh Grated Cinnamon</p> <hr/> <p>\$12 FIRESIDE CHAT
Bourbon, Ancho Reyes Liqueur, Luxardo Syrup, Cedar Smoke, Cinnamon & Bitters</p> <hr/> <p>\$12 PUMPKIN PIE
Vodka, Pumpkin, Honey, Cream, Nutmeg & Cinnamon</p> |
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**Ask your Bartender or Server to create
a custom craft cocktail specific to your liking!
(Prices will vary upon selection)*