

COCKTAILS

FIRE IN THE PARLOR SZECHUAN CHILI OIL INFUSED DON FULANO BLANCO TEQUILA, LIME, AGAVE, HABANERO, GRAPEFRUIT SODA, HICKORY SMOKE	\$22
FOSHAY OLD FASHIONED FOUR ROSES 100PF SINGLE BARREL BOURBON, DEMERARA SYRUP, HOUSE BITTERS	\$25
PAPER MOON HIGH N' WICKED SYR RYE, AMARO DELL ETNA, DON CICCIO AMBROSIA, LIMONCELLO, LEMON	\$22
HUSH MONEY ANGEL'S ENVY TRIPLE OAK, LEMON, EGG WHITE, CABERNET FLOAT	\$23
LUCKY LUCIANO AMERICAN OAK BARREL- AGED BLACK MANHATTAN, MICTERS RYE, AMARO DI ANGOSTURA, FERNET BRANCA, HOUSE BITTERS BLEND	\$21
AN EPIPHANY GREY GOOSE LA POIRE VODKA, ST. GERMAIN ELDERFLOWER LIQUEUR, PROSECCO	\$18
CATERPILLER'S KIMONO MIRABEAU ROSE GIN, LILLET BLANC, ST ELDER GRAPEFRUIT LIQUEUR, THYME, LEMON	\$19
21 CLUB OLIVE OIL INFUSED MCQUEEN & THE VIOLET FOG GIN, ROSEMARY & PEPPERCORN CUSTOM TONIC	\$19
BENNIE & STELLA CHOPIN VODKA, LUSTAU DRY VERMOUTH, CELERY, DILL, TANGY SALT & VINEGAR	\$19
THE JUICE JOINT ANGOSTURA RUM 7YR, HEIRLOOM PINEAPPLE AMARO, BUMBU RUM, PINEAPPLE JUICE, LIME	\$19

A TOUCH OF SMOKE?

HAVE YOU SEEN OUR HOT BOX? WE CAN SMOKE ALMOST ANY COCKTAIL YOU WANT FOR \$2. THE BEST THINGS COME TO THOSE WHO WAIT PLEASE ALLOW 5-7 MIN FOR AMPLE TOASTAGE.

ZERO PROOF

EVEN NA COCKTAILS PAR- TEA, LEMON & LIGHT FIZZ COSMO-CRANBERRY, ORANGE	\$15
MINNESOTA SPICE APLOS CHILI MARGARITA, HOUSE JALAPENO CALABRIAN CHILI PEPPER SYRUP, AGAVE, LIME	\$14
HIGH OF '75 PROXIES GOLD CRUSH SPARKLING NA WINE, CUCUMBER CITRUS CORDIAL, FRESH MINT	\$15
UME SPRITZ APLÓS CALME, UME PLUM, OROBLANCO GRAPEFRUIT, WHITE TEA, AND SEA BUCKTHORN, INFUSED WITH HEMP	\$11

WINE

CHARDONNAY, TREFETHEN	\$19/66
CHARDONNAY, PAUL HOBBS CROSSBARN	\$19/66
SAUVIGNON BLANC, ESK VALLEY	\$17/60
SAUVIGNON BLANC, SCHEID	\$15/52
PINOT GRIGIO, TAVO	\$16/56
ROSE, MIRABEAU X	\$17/60
ROSE PROSECCO, ZARDETTO	\$15
CHAMPAGNE, LAURENT PERRIER BRUT	\$20
PROSECCO, CONTARINI	\$16/56
MOSCATO D'ASTI, RISATA	\$14/49
CABERNET, TREANA	\$20/70
CABERNET, IN SHEEPS CLOTHING	\$20/70
RED BLEND, INTRINSIC	\$17/60
COTE DU RHONE, E. GUIGAL	\$18/63
PINOT NOIR, INSCRIPTION	\$18/63
MERLOT, MARKHAM	\$16/56
MALBEC, LLAMA	\$16/56

BUBBLES BY THE BOTTLE

CHARLES LE BEL INSPIRATION 1818	\$106
LAURENT PERRIER BRUT	\$120
VEUVE CLIQUOT YELLOW LABEL	\$146
VEUVE CLIQUOT ROSE	\$170
MOET & CHANDON IMP NECTAR ROSE	\$185
MOET & CHANDON IMPERIAL BRUT	\$180
DOM RUINART	\$375
VEUVE LA GRANDE DAME BRUT	\$400
KRUG GRAND CUVÉE	\$440
DOM PERIGNON	\$475
VEUVE LA GRANDE DAME ROSE	\$700

NA OFFERINGS

ACQUA PANNA & SAN PELLEGRINO	\$5
Q GINGER BEER	\$5
3 CENTS PINK GRAPEFRUIT SODA	\$5
RED BULL	\$5



BEER



MODIST DREAMYARD HAZY IPA	\$14
PRYES GLAMORAMA WEST COAST IPA	\$13
PRYES MIRACULUM MIDWEST IPA	\$13
PRYES PRAGMATIC PILSNER	\$11
BENT PADDLE LIGHT	\$8
COORS LIGHT	\$8
GUINNESS	\$10
CORONA	\$9
STELLA ARTOIS	\$9
DOWNEAST SEASONAL CIDER	\$9
HEINEKEN O.O NON-ALCOHOLIC	\$8
HIGH NOON VODKA SELTZER	\$10



SMALL PLATES



ROASTED BEET SALAD ROASTED GOLDEN BEETS, GRAPEFRUIT, AVOCADO, GOAT CHEESE, SPICED PECANS, ARUGULA, BALSAMIC, OLIVE OIL	\$13
BRUSCHETTA TRIO HEIRLOOM TOMATO, BASIL, BOURSIN CHEESE, BALSAMIC, OLIVE OIL ROASTED OYSTER MUSHROOM, GOAT CHEESE, TRUFFLE OIL, CHIVES SHALLOT JAM, TRIPLE CREAM BRIE, PICKLED ONION	\$21
WAGYU SLIDERS GRILLED WAGYU MEDALLIONS, CHERMOULA AIOLI, PICKLED CARROTS, SEASONED WAFFLE FRIES	\$26
BEEF TENDERLOIN LOLLIPOPS BLUE CHEESE SAUCE, CHERMOULA	\$29
STEAMED BAO BUNS GRILLED TENDERLOIN -OR- ROASTED OYSTER MUSHROOM, HOISIN BBQ, SPICY MAYO, PICKLED CARROTS, CILANTRO	\$21
CAVIAR & CORNBREAD CRÈME FRAICHE, CORNBREAD MADELEINES, CHIVES	\$27
MOROCCAN CHICKEN KEBAB SEASONED CHICKEN THIGH, HALLOUMI, HUMMUS, ZHOUG, WHIPPED FETA, NAAN, POMEGRANATE MOLASSES	\$27
FRIED RICE JASMINE RICE, VEGETABLES, SWEET SOY, SCRAMBLED EGG	\$15
DEVILS ON HORSEBACK PROSCIUTTO WRAPPED, CHORIZO STUFFED MEDJOOOL DATES, WITH ROASTED PEPPADEW PEPPER SAUCE	\$16
BEER-BRAISED WINGS CREOLE BBQ DRY RUB, HOUSE RANCH OR BLEU CHEESE	\$16
WAFFLE FRIES CAJUN SEASONED, SEASONED SOUR CREAM	\$9

WANTING MORE?
WE OFFER THE FULL MANNYS MENU AS WELL.