



Guest Wine

Reds

Red Blends - \$7



Lone Birch Yakima Valley, WA

Cabernet Sauvignon - \$9

The Rich Wine Co., Lodi, CA

2019 Pinot Noir - \$9

Sera Fina Cellars, Sierra

Foothills, California

"Knucklehead"

Whites

Pinot Grigio - \$7

Castellani, Pontedera, Italy

Chardonnay - \$9

Domaine Bousquet, Mendoza,

Argentina (Non-Oaked)

2020 Sauvignon Blanc - \$9

Marlborough, New Zealand

Rose - \$7

M des Borrels, Cortes de

Provence, France

Prosecco - \$9

Loriella, Italy

Sangria - \$7

Lynfred Sangria Rouge

Roselle, IL Served over ice and garnished with fruit

Lynfred Sangria Blanc

Roselle, IL

Craft Cocktails



OLD FASHION - \$14

Starlight Bourbon, Aromatic and Orange Bitters, with an Orange Peel and Luxardo Cherry Garnish

MANHATTAN - \$14

New Riff Rye Bourbon, Sweet Vermouth, Aromatic Bitters with Luxardo Cherry

ITASCA MULE - \$14

Starlight Vodka, Muddled Fresh Lime and Orange, House-made Ginger Beer, with a Lime Wedge Garnish

MARGARITA - \$14

Choice of Azteca Azul Plata Tequila, Smoky Lethal Mezcal, or Spicy Ghost Tequila; Fresh Lime Juice, Agave Syrup

PALOMA - \$14

Azteca Azul Plata Tequila, Fresh Grapefruit and Lime Juice, Agave Syrup, Top with Club Soda, Garnished with a Lime Juice

TEQUILA SUNRISE - \$14

Azteca Azul Plata Tequila, Fresh Orange and Lime Juice, Homemade Grenadine Syrup

FRENCH 75 - \$14

Cantrelle Gin, Fresh Lemon Juice, House-made Rosemary-Honey Syrup, Topped with Prosecco

Jack Rose - \$14

Starlight Apple Brandy, Fresh Lemon, and Homemade Grenadine Syrup

APPI SPRITZ - \$14

Bitter Aperitif, Sparkling Wine, Topped with Club Soda and Garnished with Orange

New Riff Single Barrel Pick

Our latest barrel pick adventure! New Riff Distillery from Newport, KY. This bourbon has a bright and citrus aroma with tasting notes of smooth butterscotch. The Barrel itself gave a well rounded toasty oak characteristic that truly shine through and balances the whiskey.

Neat/ On the Rocks

1 oz - \$8

2 oz - \$14

Starlight Barrel Pick

Double oaked once in a bourbon barrel and finished in Jamaican rum barrel.

Neat/ On the Rocks

1 oz - \$8

2 oz - \$14

MAI TAI

Plantation Three Star White Rum & Star Union Navy Strength Dark Rum, Fresh Lime Juice, Homemade Orgeat Syrup, Orange & Aromatic Bitters

Peeled Hard Cider - \$9

Guest Cider, Locally Sourced Rotational Flavor

Non -Alcoholic Options - \$5

- Housemade Root Beer
- Housemade Ginger Beer
- Filberts Pink Lemonade
- Mocktail - \$6
- Filberts Lemon Lime
- Filbert Diet Cola
- Shirley Temple
- Roy Roger