



THE GRIST BAR & TABLE

EST 2015

DRINK MENU

DRAFT BEER

BELL'S BIG HEARTED <small>imperial ipa</small>	7.50
SIERRA NEVADA CELEBRATION <small>ipa</small>	6.50
NEW GLARUS SPOTTED COW <small>farmhouse ale</small>	5.50
GRAY'S BUSTED KNUCKLE <small>irish red ale</small>	6.00
NEW GLARUS BACK 40 BOCK	6.50
CENTRAL WATERS SATIN SOLITUDE	6.00
DUESTERBECK'S NUTTY BILLS <small>porter</small>	6.50
HALF ACRE DAISY CUTTER <small>pale ale</small>	6.50
POTOSI CAVE ALE <small>amber</small>	5.50

BOTTLES & CANS

PBR TALL BOY	3.00
BUD LIGHT	3.75
BUDWEISER	3.75
COORS LIGHT	3.75
MILLER HIGHLIFE	3.75
MILLER LITE	3.75
ALASKAN AMBER	4.50
TOPPLING GOLIATH PSUEDO SUE	7.00
NORTH COAST OLD RASPUTIN	6.50
VICTORY GOLDEN MONKEY	6.00
NOONER	5.50
CIDER BOYS	5.50
OLD NATION BOSS TWEED	9.00
DOGFISH HEAD SEAQUENCH	5.50
TYRANENA LAKE MILLIONAIRE	6.00
SURLY TODD THE AXEMAN	8.00
CITY LIGHTS MEXICAN LAGER	5.50
CENTRAL WATERS MUD PUPPY	6.00
FOUNDERS ALL-DAY IPA	5.50

HOUSE COCKTAILS

BOURBON SWEET TEA

bulleit bourbon, balck tea simple syrup,
lemon juice, bitters

CORNER OF LAKE & MAIN

deep eddy vodka, st. george spiced pear
liqueur, st-germain, honey, lemon

ROSÉ SANGRIA

rosé wine, grand marnier, korbel,
lemon juice, pomegranate juice,
berries, soda water

TRACY'S GLASSES

sauza hornitos plata, agavero,
blood orange simple, fresh lime juice

SMOKED MANHATTAN

cold-smoked bulleit bourbon,
rudy fox sweet vermouth, bitters

RASPBERRY THYME NEGRONI

raspberry thyme-infused gin, campari,
sweet vermouth

WINE

REDS

PINOT NOIR, IRIS wilamette valley, or	9.5/38
MALBEC, DON DAVID RESEVE, calchaqui valley, argentina	9.5/38
RED BLEND, PRIMAL ROOTS, napa, ca	9/36
ZINFANDEL, TORTOISE CREEK, lodi, ca	8.5/34
CABERNET SAUVIGNON, G3 columbia valley, wa	9/36

WHITES

PINOT GRIGIO, JOSH, ca	9/36
SAUVIGNON BLANC, WHITEHAVEN marlborough, nz	8.5/34
ROSÉ, BONTERRA, ca	9/36
CHARDONNAY, DAOU paso robles, ca	9.5/38
RIESLING, WOLLERSHIEM, wi	9/36

