



FEATURED WINES

VINES & RUSHES, RIPON, WI

BRIANNA \$12/BOTTLE
Semi-Sweet White Wine

PETITE PEARL \$17/BOTTLE
Dry Red Wine

WISKONSAN \$12/BOTTLE
Sweet Strawberry and Grape Wine

MOCKTAILS

SEEDLIP COSMO \$12
Seedlip Grove 42, lime juice, simple syrup.

HEDGE YOUR BETS \$12
Seedlip Spice 94, grapefruit and lemon juice,
strawberry peach preserve.

GARDEN PARTY \$12
Seedlip Garden 108, Seedlip Grove 42,
agave syrup, lime juice.

SPICE 94 & COLA \$10
Seedlip Spice 94, Fever-Tree Distiller's Cola.

Enjoy a non-alcoholic version of your favorite cocktail with
Clean G (gin), Clean W (whiskey), Clean R (dark rum), Clean T
(tequila), and Clean V (apple vodka)

ASK FOR OUR LIST OF AVAILABLE SPIRITS



BEERS



DOMESTIC \$6

Budweiser
Bud Light
Busch Light
Coors Light
Miller Lite
Miller High Life
Michelob Ultra
Pabst Blue Ribbon

IMPORTED/CRAFT \$7

Appleton Beer Factory Juicy McJuiceFace Hazy IPA
Bell's Two Hearted IPA
Blue Moon Belgian White
Corona Extra
3 Floyds Zombie Dust IPA
Guinness
Heineken
Karben4 Brewing Fantasy Factory IPA
Knuth Blue Eyed Blonde
Knuth Red House Ale
New Belgium Brewing Voodoo Ranger
O'SO Brewing Company Narcissist Imperial Stout
New Glarus Spotted Cow
Potosi Cave Amber Ale
Samuel Adams Boston Lager

NON-ALCOHOLIC \$6

O'Douls Amber N/A
Wellbeing Heavenly Body Golden Wheat N/A

SELTZERS \$7

Carbliss

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OAKWOOD
RESTAURANT

COCKTAILS

LAKE BREEZE \$10

Tito's Handmade Vodka, Gran Gala Liqueur, pineapple juice, cranberry juice, garnished with orange slice and cherry.

PINK LADY \$10

Ketel One Peach & Orange Blossom Vodka, Triple Sec, freshly squeezed lime juice, cranberry juice, garnished with a lime wedge.

GARDEN COLLINS \$10

Ketel One Vodka, freshly squeezed lemon juice, Elderflower Liqueur, simple syrup, garnished with a cucumber slice.

WISCONSIN OLD FASHIONED \$12

Pendleton Whiskey or E&J V.S.O.P. Brandy, muddled orange slice and Luxardo Maraschino cherry, simple syrup, Angostura bitters, garnished with orange peel.

HEIDEL HOUSE MANHATTAN \$12

Basil Hayden's Bourbon, Antica Sweet Vermouth, Angostura bitters, garnished with a Luxardo Maraschino cherry.

CLASSIC WHISKY SOUR \$12

Noble Oak Bourbon, freshly squeezed lemon juice, simple syrup, egg white, garnished with a Luxardo Maraschino cherry.

SIDECAR \$12

E&J V.S.O.P. Brandy, Gran Gala Orange Liqueur, freshly squeezed lemon juice, sugar rim, garnished with an orange slice.

SMOKEY SWEET \$12

El Nivel Ghost Pepper Tequila, freshly squeezed lime juice, grapefruit juice, agave nectar, sugar rim, garnished with a lime and grapefruit slice.

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OAKWOOD
RESTAURANT

COCKTAILS

AZALEA \$10

Hendrick's Gin, freshly squeezed lemon juice, pineapple juice, grenadine, garnished with a lemon slice and Luxardo Maraschino cherry.

FITZGERALD \$10

Tanqueray Gin, simple syrup, freshly squeezed lemon juice, Angostura bitters, garnished with a lemon slice.

NEGRONI \$10

Bombay Sapphire Gin, Campari, Antica Sweet Vermouth, garnished with an orange twist.

PALOMA \$10

Milagro Reposado Tequila, agave nectar, freshly squeezed grapefruit juice, salt rim, garnished with a lime wedge and grapefruit slice.

RUSTY NAIL \$12

Dewar's Scotch, Drambuie Liqueur garnished with a fresh orange peel.

AFTER DINNER DRINKS

CAFE SIPPER \$12

Tito's Handmade Vodka, Mr. Black Coffee Liqueur, topped with whipped cream

ESPRESSO MARTINI \$12

Mr. Black Coffee Liqueur, Tito's Handmade Vodka, Coffee, chocolate drizzle

GRASSHOPPER \$12

Giffard Crème de Cacao, Bols Crème de Menthe, heavy cream, chocolate drizzle

BRANDY ALEXANDER \$12

E&J V.S.O.P. Brandy, Giffard Crème de Cacao, heavy cream

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