

BOTTLED		 	
Busch Light Pounder Coors Light Corona Lagunitas IPNA (N/A)	Heineken 0.0 (N/A) Michelob Ultra Michelob Golden Light 300 IPA		
ON TAP		HANDCRAFTED COCKTAILS & MOCKTAILS	
Blue Moon Boundary Waters Brunette Castle Danger Cream Ale Cold Press Black (coffee ale) Coors Light Daytripper Pale Ale Fulton Lonely Blonde Hamms	Leinie’s Honey Weiss Loon Juice Extra Juicy Lupulin Fashion Mullet Miller Lite Mirror Universe Hazy IPA Modelo Surly Furious VooDoo Ranger	THE SPARE A smooth blend of Hendrick’s Gin, Chambord, and St. Germain, balanced with simple syrup and sour mix for sweet-tart perfection	
		BOGART’S OLD FASHIONED Muddled cherries and orange with maple, bitters, and bourbon for a smooth, complex sip	
		7-10 SPRITZ A bubbly blend of St. Germain, Sparkling Wine, and a splash of soda for a crisp, refreshing finish	
		THE 300 MARGARITA Don Julio Silver, Chambord, pomegranate, and lime create a zesty, refreshing margarita with a salted rim	
		BOGART'S RUM PUNCH A tropical mix of Bacardi rum, pineapple juice, and a splash of ginger ale	
		BOWLINI Sweet peach syrup and crisp Prosecco	
		BOGART’S SMASH A refreshing mix of muddled blueberries or raspberries, mint, and lime, with Stoli Blueberi or raspberry and a hint of elderflower from St. Germain. Finished with soda water	
		MULE OF THE MONTH Ask your server about this month's featured mule	
		PINEAPPLE MULE MOCKTAIL Pineapple and lime with ginger beer for a refreshing, flavorful kick	
		PEACHYTEA MOCKTAIL Peach nectar, iced tea, sour mix, topped with a peach ring	