

— IKE'S SIGNATURE COCKTAILS —

Ike's Bloody Mary

Classic ingredients; Svedka vodka, worcestershire, tabasco, horseradish, celery, salt and cracked pepper.

Pig on a Porch

Jim Beam bourbon, ginger ale, brown sugar syrup, and spiced candied bacon

— THE WEEKENDER™ —

Our classic blend of ingredients; Svedka vodka, celery stalk, jalabeano, lime, and skewers of pepperoncini, black olive, green olive, cocktail onion, dill pickle, chilled shrimp, American cheese, pickled mushroom, and a spicy smoked beef stick.

Ike's Cosmopolitan

Svedka citrus vodka, Triple Sec, lime juice, and white cranberry juice

Ruby Red with Thyme

Absolut Ruby Red vodka, fresh thyme, grapefruit juice, and simple syrup

Asian Pear

Smirnoff pear vodka, Domaine de Canton Ginger liqueur, lime juice, and Prosecco

— 24K MARGARITA —

A combination of fresh squeezed juices, Jose Cuervo gold tequila, Triple Sec, and Grand Marnier, give this Margarita its golden color and natural sweetness!

— HANDCRAFTED COCKTAILS —

Pimms Cocktail

Pimms, New Amsterdam Gin, lemonade, and ginger ale

Bellini-tini

Tattersall vodka, peach schnapps, peach juice, topped with champagne

Aviation

Tanqueray, Luxardo, Crème de Violette, and fresh squeezed lemon juice

Negroni

Bombay Sapphire gin, Campari, and sweet vermouth

Vesper

Tattersall gin and vodka, Lillet Blanc

French 75

Tattersall gin, fresh lemon juice, simple syrup, topped with champagne

— THE MULES —

Moscow Mule

Svedka vodka, lime juice, and ginger beer

Orange Mule

Ketel One Oranje vodka, Crabbie's Spiced Orange Ginger Beer, and lime juice

The VJ Mule Kick

Buffalo Trace Bourbon, pomegranate juice, Crabbie's Spiced Orange Ginger Beer, and lime juice

The Blueberry

Stoli Blueberry, St-Germain liqueur, lime juice, and ginger beer

— BOTTLED BEER —

Bauhaus, Sky-Five!	Minneapolis, Minnesota	ABV 6.7%	American India Pale Ale
Bent Paddle, 14° ESB	Duluth, Minnesota	ABV 5.6%	Extra Special Bitter
Blue Moon	Golden, Colorado	ABV 5.4%	Belgium White Ale
Burning Brothers Pyro (GF)	St. Paul, Minnesota	ABV 4.6%	American Pale Ale
Castle Danger, Castle Cream Ale	Two Harbors, Minnesota	ABV 5.5%	Cream Ale
Coors Light	Golden, Colorado	ABV 4.2%	Light Lager
Corona	Mexico City, Mexico	ABV 4.6%	Pale Lager
Grain Belt Nordeast	New Ulm, Minnesota	ABV 4.7%	American Amber Lager
Grain Belt Premium	New Ulm, Minnesota	ABV 4.6%	American Lager
Heineken	Zoeterwoude, Netherlands	ABV 5.0%	Euro Pale Lager
Indeed, Day Tripper	Minneapolis, Minnesota	ABV 5.4%	Pale Ale
Loon Juice	Spring Valley, Minnesota		Cider
Michelob Ultra	St. Louis, Missouri	ABV 4.2%	Lager
Stella Artois	Leuven, Belgium	ABV 5.0%	Euro Pale Lager
Surly Hell	Brooklyn Center, Minnesota	ABV 4.5%	Lager

ASK YOUR SERVER FOR OUR SEASONAL SELECTIONS

— TAP BEER —

Summit Pale Ale
Bell's Two Hearted IPA

Excelsior Bitteschlapp
Fulton Lonely Blonde

Michelob Golden Light
Surly Furious

ASK YOUR SERVER ABOUT OUR ROTATING TAPS



PROUDLY SUPPORTING LOCAL MINNESOTA BREWERIES

— SEASONAL COCKTAILS —

Ike's Smoked Manhattan

Woodinville Bourbon, Lustau Sweet Vennouth, and a dash of Cherry Bark Vanilla Bitters, hickory smoked under glass.

Northern Bee's Knees

Tattersall Gin, honey syrup, apple juice, lemon juice, rosemary sprig.

Jameson Hot Toddy

Jameson Irish Whiskey, brown sugar and a splash of fresh lemon juice, garnished with a lemon twist.

Winter Bulleit Bourbon Smash

Bulleit Bourbon, Cointreau, a dash of raspberry preserves, fresh squeezed orange juice and a splash of club soda. Served on the rocks with an orange peel.

Whipped Caramel Hot Chocolate

Smirnoff Salted Caramel Vodka, hot chocolate. Topped with whipped cream.

Espresso Martini

Stoli Vanilla, coffee liqueur, espresso, simple syrup, topped with a coffee bean.

— DESSERT IN A GLASS —

Made with Sebastian Joe's Vanilla Bean Ice Cream

Pink Squirrel

Crème de cacao light, crème de noya and ice cream

Brandy Alexander

E & J brandy, crème de cacao dark and ice cream

Grasshopper

Crème de cacao light, green crème de menthe and ice cream

Golden Cadillac

Galliano, crème de cacao light and ice cream