

Red Wine

CABERNET

Block House

North Coast, California | 14 glass | 50 bottle

Los Vascos

Mendoza, Argentina | 17 glass | 70 bottle

PINOT NOIR

Ann Faure

Stellenbosch, South Africa | 13 glass | 50 bottle

Paul Hobbs “Crossbarn”

Sonoma Coast, California | 16 glass | 60 bottle

RED BLENDS

Elizabeth Rose “Chockablock”

Napa Valley, California | 15 glass | 60 bottle

Chateau Chemin Royal

Bordeaux, France | 18 glass | 70 bottle

OLD WORLD

El Coto de Imaz Reserva

Rioja, Spain | 14 glass | 55 bottle

MALBEC

Catena Malbec

Mendoza, Argentina | 14 glass | 55 bottle

White Wine

CHARDONNAY

Kumeu River Chard

New Zealand | 16 glass | 65 bottle

La Crema

Russian River Valley, California | 13 glass | 50 bottle

PINOT GRIS

Scarpetta

Friuli, Italy | 12 glass | 45 bottle

SAUVIGNON BLANC

Stoneleigh

New Zealand | 13 glass | 50 bottle

Arrieta “On the White Keys”

Napa Valley, California | 20 glass | 80 bottle

MOSCATO

Vignaioli di Stefano

Piedmont, Italy | 13 glass | 40 bottle

Rosé & Sparkling

ROSÉ

Domaine de Millet “La Coche Côtes de Gascogne Rosé”

France | 9 glass | 35 bottle

Miraval

Provence, France | 18 glass | 70 bottle

SPARKLING

La Gioiosa Prosecco

Italy | 11 glass | 40 bottle

Chandon “Rosè”

California | 15 split

Cocktails

Kir Royale 13

Prosecco, Creme de Cassis, Chambord, Raspberry

Narragansett 18

Old Forester Rye, Sweet Vermouth, Yuzu-Lemon

1848 Old Fashioned 19

Buffalo Trace, Simple Syrup, Bitters, Peychaud Bitters, Luxardo Cherry

Bees Knees 16

Hayman’s London Dry Gin, Lemon Juice, Paprika-Honey

Botanists Secret 16

Tequila Ocho, Lime Juice, Cinnamon-Jalapeno Syrup, Sour

Orange-Basil Mule 14

Titos Vodka, Lime Juice, Orange-Basil Shrub, Ginger Beer

Sour Brandy Milk Punch 14

Korbel Brandy, Lemon Juice, Nutmeg

Zero Proof

New Fashioned 10

Pathfinder Bitter, Bourbon Substitute, Sprite, Club Soda

Orange, you glad I’m here? 10

Orange-Basil Shrub, Lime Juice, Ginger Beer

Faux-Groni 10

Hibiscus-Grapefruit Shrub, Lemon Juice, Tonic, Orange

Botanists Truth 10

Jalapeno Syrup, Tequila Substitute, Lime Juice, Sour

Bar Menu

Deviled Eggs 8
Four Halves

Prime Rib Bites 17
Gardiniera Aioli

RCI Burger 19
Aged Cheddar, Thick-Cut Bacon,
Garlic Mayo, Cornichon, House Chips

House Fries 6 / 12
Garlic Mayo and Ketchup

Hand-Sliced Prime Rib Slider 7
Provolone, Horseradish Mayo, Pretzel Bun

Rumaki 8
Water Chestnuts, Peppered Bacon, Bleu Cheese

Join us for Social Hour

Monday -Thursday 3-5pm
\$3 Beers | \$5 Highballs
50% off - Glasses of Wine

A Place for Celebration

Our re-imagined event spaces make great gathering places for groups large and small, and our dedicated events team will work with you to create a customized catering menu that's perfect for the occasion.



Beer

Pabst Blue Ribbon (Draft) 5
American Lager, Pabst Brewing Company, Milwaukee, WI

Miller High Life 5
Miller-Coors, Milwaukee, WI

Miller Lite 5
American Lager, Miller-Coors, Milwaukee, WI

3 Sheep Pils 7
3 Sheeps Brewing, Sheboygan, WI

Moon Man 7
Pale Ale, New Glarus Brewing, New Glarus, WI

Spotted Cow 7
Farmhouse Ale, New Glarus Brewing, New Glarus, WI

Upward Spiral 7
Third Space Brewing, Milwaukee, WI

Chaos Pattern 7
Hazy IPA, 3 Sheeps Brewing, Sheboygan, WI

Guinness 8
Irish Dry Stout, Guinness, Dublin, Ireland

Mud Puppy Porter 8
Central Waters, Amherst, WI

Downeast Blackberry Cider 8
American Cider, Poughkeepsie, NY

Lakefront Riverwest Stein 7
American Red Lager, Milwaukee, WI

Lakefront New Grist 7
Gluten Free Pilsner, Milwaukee, WI

Lakefront Riverwest Stein NA 8
Non-Alcoholic American Red Lager, Milwaukee, WI

Stella Artois 7
Belgium Pilsner, Leuven, Belgium

Heineken 7
Dutch Pilsner, Amsterdam

Heineken 0.0 6
Non-Alcoholic, Amsterdam

Athletic NA 8
Non-Alcoholic IPA, Athletic Brewing Company, Milford, CT

Hacker Pschorr Weissbier 9
Munich, Germany