



## **CRAFT COCKTAILS**

### **APARTMENT 137**

44 Huckleberry Vodka, Blueberry Nectar, Lemon Curd, Ginger, Housemade Sour, Lemon Sorbet Foam, Served Up.  
\$12.00

### **MADE IN MILWAUKEE**

Rishi Plum Cinnamon infused Rehorst Vodka, Housemade Grenadine, Lime, Sprecher Ginger Ale, topped with Schlitz-Elderflower Foam. Served "Draught Style".  
\$12.00

### **CHAMOMILE GIMLET**

North Shore Sol Chamomile Citrus Vodka, Koval Chrysanthemum Honey Liqueur, House Kaffir Lime Cordial, Served On The Rock.  
\$13.00

### **ANTI-OXIDANT**

Stoli Blueberi Vodka, Veev Acai Liqueur, Green Tea Syrup, Lemon, Litchi. Served Long.  
\$12.00

### **HEALTH AND BEAUTY**

Hendrick's Gin, Lavender, Sour, Heavy Cream, Egg White, Mint Bitters. Served Long.  
\$12.00

### **BOURBON APPLE CRISP**

Bulliet Bourbon, Mulled Cider, House Caramel Apple Syrup, Lemon, Sweet Vermouth, Salted Caramel and Pecan Praline Rim. Served Up with a Apple Chip.  
\$12.00

### **TWO MULES FOR SISTER ROSALI**

Plymouth Gin, Cucumber, Mint, Lemon, Sugar, Topped with Fentimans Rose Lemonade. Served Long.  
\$11.00

## **WISCO WHISKEY SOUR**

Great Lakes Distillery Kinnincinnic Whiskey, New Glarus Belgian Red, Lemon, and Egg White. Served Up.

\$12.00

## **THE FAMOUS FINAL SCENE**

Bulliet Rye, Sweet Vermouth, HUM Botanical Liqueur, Orange Bitters, Served Up.

\$13.00

## **LOVE THY NEIGHBOR**

Sailor Jerry Spiced Rum, Maple Vanilla Honey, Liquor 43, Milk, and Nutmeg. Served on the Rock.

\$11.00

## **COHASSET PUNCH #2**

Don Q Anejo Rum, Sweet Vermouth, Lemon, Cinnamon. Served Up.

\$11.00

## **WISCONSIN PUMPKIN PIE**

Roaring Dan Maple Rum, Housemade Pumpkin Puree, Citronage, Housemade Vanilla Brown Sugar Syrup, Housemade Whipped Cream, Toasted Pumpkin Seeds. Served in a Cocktail Glass.

\$12.00

## **HELLO GOV'NA**

Banks Rum, Cointreau, New Glarus Belgian Red Beer Syrup, Dry Vermouth, and within 100 Cherry Bitters. Served Up.

\$11.00

