



Barista Drinks

COFFEE, etc. SERVED HOT or ICED	12 OZ	16 OZ
Fresh Roast Blue Spoon Blend	1.89	2.29
Espresso	1.59	NA
Café Au Lait	2.39	2.99
Café Latte	2.99	3.59
Mocha Latte	3.39	3.99
Cappuccino	2.99	3.59
Caramel Macchiato	3.39	3.99
Chocolate Macchiato	3.39	3.99
Hot Chai Tea Latte	3.39	3.99
Hot Chocolate	2.79	3.39
Steamer	2.79	3.39
Substitute Gelato Milk	.75+	.75+

Fountain Drinks

\$1.99 / FREE REFILLS!

Pepsi	Culver's Root Beer
Diet Pepsi	Fresh Brewed Iced Tea
Dr. Pepper	The "Best Lemonade in Town"
Mountain Dew	
Diet Sierra Mist	

Fruit Juice

Assortment Varies	10 OZ	1.99
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Beers

Choose from a variety of on-tap and bottled local craft beers. Seasonal specialties. Prices vary.

House Cocktails

The Prairie Flower A Blue Spoon original! Wollersheim Garden Gate Gin, lemonade, extracts of lavender and vanilla, honey, and a garnish of lemon wedge.	7.50
The Brandy Old-Fashioned Sweet Wollersheim Press House Brandy, soda water, bitters, an orange slice, and a Maraschino cherry garnish.	7.00
The Paloma Reposado tequila, agave nectar, fresh grapefruit and lime juices, and a lime wedge garnish.	6.50
Rum Punch Silver rum, Malibu Mango, triple sec, and pineapple juice.	6.50
Cosmo on the Rocks The classic Cosmopolitan but served on the rocks! vodka, triple sec, cranberry and lime juices, and a lime wedge garnish.	6.50
The Mimosa Korbel Brut (California Champagne), orange juice (not from concentrate), and an orange slice garnish.	6.50
The Bloody Mary Tito's Handmade Vodka, tomato juice-based mix, pickle spear, and a lemon wedge.	6.50

Wines

Try a glass of your favorite or something new. Take home a bottle or two from below or from our extensive wine racks! Check out our wine tastings (website's WINE TASTINGS page). These casual gatherings are informative and fun!

White

	Glass (0.25L Carafe)	Bottle
Vinum Cellars White Elephant <i>Napa, California.</i> Chenin Blanc, Viognier, and Roussanne blend. "Difficult to explain, but addicting for those adventurous enough to try it."	7.00	19.99
Dreyer Sonoma Chardonnay <i>Sonoma County, California.</i> "Versatile as an aperitif or paired with light meats like chicken, pork, or fish. Over-delivers for its price."	7.00	19.99
White Haven Sauvignon Blanc <i>Marlborough, New Zealand.</i> "Full-flavored and medium-bodied. Enjoy with salads, poultry, [and] shellfish."	7.00	19.99
Cedar Creek Gewurztraminer <i>Cedarbury, Wisconsin.</i> Delicious and perfect with our salads and quesadillas.	6.50	18.99
Maso Canali Pinot Grigio <i>Trentino, Italy.</i> Pale golden color, full-flavored, dry wine with a crisp finish.	6.50	18.99
Wollersheim Dry Riesling <i>Prairie du Sac, Wisconsin.</i> Gentle, nearly-dry white with basil aromas and a palate of crisp green apple.	5.50	15.99
Wollersheim Prairie Fume <i>Prairie du Sac, Wisconsin.</i> Wisconsin's favorite wine, from our friends across the river!	5.50	15.99
Domino Moscato <i>California.</i> Bright and refreshing. Smooth and lingering.	4.50	12.99
Rosé		
Copper Ridge White Zinfandel <i>California.</i> An Ernest & Julio Gallo family wine. Available in restaurants only!	4.50	12.99
Red		
Manteo Red Blend <i>California.</i> A rich blend of Sonoma County Syrah, Petit Verdot, Cabernet Sauvignon, and Petite Sirah.	7.75	22.99
Castle Rock Pinot Noir <i>Columbia Valley, Washington.</i> Elegant and medium-bodied.	7.00	19.99
Cuma Organic Malbec <i>Mendoza, Argentina.</i> Perfect with grilled meats, seafood, quesadillas, and more.	7.00	19.99
McNab Ridge Cabernet Sauvignon <i>Mendocino, California.</i> A classic California Cabernet. Great with our menu!	7.00	19.99
Chateau Souverain Merlot <i>California.</i> With natural balance, smooth tannins, and rich flavors of fruit.	6.50	18.99