

# de Kelder

SPEAKEASY

THURSDAY-SATURDAY: 5PM-10PM  
KITCHEN CLOSES AT 9PM

## COCKTAILS

### BLUSHING WHISKEY SOUR – \$11

Housemade Sour, Blackberry Whiskey and Blackberries, shaken and served over ice

### DIRTY MARGARITA – \$10

House Margarita mix with olive brine and Silver Tequila, served with a salted rim

### TRADITIONAL BEES KNEES – \$12

Fresh citrus juices, Tanqueray, and honey simple syrup, shaken and served martini-style

### DEKELDER OLD FASHIONED – \$12

Your choice of whiskey or bourbon, topped with our house mix, and garnished with orange and cherry

### CODY ROAD OLD FASHIONED – \$10

Mississippi River Distilling Co. Old Fashioned, served over ice and garnished with orange and cherry

### DUTCH LETTER MARTINI – \$12

A blend of liquors and vodka shaken til foamy, served up with a sprinkle of cinnamon

### WHITE SANGRIA – \$10

A sweet blend of white wine, apricot brandy, fruit and fruit juices, topped with a splash of Starry

### WATERMELON BLACK CHERRY

### VODKA SPRITZ – \$10

A light blend of watermelon juice, black cherry puree and vodka, topped with Club Soda

### STRAWBERRY PALOMA – \$10

Fresh grapefruit juice, strawberry puree, and tequila with a sugar/salt rim

### GIN DRINKS – \$10

- .. Tanqueray Seville Orange and Ginger
- .. Gin, St Germaine and cucumber tonic

## BEER LIST

### MAHALO – \$7

by Front Street Brewery

### CHERRY BOMB BLONDE – \$7

by Front Street Brewery

### IOWA NICE – \$6

by Laketime

### HAZE OF OUR LIVES – \$6

by Laketime

### MILLER LITE – \$5

### BLUE MOON – \$5

### HAMMS – \$4

### DOS EQUIS – \$5

## WINE LIST

### MOSCATO – \$10

### SAUVIGNON BLANC – \$10

### CHARDONNAY – \$12

### AUSTIN HOPE CAB – \$15

### PINOT NOIR – \$10

### MALBEC – \$10

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S P E A K E A S Y

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## APPETIZERS

### PINEAPPLE CHICKEN QUESADILLA – \$12

Loaded chicken quesadilla topped with avocado pico de gallo, served with sour cream

### BBQ BRISKET AND BLUE CHEESE FLATBREAD – \$15

Smokey brisket smothered in a homemade BBQ sauce and topped with blue cheese crumbles

### CHICKEN, BACON AND SPICY RANCH FLATBREAD – \$15

Chicken breast, mozzarella and bacon on flatbread, topped with a homemade spicy ranch dressing

### BRUSCHETTA PLATTER – \$12

Fresh tomato, basil, garlic, and red onion mix, topped with reduced balsamic, served with a side of goat cheese and toasted baguette slices

### GARLIC AND HERB SHRIMP – \$13

Served with a side of cocktail sauce

### FETA ARTICHOKE DIP – \$12

Housemade dip served with toasted pita bread

### BEEF TENDERLOIN CROSTINI – \$16

Roast beef tenderloin, horseradish sauce, caramelized onions and provolone cheese, toasted on a crostini

### CRAB CAKES – \$16

Housemade crab cakes served with Spicy Remoulade Sauce

### BACON GOAT CHEESE – \$12

Topped with hot honey and served with toast points

### HOUSE SIDE SALAD – \$6

Spring mix, apples, fresh berries, feta, candied walnuts and choice of dressing, served with a slice of toast

## DESSERTS

### AFFOGATO – \$10

Vanilla ice cream and fresh espresso, add Bailey's, Rumchatta, Amaretto or Grand Marnier

### DEKELDER CHEESECAKE – \$9

Vanilla cheesecake with amaretto sauce and berry sauce

## DRINKS

### PEPSI PRODUCTS – \$2

### COFFEE WITH SWEET CREAM – \$2

### VARIETY OF HOT TEA – \$2