de Kelder
SPEAKEASY

THURS/FRI/SAT 5-10PM
Kitchen Closes at 9pm

Cocktails

S'MORES MARTINI Chocolate Liquor, Vanilla Vodka and Half & Half; Shaken and Strained into a Coupe and Topped with a Toasted Marshmallow	13
BAD APPLE Crown Apple Topped with Cranberry and Starry	11
CRANBERRY ORANGE GIN FIZZ Cranberry Orange Simple Syrup and Tanqueray Topped with Soda Water	11
HARVEST OLD FASHIONED Marker's Mark Topped with our House Spiced Apple Cider Reduction	12
DIRTY MARG Our House Margarita Mix with Tequila, Triple Sec and a Splash of Olive Juice; Served with a Green Olive Garnish	10
BLACKBERRY BEE'S KNEES Blackberry Puree, Fresh Lemon Juice, Honey and Tanqueray; Shaken with Ice and Strained in a Coupe	13
BLACK TULIP Vodka, Chambord, Pineapple Juice and Splash of Starry	12
MARY PICKFORD White Rum, Pineapple Juice, Grenadine, and Luxardo Liquor; Shaken with Ice and Strained in a Coupe	13
RED SANGRIA Red Wine, brandy, and fruit juices topped with Starry	11
TRADITIONAL OLD FASHIONED Your choice of Whiskey, De Kelder House Old Fashioned Syrup	12
CODY ROAD OLD FASHIONED Mississippi Distillery Bottled Old Fashioned	10

Beer

BEER OF THE WEEK

IOWA NICE
by Laketime – $6

HAZE OF OUR LIVES
by Laketime – $6

BLUE MOON – $5

DOS EQUIS – $5

MILLER LITE – $5

HAMMS – $4

N/A BEER – $5

Wine

MOSCATO – $10

SAUVIGNON BLANC – $10

CHARDONNAY – $12

AUSTIN HOPE CAB – $15

PINOT NOIR – $10

MALBEC – $10

MOCKTAILS
ASK YOUR SERVER ABOUT OUR MOCKTAIL OPTIONS!

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Appetizers

PEAR BLUE CHEESE FLATBREAD Blue Cheese Spread, Sliced Pears, Red Onion, Baked and Topped with Crushed Walnuts, Balsamic Dressed Greens and Blue Cheese Crumbles	15
HONEY BEAR FLATBREAD Graziano's Sausage, Mozzarella and Ricotta Cheeses Baked on Flatbread and Topped with Hot Honey	15
BBQ PORK FLATBREAD Pulled Pork with Homemade BBQ Sauce, Red Onion and Mozzarella Finished with a Drizzle of Ranch	15
CRAB CAKES Kelly's Homemade Crab Cakes Served with a Spicy Remoulade Sauce	16
BEEF TENDERLOIN CROSTINI Sliced Whole Roasted Beef Tenderloin, Topped with Sauteed Onions and Provolone Cheese, Served on Crostini	16
FETA ARTICHOKE DIP The OG... Perfect Blend of Cheeses, Garlic, and Pimientos, Warmed and Served with Warm Pita Bread	12
BAKED GOAT CHEESE WITH APRICOT JAM AND PISTACHIO Goat Cheese Topped with Apricot Jam, Baked Until Warm and Topped with Pistachios, Served with Crostini	12
PIMENTO CHEESE CHICKEN QUESADILLA WITH JALAPENO Pimento Cheese, Chicken, White Cheddar, and Pickled Jalapenos in a Crispy Flour Tortilla	14
PELLA PRETZEL BITES Frisian Farms Cheese Curds, Ulrich's Pella Bologna, Pretzel Bites all Served Warm with a Side of Dutch Honey Mustard	13
HOUSE HALF SALAD Spring Mix, Apples, Fresh Berries, Feta, Candied Walnuts, with a Choice of Dressing; Served with a Slice of Bread	6

Desserts

OG CHEESECAKE – $9
Vanilla Cheesecake with Berries and Amaretto Creme Anglaise

DUTCH APPLE CAKE – $9
Served Warm with Bourbon Creme Sauce and Whipped Cream

Drinks

PEPSI PRODUCTS – $3

COFFEE WITH SWEET CREAM – $3

VARIETY OF HOT TEA – $2