

de Kelder

SPEAKEASY

WED/THURS 5-9PM
Kitchen Closes at 8pm

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

Cocktails

BRÛLÉED ORANGE OLD FASHIONED

13

**BLACK CHERRY AND CHOCOLATE
OLD FASHIONED**

13

HARVEST OLD FASHIONED

Apple cider simple syrup and bourbon

13

TRADITIONAL OLD FASHIONED

House old fashioned syrup and your choice of bourbon

13

CODY ROAD OLD FASHIONED

Mississippi River Distillery bottled old fashioned

10

BAD APPLE

Crown Apple, cranberry juice, and a splash of Starry

10

PEAR MULE

Pear Absolut, spiced pear liquor, and ginger beer

11

FRENCH KISS MULE

Disaronno, Chambord, and ginger beer

11

CRAN ORANGE G&T

House cranberry orange simple syrup, Tanqueray and tonic

11

BOURBON AMARETTO SOUR

Bourbon, Amaretto, Sour, and a splash of Squirt

11

DIRTY MARGARITA

House margarita topped with olive brine and olives

11

S'MORES MARTINI

Vanilla vodka, chocolate liquor, half-and-half,
served with a toasted marshmallow

13

GRAPEFRUIT MARTINI

Ketel One Grapefruit and Rose, St Germaine, and grapefruit

13

Beer

HAMM'S - \$4

MILLER LITE - \$5

DOS EQUIS - \$6

BLUE MOON - \$6

YUENGLING - \$6

N/A BEER - \$5

Ask about our seasonal beers!

Wine

RED SANGRIA - \$11

House red wine, juices, brandy
and a splash of Starry

MOSCATO - \$10

SAUVIGNON BLANC - \$10

PINOT NOIR - \$10

CHARDONNAY - \$11

CABERNET - \$15

Mocktails

PEAR MULE - \$8

**CRANBERRY ORANGE
PRESS** - \$8

PINEAPPLE COCONUT - \$8

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Appetizers

PELLA PRETZEL BITES

Sliced Ulrich's Pella Bologna, Frisian Farms Gouda cheese curds, and pretzel bites. Served warm with house honey mustard.

12

PINEAPPLE CHICKEN QUESADILLA

Chicken, pineapple, black beans, cilantro, jalapeños, cheese... all the things! Served with a side of sour cream and hot salsa.

14

KOREAN BEEF FLATBREAD

Marinated shredded beef, jalapeños, red onion, and mozzarella cheese; topped with kimchi mayo and cilantro

16

PEAR BLUE CHEESE FLATBREAD Our heart! Our OG! Blue cheese spread, red onion and sliced pears; topped with walnuts, hot honey and balsamic tossed greens

16

ALL MEAT FLATBREAD

Capicola, pepperoni, sausage pizza sauce and mozzarella

15

CRAB CAKES

Served with a spicy remoulade sauce

16

BEEF TENDERLOIN CROSTINI

Roasted, sliced whole beef tenderloin, horseradish, sautéed onions, and provolone cheese on toasted bread

16

FETA ARTICHOKE DIP

A beautiful mix of cheeses, artichokes, and pimientos served warm with toasted pita bread

14

APRICOT PISTACHIO GOAT CHEESE DIP

Our goat cheese blend served warm, and topped with apricot jam and chopped pistachios

14

SIDE SALAD

Mixed greens, sliced apples, raisins, and walnuts; served with choice of honey mustard, creamy parmesan or balsamic dressing

6

Desserts

OG CHEESECAKE - \$9

Vanilla cheesecake with berries and amaretto crème anglaise

APPLE CAKE - \$9

Served with bourbon sauce and house whipped cream

Drinks

PEPSI PRODUCTS - \$3

COFFEE WITH SWEET
CREAM - \$4

VARIETY OF HOT TEA - \$2