



# BOURBON

## VARIETIES

The Traditionalist Classic  
*Neat Pour or Large Cube (2oz)*

\$7

The Traditionalist High Rye  
*Neat Pour or Large Cube (2oz)*

\$7

The Traditionalist Wheat Run  
*Neat Pour or Large Cube (2oz)*

\$7

Flight of 3  
*Three .75 oz pour*

\$10

*Still in Barrels: Cherrywood Smoked*



# COCKTAILS

## REFRESHING

Blackberry Smash  
*Classic Bourbon, blackberry, citrus, mint, ginger beer*

\$9

Whiskey Collins  
*Classic Bourbon, lemon, honey, soda water or ginger beer*

\$9

New York Sour  
*Classic Bourbon, lemon, sugar, egg white, red wine*

\$10



# COCKTAILS

## SPIRIT FORWARD

Old Fashioned  
*Classic Bourbon, walnut bitters, brown sugar*

\$10

Manhattan  
*High Rye Bourbon, sweet vermouth, cherry bitters*

\$10

Boulevardier  
*Classic Bourbon, sweet vermouth, bitter liqueur, orange*

\$11

*\*Can be served neat or with large cube*



# SEASONAL

## ROTATING SELECTION

Peach Fuzz  
*Classic Bourbon, peach, lemon, sugar, egg white*

\$9

S'Mortini  
*Classic Bourbon, coffee, marshmallow, chocolate, graham cracker*

\$12

(Mid) West Coast Tiki  
*High Rye, pineapple, almond, black currant*

\$11

*The Traditionalist drink orders can be placed in the Bourbon Lounge*

# THE MENU AT



## THE TRADITIONALIST DISTILLERY & LOUNGE

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### MAPLE WALNUT SALAD

Locally grown lettuce, Honeycrisp apples, bacon, walnuts, smoked blue cheese, dried cranberries and a maple dressing

*\$16 Serves 2 as a side or 1 as a main*

### GIANT PRETZEL & PORK

Freshly baked soft pretzel, with house-smoked BBQ pulled pork, coleslaw, and smoky beer cheese sauce

*\$27 Serves 2*

### CREAMY POLENTA & TRIPLE MEAT RAGU

Creamy truffled polenta, smothered in a ragu of slow cooked beef and pork, house-made Italian sausage, and a wild mushroom blend, topped with shaved aged parmesan and micro basil and French bread

*\$15*

### OLD-FASHIONED CHEESEBURGER

Two 4 oz hand-formed bourbon-fed, local beef patties, American cheese, local lettuce, onion, MN tomato, house-made roasted garlic mayo, and pickles, with a side of truffle parmesan fries

*\$19*

### ONLY HERE!

### ROTATING SELECTION OF BOURBON-FED BEEF

As farm to table as it gets! Our corn is distilled into bourbon. The spent grain is then picked up by a local farmer and fed to his beef cattle. Those cattle then make a pit stop at the local butcher shop before finding their way back to us. It's called the circle of deliciousness.

*Check our specials sign at the bar for today's selection of hand-cut steaks!*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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Here's how to order. It's easy!

- 1) Note your table number. Walk up and place your drink and food order right at the bar.
- 2) Take your drinks back with you. Enjoy!
- 3) Your food will be brought to your table. When you're done, just leave everything at your table.

Can we order food from either menu, at either bar? Yes!

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