

DENMARK

Winter 2017

#denmarkonhigh

TIME HONORED

Classics

\$6 DURING HAPPY HOUR

-  **MOSCOW MULE** \$8
FINLANDIA VODKA, LIME, GINGER BEER
-  **DARK & STORMY** \$8
GOSLING'S BLACK SEAL RUM, LIME, GINGER BEER
-  **DAIQUIRI** \$9
BACARDI RUM, LIME, SIMPLE SYRUP
-  **OLD CUBAN** \$9
MUDDLED MINT, BRUGAL ANEJO RUM, SIMPLE SYRUP, LIME, VEUVE DU VERNAY CHAMPAGNE
-  **SLOE GIN FIZZ** \$9
BOMBAY GIN, HAYMAN'S SLOE GIN, LEMON, SIMPLE SYRUP, SODA
-  **FRENCH 75** \$9
BOMBAY GIN, LEMON, SIMPLE SYRUP, VEUVE DU VERNAY CHAMPAGNE
-  **GIN & TONIC** \$8
WATERSHED FOUR PEEL GIN, TONIC
-  **BOSTON COCKTAIL** \$10
BOMBAY GIN, APRICOT BRANDY, LEMON, GRENADINE
-  **NEGRONI** \$10
BOMBAY GIN, DOLIN ROUGE, CAMPARI
-  **ARNAUD'S SPECIAL** \$10
FAMOUS GROUSE SCOTCH, DUBONNET ROUGE, ORANGE BITTERS
-  **VIEUX CARRE** \$10
BULLEIT RYE, DOLIN ROUGE, MAISON ROUGE COGNAC, BENEDICTINE, ANGOSTURA & PEYCHAUD'S BITTERS
-  **MANHATTAN** \$10
OLD FORESTER BOURBON, DOLIN ROUGE, CHERRY-VANILLA BITTERS
-  **OLD FASHIONED** \$10
MUDDLED ORANGE PEEL, OLD FORESTER BOURBON, TURBINADO, ANGOSTURA BITTERS
-  **SAZERAC** \$10
OLD OVERHOLT RYE, TURBINADO, PEYCHAUD'S BITTERS, ABSINTHE RINSE











New Concoctions

-  **GATO'S SMOKED SHANDY** \$11
OLD FORESTER BOURBON, HONEY, LEMON, HOMESTEAD PIONEER PILSNER, SMOKED
-  **PETAL PUSHER PUNCH** \$10
VIM & PETAL DRY GIN, SALERS, HIBISCUS CITRUS BLEND, THYME TINCTURE
-  **THE DEVIL'S WHISPER** \$13
VIDA MEZCAL, SOLERNO, PECHE DE VIGNE, LEMON, CHAMOMILE TEA TURBINO, MOLE BITTERS, FROSTBITE, SMOKED
-  **DEAD PETAL DAIQUIRI** \$12
PLANTATION PINEAPPLE RUM, WRAY & NEPHEW OVERPROOF RUM, PINEAPPLE SHRUB, PINAPPLE, LIME, KUNG FU BITTERS
-  **MELLOW POMELO** \$11
EL JIMADOR TEQUILA, VIDA MEZCAL, HIBISCUS CITRUS BLEND, SMOKED SALT
-  **PB&J** \$11
PEANUT-INFUSED BRUGAL ANEJO RUM, HAZELNUT LIQUEUR, CONCORD GRAPE VERMOUTH, WATERSHED BOURBON CREAM LIQUEUR, MAPLE, VANILLA EXTRACT
-  **BIG APPLE BUBBLES** \$9
COPPER & KINGS BRANDY, APPLE GASTRIQUE, ROSEMARY TINCTURE, APPLE BITTERS, VEUVE DE VERNAY BRUT CHAMPAGNE
-  **POINDEXTER** \$12
RITTENHOUSE RYE, TOM'S FOOLERY APPLEJACK, DOLIN ROUGE VERMOUTH, BENEDECTINE LIQUEUR, APPLE BITTERS, BLACK WALNUT BITTERS, CHILI TINCTURE
-  **VIKING BRUNCH** \$10
AQUAVIT, OLD FORESTER BOURBON, MAPLE, CREAM, EGG WHITE, BACON SHALLOT JAM, ORANGE BITTERS
-  **DA SA-SQUASH** *WINNER OF THE 2016 614 HOLIDAY COCKTAIL COMPETITION* \$11
WILD TURKEY 101 RYE, FALL SQUASH AMARO, ORANGE & THYME INFUSED MAPLE, LEMON, BUTTERNUT SQUASH PUREE, SQUASH LEATHER, PUMPKIN SEEDS
-  **SMOKE ON THE HORIZON** \$11
OLD FORESTER BOURBON, LAPHROIG, LEMON, CHAMOMILE TEA TURBINO
-  **OLD MAN WINTER** BARREL RESTED \$10
BULLEIT RYE, COCCHI TORINO, GINGER LIQUEUR, BRANCA MENTA, MAPLE, ABSINTHE RINSE

BATTLE TESTED

HOUSE FAVORITES

\$8 DURING HAPPY HOUR

-  **CAN I GET UHHH.....** \$9
CREME DE VIOLETTE MIXED BERRY SORBET, SIMPLE SYRUP, BAR KEEP LAVENDER BITTERS,
VEUVE DU VERNAY BRUT CHAMPAGNE
-  **BLUE MULE** \$10
MIXED BERRY FINLANDIA VODKA, BLUEBERRY SHRUB, GOSLING'S GINGER BEER
-  **THE PAINTED LADY** \$10
MIXED BERRY FINLANDIA VODKA, TOM FOOLERY APPLEJACK BRANDY, HONEY, LEMON,
EGG WHITE, PRETTY COLORS
-  **PEAR-A-DISE** \$10
OYO HONEY VANILLA VODKA, GINGER LIQUEUR, PEAR JAM, HONEY LEMON FOAM,
GRATED NUTMEG
-  **THE BEE'S TREES** \$12
WATERSHED BOURBON BARREL GIN, HONEY-HAZELNUT AMARO, WATERSHED NOCINO,
LEMON BITTERS, ORANGE BITTERS, BASIL TINCTURE
-  **PURPLE NURPLE** \$12
HAYMAN'S 'OLD TOM' GIN, GRAPE INFUSED DOILN BLANC, CAMPARI, APEROL
-  **DUNES OF JUTLAND** \$11
AQUAVIT, BOLS GENEVER, WATERSHED NOCHINO, BLUEBERRY GINGER JAM,
LEMON BITTERS, HONEY LEMON FOAM, GRATED NUTMEG
-  **RETURN OF THE CHINCHILLA** \$10
LA CARAVEDO PISCO, JALAPENO-CILANTRO SHRUB, LIME, ANNATTO TINCTURE, SODA
-  **SMOKE DAT TREE!** \$12
WATERSHED BOURBON, ROTHMAN & WINTER PEAR LIQUEUR, MAPLE, LEMON, ROSEMARY
TINCTURE, SODA, SMOKED
-  **BLACK & BLUE MANHATTAN** \$10
OLD FORESTER BOURBON, DOLIN ROUGE, BLUEBERRY SHRUB, BLACK WALNUT BITTERS

LOCAL SNACKS

\$3 EACH OR ALL FOR \$10

- OH! CHIPS GARLIC PARM CHIPS
- OH! CHIPS SWEET POTATO CHIPS
- KNAUGHTY KNOTS SPICED PRETZELS
- HOUSE MIXED NUTS

Items To Share

\$2 OFF DURING HAPPY HOUR

PICKLED PLATE \$7

A SELECTION OF HOUSE PICKLED ITEMS

BLACK BEAN HUMMUS \$7

W/ CRUDITÉS & PITA

PIMENTO CHEESE \$7

W/ APPLES, CRACKERS, & SPICED PRETZELS

CHORIZO CHEESE BALL \$8

W/ APPLES, CRACKERS, & SPICED PRETZELS

CHEESE PLATE

A SELECTION OF CHEESES SERVED W/ JAM, DRIED FRUIT, NUTS, CROSTINI & CRACKERS
SMALL...\$9 LARGE...\$17

ANTIPASTI PLATE

PEPPERONI, SALAMI, MARINATED MOZZARELLA, PEPPERONCINIS, SUN-DRIED TOMATO TAPENADE, OLIVES, GIARDINARA, CRACKERS & CROSTINIS
SMALL...\$9 LARGE...\$17

CHARCUTERIE BOARD

A SELECTION OF SMOKED MEATS FROM

THE HUNGARIAN BUTCHER

SERVED W/ ASSORTED PICKLED ITEMS, MUSTARDS, RELISHES, CROSTINIS & CRACKERS
SMALL...\$11 LARGE...\$20

FLATBREADS

\$2 OFF DURING HAPPY HOUR

PLAIN OL' CHEESE \$7

ADD PEPPERONI FOR \$1

CREAMY FUNGI \$8

BECHAMEL CREAM SAUCE, MOZZARELLA, SAUTEED MUSHROOMS, TRUFFLE OIL, THYME

CHORIZO & POBLANO \$9

MARINARA, CHORIZO, POBLANO PEPPERS, ONION, MOZZARELLA & CHEDDAR

BACON SHALLOT \$9

BECHAMEL CREAM SAUCE, MOZZARELLA PROVOLONE, BACON SHALLOT JAM

PORK BBQ \$9

BBQ SAUCE, MOZZARELLA & CHEDDAR, SOUS VIDE PULLED PORK, PICKLED SWEET PEPPERS

CUBANO \$9

MUSTARD, SWISS, SOUS VIDE PULLED PORK, SALAMI, DILL PICKLES

SWEETS

BOURBON BALLS \$5

BOOZY BOURBON PASTRIES

CHOCOLATE & CARAMEL OREO BALLS \$6

CHOCOLATE COOKIE CRUST, SALTED CARAMEL, CHOCOLATE GANACHE

ICE CREAM & SORBET!!

\$3 PER SCOOP

(SELECTIONS ROTATE - ASK FOR CURRENT FLAVORS)

BEER & WINE

\$2 OFF DURING HAPPY HOUR

DRAFTS \$7

HOMESTEAD - PIONEER PILSNER
NORTH HIGH - IPA
SEVENTH SON - AMERICAN STRONG ALE

BOTTLES \$5

GREAT LAKES DORTMUNDER GOLD
HOMESTEAD TENPENNY AMBER ALE
HOMESTEAD 3MC'S DOUBLE IPA
HOMESTEAD GALACTIC HEROES IPA
GREAT LAKES ED FITZ PORTER
MAD MOON HOP WIRED CIDER
MAD MOON UNGLUED CARAMEL CIDER

REDS WINE \$9

CASTLE ROCK PINOT NOIR
IQUE MALBEC
VIGILANCE CABERNET

WHITES WINE \$9

ZEPPLIN REISLING
WISE GUY SAUVIGNON BLANC
MIRTH CHARDONNAY

CANS \$5

NORTH HIGH HEFEWEIZEN
NORTH HIGH LIFE SPARKLING ALE
RHINEGEIST HANS VIENNA LAGER
MADTREE LIFT KOLSCH
RHINEGEIST COUGAR BLONDE ALE
PLATFORM PALESNER
PLATFORM CHERIMOYA PROJECT
PLATFORM HIGH BROW BARISTA RYE
JACKIE O'S FIREFLY AMBER
JACKIE O'S MYSTIC MAMA IPA
JACKIE O'S CHOMOLUNGMA BROWN
JACKIE O'S RAZZ WHEAT
RHINEGEIST ZEN SESSION PALE ALE
RHINEGEIST FICTION BELGIAN ALE
MADTREE GNARLY BROWN ALE

CHAMPAGNE \$7

VEUVE DU VERNAY BRUT

NOT FINDING ANYTHING THAT STRIKES YOUR FANCY?
WANT TO DELVE DEEPER INTO THE WORLD OF COCKTAILS?
NEED MORE INFORMATION THAN IS PROVIDED HERE?

THIS MENU IS MERELY A SMALL SAMPLING OF WHAT WE CAN MAKE.
ALL MEMBERS OF OUR BAR STAFF HAVE INDIVIDUAL MENUS ONLINE AT:

ONTHEBAR.COM &
DENMARKONHIGH.COM

GATO, JAMES, CARLOS, TY, MISA, SEAN, MATT, TAMERA