



**BOARDING** **HOUSE**  
Bistro

Thursday, Friday, Saturday: 11am-9pm  
Sunday: 11am-6pm

## Cocktails

**Old Fashioned \$13**

*bourbon, bitters, sugar, orange, luxardo cherries  
Amp it up with a smoke show!*

**Paper Plane \$12**

*rye, amaro averna, aperol, lemon*

**Manhattan \$12**

*rye, sweet vermouth, bitters, luxardo cherries*

**French 75 \$12**

*gin, prosecco, lemon, simple  
Jazz it up with butterfly pea or rhubarb gin!*

**Peepin' Tom \$12**

*rhubarb gin, lemon, simple, club*

**Backyard Mojito \$12**

*white rum, mint, lime, simple, club*

**Flight Risk \$12**

*dark rum, aperol, pineapple, lime, simple*

**Cadillac Margarita \$13**

*tequila, grand marnier, cointreau, house margarita mix  
Spice it up with ghost tequila!*

**Big Bloody Dill \$15**

*vodka, house bloody mary mix (chipotle & dill),  
cheese, meat, pickles, pickled egg*

**Mr. Mule \$12**

*vodka, ginger liqueur, lime, club*

**Fuzzy Cosmo \$12**

*peach vodka, cointreau, simple, lime, cranberry*

**Dirty Blue Martini \$12**

*vodka, dry vermouth, olive juice, blue cheese olives*

**Lemon Drop Martini \$12**

*lemon vodka, cointreau, simple, lemon*

**French Martini \$12**

*vodka, chambord, pineapple*

**Espresso Martini \$12**

*vodka, espresso liqueur, hazelnut cream*

**Chocolate Martini \$13**

*vanilla vodka, chocolate liqueur, cream*

**House Spritz \$12**

*aperol or hugo*

# Wines

**HOUSE \$7 / \$24**

**Cabernet**  
**Chardonnay**  
**Moscato**

**PREMIUM \$10 / \$32**

**Pull Cabernet**  
*blackberry, vanilla oak, Paso Robles, CA*

**Ironstone Pinot Noir**  
*earthy, black cherry & spice, Lodi, CA*

**Spyland Red Blend**  
*rich fruit, warm spice, Portugal*

**Tiziano Pinot Grigio**  
*crisp, tropical fruit, Italy*

**The Ned Sauv Blanc**  
*light, grapefruit, Marlborough, NZ*

**Toad Hollow Unoaked Chardonnay**  
*juicy melon & green apple, Mendocino County, CA*

**Summer Water Rose**  
*dry, watermelon & strawberry, Central Coast, CA*

**Pizzolato Prosecco**  
*sparkling, peach & fresh citrus, Italy*

**Schlinkhaus Riesling**  
*sweet, ripe fruit, Germany*

## Bottle Only Wines

**\$32**

The Walking Fool Red Blend

Klinker Brick Red Zin

Inkari Malbec

Corte Fiore Montepulciano

Dry Creek Fume Blanc

Vouvray Chenin Blanc

Nivarius White Tempranillo

Pizzolato Sparkling Rose

Pizzolato Sparkling Moscato

Inkblot Cab Franc \$38

Quilt Cabernet \$48

Belle Glos Pinot Noir \$48

Rombauer Chardonnay \$48

Austin Hope Cabernet \$68

Caymus Cabernet \$98

Zero Proof - Pizzolato Prosecco \$16

All wine bottles are available to go for  
\$10 less than on premise prices above.  
Just ask your bartender!



# Beer

\$6

Urban Chestnut Zwickle  
Kentucky Bourbon Barrel Ale  
Kentucky Bourbon Vanilla Cream Ale  
Stiegl Radler  
Magners Pear Cider

\$5

Garage Beer  
Cali Squeeze Blood Orange  
Florida Man Double IPA  
Modelo Especial  
Mighty Swell BlackBerry Seltzer

\$4

Busch Lt  
Bud Lt  
Mich Ultra  
Coors Lt

ZERO  
PROOF

Gruvi Golden Era Lager \$5  
Gruvi Red Sangria \$6  
THC Trail Magic Tea Lemonade \$6

# Whiskey

\$10  
2oz

Bulleit Rye  
Knob Creek 9yr  
Makers Mark  
Yellowstone  
Old Forester 86

Sazerac Rye  
Buffalo Trace  
Buffalo Trace Cream  
Tullamore Dew Irish

\$12  
2oz

Woodford Reserve  
-Double Oak  
Angel's Envy  
Willet Pot Still

Glenfiddich Scotch  
Buzzards Roost  
Iron Fish Maple  
Basil Hayden Toast

\$16  
2oz

Weller Special Reserve  
Whistle Pig Rye 10yr  
Jefferson's Ocean Aged at Sea  
E.H. Taylor Small Batch  
Hibiki

Ask About Our  
Allocated Bourbons



# Charcuterie Boards



## PICK THREE

Your choice of 3  
Artisan Cheeses  
& 3 Volpi Meats  
\$30

## PICK FOUR

Your choice of 4  
Artisan Cheeses  
& 4 Volpi Meats  
\$40

Served with various paired embellishments

## ARTISAN CHEESES

### Havarti Dill

*semi soft, buttery, mild, Denmark*

### Gouda

*semi soft, nutty, mild, Holland*

### Garlic Herb Curds

*semi soft, creamy, flavorful, Greenville, IL*

### Irish Whiskey Cheddar

*firm, sharp parmesan flavor, Ireland*

### Tomato Garlic Cheddar

*sundried tomato, hint of garlic, Iowa*

### Black Pepper Cheddar

*fresh cracked peppercorns, Iowa*

### 4 Alarm Cheddar

*SPICY peppers of chipotle, chili, jalapeno & ghost, Iowa*

### Applewood Smoked Cheddar

*firm, naturally smoke cure, Missouri*

### Manchego

*tangy & nutty, Spain*

### Vino Rosso

*firm, creamy, sweet, Wisconsin*

### Red Dragon Mustard Cheddar

*flavor full of Welsch brown ale & mustard seeds, Wales*

### Cranberry Wensleydale

*fruity, and slightly sweet, England*

### Cotswold

*flavor full of chopped chives & onion, England*

### Stilton Blue

*strong and salty, England*

**CAN'T DECIDE? SAY SURPRISE ME!**

# Charcuterie Boards

## VOLPI MEATS

### Pepperoni

*smokey & savory*

### Genoa Salame

*medium ground, garlic salame with a clean finish*

### Mild Sopressa

*coarse ground salame with mild paprika spice*

### Pinot Grigio Salame

*finely ground salame infused with a high quality Pinot Grigio*

### Mild Coppa

*traditional, air dried pork, spicy with red pepper, nutmeg & allspice*

### Capocola

*pork shoulder surrounded in red pepper, slow cooked to its delicious peak*

### Chorizo

*dried Spanish sausage- smoked paprika, garlic, herbs & spices*

### Peppered Salame

*finely ground salame surrounded with cracked black pepper*

### Mortadella Pistachio

*slow roasted & mild flavor with pistachio nuts*

## SPECIALITY MEATS (\$2 Upcharge)

### Prosciutto

*salted and air-dried for a perfect melt in your mouth texture*

### Bresaola

*ruby red, sweet and aromatic dry-cured beef*

## The Twisted Pig \$34

*capocola, genoa, mild sopressa, brick cheese, gouda, & your choice of tomato garlic cheddar, black pepper cheddar, or red dragon mustard cheese served in a warm 10" pretzel served with various paired embellishments*



*Twisted Pig & Baked Brie are not available to go.  
18% gratuity will be added to credit card receipts not signed.*

*\*Please inform of any allergies*

*\*Our kitchen is exposed to all allergens*

# Bistro Bites



## BAKED BRIE \$14

### Sweet

warm creamy brie topped with honey, cranberry & pecans served with fig & pecan crisps

### Savory

warm creamy brie topped with seasoned olive medley & white truffle oil served with toasted baguettes

## FLATBREADS \$16

### French Pig

creamy brie spread, chopped prosciutto, rosemary, fig jam

### Take Me To Capri

tomato garlic cheddar, mozzarella, tomato, basil, balsamic glaze

### Pretzel & Brick \$13

warm pretzel served with aged brick cheese spread

### The Goat \$14

tangy goat cheese marbled with honey, fig jam & crushed pistachios served with fig & pecan crisps

### Italian Stallion Dip \$14

chopped genoa, capocollo, pepperoni with black pepper cheddar & all Italian sandwich fixings. served with toasted baguettes

### Seasoned Pistachios \$8

### Rosemary Cashews \$8

roasted in house

### Chocolate Salame Truffles \$8

Italian chocolate dessert made in house with crushed biscuits and pistachio



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