



# WHISKEY ROAD

TAVERN & GRILL

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## BEER & WINE MENU

BEER ON TAP	PAGE 15
BOTTLES/CANS	PAGE 16
WINE LIST	PAGE 17
WINE PAIRING RECOMMENDATIONS	PAGE 18-19
SPECIALTY COCKTAILS	PAGE 20
CLASSIC WHISKEY COCKTAILS	PAGE 21

# ON TAP

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<b>Black Tooth Copper Mule</b> 16 oz. Ginger Lime Cream Ale, Sheridan, WY 4.9%	<b>\$5.00</b>
<b>Bell's Two Hearted Ale</b> 16 oz. American IPA, Kalamazoo, MI 7.0%	<b>\$5.00</b>
<b>Blue Moon Belgian White</b> 16 oz. Witbier, Golden, CO 5.4%	<b>\$5.00</b>
<b>Confluence Whiskey Road Birthday Tripel</b> 11.5 oz. Barrel-Aged Belgian Tripel, Des Moines, IA 11.5%	<b>\$7.00</b>
<b>Kentucky Bourbon Barrel Ale</b> 11.5 oz. Barrel-Aged English Strong Ale, Lexington, KY, 8.19%	<b>\$6.00</b>
<b>Lagunitas Cherry Jane</b> 10 oz. Turkish Cherry Sour-Ale, Petaluma, CA, 5.5%	<b>\$5.00</b>
<b>Lake Time Peanut Butter Cup Porter</b> 16 oz. American Porter, Clear Lake, IA, 5.3%	<b>\$6.00</b>
<b>Millstream Schild Brau Amber</b> 16 oz. Vienna Lager, Amana, IA 4.9%	<b>\$5.00</b>
<b>SingleSpeed 380 North (Collaboration with Lion Bridge)</b> 11.5 oz. American Pale Ale w/ Mango, Cedar Falls, IA 5.9%	<b>\$5.00</b>
<b>SingleSpeed Anna Marie</b> 11.5 oz. Strawberry Blonde Ale, Cedar Falls, IA 5.6%	<b>\$5.00</b>
<b>SingleSpeed Jane Fondo</b> 16 oz. German Pilsner, Cedar Falls, IA 5.4%	<b>\$5.00</b>
<b>Summit Oatmeal Stout</b> 16 oz. Oatmeal Stout, Saint Paul, MN 4.7%	<b>\$5.00</b>
<b>Surly Todd The Axe Man</b> 11.5 oz. American IPA, Minneapolis, MN 7.2%	<b>\$5.00</b>
<b>Toppling Goliath Dorothy</b> 16 oz. California Common Lager, Decorah, IA 5.5%	<b>\$5.00</b>
<b>Toppling Goliath Pseudo Sue</b> 11.5 oz. American Pale Ale, Decorah, IA 6.8%	<b>\$5.00</b>
<b>Toppling Goliath Twisted Galaxy</b> 11.5 oz. American DIPa, Decorah, IA 8%	<b>\$7.00</b>

# BOTTLES / CANS

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<b>Budweiser 16 oz Aluminum Bottle</b>	<b>\$4.25</b>
<b>Bud Light 16 oz Aluminum Bottle</b>	<b>\$4.25</b>
<b>Busch Light 12 oz Bottle</b>	<b>\$3.75</b>
<b>Coors Banquet Original 16 oz Aluminum Bottle</b>	<b>\$4.25</b>
<b>Coors Light 16 oz Aluminum Bottle</b>	<b>\$4.25</b>
<b>Corona 12 oz Bottle</b>	<b>\$4.50</b>
<b>Corona Light 12 oz Bottle</b>	<b>\$4.50</b>
<b>Crispin Apple Cider (Gluten Free) 12 oz Bottle</b>	<b>\$4.75</b>
<b>Crispin Pear Cider (Gluten Free) 12 oz Bottle</b>	<b>\$4.75</b>
<b>Miller Lite 16 oz Aluminum Bottle</b>	<b>\$4.25</b>
<b>Miller 64 12 oz Bottle</b>	<b>\$4.25</b>
<b>Michelob Ultra 16 oz Aluminum Bottle</b>	<b>\$4.25</b>
<b>Michelob Ultra Gold 12 oz. Bottle</b>	<b>\$4.75</b>
<b>Pabst Blue Ribbon 16 oz Can</b>	<b>\$4.00</b>
<b>RedBride (Gluten Free) 12oz Bottle</b>	<b>\$4.25</b>
<b>Smirnoff Ice 12 oz Bottle</b>	<b>\$4.75</b>
<b>Stella Artois 12 oz Bottle</b>	<b>\$4.50</b>

## NON-ALCOHOLIC BEER

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<b>O'Douls Amber 12 oz Bottle</b>	<b>\$3.75</b>
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# WINE BY THE GLASS

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<b>Barrel-Aged Cabernet Sauvignon, "Robert Mondavi"</b> Monterey County, California, 2016	<b>\$9.00</b>
<b>Barrel-Aged Chardonnay, "Robert Mondavi"</b> Monterey County, California, 2016	<b>\$9.00</b>
<b>Riesling, "Hacienda"</b> California, 2014	<b>\$8.00</b>
<b>Pinot Grigio, "Riff"</b> Northern Italy, 2014	<b>\$8.00</b>
<b>Chardonnay, "Franciscan Estate"</b> Napa Valley, 2013	<b>\$8.00</b>
<b>Pinot Noir, "Butternut"</b> California, 2013	<b>\$8.00</b>
<b>Cabernet Sauvignon, "Estancia"</b> Paso Robles, California, 2013	<b>\$8.00</b>
<b>Malbec, "Trapiche"</b> Argentina, 2014	<b>\$8.00</b>
<b>Red Blend, "Primal Roots"</b> California, 2012	<b>\$8.00</b>
<b>White Zinfandel, "Sutter Home"</b>	<b>\$8.00</b>

# WHITE BY THE BOTTLE

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<b>Moscato, "Centorri"</b> Italy	<b>\$25.00</b>
<b>Sauvignon Blanc, "Nobilo"</b> Marlborough, New Zealand, 2013	<b>\$30.00</b>
<b>Chardonnay, "Seabiscuit Ranch"</b> Mendocino, California, 2013	<b>\$45.00</b>
<b>Chardonnay, "Rombauer"</b> Napa, California, 2014	<b>\$50.00</b>

# RED BY THE BOTTLE

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<b>Red Blend, "Locations E" by Orin Swift</b> Spain, Lot 3	<b>\$35.00</b>
<b>Malbec, "Felino" by Paul Hobbs</b> Mendoza, Argentina, 2013	<b>\$40.00</b>
<b>Meritage, "Seabiscuit Ranch Superfecta"</b> Mendocino, California, 2011	<b>\$45.00</b>
<b>Merlot, "Rombauer"</b> Carneros, California, 2011	<b>\$50.00</b>
<b>Zinfandel, "Rombauer"</b> California, 2013	<b>\$50.00</b>
<b>Cabernet Sauvignon, "Simi Landslide"</b> Sonoma Valley, California, 2012	<b>\$55.00</b>
<b>Red Blend, "Abstract" by Orin Swift</b> California, 2013	<b>\$55.00</b>
<b>Grenache, "D66" by Orin Swift</b> France 2012	<b>\$60.00</b>
<b>Red Blend, "The Prisoner"</b> Napa Valley, California, 2013-2014	<b>\$65.00</b>
<b>Red Blend, "Cuttings"</b> California, 2012	<b>\$80.00</b>
<b>Cabernet Sauvignon, "Caymus"</b> Napa Valley, California, 2013	<b>\$100.00</b>

# WINE PAIRING RECOMMENDATIONS

A few food recommendations with pairing wine

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## **Riesling**

**Cedar Smoked Sockeye Salmon, Wicked Tuna, Rhubarb Apple Crisp**

## **Pinot Grigio**

**Cedar Smoked Sockeye Salmon, Creamy Chicken & Bacon Pasta**

## **Sauvignon Blanc**

**Cedar Smoked Sockeye Salmon, Wicked Tuna**

## **Chardonnay**

**Spinach Mushroom Melt, Creamy Chicken & Bacon Pasta**

## **Malbec**

**Signature Ribs, Choice Ribeye, Filet Mignon, Prime Rib**

## **Cabernet Sauvignon**

**Choice Ribeye, Filet Mignon, Prime Rib, Signature Ribs**

## **Red Blend/ Meritage**

**Choice Ribeye, Filet Mignon, Prime Rib**

## **Grenache**

**Signature Ribs, Ten Layer Death by Chocolate Cake**

## **Zinfandel**

**Signature Ribs, Build Your Own Burger, Smothered Chicken**

## **Pinot Noir**

**Cedar Smoked Sockeye Salmon, Wicked Tuna, Signature Ribs, Filet Mignon**

# SPECIALTY COCKTAILS

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## **Moscow Mule – \$5.75**

Made with Iowa-Brewed Ginger Beer, you can get a moscow mule in the following flavors: Original, Acai Berry, Blueberry, Cucumber, Peach, Pear, Plum, Mango, or Raspberry.

## **Royal Apple Mule – \$6.25**

If you love the combination of apples and cinnamon, this is the cocktail for you. We combine Crown Royal Regal Apple Whiskey, Iowa-Brewed Ginger Beer, and just a dash of cinnamon whiskey to create a Moscow Mule fit for a king!

## **Raspberry Bourbon Margarita – \$6.50**

Our signature spin on the traditional margarita made with unaged corn whiskey, raspberry liqueur, and citrus juices.

## **Honey Peach Sweet Tea – \$6.50**

This sweet tea is smooth and sure to delight. We sweeten our tea with Jack Daniels Tennessee and peach liqueur and serve it tall in a mason jar

## **Florida Georgia Lemonade – \$6.50**

Lemonade with a little Southern charm. We combine crisp lemonade with Florida Georgia Line's very own Old Camp Peach Pecan Whiskey for a cocktail that will refresh you all year long.

## **Whiskey Road White Russian – \$7**

We serve our Whiskey Road White Russian tall in a mason jar and give it a twist by combining caramel whiskey, Kahlua, and Rumchata. Great for dessert, before your meal, or really anytime!

# CLASSIC WHISKEY COCKTAILS

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## **Signature Manhattan - \$8.50**

We're taking the classic Manhattan to the next level by using our hand-picked single barrel Old Weller Antique 107 Bourbon, Carpano Antica Premium Sweet Vermouth, and bourbon barrel-aged bitters. This drink comes garnished with a fresh cherry and can be served up or "on the rocks" with ice spheres. **(Turn ANY whiskey on our list into a Signature Manhattan for \$2)**

## **Signature Old Fashioned - \$8**

For a fresh twist on an old classic we blend homemade orange essence, silky smooth Basil Hayden's bourbon, sugar, fresh orange peel, and aromatic bitters. The spritz of orange essence enhances every layer of flavor and is sure to delight the senses.

## **Award-Winning Sazerac - \$7.50**

A New Orleans original, right here in the heart of Cedar Falls. This cocktail was crafted by the winner of the 2018 Iowa Mixology Championship, Whiskey Road's very own Ingrid Folkers. To Sazerac Rye whiskey, we add orgeat syrup, Peychaud's Bitters, and just a swirl of absinthe. Magnifique!

## **Revolver - \$6.50**

Southern charm meets New York chic in this carefully crafted cocktail. Our fusion of Buffalo Trace Kentucky Bourbon, coffee liqueur, whiskey barrel-aged bitters, and homemade orange essence leaves you with a complex yet comfortable sipper perfect for a night on the town.