

CAST & CRU

RESTAURANT

White/Rosé/Sparkling Wines by the Glass

Prosecco, La Marca (IT) 9

Rosé, B Côtes De Provence Rosé (FR) 8

Chardonnay, Meomi (CA) 9

Chardonnay, Bouchard IGP (Burgundy, FR) 11

Chardonnay, Domaine Montrose (FR) 11

Chardonnay, Raeburn (Russian River, CA) 11

Pinot Grigio, Ruffino Lumina (CA) 7

Riesling, Wiseman Cellars I.Q. (CA) 8

Sauvignon Blanc, Kim Crawford (NZ) 12

Red Wines by the Glass

Cabernet, Alias (Napa, CA) 7

Cabernet, Louis Martini (Napa, CA) 8

Cabernet, Chateau Smith (WA) 13

Cabernet, Mount Veeder (Napa, CA) 20

Pinot Noir, Meomi (CA) 11

Conundrum Red Blend (CA) 15

Malbec, Trapiche (Trapiche, Argentina) 12

Zinfandel, Ravenswood (CA) 12

Tap Beer

Coors Lite (CO) 5

Surly Furious (MN) 7

Summit EPA (MN) 7

Fulton Lonely Blonde (MN) 7

Bell's Two Hearted IPA (MI) 7

Deschutes Fresh Squeezed IPA (OR) 7

Bent Paddle Venture Pilsener (MN) 7

New Belgium Oktoberfest (MN) 7

Surly Todd The Axe Man (MN) 9

Bent Paddle 14° ESB Amber (MN) 7

Lift Bridge Northwoods Juice Box Selzer(MN) 7

Stella Artois (Belgium) 7

Bent Paddle Black Coffee Nitro (MN) 7

Bell's Oberon Wheat Ale (MI) 7

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House Specialty Cocktails

OLD FASHIONED GENTLEMAN'S GUIDE

Chairman's Reserve Spiced Rum, Jamaican bitters,
served on the rocks 13

PEACH AMARETTOTINI

Grey Goose vodka Amaretto, Peach schnapps, served
on a brown sugar rimmed martini glass 11

SIXTH PRESIDENT

Gin, Vodka, Tequila, Bourbon, Rum, Triple sec, Sour,
Coke, served on the rocks in a Collins glass 12

BOURBON PEAR SPARKLER

Jim Beam bourbon, pear juice, lemon, cinnamon
syrup , prosecco 12

OLD LOG FASHION

J. carver bourbon, Spiced cherry bitters, Old Log maple
syrup served on the rocks 12

MARISSMOPOLITAN

Absolut mandarin vodka, Cranberry juice, Cointreau,
served in a martini glass 10

BEST LITTLE GIMLET IN GREENWOOD

Hendricks gin, Elderflower liqueur, Lime juice 10

APPLE CIDER MARGARITA

Azunia blanco tequila, apple cider, lime, agave nectar,
served served on the rocks with a cinnamon rim 11

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DESSERTS

EARTH

Chocolate and pistachio cake, milk chocolate and local honey mousse, sea foam candy, sorghum caramel, white chocolate gems, chocolate hazelnut powder 14

STRAWBERRY CHEESE CAKE

Strawberry sauce, chocolate drizzle 13

CHOCOLATE CHEESE CAKE^v

cashew and oreo cookie crust, orange and maple glaze, walnut powder 13

TRADITIONAL CARROT CAKE

Clove and carrot spiced, cinnamon cranberry sauce, cream cheese frosting 13

ESPRESSO 3 / LATTE 3.50 / CAPPUCCINO 3.50

Ramos Pinto Tawny port8
Ramos Pinto Tawny 20yr port14
375ml btl Ch. Roumieu-Lacoste Sauterne (FR).....35

THE ROAST AND TOAST

Crown Royal salted caramel bourbon, Amaro, Frangelico, Cold brew coffee, served with a toasted marshmallow on the rocks 13

Single Malt Scotch

Balvenie Doublewood 12yr14
Bunahabhain 18yr.....29
Lagavulin 16yr.....20
McCallan 12yr.....13
McCallan 18yr.....49
Ardbeg Uigeadail18
Auchentoshan 12yr.....10
Dalwhinnie 15yr.....14
Laphroaig 10yr12
Oban16
Springbank 10yr.....12
Talisker Distiller's Edition 12yr.....19
Highland Park 12yr.....14
Spring Bank12
Glen Morangie 10yr10
Glenlivet.....11

^vVegan item

11/15/2019

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Happy Hour Specials (Available only at the bar)

Wednesday—Friday

3pm—5:30pm

ALL RAIL DRINKS 4
HOUSE WINE BY THE GLASS 5
SELECT TAP BEER 5

STREET TACO^{gf}

Pastor marinated short rib, pickled onion, chipotle sour cream 3/ea

CONFIT CHICKEN WING^{gf}

Choice of chipotle maple or ginger scallion 3/ea

HAND CUT FRENCH FRIES

Served with spicy mayo 3

LOX AND RYE

Gin and juniper cured salmon, dill crème fraiche, chive, champagne vinegar 3/ea

BLACK GARLIC MEAT BALL

Beef and pork meat ball, garden marinara, aged parmesan, basil 4/ea

Sunday Specials

All Day

Mimosas, Screwdrivers, & Bloody Mary's 5

10/30/2019