

THE BOAT CLUB

★ RESTAURANT & BAR ★

EST 2017

BUBBLES & ROSÉ

 **Prosecco D.O.C.** Risata
[Veneto, Italy]

NV Sparkling Chandon
[California]

Rosé Bieler Père et Fils
[Provence, France]

 **Rosé** Stoller Family Estate
[Willamette Valley, OR]

WHITE WINE

 **Moscato** Pizzolato Muse
[Veneto, Italy]

Chenin Blanc+Viognier Pine Ridge
[Napa Valley, CA]

 **Riesling** Raymond Prum Solitar
[Mosel, Germany]

Vouvray Marc Bredif
[Loire Valley, France]

Pinot Grigio Beviamo Estate
[Veneto, Italy]

 **Pinot Gris** Archery Summit Vireton
[Willamette Valley, OR]

Sauvignon Blanc Overstone
[Marlborough, New Zealand]

 **Sauvignon Blanc** Emmolo
[Napa Valley, CA]

Sauvignon Blanc Saint Clair
[Marlborough, New Zealand]

 **Sancerre** Ladoucette Comte
[Loire Valley, France]

 **Unoaked Chardonnay** Chehalem
[Willamette Valley, OR]

 **Chardonnay** Kendall-Jackson GR
[Santa Barbara, CA]

Chardonnay Force and Grace
[Carneros, CA]

HOUSE WHITE WINE

Verdejo Radio Boca [Valencia, Spain] 7 26

N/A

Prosecco Zonin Cuvee Zero 10 38

Cabernet Hand on Heart 10 38

Chardonnay Hand on Heart 10 38

G

14

B

34

RED WINE

 **Pinot Noir** Chemistry
[Willamette Valley, OR]

 **Pinot Noir** Juggernaut
[Russian River Valley, CA]

Pinot Noir Albert Bichot Bourgogne
[Burgundy, France]

Merlot Barone Fini
[Trentino, Italy]

Sangiovese Sassoregale
[Tuscany, Italy]

Chianti Classico Reserva
Tenuta di Arceno [Tuscany, Italy]

 **Malbec** Doña Paula Estate
[Mendoza, Argentina]

 **Red Blend** M. Chapoutier
[Côtes-Du-Rhone, France]

Red Blend Conundrum
[California]

 **Zinfandel** Coppela Director's Cut
[Lodi, CA]

 **Cabernet Sauvignon** Fleur du Cap
[South Africa]

Cabernet Sauvignon Ca'Momi
[Napa Valley, CA]

Cabernet Sauvignon The Calling
[Paso Robles, CA]

 **Cabernet Sauvignon** Stonestreet
[Alexander Valley, CA]

G

10

B

38

12

46

68

8

30

10

38

98

10

38

38

12

46

64

10

38

12

46

15

58

98

HOUSE RED WINE

Tempranillo Radio Boca [Valencia, Spain] 7 26

1/2 PRICE BOTTLES OF WINE

Mondays 4pm-Close

[Excludes Reserve List] *Dine In Only

 Sustainably Grown Grapes

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TAP BEER

Duluth Cider Gitch

Duluth, MN

Michelob Golden Light

St. Louis, MO

Ursa Minor Galactic

Face Slap Hazy IPA

Duluth, MN

Castle Danger Cream Ale

Two Harbors, MN

Fulton Lonely Blonde

Minneapolis, MN

Liff Bridge Mango Blonde

Stillwater, MN

**Castle Danger
George Hunter Stout**

Two Harbors, MN

Surly Furious IPA

Minneapolis, MN

BOTTLED BEER

Blue Moon Belgian White

Bud Light

Coors Light

Corona Extra

Stella Artois

Peroni

Ursa Minor N/A Time

N/A Where

**Blacklist Blood Orange
THC Seltzer**

Birdie Wild Berry Lemonade

THC Seltzer

SPIRITS

COGNAC

B & B

Courvoisier VS

Hennessey

Remy Martin VSOP

VODKA

Boat Club Vodka 🍷

Tito's Handmade

Ketel One

Belvedere

Grey Goose

Smirnoff (Rail)

GIN

Bombay Sapphire

Tanqueray

Hendrick's

Vikre Cedar 🍷

Vikre Juniper 🍷

Vikre Spruce 🍷

New Amsterdam (Rail)

BOURBON*

Basil Hayden's

Blade and Bow

Cantilever Voyageurs Reserve 🍷

Four Roses Small Batch

Jim Beam

Knob Creek

Redemption

Woodford Reserve

Four Roses (Rail)

SCOTCH*

Chivas Regal 12 yr

Dalwhinnie

Glenlivet 12 yr

Glenmorangie Lasanta 12 yr

Glenmorangie Original 10 yr

Johnnie Walker Red

Johnnie Walker Black

Johnnie Walker Green

Laphroaig 10 yr

Dewars (Rail)

RYE

Bulleit Rye

Michter's Rye

Crooked Waters Regatta Rye 🍷

TEQUILA

Don Julio Blanco

Don Fulano Blanco

Don Fulano Reposado

Lana Reposado

Los Siete Mis Doba Mezcal

Ghost Blanco

Jose Cuervo (Rail)

RUM

Bacardi

Bacardi Limon

Captain Morgan

Malibu

Myers's Dark

WHISKEY

Jack Daniels

Jameson

Crown Royal

Vikre Honor Brand

Hay and Sunshine 🍷

Windsor (Rail)

**Limited quantities available based on inventory shortages.
Please check with your server or bartender for current availability.*

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CUSTOM CRAFT COCKTAILS

Lobster Bloody Mary - \$30

Smirnoff Vodka, Miss Mary's Bloody Mary Mix, Petite Lobster Tail, Sriracha Maple Bacon, Dill Havarti, Bleu Cheese Stuffed Olive, Filthy Pickle, Lemon, and Old Bay Seasoning Rim, served with a Beer Snit

Upgrade to House Infused Garlic Pepper Vodka or Ghost Pepper Tequila!

Boat Club Bloody Mary - \$11

Smirnoff Vodka, Miss Mary's Bloody Mary Mix, Shrimp, Olive, Pickle, Lemon, and Old Bay Seasoning Rim, served with a Beer Snit

Upgrade to House Infused Garlic Pepper Vodka or Ghost Pepper Tequila!

House Mimosa - \$10

Gambino Brut Cuvee and your choice of Orange, Grapefruit, Cranberry, or Pineapple Juice

Minnesota Old Fashioned 🍷 - \$16

Duluth's Own Vikre Hay & Sunshine Whiskey, Tattersall Sour Cherry, Tattersall Orange Crema and Bitters, topped with an Orange and Black Cherries
Yah Sure, You Betcha!

Boat Club Margarita - \$16

Don Fulano Blanco, Fresh Squeezed Lemon, Fresh Squeezed Lime, Agave, Cointreau, and Tajin Rim

Rosemary Gin Mule - \$9

House Infused Rosemary Gin, Fresh Squeezed Lime, and Cock N Bull Ginger Beer

Pineapple Mule - \$9

House Infused Pineapple Vodka, Fresh Squeezed Lime, and Cock N Bull Ginger Beer

Pomegranate Negroni - \$9

New Amsterdam Gin, Sweet Vermouth, Campari, and House Made Grenadine

CUSTOM CRAFT MOCKTAILS

Lavender Lemonade - \$5

Lemonade, Lavender Syrup, and Club Soda

Happy Mule - \$7

Seedlip Garden 108, Fresh Squeezed Lime, and Cock N' Bull Ginger Beer

Safe Haven - \$7

Sweet Haven Tonic's Cranberry Juniper and Lemongrass Shrub, Cranberry Juice, and Club Soda

CUSTOM CRAFT MARTINIS

The Glensheen - \$14

House Infused Pineapple Stoli Vodka, Shaken and Served Up!

Norshore 🍷 - \$12

Duluth's Own Vikre Juniper Gin, Tattersall Crème de Fleur, Brut, and Fresh Squeezed Lime

Purple Reign - \$12

New Amsterdam Coconut Vodka, Boat Club Vodka, Lavender Syrup, and Fresh Squeezed Lemon
A Tribute to a Minnesota Legend!

Dirty Please! - \$14

Ketel One Vodka, Olive Brine, Dry Vermouth, and Bleu Cheese Stuffed Olives

Limoncello Martini - \$10

Il Tramonto Limoncello, Fresh Squeezed Lemon Juice, and Simple Syrup

Rye Manhattan - \$13

Bulleit Rye Whiskey, Sweet Vermouth, Bitters, Served Up with a Black Cherry!

Upgrade to Michter's Rye or Crooked Waters Regatta Rye!

AFTER DINNER COCKTAILS

Espressotini - \$12

Du Nord Café Frieda Coffee Liqueur, Stoli Vanil, Fresh Brewed Lavazza Espresso, and Cream

Salted Caramel Nut Roll - \$12

RumChata, Vanilla Vodka, Butterscotch Schnapps, Caramel, and Sea Salt

Shaken Grasshopper - \$8

Crème de Menthe, Crème de Cacao, and Cream

Shaken Brandy Alexander - \$8

Korbel Brandy, Crème de Cacao, and Cream

Grand Marnier - \$12

Ramos Porto 10 Year - \$13

Ramos Porto 20 Year - \$16

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HAPPY HOUR APPETIZERS
DAILY 4PM-6PM (DINE IN ONLY)

CRAB & ARTICHOKE DIP (GFR) - \$9

Lump Crab Meat, Cream
Cheese, Artichokes, and Spinach,
served with Grilled Pita

WALLEYE FINGERS - \$7

Citrus Rémoulade and Lemon Slice

STEAMED CLAMS - \$10

Little Neck Clams, Garlic White Wine
Butter Sauce, served with Grilled Na'an

STUFFED MUSHROOMS (V) - \$8

Three Panko Crusted Mushroom Caps
Goat, Cream, and Parmesan Cheese,
Wild Rice, Fresh Herbs, and Pesto Aioli

NON-ALCOHOLIC BEVERAGES

JUICE

Apple, Cranberry, Orange,
Grapefruit, Pineapple, Tomato

COKE PRODUCTS

Coke, Diet Coke, Sprite, Mello Yello,
Barq's Root Beer, Lemonade

ICED TEA

Unsweetened, Raspberry, Strawberry

BOTTLED WATER

San Pellegrino Sparkling Mineral Water,
Fiji Natural Artesian Water

ESPRESSO DRINKS

Fresh Brewed Latte

Lavazza Espresso with Steamed Milk
Add Flavoring: Vanilla, Caramel, Hazelnut,
Peppermint, Raspberry, Sugar Free Vanilla
Sub Almond, Oat, or Soy Milk \$2

Fresh Brewed Mocha

Lavazza Espresso with
Ghirardelli Dark and Steamed Milk
Sub Almond, Oat, or Soy Milk \$2

Fresh Brewed Cappuccino

Lavazza Espresso with Frothed Milk
Add Flavoring: Vanilla, Caramel, Hazelnut,
Peppermint, Raspberry, Sugar Free Vanilla
Sub Almond, Oat, or Soy Milk \$2

Fresh Brewed Lavazza Espresso

Single, Double, or Triple Shot

Fresh Brewed Americano

Lavazza Espresso with Hot Water