

THE BOAT CLUB

★ RESTAURANT & BAR ★

EST 2017

BUBBLES & ROSÉ



Prosecco D.O.C. La Gioiosa
[Veneto, Italy]

Sparkling Brut Chandon NV
[California]

Rosé Bieler Père et Fils
[Provence, France]



Rosé Stoller Family Estate
[Willamette Valley, OR]

Sparkling Rosé Santa Margherita
[Veneto, Italy]

WHITE WINE



Moscato d'Asti Risata
[Piedmont DOCG, Italy]

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



Riesling Raimund Prum Solitar
[Mosel, Germany]

Pinot Grigio Beviarno Estate
[Veneto DOC, Italy]



Pinot Gris Archery Summit Vireton
[Willamette Valley, OR]



Sauvignon Blanc Overstone
[Marlborough, New Zealand]



Sauvignon Blanc Stoneleigh
[Marlborough, New Zealand]



Sauvignon Blanc Saint Clair Family Estate
[Marlborough, New Zealand]



Juveniles Blanc White Blend Torbreck
[Barossa Valley, Australia]

Vouvray Marc Bredif
[Loire Valley, France]



Unoaked Chardonnay Chehalem
[Willamette Valley, OR]



Chardonnay Kendall-Jackson GR
[Santa Barbara, CA]

Chardonnay Black Stallion
[Napa Valley, CA]

Chardonnay La Crema Sarahlee
[Russian River Valley, California]

G

10

B

42

RED WINE



Pinot Noir Chemistry Alliance
[Oregon, California]

Pinot Noir J Vineyards
[Monterey, CA]



Pinot Noir Elouan
[Oregon]



Pinot Noir Archery Summit Vireton
[Willamette Valley, OR]

Pinot Noir Albert Bichot Bourgogne
[Burgundy, France]



Pinot Noir Willakenze Estate
[Willamette Valley, OR]



Rouge M. Chapoutier Belleruche
[Côtes-Du-Rhone, France]

Merlot Barone Fini
[Trentino DOC, Italy]

Sangiovese Sassoregale
[Tuscany DOC, Italy]

Chianti Classico Reserva Tenuta di Arceno
[Tuscany DOCG, Italy]



Malbec Doña Paula Estate
[Mendoza, Argentina]

Red Blend Coppola Diamond
[California]



Zinfandel Boneshaker
[Dry Creek Valley, CA]



Cabernet Sauvignon Fleur du Cap
[South Africa]

Cabernet Sauvignon Martin Ray
[Napa Valley, CA]

Cabernet Sauvignon The Calling
[Paso Robles, CA]

Cabernet Sauvignon Oberon
[Napa County, CA]



Cabernet Sauvignon Stonestreet Estate
[Alexander Valley, CA]

G

10

B

38

14

54

14

56

16

64

68

89

38

8

30

10

38

98

10

38

12

46

11

42

10

38

12

46

15

58

17

68

98

½ 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

Lift Bridge Mango Blonde

Stillwater, MN

Castle Danger

George Hunter Stout

Two Harbors, MN

Surly Furious IPA

Minneapolis, MN

Earth Rider Brewing,

Seasonal Rotator

Superior, WI

Ursa Minor Brewing,

Seasonal Rotator

Duluth, MN

BOTTLED BEER

Blue Moon Belgian White

Bud Light

Coors Light

Corona Extra

Stella Artois

Peroni

Heineken 0.0

Blacklist Blood Orange

THC Seltzer

Birdie Wild Berry Lemonade

THC Seltzer

High Noon

SPIRITS

COGNAC

B & B

Courvoisier VS

Hennessey

Remy Martin VSOP

VODKA

Tito's Handmade

Tito's Handmade Pineapple

Infused

Ketel One

Belvedere

Grey Goose

Smirnoff (Rail)

RUM

Bacardi

Bacardi Limon

Captain Morgan

Malibu

Myers's Dark

BOURBON*

Basil Hayden's

Blade and Bow

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

McCallan 12 yr

Dewars (Rail)

GIN

Bombay Sapphire

Tanqueray

Hendrick's

Vikre Cedar 🍷

Vikre Juniper 🍷

Five Rocks 🍷

New Amsterdam (Rail)

TEQUILA

Don Julio Blanco

Don Fulano Blanco

Don Fulano Reposado

Lana Reposado

Los Siete Mis Doba Mezcal

Jose Cuervo (Rail)

WHISKEY

Jack Daniels

Jameson

Crown Royal

Vikre Honor Brand 🍷

Hay and Sunshine 🍷

Windsor (Rail)

RYE

Bulleit Rye

Michter's Rye

Crooked Waters Regatta Rye 🍷

New Riff Rye

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

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CUSTOM CRAFT COCKTAILS AND MOCKTAILS

Lobster Bloody Mary - \$30

Smirnoff Vodka, Filthy 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!

Boat Club Bloody Mary - \$11

Smirnoff Vodka, Filthy Bloody Mary Mix, Shrimp, Olive, Pickle, Lemon, and Old Bay Seasoning Rim, served with a Beer Snit
Upgrade to House Infused Garlic Pepper Vodka

House Mimosa - \$12

La Gioiosa Prosecco and your choice of Orange, Grapefruit, Cranberry, or Pineapple Juice
**Make it a mocktail with Zonin N/A Prosecco*

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

Pineapple Mule - \$10

Tito's Handmade House Infused Pineapple Vodka, Fresh Squeezed Lime, and Cock N Bull Ginger Beer
**Make it a mocktail with Seedlip and Sweet Haven Pineapple Jalapeño Turmeric tonic*

Blueberry Mint G&T 🍷 - \$11

Five Rocks Gin, Blueberry Syrup, Sweet Haven Blueberry Mint Syrup, Fresh Squeezed Lime
**Make it a mocktail with Seedlip and soda water*

Strawberry Smash - \$11

Four Roses Bourbon, Sweet Haven Basil and Chili Tonic, Strawberry Syrup
**Make it a mocktail with Seedlip and soda water*

Summer Spritz - \$10

Your choice of Aperol, Limoncello, or Hugo topped with Brut and Club Soda

CUSTOM CRAFT MARTINIS

The Glensheen - \$14

Tito's Handmade House Infused Pineapple Vodka, Shaken and Served Up!

Norshore 🍷 - \$12

Duluth's Own Vikre Juniper Gin, Suro, Brut, and Fresh Squeezed Lime

Purple Reign - \$12

New Amsterdam Coconut Vodka, Tito's Handmade 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

Rye Manhattan - \$13

Bulleit Rye Whiskey, Sweet Vermouth, Bitters, Served Up with a Black Cherry!
Upgrade to Michter's Rye, Crooked Waters Regatta Rye or New Riff Rye!

Lemongrass Cosmo - \$13

Tito's Handmade Vodka, Cointreau, Sweet Haven Cranberry Juniper & Lemongrass Tonic, Fresh Squeezed Lime

Limoncello Martini - \$13

Il Tramonto Limoncello, Fresh Squeezed Lemon Juice, Simple Syrup

AFTER DINNER COCKTAILS

Espressotini - \$13

Fresh Brewed Lavazza Espresso, Stoli Vanil, Kahlúa, Bailey's Irish Cream

Salted Caramel Nut Roll - \$13

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

Chocolate Covered Strawberry - \$12

Stoli Vanilla Vodka, Creme de Cacao, Strawberry Syrup, Cream

Key Lime Pie - \$11

Stoli Vanilla Vodka, Fresh Squeezed Lime, Simple Syrup, 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 - \$8

Citrus remoulade, lemon slice

STEAMED MUSSELS - \$10

Green Lip Mussels, Garlic White Wine
Butter Sauce, Served with Grilled Pita

BURRATA CAPRESE - \$9

Fresh creamy burrata, cherry tomato jam
with chili flakes, fresh tomato, pesto, and
green oil served with warm pita bread

NON-ALCOHOLIC BEVERAGES

JUICE

Apple, Cranberry, Orange,
Grapefruit, Pineapple, Tomato

COKE PRODUCTS

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

LEMONADE

Lavender, Raspberry,
Strawberry, Blueberry

ICED TEA

Unsweetened, Raspberry, Strawberry,
Tazo Passion, Lavender, Raspberry,
Strawberry, Blueberry

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