

CAST & CRU

RESTAURANT

White/Rosé/Sparkling Wines by the Glass

Prosecco, La Marca (Italy) 9

Rosé, B Côtes De Provence Rosé (FR) 8

Rosé, Spell Estates Vin Gris of Pinot Noir (CA) 12

Chardonnay, Meomi (CA) 9

Chardonnay, Raeburn (Russian River, CA) 11

Chardonnay, Mer Soleil (Monterey, CA) 18

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, HobNob (Languedoc, FR) 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

Special Wines via Coravin

Cabernet, Vineyard 29 Cru (Napa) 22

Tap Beer

Coors Lite (CO) 5

Surly Furious (MN) 7

Summit EPA (MN) 7

Loon Juice Honey Crisp Hard Cider (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 Fat Tire (CO) 7

Surly Todd The Axe Man (MN) 9

Bent Paddle 14° ESB Amber (MN) 7

Excelsior Bitteschlappe Brown Ale (MN) 7

Stella Artois (Belgium) 7

Bent Paddle Black Coffee Nitro (MN) 7

Schell's Grain Belt Premium (MN) 6

Bell's Oberon Wheat Ale (MI) 7

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House Specialty Cocktails

ROSEMARY CLOONEY COCKTAIL

Rosemary infused Grey Goose vodka, orange curaco, honey syrup, absinthe, lemon juice 12

IL STUPENDO GIN & TONIC

Uncle Val's Gin, Fever Tree Mediterranean tonic 12

DEAD RABBIT'S TIPPERARY

Irish whiskey, sweet vermouth, green chartreuse 14

OLD LOG FASHION

Local 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, fresh lime juice 10

MOJITO'S 3 WAYS

Rum, soda, lime juice, simple syrup, mint. Ask about our Blackberry, and Pineapple Jalapeno 9

CARDAMOM ROSE

Hendrick's Gin, grapefruit juice, lemon juice, rose infused simple syrup, Peychaud's bitters 10

LAVENDER LEMON FIZZ

Prosecco, lavender liquor, house made lemon infused syrup 9

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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

SWEET AND SALTY SUNDAE

Trio of homemade ice creams (miso caramel, roasted peanut, and milk chocolate), homemade pretzel rod, salted bittersweet brownies, brown butter butterscotch, whipped cream, seafoam candy, and an amereño cherry gel 12

CHOCOLATE BANANA TART^{GF}

Almond coconut crust, banana custard, cashew cream, rum sauce, Valrhona dark chocolate 12

BERRY MACARON MELANGE^{GF DF}

Pistachio macaron, raspberry sorbet, Meyer lemon curd, strawberry rhubarb gel, seasonal berries, vanilla coconut foam 12

ESPRESSO 3 / LATTE 3.50 / CAPPUCINO 3.50

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

Single Malt Scotch

Balvenie Doublewood 12yr14
 Bunahabhain 18yr29
 Lagavulin 16yr20
 McCallan 12yr13
 McCallan 18yr49
 Ardbeg Uigeadail18
 Auchentoshan 12yr10
 Dalwhinnie 15yr14
 Laphroaig 10yr12
 Oban16
 Springbank 10yr12
 Talisker Distiller's Edition 12yr19
 Highland Park 12yr14
 Spring Bank12
 Glen Morangie 10yr10
 Glenlivet11
 Dalmore 12yr12

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Happy Hour Specials (Available only at the bar)

Wednesday—Friday

4pm—5:30pm

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

AL PASTOR SEASONED SHORT RIB TACOS^{gf}

Two Al Pastor seasoned beef tacos, grilled pineapple, salsa verde, pickled onions 6

CHICKEN WINGS & LEGS^{gf}

Two whole wings and a leg with a choice of dry rub BBQ, dry rub jerk, buffalo, sweet chili, served with ranch or blue cheese dressing 6

FRIES^v

Cone of potato fries 6 Truffle +2

Sunday Specials

All Day

Mimosas, Screwdrivers, & Bloody Mary's 5