

The Sideline

Cocktail Menu



The Sarah Collins

\$5.50

Effen Cucumber Vodka, Deep Eddy Lime Vodka, and soda water.

The Karrie Kenney Mule

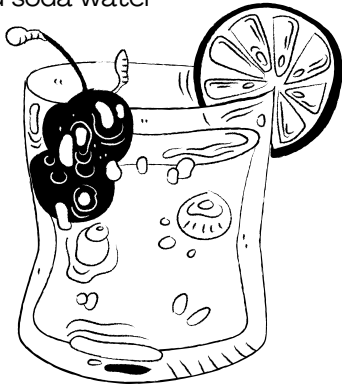
\$8.50

Ole Smoky Salty Caramel Whiskey, ginger beer, lime juice, and fresh lime slices

Blackberry Refresher

\$7

Sobieski Vodka, Malibu Coconut Rum, lime juice, blackberry syrup, house made mint simple syrup, and soda water



Espresso Martini

\$9.50

Grind Espresso Rum, Buffalo Trace Bourbon Cream, Whipped Vodka, shaken over ice and served in a chocolate drizzled glass

Whole Lotta Shotta Margarita

\$10

Cabo Wabo Tequila Blanco, Mango Shotta Tequila, Triple sec, fresh jalapenos, mango & peach syrup with orange juice, pineapple juice, & a splash of lime juice

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Margaritas *Starting at*

This South of the Border Classic made with tequila, triple sec, and lime juice is perfect as is or can be jazzed up with one of our many flavors or top shelf tequilas

\$5.50

Old Fashioned

This classic cocktail is made with whiskey or bourbon, simple syrup, fresh orange, maraschino cherry, and a dash of bitters. Upgrade your spirit, get it smoked, or try it with our brown sugar simple syrup

Starting at

\$6

Seltzers, Ciders & RTD Cocktails

High Noon
Long Drinks
Nutri
White Claw

JK Smackin' Mac or
Traverse City Cherry

Blake's Ciders

VooDoo Ranger Tea

Ask about
our
current
flavors!

Moscow Mules

Starting at

\$5.75

A cool copper mug filled with the classic vodka, lime juice, and ginger beer. Get creative and add a flavor, upgrade your vodka, or change up your spirit to enjoy a Mexican Mule or Kentucky Mule

Bottled Beer

Budweiser
Bud Light
Bud Light Lime
Bud Light Next
Bud Zero
Busch
Busch Light
Coors Light
Corona
Dos Equis Amber
Heineken
Heineken Silver
Killians
Labatt Blue
Michelob Ultra
Miller Highlife
Miller Lite
Modelo
Old Nation M-43 or
B43
Pabst Blue Ribbon
Stella Artois

