



"HOME OF THE FERMENTED FLIGHT"

BUILD YOUR OWN FLIGHT

- HOUSE FLIGHT** \$20.00
4 oz. pours of all eleven tap lines.
- BUILD YOUR OWN BEER FLIGHT** 4 oz / \$2.00 – \$3.00
Order 4 oz. pours a la carte. each
- NEIGHBORHOOD BLOODY MARY FLIGHT** \$9.00
Try 4 oz. of all three mixes. Includes one beer chaser of your choice and a toppings board.
- BUILD YOUR OWN WINE FLIGHT** \$10.00
Pick any four pours of red and/or white.
- WHITE WINE FLIGHT** \$8.00
Featuring pours of our Chardonnay, Rose, Pinot Grigio, and Sauvignon Blanc.
- RED WINE FLIGHT** \$8.00
Featuring pours of our Red Blend, Pinot Noir, Cabernet, and Merlot.

NEIGHBORHOOD BLOODY MARYS

Option to be made with Gin or Tequila. Add a 4 oz. beer chaser for \$2.00.

- NEIGHBORHOOD BLOODY MARY FLIGHT** \$9.00
Try 4 oz. of all three mixes. Includes one beer chaser of your choice and a toppings board.
- MR. ROGERS** \$7.00
Featuring Dashedito's Green Fire mild hot sauce.
- MR. FEENEY** \$7.00
Featuring Dashedito's Sweet Heat medium hot sauce.
- NEWMAN** \$7.00
Featuring Dashedito's Bourbañaro spicy hot sauce.
- BABY BLOODY MARY** \$3.00
The reverse of a beer chaser! Enjoy a 4 oz. Bloody Mary with your craft pint.

FERMENTED RAILS (GF)

- | | | |
|----------------------|-----------------------------|-----------------------|
| ENGLISH CROWN GIN | R.J. BOONE CINNAMON WHISKEY | \$5.00
<i>each</i> |
| PETROV RESERVE VODKA | LA QUIERE DE ORO TEQUILA | |
| RON COPA RICA RUM | KAFE LUNA COFFEE LIQUOR | |
| R.J. BOONE WHISKEY | | |

ASK ABOUT OUR OLD FASHIONED AND OTHER CLASSIC COCKTAILS!

(GF) Gluten free options



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FERMENTED MULES (GF)

Made with Barritts Ginger Beer and fresh lime juice.

- MOSCOW (Made with vodka)
- TOKYO (Made with sake)
- TIJUANA (Made with tequila)
- LONDON (Made with gin)
- KENTUCKY (Made with whiskey)

\$6.00
each

SAKE-TAILS (GF)

Made with Ozeki Dry Sake, a fermented Japanese rice.
Sake by the glass available for \$3.00

- THE YIN & YANG \$7.00
Muddled cucumber and mint combine in this smooth and refreshing cocktail.
- LEMON GEISHA \$7.00
Pucker up for this sweet & tart lemon saketini.
- DRAGON'S BREATH \$7.00
Jalapeño and orange meet lime in this spicy and adventurous cocktail.
- SAKE-TO-ME \$7.00
A tropical twist on a classic Cosmo.
- TOKYO MULE \$7.00
Sake, Lime Juice, and Ginger Beer give Moscow a run for its money.
- COCONUT KEY LIME SAKEPIE \$7.00
Creamy dessert with a tart kick served up with a graham cracker rim.
- ORANGE DREAM TINI \$7.00
A boozy take on the orange creamsicle float.



SPARKLING SIPS (GF)

SOCIAL ENJOYMENTS SPARKLING SAKE WINE (Chicago, IL)
Only 88 calories per can, organically sweetened & flavored.

- PINK GRAPEFRUIT & GINGER 10.5 oz can / \$5.00
- TOASTED COCONUT & ALMOND 10.5 oz can / \$5.00
- HIBISCUS CUCUMBER 10.5 oz can / \$5.00

OZEKI IKEZO BERRY JELLY SAKE (West Minster, MA)
Similar to a jello shot. Good for groups. 180 ml can / \$5.00

SHOTS & BOMBS

- GREAT AMERICA FLAVORED MOONSHINE SHOT \$2.00
Apple Pie, Lemonade, Peach, Strawberry, Blueberry, and Watermelon.
- BOMB SHOTS \$5.00
Your flavor choice of moonshine and Red Bull.
- SAKE BOMB \$5.00
Yaegaki Nigori Sake and Bubbler Blonde Ale.
- BUCKY BOMB \$3.00
Strawberry flavored moonshine and lemonade.

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WINE LIST (GF)

RED WINE

- BETWEEN THE VINES MERLOT (California) \$6 glass / \$22 bottle
- BRIDLEWOOD PINOT NOIR (California) \$7 glass / \$24 bottle
- ESCARLATA RED BLEND (Colchagua Valley, Chile) \$7 glass / \$24 bottle
- CLINE ZINFANDEL (Lodi, California) \$7 glass / \$24 bottle
- ALAMOS MALBEC (Argentina) \$8 glass / \$28 bottle
- WILLIAM HILL CABERNET (California) \$7 glass / \$24 bottle

WHITE WINE

- CHATEAU ST. MICHELLE RIESLING (Washington) \$7 glass / \$24 bottle
- DANZANTE PINOT GRIGIO (Italy) \$8 glass / \$28 bottle
- SAND POINT SAUVIGNON BLANK (California) \$7 glass / \$28 bottle
- BETWEEN THE VINES CHARDONNAY (California) \$6 glass / \$22 bottle
- WOLLERSHEIM WINERY PRAIRIE FUMÉ (Wisconsin) . . \$7 glass / \$24 bottle

SPECIALTY WINE

- MULDERBOSCH CABERNET SAUVIGNON ROSÉ (South Africa) \$8 glass / \$28 bottle
- SEGURA VIUDAS BRUT CAVA RESERVA (Spain) \$5 / split

(GF) Gluten free options

CRAFT BEER TO GO

- 6 Packs:** 6 – 12 oz. bottles • *Mix & Match Available*
- Growlers:** 64 oz. • *Buy our growler or bring in your own*
- Bombers:** Limited Release 22 oz. bottles •
Ask your server about seasonal options!



nextdoorbrewing.com



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BOTTLED BEER

- ALT BREW HOLLYWOOD NIGHTS BLONDE IPA** (Madison, WI) (GF) . . . 22 oz / **\$9.00**
Nicely hopped and very drinkable.
- ALT BREW FARMHOUSE ALE** (Madison, WI) (GF) 22 oz / **\$9.00**
A dry finish with a fruity/herbal aroma.
- POINT SPECIAL LAGER** (Stevens Point, WI) **\$3.00**
- PAULANER WEIZEN-RADLER** WITH LEMON JUICE (Munich, Germany) (NA) **\$3.00**

CIDER (GF)

- SEATTLE DRY CIDER** (Seattle, WA)
16 oz can Dry **\$5.00**
- J.K. SCRUMPY HARD CIDER** (Flushing, MI)
16 oz can Semi-sweet Organic Apple Cider **\$5.00**
- J.K. SCRUMPY NORTHERN NEIGHBOR** (Flushing, MI)
16 oz can Semi-sweet Organic Apple & Saskatoon Cider **\$5.00**
- ROTATING SEASONAL CIDER** – Ask your server for info and pricing



NON-ALCOHOL (GF)

- NESSALLA KOMBUCHA** **\$4.50**
Ask your server for the flavor of the day
- SPRECHER ROOT BEER** 16 oz / **\$2.50**
- BARRITTS GINGER BEER** **\$2.50**
- BARRIQUES COFFEE** **\$2.50**
Motor Moka and Downshift Decaf
- RISHI HOT TEA** **\$2.50**
Earl Grey Black and Jade Cloud Green
- ICE TEA** **\$2.50**
Fresh Brewed Black tea
- FOUNTAIN DRINKS** **\$2.00**
Coke, Diet Coke, Sprite, Sprite Zero, Mello Yello, Lemonade
- RED BULL** **\$4.00**

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