



CELLAR

-Red Wines-

	<u>Glass</u>	<u>Bottle</u>
Mark West Pinot Noir, California	10	40
Cloudline Pinot Noir, Willamette Valley		48
King Estate Pinot Noir, Oregon		65
Meiomi Pinot Noir, Monterey Valley	13	52
Belle Glos "Las Alturas" Pinot Noir, Monterey County	15	60
Conundrum Red Blend, California	10	40
Domino Merlot, California	8	32
2007 North Star Merlot, Columbia Valley	15	60
Duckhorn Merlot, Napa Valley		100
2008 Franciscan "Magnificat" Meritage, Napa Valley		100
Alamos Seleccion Malbec, Argentina	13	52
7 Deadly Zins Zinfandel, Lodi	9	36
Hayes Ranch Cabernet, California	8	32
Louis Martini Cabernet, California	10	40
Ghost Pines Cabernet, Sonoma County		52
Hess "19 Block" Cabernet, Napa Valley	16	64
Sequoia Grove Cabernet, Napa Valley	20	80
2014 Caymus Cabernet, Napa Valley	28	1701 litre
2009 Ehler's Estate 1886 Cabernet, Napa Valley		200
2012 Beringer Private Reserve Cabernet, Napa Valley		200

Jamie's Wine Cellar Deal
2014 Belle Glos "Las Alturas"
Pinot Noir \$60/btl

-Sparkling Wines-

	<u>Glass</u>	<u>Bottle</u>
Nino Franco Prosecco	9	35
Domaine Carneros By Taittinger	13	50
Martini & Rossi Asti Split		10
Veuve Clicquot (1/2 Bottle), France		60
Veuve Clicquot, France		120
1996 Veuve Clicquot Reserve (1/2 Bottle), France		70
2004 Dom Perignon, France		325
Conundrum Sparkling, California	12	48

-Imported Bottles-

- Beck's,
 - Amstel Light,
 - Guinness,
 - Corona,
 - Corona Light,
 - Heineken,
 - Hoegarden Belgian Wheat,
 - Hacker-Pschorr Weiss,
 - Stella Artois, Stella Cidre,
 - Beck's(NA),
 - Belfast Ginger (NA)
- Chimay Grande Reserve \$20

-Domestic Bottles-

- Bud Light
- Budweiser
- Miller Lite
- Miller High Life
- MGD, PBR
- Miller 64
- Coors Light
- Michelob Ultra
- Sam Adams
- Blue Moon

-Microbrew Bottles-

- Bison Blonde Lager,
- Louie's Demise MKE,
- Bell's 2-Hearted Ale,
- Lakefront IPA,
- Lakefront Riverwest Stein,
- Matilda Belgian Pale Ale
- Goose Island,
- 312 Goose Island,
- Ommegang
- Abbey Ale,
- Spotted Cow New Glarus
- Moon Man New Glarus
- Seasonal New Glarus
- Kentucky Bourbon,
- Lagunitas IPA,
- Young's Double
- Chocolate Stout,
- Fat Tire

-Beverages-

Coca-Cola Products, Lemonade, Panna
 Water, Milk, Sprecher Root Beer, Juice, San
 Pellegrino, Q Tonic and Iced Tea

-White Wines-

	<u>Glass</u>	<u>Bottle</u>
Bodega Norton Moscato, Mendoza, Argentina	9	36
Wente Riesling, Monterey	9	36
Beringer White Zinfandel, Napa Valley	7	28
Conundrum Still Rosé, California	10	40
Mezza Corona Pinot Grigio, Italy	8	34
Santa Margherita Pinot Grigio, Italy	15	60
New Harbor Sauvignon Blanc, New Zealand		36
Fernlands Sauvignon Blanc, New Zealand	9	36
Line 39 Sauvignon Blanc, California		34
Emmolo Sauvignon Blanc, Napa Valley	13	52
Hayes Ranch Chardonnay, California	9	36
Mer Soleil Reserve Chardonnay, Santa Barbara	12	48
Sonoma Cutrer Chardonnay, Russian River Valley	15	60
Sanford Chardonnay, Santa Barbara County		60

-Mo's Signature Drinks-

- The Sweeney-Tini "Zero Carb, Zero Sugar"** 15
*Ketel One Citroen, fresh lemon juice, and our special lemonade flavored mix.
 A low calorie twist on a traditional lemon drop martini!*
- Blood Orange Cosmo** 13
Skyy Blood Orange, Cointreau, fresh orange juice, splash of cranberry.
- French Martini** 14
Ketel One Citroen, Chambord, Pineapple Juice
- Strawberry Lemonade Martini** 12
Skyy Wild Strawberry, Eau de Villee Lemon Liqueur, Strawberry Puree
- Starburst Martini** 12
Skyy Vanilla Bean, Pineapple Juice, Strawberry Puree
- Jane's Jack** 13
Jack on the rocks with a sidecar of water-no ice.
- Mo's Elderflower Old Fashioned** 12
1792 Bourbon, St. Germaine, bitters. A Floral twist on a Wisconsin classic!
- Mo's Manhattan** 15
Woodford Reserve or Templeton Rye with Carpano Sweet Vermouth
- The Tom Bernacchi** 12
Double Korbel Manhattan with Bleu Cheese Stuffed Olives
- Bruce Rossmeyer Harley-Davidson Manhattan** 525
Remy Martin "Louis XIII", Carpano Sweet Vermouth
- Ken Zettelmeier of Master Z's Martini** 525
Made with Remy Martin "Louis XIII", The Classiest Sidecar in Town

All Payments by:
 Cash or Major Credit Card
 No Personal Checks

Dinner Hours:
 Monday-Friday: 5:00 pm – 11 pm
 Saturday: 5:00 pm – 12 am

Complete Private Dining Facilities