

A X E L S



steak fish cocktails

CLASSIC COCKTAILS

OLD FASHIONED

Why mess with perfection?
Bourbon, Demerara simple, bitters

MANHATTAN

Timeless & Sophisticated.
Rye, sweet vermouth, bitters

SAZERAC

New Orleans Classic.
Rye, Absinthe, Simple, Peychard's Bitters

NEGRONI

Three words: Italian, Vintage & YUM!
Gin, Sweet Vermouth & Campari

MARTINI

Gin or Vodka? Olive or Twist?
You can't go wrong with your choice

GIMLET

The British Royal Navy concoction.
Dry gin, Lime juice & simple

GIN & TONIC

Botanicals, Junipers & Tonic Oh My!
Gin, tonic & lime

MOSCOW MULE

Nostrovial!
Vodka, Ginger, Lime & seltzer

HANDCRAFTED SPECIALTIES

Axel's Old Fashioned 16

Elijah Craig Bourbon, Demerara Simple,
Maple Syrup, Chocolate & Angostura Bitters

Campfire Espresso 15

Our Grown-Up Version of Campfire S'mores
Ketel 1 Vodka, St Elder Espresso, Amaro, Cold Brew
Topped with Whipped Cream and Marshmallows

Let It Snow 14

A Winter White Cosmo
Tito's, Orange Curacao, Lime Juice
Demerara & White Cranberry Juice

Revel In It 15

Express yourself with this Last Word
Revel Blanco, Chartreuse,
Lime Juice, Agave & Orange Curacao

Harvest Moon 14

Our spin on a Classic Paper Plane
Knob Creek Rye, Aperol, Amaro, St Elder Blood Orange,
Lemon Juice & Demerara Simple

Gettin' Figgy With It 15

A Fig Bee's Knee's
Tanqueray Gin, Poli Miele, Lemon Juice & Figs

Mull it Over 14

Mulled Wine Negroni
BroVo Gin, Campari, Falernum & House Made Syrups

Mai Fair Lady 15

Tropical Mai Tai
Glenlivet Jamaican, Orange Curacao, Lime Juice & Almond Orgeat

HANDCRAFTED FAUX-TAILS

NA Spritz 9

Choice of Orange, Pineapple or
Cranberry Topped with NA Brut

Cozy Blanket 9

Blackberries, Lemon Juice & Ginger Beer

Staycation 9

Pink Guava, Lemon Juice, Simple & Ginger Beer

BEER

TAP BEER 16oz \$8/ 24oz \$10

* Ask server for selection

BOTTLED BEER (Domestic \$7 / Import \$8)

Angry Orchard	Blue Moon
Budweiser	Bud Light
Coors Light	Corona
Amstel Light	Heineken
Miller Lite	Michelob Ultra
Mich Golden Light	Modelo Especial
Leinie's Honey Weiss	Stella Artois
Guinness	Heineken 0.0
Athletic NA Hazy IPA	White Claw various flavors

DESSERT

NY Style Raspberry 9

Turtle Cheesecake 9

Chocolate Cake with chocolate drizzle 10

Carrot Cake with caramel drizzle 10

Apple tart à la mode 9

Flourless Chocolate Torte Cake 7

WINE

White

	bottle	glass
Crossbarn Chardonnay, by Paul Hobbs <i>Sonoma, CA</i>	60	16
Hahn Pinot Gris, <i>Monterey, California</i>	38	10
Austin Chardonnay, <i>Pasa Robles CA</i>	56	15
Villa Maria Sauvignon Blanc, <i>Marlborough, New Zealand</i>	38	10
CK Mondavi Pinot Grigio <i>Napa County CA</i>	45	12
Clean Slate Riesling, <i>Mosel Valley, Germany</i>	40	10
Biagio, <i>Moscato d'Asti, Italy</i>	45	12

Rosé

Roseblood Rosé, <i>Provence, France</i>	58	-
Rosé All Day, <i>Pays d'Orc, France</i>	38	10
A to Z Rosé, <i>Willamette Valley, Oregon</i>	38	10

Red

Novelty Hill Merlot, <i>Columbia Valley, WA</i>	62	18
Crossbarn Cabernet Sauvignon, by Paul Hobbs, <i>Sonoma, CA</i>	60	16
Mollydooker Shiraz, <i>South Australia</i>	40	11
Sean Minor Pinot Noir, <i>Sonoma Coast, CA</i>	52	14
Catena Malbec, <i>Mendoza, Argentina</i>	40	11
Paxton GSM, <i>McLaren Vale, Australia</i>	52	14
Bindi Sergardi Sangiovese Chianti La Boncia, <i>Tuscany, Italy</i>	52	14
Austin Cabernet Sauvignon, <i>Pasa Robles, CA</i>	56	15

Sparkling & Champagne

Chloe Prosecco Splits, <i>Veneto, Italy</i>	10	-
Zardetto Prosecco, <i>Veneto, Italy</i>	49	13
Francois Montand Brut, <i>Gascony France</i>	49	13
Laurent-Pierre Brut, <i>Champagne</i>	123	-