

POWDER HOUSE

DINING, SPIRITS & LODGING



NESTLED QUIETLY IN THE BLACK HILLS

The history of the Powder House is as enchanting as its location. Once used for storing blasting powder and bootleg liquor, the original Powder House was a small building made out of logs and covered with a tin roof. Currently the resort exists in exactly the same spot where that simple tin roofed building once stood.

We invite you to relax and enjoy yourselves in a truly authentic Black Hills environment.

24125 Hwy 16A, Keystone, SD | 1 Mile N. Of Keystone on Hwy 16A
PowderHouseLodge.com | 1.800.321.0692

Let's get social



STARTERS

GAME KABOBS

Grilled kabobs featuring Buffalo, Elk, and Venison, with mushrooms, onions, and peppers. Choice of 1, 2, or 3 kabobs. (1) **15.95** | (2) **23.95** | (3) **30.95**

MOZZARELLA STICKS

Six lightly battered cheese sticks served with marinara sauce. **8.49**

BRUSCHETTA

Our homemade bread toasted and garnished with tomatoes in our special blend of olive oil, garlic, and basil with a balsamic glaze. **8.95**

CRAB STUFFED MUSHROOMS

Large mushroom caps stuffed with a creamy crab mix then baked. **9.95**

BACON WRAPPED SHRIMP

Large tiger shrimp wrapped in smoky bacon. Served with BBQ sauce. **9.95**

GARLIC BREAD

Our homemade bread topped with garlic butter and served with marinara sauce. **6.95**
With cheese 8.49

ARTICHOKE DIP

Assortment of specialty crackers served with our creamy house-made artichoke dip. **9.95**

CRAB CAKES

Tender lump crab blended with our house seasoning and formed into delicious crab cakes. **10.49**

SALADS

PEAR AND ASIAGO

Mixed greens topped with pears, candied walnuts, dried cranberries and Asiago cheese. **12.49** *Add chicken +3.49*

COBB SALAD

All natural chicken breast with tomatoes, red onions, crisp bacon, hard boiled egg, avocado and blue cheese crumbles. **14.49**

CHEF

Virginia style ham, roasted turkey, our cheese blend, and assorted fresh cut vegetables. **12.49**

APPLE GORGONZOLA

Tart Granny Smith apple wedges, spiced walnuts, dried cranberries, and gorgonzola cheese with our fresh lettuce blend. **12.49**
Add chicken +3.49

CAESAR SALAD

Fresh romaine lettuce tossed with parmesan cheese, croutons and our creamy Caesar dressing. **11.49** *Add chicken +3.49*

CHICKEN

POWDER HOUSE CHICKEN

All natural chicken breast and artichoke hearts sautéed in smooth butter then smothered with a rich béarnaise sauce. **16.95**

ZESTY ORANGE CHICKEN BOWL

Tender chicken in a zesty orange glaze. Served over rice with a mix of broccoli, mushrooms, peppers, and almonds. *(Not served with a side.)* **15.99**

CORNISH GAME HEN

An American classic. Tender game hen stuffed with a cranberry and sausage dressing. *(Not served with a side.)* **18.49**

BOOTLEGGER CHICKEN

Tender pecan breaded chicken breast with a rich bourbon sauce. **16.49**

CHICKEN TENDERS

Lightly breaded chicken tenderloin strips. **12.49**

All entrées served with a House Salad* and choice of side unless otherwise noted.

Lean and tender, simmered in a tantalizing BBQ sauce for maximum tenderness. **22.95**

Tender Elk Medallions sautéed in and served with an apple brandy compote. **24.95**

For the indecisive. Buffalo short rib, elk medallion, buffalo sausage, and a blended game sausage. **24.95**

Substitute a stuffed quail for game sausages. +4.95
Try it all, game sausages and stuffed quail. +8.49

Tender chunks of buffalo in a rich sauce, simmered with vegetables and served in a bread bowl. *(Not served with a side).* **13.95**

100% pure hand-cut Buffalo Tenderloin, wrapped in bacon and charbroiled to your liking. Recommend cooked no higher than Medium. **31.95**

Three succulent birds stuffed with our seasoned wild rice blend, roasted to a golden brown then finished with a garnet hued blackberry sauce. **23.49**

Different Game selections rotating on a weekly basis. Ask your server about this weeks feature.

Rare cool center | **Medium Rare** warm, red center | **Medium** pink, warm center
Medium Well hot, pink center | **Well** we will not guarantee a well done

8 ounces of aged, hand cut tenderloin wrapped in bacon. **23.95**

Get the best of both worlds. 22 ounces of two of the finest cuts of meat on one steak, part filet, part strip loin. **32.95**

10 ounces of thick center cut choice sirloin. Medium-Well and Well done sirloins may be butterflied. **19.95**

Our M1 Baseball cut sirloin charbroiled to taste and topped with sautéed artichoke hearts and a rich béarnaise sauce. **21.95**

Featuring great marbling and flavor, this 16/18oz bone-in cut takes it up a notch. **31.95**

The cut that made us famous!

Slowly cooked to retain its own juices.
Served with au jus. *Sorry no split orders.*

8oz **19.95** | 12oz **23.95** | 16oz **27.95** | 24oz **31.95**

The Cadillac of steaks. This 12oz aged rib-eye features great marbling for unmatched flavor. **23.95**



Baked Potato | French Fries | Mashed Potatoes
Wild Rice Blend | Vegetables

Twice Baked Potato | Parmesan Garlic Fries
Sweet Potato Casserole +2.49

*Upgrade your House Salad to a Caesar Salad for **2.95** or upgrade to an Apple Gorgonzola or Pear and Asiago Salad for only **3.95**.

 Powder House specialty dish.

SPECIALTIES

All entrées served with House Salad* and choice of side unless otherwise noted or is a pasta dish.

ABSOLUT TORTELLINI

Cheese tortellini with a julienned chicken breast and bacon pieces, topped with a delicious vodka infused cream sauce. **16.95**

CHICKEN CORDON BLEU

Tender chicken breast stuffed with Swiss cheese and lean ham. Lightly battered and encrusted with bread crumbs before being baked and topped with Alfredo sauce. **18.49**

LOUISIANA CAJUN PASTA

Shrimp, chicken and sausage sautéed with mixed peppers and onions tossed in a spicy creamy Cajun sauce on a bed of fettuccine. **18.49**

SEAFOOD RENZO

Shrimp, scallops, and crab sautéed in garlic and olive oil. Served on a bed of fettuccine with Alfredo sauce. **18.49**

BUFFALO MEAT LOAF

Tender lean ground buffalo, mixed with our special blend of seasonings, then wrapped in bacon for a first class meat loaf. **17.95**

PORK SHANK

Volcano style pork shank braised in a classic pork demi-glace and served over garlic mashed potatoes. **19.49**

SEAFOOD

SHRIMP TEMPURA

Jumbo shrimp hand dipped in a Tempura batter then fried to a golden brown. **16.95**

BACON WRAPPED TROUT

Trout seasoned with house spices and garlic then wrapped in smoky bacon. **18.49**

PECAN CRUNCH SALMON

Baked salmon filet with a not too sweet honey Dijon glaze, topped with bread crumbs and chopped pecans. **20.95**

WALLEYE

Flour dusted and pan fried in light butter to a golden brown. **21.49**

PASTA

Served with homemade bread and a House Salad*. *Gluten-free pasta available by request.*

CHICKEN ALFREDO

All natural julienned chicken breast served on a bed of fettuccine then smothered with Alfredo sauce. **16.49**

CHICKEN PARMESAN

Tender breaded chicken breast stuffed with mozzarella cheese served on a bed of spaghetti and smothered with our fantastic marinara sauce. Topped with cheese then baked. **16.95**

SPAGHETTI

Always a favorite. Served with meatballs and topped with our homemade marinara sauce. **14.95**

MEDITERRANEAN PASTA

Julienned chicken breast, marinated artichoke hearts, tomatoes, red onions, kalamata olives, basil, and feta cheese tossed with spaghetti noodles and a light olive oil sauce. **17.95**

*Upgrade your House Salad to a Caesar Salad for **2.95** or upgrade to an Apple Gorgonzola or Pear and Asiago Salad for only **3.95**.

 Powder House specialty dish.

2020

SANDWICHES

Sandwiches are served with your choice of a side or a House Salad*. Or enjoy both for +2.49.
Gluten Free bun available. +1.49.

POWDER HOUSE BURGER

1/2 lb of 100% Ground Angus makes this an American classic. **10.99**
Add cheese .50 | Add bacon 1.00

WAPITI (ELK) BURGER

Lean and high in protein. A must try. **11.99**
Add cheese .50 | Add bacon 1.00

SHAVED PRIME RIB DIP

Thinly shaved Prime Rib stacked on a homemade roll with a cup of au jus. **13.49**

COD SANDWICH

Marinated poached cod filet, topped with mandarin oranges, dried cranberries, and greens. **12.49**

TATANKA (BUFFALO) BURGER

A local favorite. **11.99**
Add cheese .50 | Add bacon 1.00

GRILLED CHICKEN SANDWICH

All natural chicken breast served on a toasted bun with lettuce, onion and tomato. **10.49**

CUBAN SANDWICH

Pulled pork, ham, Swiss cheese, mustard, and pickle slices on Cuban bread and pressed. **12.95**

VEGETARIAN

FRESH TOMATO & SPINACH PENNE

Tomato, red onion, and spinach tossed with penne, and topped with toasted pine nuts and Gorgonzola cream sauce. **16.49**

PORTOBELLO MUSHROOM WITH AVOCADO SPREAD

Large portobello mushroom with roasted red peppers and onion served on a bun, with our special avocado spread. **10.95**

PASTA PRIMAVERA

Sautéed broccoli, mushrooms, and tomatoes served on penne with Alfredo sauce. **15.49**

STUFFED PORTOBELLO

Stuffed with pesto sauce, Parmesan cheese, sun dried tomatoes, and mozzarella cheese. **17.99**

VEGETABLE WELLINGTON

Asparagus, red pepper, onion, and spinach wrapped in a puff pastry with pesto sauce and goat cheese. **17.99**

IMPOSSIBLE BURGER

With all of the flavor, aroma and beefiness, you will be surprised when you find out this patty is 100% plant based, as well as vegetarian and gluten free. **12.95**
(Gluten Free bun available +1.49)

Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health problems may be at increased risk if these foods are consumed raw or undercooked.

Split meal charge of \$5 will be assessed on all split entrées, and will include an additional House Salad.

 Powder House specialty dish.

GLUTEN SENSITIVE

Please find a list of all the gluten free menu items we offer below. Please be sure and specify that you have a **gluten allergy** when ordering, to assure that they are prepared correctly, especially when ordering Pasta Dishes, which may take longer to prepare. Descriptions of all items are available in the previous pages. If you have any questions please don't hesitate to ask to speak with a manager.

- BACON WRAPPED SHRIMP
 - CRAB STUFFED MUSHROOMS
 - PEAR AND ASIAGO SALAD
 - APPLE GORGONZOLA SALAD
 - COBB SALAD
 - CHEF SALAD
 - POWDER HOUSE CHICKEN
 - PORTERHOUSE STEAK
 - POWDER HOUSE STEAK
 - FILET MIGNON
 - RIB-EYE
 - BONE-IN RIB-EYE
 - M1 BASEBALL CUT SIRLOIN
 - BBQ BUFFALO SHORT RIBS
 - BUFFALO FILET
 - ELK MEDALLIONS
 - WILD GAME SAMPLER
 - STUFFED QUAIL
 - BUFFALO MEAT LOAF
 - PORK SHANK (No Demi Glaze)
 - PASTA PRIMAVERA[†]
- CHICKEN PARMESAN[†]
(must request unbreaded chicken breast)
 - MEDITERRANEAN PASTA[†]
 - BACON WRAPPED TROUT
 - FRESH TOMATO AND SPINACH PENNE[†]
 - PENNE PASTA with Marinara[†]
 - PENNE ALFREDO[†]
 - CHICKEN ALFREDO[†]
 - CAJUN PASTA[†]
 - SEAFOOD RENZO[†]
 - STUFFED PORTOBELLO
 - POWDER HOUSE BURGER^{*}
 - WAPITI BURGER^{*}
 - ELK BURGER^{*}
 - GRILLED CHICKEN SANDWICH^{*}
 - IMPOSSIBLE BURGER^{*}
- [†] *Gluten-free pasta must be requested.
Sorry only gluten-free Penne available.*

^{*} *Gluten Free bun must be requested +1.49*

Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

BEVERAGES

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|--|------|
| Soft Drinks <i>(free refills)</i> | 2.99 |
| (Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, 7-UP, Dr. Pepper, Raspberry Iced Tea, Sweet Tea, Lemonade, Lemon-Lime Gatorade) | |
| Coffee <i>(free refills)</i> | 2.49 |
| Milk/Chocolate Milk | 2.29 |
| Fresh Brewed Iced Tea <i>(free refills)</i> | 2.99 |
| Sarsaparilla | 2.29 |
| Cream Soda | 2.29 |
| Juice | 2.29 |
| Hot Tea <i>(free refills)</i> | 2.49 |
| Bottled Water | 1.19 |

18% Gratuity may be added to parties of eight or more.

AWARD WINNING

LOCAL & REGIONAL

WINES

| | | | |
|----|--|------|-------|
| 2 | RED ASS RHUBARB, Prairie Berry (SD) A semi-sweet raspberry and rhubarb wine made from South Dakota rhubarb and red raspberries. | 6.50 | 26.00 |
| 4 | 3 REDNECKS, Prairie Berry (SD) A nicely proportioned, lighter style Cabernet Sauvignon. Very user friendly! | 6.50 | 26.00 |
| 6 | CHICKEN IN PANTS - MARQUETTE+CURRANT, Firehouse Wine Cellars (SD) Notes of pomegranate, black currant and forest-floor. | 6.50 | 26.00 |
| 8 | LAWRENCE ELK BLACK CURRANT, Prairie Berry (SD) Fuller bodied, with the piney aroma natural to this fruit. | 6.00 | 24.00 |
| 10 | MYTHICAL BEAST, Firehouse Wine Cellars (SD) A black cherry Riesling blend with hints of strawberry jam, honey, brown sugar, black cherry and citrus. | 6.50 | 26.00 |
| 12 | ROSY ASS RHUBARB, Prairie Berry (SD) A sassy, sweet companion to Red Ass Rhubarb with notes of candied strawberry and freshly picked rhubarb. | 6.50 | 26.00 |

RED WINES

| | | | |
|----|--|------|--------|
| 14 | CABERNET SAUVIGNON, Louis M Martini, Sonoma County (CA) (90 rating) Ripe flavors of black plum jam and black currant, Hints of oak. | 7.00 | 28.00 |
| 16 | MERLOT, Columbia Crest H3 (WA) (90 rating) A soft supple wine with wonderful bright cherry fruit and sweet oak-spice aromas. | 7.00 | 28.00 |
| 18 | MONTEPILCIANO D'ABRUZZO, Cantina Zaccagnini (Italy) Intense violet robe. Aromas of plum and ripe blackberries. | 7.50 | 30.00 |
| 20 | PINOT NOIR, Meiomi (CA) Aromas of tobacco, dark red fruits and fresh berries. Rich cherry flavor complemented by notes of cedar, raspberry and strawberry. | 7.50 | 30.00 |
| 22 | RED BLEND, CRUSH, The Dreaming Tree (CA) Raspberry jam and Vanilla oak characters on the nose. Juicy mixed berry flavors. | 7.00 | 28.00 |
| 24 | SEVEN DEADLY ZINS (CA) (91 rating) Bouquet of raspberry jam, molasses and cinnamon. Oak integration provides silken tannins and spice pair with unrestricted wild berry fruit. | 7.00 | 28.00 |
| 26 | SHIRAZ, Layer Cake (AUS) Aromas of cocoa, warm spice and dark fruit. Layered with blackberries, dark cherries and creamy chocolate ganache. | 7.00 | 28.00 |
| 28 | GRENACHE, SHATTER, IGP Cotes Catalanes, (FR) Aromas of vine-ripened blackberries, deep red cherries, hints of black pepper and vanilla. Rich tannins and a full mid-palate. | | 42.00 |
| 30 | CABERNET SAUVIGNON, Artemis, Stags Leap (CA) (91 rating) Aromas and flavors of black fruit - blackberries, currant, and plum - give way to layers of nutmeg, rosemary, Grilled game, and warm pie crust. | | 83.00 |
| 32 | CABERNET SAUVIGNON, Sentinel, Mount Peak Winery (CA) (95 rating) Muscular and intense, rich, deep tannins, mouth-filling, concentrated fruit. Aromas of ripe dark currants, hints of brown sugar and sweet mint. | | 98.00 |
| 34 | CABERNET SAUVIGNON, Roundpond, Kith & Kin (CA) (92 rating) Balance of fruit, acid, spice, and tannin. Earthy notes of forest floor, dark chocolate, and sage. | | 52.00 |
| 36 | CABERNET/SHIRAZ, Penfolds Bin 389 (AUS) (96 rating) Combine the structure of Cabernet and richness of Shiraz. Well balanced in terms of fruit and oak. | | 74.00 |
| 38 | CLARET, Francis Coppola (CA) Cabernet Sauvignon-based wine, blended in the classic Bordeaux style layered with flavors of black berry, cassis and roasted espresso. | | 32.00 |
| 40 | GAMAY, BEAUJOLAIS-VILLAGES, Georges Duboeuf (FR) Intense, brilliant cherry color with purple tints. Complex nose, red and blackberry aromas. Smooth wine, fine tannins, harmonious and complete. | | 32.00 |
| 42 | INSIGNIA 2015, Joseph Phelps (CA) (99 rating) Hued with rich dark fruit, cocoa powder. Velvety texture and weight. Layers of juicy black plum, Madagascar vanilla and bergamot. Bold, creamy and supple, integrated tannin structure and a lengthy finish. | | 283.00 |
| 44 | MALBEC RESERVA, Norton (ARG) (92 rating) Toasty yet ripe, showing ample mesquite and mocha notes to the raspberry ganache and rich plum fruit. Silky tannins line the dark, cream-tinged finish. | | 34.00 |
| 46 | MERLOT, Northstar Winery, Columbia Valley (WA) (91 rating) Rich concentrated aromas of cherry, raspberry and chocolate that lead into flavors of cedar and vanilla with a lingering toasted oak finish. | | 57.00 |
| 48 | PARADUXX, PROPRIETARY RED, Napa Valley (CA) Complex & inviting aromas, elements of raspberry and plum, layers of vanilla and cinnamon. Smooth, rich entry, lingering spice notes with hints of cedar and clove. | | 64.00 |
| 50 | PETITE SIRAH, The Crusher (CA) (90 rating) Flavors of blackberry jam and dried cherry, mingling effortlessly with cinnamon bark and molasses. | | 32.00 |
| 52 | SHIRAZ, Penfolds Kalimna Bin 28 (AUS) (91 rating) Deep red in color, fresh and lively, with elongated tannins and notes of dark black cherry fruit. | | 48.00 |
| 54 | ZINFANDEL, LIARS DICE, Murphy Goode (CA) (91 rating) Aromas of perfectly ripe dark fruits - black cherries, plums and ripe blackberries. | | 34.00 |

HOUSE SELECTION

FROM ROBERT MONDAVI "WOODBIDGE" • 6.00 Glass

Cabernet Sauvignon • Chardonnay • Merlot • Moscato • White Zinfandel

WHITE & BLUSH WINES

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|----|---|------|-------|
| 56 | CHARDONNAY, Kendall Jackson Vintners Reserve (CA) (91 rating) A diverse array of citrus, fresh pear, and a crisp apple with a layer of toasty oak. | 7.00 | 28.00 |
| 58 | PINOT GRIGIO, Kris (Italy) Bouquet of acacia flowers and almonds. Clean on the palate with hints of Linden and Honey. | 6.50 | 26.00 |
| 60 | RIESLING, Kung Fu Girl, Charles Smith (WA) (90 rating) Citrus blossom, lime leaf, white peach intermingle with mineral that fills the palate. | 6.50 | 26.00 |
| 62 | ROSÉ, FLEUR DE MER, Côtes de Provence (FR) Brilliant pale pink color, balanced bright fruit notes, crisp acidity. Aromas of fresh watermelon and cherry. Layers of red berries and subtle citrus. | 8.00 | 32.00 |
| 64 | SAUVIGNON BLANC, The Seeker (NZ) A refreshing and vibrant palate with core of sweet fruit leading to a long and juicy finish. | 6.50 | 26.00 |
| 66 | WHITE BLEND, Conundrum (CA) (90 rating) The "conundrum", or puzzle, of this wine is in guessing which grapes make up the blend; a combination that includes Sauvignon Blanc, Chardonnay, Muscat Canelli, Semillon and Viognier. | 8.00 | 32.00 |
| 68 | CHARDONNAY, Mannequin, Orin Swift Cellars (CA) (96 rating) Super rich aromas of ripe pineapple, vanilla bean, raw coconut, and honeyed lemon. Complex flavors of roasted fig, apricot, green apple, and orchard fruit. | | 54.00 |
| 70 | CHENIN BLANC + VIOGNIER, Pine Ridge (CA) Crisp palate leads with ripe fruit flavors of pineapple, lychee, Meyer lemon and fuzzy white peach that linger through the refreshing finish. | | 28.00 |
| 72 | GEWÜRZTRAMINER, Chateau St. Michelle (WA) A fan favorite, pops out of the glass with exuberant fruit and clove spice. | | 23.00 |
| 74 | WHITE ZINFANDEL, Beringer (CA) Light bodied with a fruity berry bouquet and a delicious, refreshing taste. | | 15.00 |

SPARKLING WINES

| | | |
|----|---|--------|
| 76 | CHAMPAGNE, Dom Perignon, 2009 (France) (96 Rating) Gorgeous aromas of cream, apple, mango, honeysuckle, and chalk follow through to a full body and super fine, tight texture. Dense and agile. | 196.00 |
| 78 | MOSCATO D'ASTI, Pitule (Italy) Yellow straw color with gold reflections. Sweet with delicate honey and peach with a slight spritz. | 24.00 |
| 80 | CAVA, CORDON NEGRO BRUT, Freixnet (Spain) (187 bottle) Crisp, clean and well balanced. Medium-bodied with apple, pear and bright citrus flavors. | 9.00 |
| 82 | PROSECCO DOC, Veneto (Italy) Crisp and dry with a fine persistent mousse. Aromatic and fruity with notes of minerals and citrus, balanced by bright acidity and a soft finish. | 9.00 |

BEER

DOMESTIC 4.25

Budweiser • Bud Light • Coors Light • Miller Lite • Miller Genuine Draft • O'Douls (NA)

SPECIALTY 4.75

Corona • Kona Big Wave (Golden Ale) • Michelob Ultra • White Claw Black Cherry
Leinenkugel's Summer Shandy • Mikes Hard Lemonade • Samuel Adams
ACE Pineapple Cider • Alaskan Amber • Blue Moon (Belgian Style Wheat Ale)
Lagunitas Little Sumpin' Sumpin' (Ale) • Stella Artois

CRAFT IN A CAN

FEATURING LOCAL, REGIONAL, & NATIONAL CRAFT BREWERIES • 5.25

Big Sky Brewing Co., **Moose Drool Brown Ale** (MT)
Black Tooth Brewing, **Bomber Mountain Ale** (WY)
Cigar City Brewing, **Jai Alai IPA** (FL)
Crow Peak, **Canyon Cream Ale** (SD)
Dogfish Head, **60 Minute IPA** (DE)
Fernson Brewing, **Lion's Paw Lager** (SD)
Golden Road Brewing, **Mango Cart** (Mango Wheat Ale) (CA)

Knuckle Brewing Co., **Knucklehead Red** (SD)
Left Hand Brewing Co., **Death Before Disco Porter** (CO)
Odell Brewing Co., **90 Shilling Amber Ale** (CO)
Remedy Brewing Co., **Strata Copter Hazy IPA** (SD)
Shell's Beer, **Keller Pils** (Pilsner) (MN)
Sierra Nevada, **Hazy Little Things IPA** (CA)

PREMIUM WHISKEY & BOURBON SELECTIONS

STRANAHAN'S COLORADO WHISKEY

(Small Batch) Sweet Coffee, vanilla and caramel with a bit of spice. **8.50**

JEFFERSON RESERVE

Big and bold with hints of spice, toffee and leather. **8.50**

FOUR ROSES

(Small Batch) Rich spicy flavor, fruity aromas, hints of sweet oak and caramel. **7.00**

CROWN ROYAL RESERVE

Creamy and rich, flush with sharp clove and cinnamon top points of Rye. **7.50**

BASIL HAYDEN'S KENTUCKY STRAIGHT BOURBON

Enriched by a hint of peppermint, with notes of pepper balanced by slight citrus overtones, and a spicy, warming finish. **7.00**

REDEMPTION RYE

Beautiful flavored rye spice with light floral and citrus notes. Slight mint finish makes this great for sipping or mixing in a classic cocktail. True Rye flavor. **7.00**

FROM THE SALOON

**Well Drinks*

AMERICAN BOURBON/WHISKEY

Jack Daniels • Jim Beam • Knob Creek • Maker's Mark Old Crow* • Southern Comfort • Wild Turkey

WHISKEY - CANADIAN/IRISH

Black Velvet* • Crown Royal • Canadian Club • Jameson Pendleton • Seagram's 7 • Seagram's VO • Windsor

SCOTCH - SINGLE MALT

Glenfiddich 12yr • Glenlivet 12yr • Macallan 12yr

SCOTCH - BLENDED

Chivas Regal • Dewar's*
Johnnie Walker Black • Johnnie Walker Red

VODKA

Absolut • Absolut Citron • Grey Goose • Ketel One
Svedka Raspberry • Svedka Vanilla • Smirnoff* • Tito's (GF)

GIN

Beefeater • Bombay Sapphire • New Amsterdam*

RUM

Bacardi* • Bacardi "O" • Bacardi Limón
Captain Morgan • Malibu

TEQUILA

Durango* • Jose Cuervo • Patrón Silver

CORDIALS/BRANDY

Amaretto • B & B • Baileys Irish Cream • Disaronno
Drambuie • E & J Brandy • Grand Marnier
Jägermeister • Kahlua • Midori

SPECIALTY COCKTAILS

MOSCOW MULE

Smirnoff Vodka, Ginger Beer and lime served in the traditional copper mug.

BLOODY MARY

Smirnoff vodka, tomato juice and our special Bloody Mary seasoning, served with all the fixings. Ask for regular or spicy hot.

POWDER HOUSE PEACH

Amaretto, Peach Schnapps and orange juice fortified with cream.

GILLIGAN'S ISLAND

Smirnoff vodka and Peach Schnapps, mixed with orange and cranberry juice.

MALIBU BARBIE

Malibu rum and Peach Schnapps, mixed with orange, pineapple and cranberry juice.

SUMMER BREEZE

Smirnoff vodka, Captain Morgan, Malibu rum, Midori, sour mix and 7-up.

CAYMAN LEMONADE

Smirnoff vodka, Triple Sec, Peach Schnapps, cranberry juice and a press of club soda.

PARADISE PUNCH

Smirnoff vodka, Southern Comfort, Amaretto, orange and pineapple juice with Ginger Ale and splash of grenadine.

FROZEN DRINKS

STRAWBERRY DAIQUIRI

Rum and strawberry puree blended smooth.

MARGARITA

Tequila, Triple Sec and lime juice. Blended or on the rocks (regular or strawberry).

ULTIMATE MARGARITA

Jose Cuervo Gold Tequila, Grand Mariner and our special margarita mix - blended or on the rocks.

CAPTAINS COLADA

Captain Morgan spiced rum and piña colada mix blended to perfection.

DEATHLY HOLLOW'S FROZEN BUTTERBEER

Butterscotch Schnapps and Cream Soda blended with heavy cream for the mature Harry Potter fan.