



WINE MENU

WHITE

BOTTLE \$21 | GLASS \$8

ITASCA

Bright and fresh, notes of green apple and peach, with an off-dry finish

ST. PEPIN

Elegant, light body with honeysuckle and melon notes

FRONTENAC BLANC

Light, crisp aromas of pear with a clean finish

LA CRESCENT

Citrusy, specifically the aroma of lemon, semi-sweet

EDELWEISS

Light body, semi-sweet white that's smooth with intense aromas

BRIANNA

pronounced floral, with more of a tropical flavor, yet light and crisp

RED

BOTTLE \$25 | GLASS \$8

TOTAL ECLIPSE

Rich flavors of plum, blackberries, a hint of cocoa, and toasty, velvety tannins

MARQUETTE

Light body, ruby color, with notes of cherry, blackberries, and a pepper finish

AURORA RED

A robust red with notes of jammy currants, and dark berries

VIKING

Made from Frontenac grapes, which give blackberry, plum and black currant flavors

FRUIT

GLASS \$8

RHUBARB-RAZZBERRY | BOTTLE \$28

The perfect blend of rhubarb and raspberries that's very flavorful and sweet

PLUM | BOTTLE \$20

Light, pink-sweet with a lot of plum flavor and aroma

SPECIALTY

VOYAGEUR | BOTTLE \$38 | GLASS \$15

flavors of dark berries with a touch of bourbon. It was aged in a bourbon barrel for three months

AMERICAN REBEL | BOTTLE \$25 | GLASS \$15

A port-style wine aged 3 years. It has aromas of caramel and flavors of dark chocolate.

MUNI | BOTTLE \$1000

Only available by the bottle, this limited edition wine won't last long! Aged in Maker's Mark Barrels, a beautiful wine with a rich backstory. Ask us for the full story!



DRINK MENU

TAP BEER

16OZ | \$9

STELLA ARTOIS
LUPULIN BREWING HOOEY HAZY IPA
OKTOBERFEST MARZEN LAGER
FULTON CHILL CITY
ALASKAN WINTER ALE

CANNED BEER

12OZ CAN | \$5

BUSCH LIGHT

NON-ALCOHOLIC BEER

12OZ CAN | \$5

MICHELOB ULTRA ZERO
DESCHUTES BLACK BUTTE
BEST DAY BREWING HAZY IPA

WINE COCKTAILS

WINE SLUSHIE | \$10

Made with our Edelweiss wine. Ask for today's flavors!

OTHER

SODA | \$3

Coca-Cola products. Self-serve.



FOOD MENU

ALL FOOD ORDERS WILL BE TAKEN AT THE BAR. YOU WILL BE NOTIFIED WHEN YOUR ORDER IS READY TO BE PICKED UP FROM THE BAR.

KITCHEN CLOSES 1 HOUR PRIOR TO CLOSE, EXCEPT FRIDAYS AND SATURDAYS THE KITCHEN CLOSSES AT 8PM

WOOD-FIRED PIZZA

14 " | \$25

PEPPERONI

Pepperoni, Hot Honey Drizzle

PEPPERONI & SAUSAGE

Pepperoni & Sausage, Hot Honey Drizzle

SUPREME

Pepperoni, Sausage, Bell Peppers, Mushrooms, Onions, Black Olives

MARGHERITA

Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette Drizzle

HAWAIIAN

Canadian Bacon, Pineapple

SPICY PIG

Canadian Bacon, Prosciutto ham, Habanero Bacon Jam, Sausage

NORTHERN HOLLOW 4 CHEESE

Feta, Parmesan, Mozzarella and Blue Cheeses

BBQ & BLUES

Chicken, Bacon, Blue Cheese, Onion, BBQ sauce

WOOD-FIRED FLATBREAD

\$18

GARLIC CHEESE BREAD

Garlic butter spread, Mozzarella, Parmesan, drizzled with Hot Honey and served with marinara sauce

BBQ CHICKEN

BBQ Sauce, Chicken, Onion, Bell Peppers, Mozzarella

GRILLED PANINI SERVED WITH CHIPS & PICKLE

\$12

CLASSIC

Ham, Cheddar Cheese, Onion, Tomato, Mayo

BLT

Habanero Bacon Jam, Bacon Crumbles, Bacon Strips, Tomato, Lettuce, Mayo

ITALIAN

Ham, Salami, Banana Peppers, Tomato, Onion, Provolone, Italian Dressing

PIZZA

Pepperoni, Green Olives, Provolone Cheese, Marinara Sauce

SALAD

\$15

GARDEN

Cherry Tomatoes, Radishes, Onion, Ranch or Blue Cheese Dressing

CHICKEN

Chicken Breast, Tomato, Radish, Onion, Feta, Cucumber, Ranch or Blue Cheese Dressing

CAESAR

Chicken Breast, Croutons, Parmesan, Caesar Dressing

GREEK

Chicken Breast, Spinach, Tomato, Onion, Feta, Mozzarella, Tzatziki Dressing

*WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM FOOD ALLERGENS. WE ADVISE THOSE WITH FOOD ALLERGIES OR SENSITIVITIES TO INQUIRE ABOUT INGREDIENTS AND PREPARATION METHODS BEFORE ORDERING.



APPETIZER & DESSERT MENU

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DESSERT

CHOCOLATE CHIP COOKIE | \$10

chocolate chip cookie baked in our wood-fire oven

CHEESECAKE | \$9

Flavors:

Hot Honey Peach

Peppermint Chocolate

CHOCOLATE TORTE | \$9

Gluten-free flourless chocolate torte

WHITE CHOCOLATE RASPBERRY CAKE | \$10

White chocolate and raspberry filling layered between soft white cake.

APPETIZER

WARM SOFT PRETZELS W/ BEER CHEESE | \$10

Soft pretzel bites, warmed in our wood-fired oven, served with melty beer cheese sauce.

NORTHERN HOLLOW PARTY NACHOS | \$15

Tortilla chips piled high, topped with taco meat (hamburger), lettuce, cheese sauce, black olives, bell peppers, tomatoes, onions, sour cream, and guacamole.

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11 AM - 2 PM

LUNCH SPECIAL \$10.95

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PICK 2:

½ PANINI

CLASSIC

Ham, Cheddar Cheese, Onion, Tomato, Mayo

BLT

Habanero Bacon Jam, Bacon Crumbles, Bacon Strips, Tomato, Lettuce, Mayo

ITALIAN

Ham, Salami, Banana Peppers, Tomato, Onion, Provolone, Italian Dressing

PIZZA

Pepperoni, Green Olives, Provolone Cheese, Marinara Sauce

½ SALAD

GARDEN

Cherry Tomatoes, Radishes, Onion, Ranch or Blue Cheese Dressing

CHICKEN

Chicken Breast, Tomato, Radish, Onion, Feta, Cucumber, Ranch or Blue Cheese Dressing

CAESAR

Chicken Breast, Croutons, Parmesan, Caesar Dressing

GREEK

Chicken Breast, Spinach, Tomato, Onion, Feta, Mozzarella, Tzatziki Dressing

CUP OF SOUP

ASK FOR OUR SOUP OF THE DAY

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4 - 7 PM

DATE NIGHT HAPPY HOUR \$40

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2 DRINKS + 1 PIZZA

PEPPERONI

Pepperoni, Hot Honey Drizzle

PEPPERONI & SAUSAGE

Pepperoni & Sausage, Hot Honey Drizzle

SUPREME

Pepperoni, Sausage, Bell Peppers, Mushrooms, Onions, Black Olives

MARGHERITA

Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette Drizzle

HAWAIIAN

Canadian Bacon, Pineapple

SPICY PIG

Canadian Bacon, Prosciutto ham, Habanero Bacon Jam, Sausage

NORTHERN HOLLOW 4 CHEESE

Feta, Parmesan, Mozzarella and Blue Cheeses

BBQ & BLUES

Chicken, Bacon, Blue Cheese, Onion, BBQ sauce

+ PICK 1 DESSERT OR APPETIZER TO SHARE

DESSERT

CHOCOLATE CHIP COOKIE

chocolate chip cookie baked in our wood-fire oven

CHEESECAKE

Flavors:

Hot Honey Peach

Peppermint Chocolate

CHOCOLATE TORTE

Gluten-free flourless chocolate torte

WHITE CHOCOLATE RASPBERRY CAKE

White chocolate and raspberry filling layered between soft white cake.

APPETIZER

WARM SOFT PRETZELS W/ BEER CHEESE

Soft pretzel bites, warmed in our wood-fired oven, served with melty beer cheese sauce.

NORTHERN HOLLOW PARTY NACHOS

Tortilla chips piled high, topped with taco meat (hamburger), lettuce, cheese sauce, black olives, bell peppers, tomatoes, onions, sour cream, and guacamole.

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