

# HUNTERS CLUB

## Behind the Bar

HC

<b>Cognac</b>				<b>Bourbon</b>			
		single	double			single	double
Davidoff Special V	FR	\$10	\$15	Basil Hayden 10 yr.	US-KY	\$17	\$25.5
Davidoff VSOP	FR	\$13	\$19.5	Basil Hayden Straight	US-KY	\$10.5	\$15.5
Hennessey VSOP	FR	\$12	\$18	Blanton's	US-KY	\$20	\$30
Hennessey XO	FR	\$45	\$67.5	Buffalo Trace	US-KY	\$10	\$15
D'USSÉ VSOP	FR	\$16	\$24	Buffalo Trace Traveller	US-KY	\$12	\$18
D'USSÉ XO	FR	\$61	\$91.5	Bulleit 10 yr.	US-KY	\$12	\$18
				Bulleit Barrel Strength	US-KY	\$13	\$19.5
				Bulleit	US-KY	\$7.5	\$11.5
				Eagle Rare 10 yr.	US-KY	\$18	\$27
				E.H. Taylor, Jr.	US-KY	\$35	\$52.5
				George Dickle 8 yr.	US-KY	\$15	\$22.5
				High West Straight Cask	US-CO	\$15	\$25
				Makers Mark 46	US-KY	\$9.5	\$14.5
				Makers Mark Cask Strength	US-KY	\$9.5	\$14.5
				Michter's	US-KY	\$10	\$15
				Savage & Cook Burning Chair	US-CA	\$12	\$18
				Savage & Cook Second Glance	US-KY	\$15	\$22.5
				W.L. Weller Antique	US-KY	\$30	\$45
				W.L. Weller Full Proof	US-KY	\$30	\$45
				Wild Turkey 101	US-KY	\$8	\$12
				Woodford Reserve Dbl Oaked	US-KY	\$14	\$21
				Woodford Reserve Straight	US-KY	\$9	\$13.5
<b>Rum</b>				<b>Scotch</b>			
Bacardi 10 yr.	PR	\$10	\$15	Glenfiddich 18 yr.	SCT	\$28	\$42
Bumbu Rum	BRDO	\$8	\$12	Glenfiddich 21 yr.	SCT	\$21	\$31.5
Bumbu Rum XO	BRDO	\$10	\$15	Johnnie Walker Blue Label	SCT	\$55	\$82.5
Ron Matusalem	DR	\$7.5	\$11.5	Johnnie Walker Gold			
Ron Zacapa Edición Negra	GUAT	\$15.5	\$23.5	Label Reserve	SCT	\$16	\$24
Ron Zacapa Sistema Solera	GUAT	\$10.5	\$15.5	Lagavulin 8 yr.	SCT	\$15	\$22.5
				Lagavulin 16 yr.	SCT	\$21	\$31.5
				Monkey Shoulder	SCT	\$7.5	\$11.5
				Oban 14 yr.	SCT	\$20	\$30
				The Dalmore 15 yr.	SCT	\$30	\$45
				The Dalmore Cigar Malt	SCT	\$35	\$52.5
				The Macallan 12 yr.			
				Sherry Oak	SCT	\$18	\$27
				The Macallan 15 yr.			
				Double Cask	SCT	\$38	\$57
<b>Vodka</b>				<b>Rye</b>			
Belvedere	POL	\$9.5	\$14.5	Bulleit	US-KY	\$7.5	\$11.5
Hangar 1	US-CA	\$8	\$12	High West Double	US-CO	\$10	\$15
Ketel One	HOL	\$7.5	\$11.5	Savage & Cook Lip Service	US-CA	\$12	\$18
Nikka Coffey	JAP	\$9	\$13.5	Sazerac	US-KY	\$15	\$22.5
Ocean Organic	US-HI	\$8	\$12	Whistle Pig Farmstock	US-VT	\$15	\$22.5
Stoli elit	RUS	\$10.5	\$15.5	Woodford Reserve	US-KY	\$9	\$13.5
<b>Gin</b>				<b>Irish</b>			
Empress 1908	CAN	\$8.5	\$13	Blue Spot Cask	IRE	\$65	\$97.5
Green Hat Navy Strength	US-NB	\$9.5	\$14.5	Bushmills 21 yr.	IRE	\$60	\$90
Hendrick's	SCT	\$8.5	\$13	Green Spot	IRE	\$17	\$25.5
Monkey 47 Schwarzwald	DES	\$15	\$22.5	Red Spot 15 yr.	IRE	\$65	\$97.5
Nikka Coffey Gin	JAP	\$10	\$15	Redbreast 15 yr.	IRE	\$43	\$64.5
Nolet's Silver	ENG	\$10.5	\$16	Yellow Spot 12 yr.	IRE	\$35	\$52.5
Sipsmith Sloe	ENG	\$9.5	\$14.5				
Tanqueray No. Ten	ENG	\$7.5	\$11.5				
The Botanist Islay	ENG	\$10.5	\$16				
<b>Tequila</b>				<b>Japanese</b>			
Avion	MEX	\$7.5	\$11.5	Suntory Hibiki	JAP	\$35	\$37.5
Casa Noble Añejo	MEX	\$14	\$21				
Casa Noble Crystal	MEX	\$11	\$16.5				
Casa Noble Reposada	MEX	\$13	\$19.5				
Casamigos Mezcal	MEX	\$15	\$22.5				
Maestro Dobel Cristalino 50	MEX	\$33	\$49.5				
Don Julio 1942	MEX	\$42	\$63				
Don Julio Ultima Reserva	MEX	\$100	\$150				
Se Busca Mezcal	MEX	\$7.5	\$11.5				
<b>Whiskey</b>							
Jack Daniel's Single							
Barrel Select	US-TN	\$14	\$21				
Michter's Small Batch	US-KY	\$11	\$16.5				
Michter's Sour Mash	US-KY	\$11	\$16.5				
Westland Outpost Range	US-WA	\$33	\$49.5				
Westland American SMW	US-TN	\$14	\$21				
<b>Canadian</b>							
Crown Royal 18 yr.	CAN	\$32	\$48				
Crown Royal Black	CAN	\$7.5	\$11.5				
Pendleton Director's							
Reserve 20 yr.	CAN	\$35	\$52.5				

# HUNTERS CLUB

## Hand Crafted from Behind the Bar

HC

<b>Freezer Martini</b>	<b>\$14</b>	<b>Out of the Woods</b>	<b>\$15</b>
Stoli elit with Carpano Antica and Noilly Prat Batch Blended and Kept Frozen		High West Cask Bourbon with Barrel Aged Maple, Skidmore Bitters, Bottle Smoked	
<b>Mezcal Old Fashioned</b>	<b>\$15</b>	<b>Empress Gin and Tonic</b>	<b>\$14</b>
Casamigos Mezcal with Dark Agave, Caramel Orange and Mole Bitters		Empress 1908 Gin with Lime and Juniper and Fever Tree Artisan Tonic	
<b>Smoke 'Em If You Can</b>	<b>\$14</b>	<b>Espresso Souffle Martini</b>	<b>\$14</b>
Wild Turkey 101 with Demerara Syrup and Skidmore Orange Bitter, Dome Smoked		Ocean Vodka with Cantera Negra Café Liqueur, Cream de Cacao, Maple and Espresso	
<b>Last Word</b>	<b>\$14</b>	<b>Mojito</b>	<b>\$14</b>
The Botanist Gin with Chartreuse, Luxardo and Fresh Lime, Shaken		Ron Zacapa Solera Gran Reserva with Fresh Lime and Mint, Demerara Syrup and Fever Tree Club Soda	
<b>Around the Fire</b>	<b>\$15</b>		
Michter's Sour Mash with Toasted Cinnamon, Spiced Apple, and Skidmore Cherry Bitters			

## From the Cellar

HC

<b>Bubbles</b>				<b>Red</b>			
		glass	bottle			glass	bottle
Kim Crawford Prosecco		\$8	\$30	Erath Pinot	US-CA	\$10	\$35
Gruet Brut Rosé		\$10	\$40	Decoy by Duckhorn Cabernet Sauvignon	US-CA	\$10	\$35
Laurent-Perrier Brut			\$80	Quilt Cabernet Sauvignon	US-CA	\$14	\$50
Veuve Cliquot Yellow Label Brut			\$110	Josh Cabernet Sauvignon	US-CA	\$8	\$30
<b>White</b>				Conundrum			
Quilt Chardonnay	US-CA	\$13	\$45	25th Anniversary	US-CA	\$7	\$25
Kendall Jackson Classic Chardonnay	US-WA	\$8	\$25	Saldo Zinfandel	US-CA	\$14	\$50
Kim Crawford Sauvignon Blanc	NZ	\$8	\$30	Red Schooner Malbec by Caymus	US-CA	\$14	\$50
Conundrum 25th Anniversary	US-CA	\$7	\$25				
Cavit Moscato	IT	\$6	\$21				

## Full Bottle

HC

Duckhorn Merlot	US-CA	\$65	Caymus Cabernet Sauvignon	US-CA	\$120
Josh Merlot	US-CA	\$30	The Prisoner Bordeaux Blend	US-CA	\$80
Duckhorn Cabernet Sauvignon	US-CA	\$75	8 Years in the Desert Zinfandel	US-CA	\$67
Silver Oak Cabernet Sauvignon	US-CA	\$100	Saldo Red Blend	US-CA	\$38

## Ales, IPA's and Imports

HC

	ABV/IBU			ABV/IBU	
Cloud Commander, Laughing Sun – Hazy IPA	5%/45	\$10	Copper Ale, Black Leg – Pale Ale	5.5%/17	\$8
701 Toro, Laughing Sun – Lager	4%/8	\$8	Shenanigans, Gideon's – Red Ale	5.8%/20	\$8
Space Probe Blue, Laughing Sun – Weisse	5%/10	\$10	Liquid Lunch, Bismarck Brewing – Scotch Ale	7.1%/21	\$8
Bison Light, Black Leg – Lager	4.2%	\$8	Salem Sue Stout, Buffalo Commons – Stout	8.4%/19	\$7

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## Appetizers

HC

**Carpaccio** \$15  
Bison tenderloin with herbed bread, soft boiled egg and horseradish-bleu cheese sauce

**Pork Belly** \$12  
Napa cabbage slaw with sweet and spicy hoisin glaze

**Crab Cakes** \$16  
Pan fried Dungeness and red crab cakes with cilantro and aioli sauces

**Commodity Grilled Cheese** \$10  
Served with creamy tomato sauce and our own freshly baked bread

**Steak Bites** \$15  
Served with a house-made tater tot and rémoulade sauce

**Shrimp and Grits** \$18  
Served with cheddar grits and tomato demi

**Bone Marrow** \$15  
Served with pickled red onion and toast points

**Charcuterie for Two** \$18  
Cured meats, artisan cheeses, olive jam and assorted crackers

## Soups and Salads

HC

**Caesar** \$9  
Classically prepared, anchovies optional

**French Onion Soup** \$8  
Served with garlic croutons and gruyère cheese

**Wedge** \$11  
Served with romaine hearts, roasted cherry tomato, onion and bleu cheese

**Roasted Tomato Soup** Cup \$6 Bowl \$9  
Served with parmesan cheese, fresh basil and grilled cheese bites

## Entrées

HC

**Shrimp Scampi Linguini** \$24  
Served with fresh asparagus, tomato and green onion

**Walleye** \$28  
Fried golden brown with apple cider slaw and creole sauce

**Pheasant** \$28  
Seared half bird with a juniper mushroom cream sauce

**Rabbit** \$28  
Seared and braised with bacon, rosemary, and game stock

**Steelhead** \$32  
Pan-fried crisp with asparagus and lemon-dill butter sauce

**Hunters Forager Plate** \$24  
Marinated boletus mushroom with wild rice, asparagus and shaved carrot

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## From the Grill

HC

*Served à la carte. Side and sauce options listed below.*

### Lamb Lollipops \$38

Grilled lamb chops with pomegranate demi sauce

### Pork Chop \$32

Double cut with apple chutney

### Bison Tomahawk for Two \$110

32 oz. presented tableside and sliced to share

### Bison Tenderloin \$50

8 oz. simply grilled

#### Sauces \$4 each

Green Peppercorn, Bacon Bleu Cheese, Demi, Creamy Horseradish, Chimichurri, Béarnaise

### Certified Angus Beef

12 oz. New York \$32

14 oz. Rib-eye \$36

8 oz. Tenderloin \$40

### Chicken \$28

Half chicken finished with hot honey glaze

### Add-Ons

King Crab Legs, ½ lb. \$40

Scampi Prawns \$16

Dungeness Crab Oscar Style \$16

Bone Marrow \$15

## Sides

HC

Loaded Baked Potato \$6

Mushrooms and Onion \$7

Fresh-Cut Fries \$7

Robuchon Mashed Potatoes \$8

Brussels Sprouts \$7

Asparagus \$8

Mac and Cheese \$8

Wild Rice and Corn  
Spoon Bread \$7

# Desserts

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**Chocolate Lava Cake** \$12

Orange accompaniment

**Chocolate Pot de Crème** \$10

Toasted Italian meringue

**Crème Brûlée** \$10

Burnt sugar and fresh berries

**Seasonal Short Cake** \$10

Fresh fruit and vanilla whipped cream

**Ice Cream Sundae for Two** \$22

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