
THE IRON HORSE

Beer List

CRAFT SELECTIONS \$5

Dog Fish India Brown Ale
Domaine DuPage
French Style Country Ale

Kentucky Bourbon
Barrel Ale
Stone Pale Ale

Scrimshaw Pilsner
Cane and Ebel Ale
Wooden Shoe Lager

LARGE BOTTLES

Stone Smoke Porter
25 ounces \$12

LaChouffe
25 ounces \$12

Bruery Saison Rue Belgium Ale
25 ounces \$15

DOMESTIC BEER \$3.50

Budweiser
Bud Light
Bud Select

Coors Light
Michelob Ultra
Miller Lite

George Killian's Irish Red
Sierra Nevada
Pale Ale \$4.50

IMPORTED BOTTLED BEER \$5

Amstel Light
Corona
Heineken

Kaliber NA \$4
St. Pauli NA \$4

Weihenstephener Hefe Weiss
Guinness Draft Can (15 ounce)
Stella Artois

DRAFT BEER \$4

Scrimshaw
Blue Moon

New Castle
Kentucky Bourbon
Ale Snifter \$5

Sam Adams Seasonal
Wooden Shoe

HAPPY HOUR 3P-7P ~ \$2.50 DOMESTIC BEER AND \$2.00 SAM ADAMS

THE IRON HORSE

Specialty Drinks

CUCUMBER MARTINI \$8

*Hendricks Gin, Dry Vermouth, Olive Brine
Muddled with Cucumbers*

PURPLE CABOOSE \$7

Hpnotiq, Citrus Vodka, Cranberry

TEQUILA SUNRISE \$8

Gold Tequila, Orange Juice, Kiss of Grenadine

CONDUCTOR'S HONEYDEW \$7

Vodka, Midori Melon, Cointreau

FRENCH MARTINI \$8

*Grey Goose, Chambord, Sweet and Sour,
Pineapple, Fresh Blueberries*

IRON HORSE COSMO \$7

Citrus Vodka, Triple Sec, Lime, Cranberry

GLENDALE GIN FIZ \$6

*Beefeater Gin, Sweet and Sour,
Triple Sec, Soda*

ALL ABOARD \$7

Vanilla Vodka, Chambord, Pineapple

GLENDALIAN MARGARITA \$8

*Patron, Grand Marnier and
Secrets to delight your palate*

BERRY BASHFUL \$7

Berry Vodka, Cranberry, Sweet and Sour

IRON HORSE SANGRIA \$8 | CARRAFE \$20

*Debonne Vineyard Chardonnay Reserve,
Seasonal Fruit, Splash of St. Germain*

PAMA PASSION \$8

Pama Liqueur, New Age Sparkling, Lime Soda

HAPPY HOUR 3P-7P ~ \$5.00 ALL WELL DRINKS AND \$4.00 HOUSE WINES

THE IRON HORSE

Late Menu

CRISPY GAUFRETTE CHIPS

Smoked Paprika, Buttermilk Whipped Ricotta, Fresh Scallions

5

HUMMUS & HOUSE MARINATED OLIVES

Zathar Hummus, Shaved Fennel, Lemon, Garlic, Chili, Grilled Pita

5

GUACAMOLE

Seasonal Crudités, White Corn Tortilla Chips, Lime Zest

5

LA FRIEDA BURGER

Giminetti Egg Bun, Grilled Onions, Local Egg Aioli, Organic "Rock Star" Black Angus Beef, Crispy Home Fries, Amish Ketchup

12

ROBIN'S PANINI

House Smoked Chicken, Grilled Spring Vegetables, Gruyere Cheese, House Mustard, Gaufrette Chips

10

SMOKEY CHICKPEA-BEET BURGER

Giminetti Egg Bun, Avocado, Piquillo Pepper, Green Goddess, Shaved Fennel-Cabbage Salad, Sweet Potato Fries

9

MEMPHIS STYLE PORK SLIDERS

Coffee BBQ Braised Pork Belly, Spicy Sweet & Sour Slaw, House Pickles, House Chips

9

ORGANIC SCOTTISH SALMON BURGER

Giminetti Sesame Bun, Ginger-Mustard Aioli, Asian Style Cucumber-Shaved Apple Slaw, Sweet Potato Fries, Amish Ketchup

10

FOCACCIA OF THE DAY

Ever changing and locally inspired, your server will inform you of today's bounty.

HAPPY HOUR 3P-7P ~ \$5.00 WELL DRINKS AND \$4.00 HOUSE WINES

THE IRON HORSE

Classic Cocktails

ALL CLASSICS START AT \$7

MANHATTAN

ROB ROY

OLD FASHIONED

MARGARITA

LONG ISLAND ICED TEA

GREY HOUND

DAIQUIRI

MARTINIS

Summer Neo Classics

MANGO MOJITO \$7

*Mango Vodka, White Rum, Muddled Lime
and Mint Mango Puree, Soda Water*

PATIO PUNCH

\$8 | CARRAFE \$20

*Citrus Vodka, Pama Liqueur,
Pineapple Juice, 7-Up*

PAIN KILLER \$8

*Pyrat Rum, Coco-Lopez,
Orange Juice, Pineapple Juice*

MOODY BLUE LEMONADE

\$6 | CARRAFE \$15

*Citrus Vodka, Sweet Sour Mix,
St. Germain Elderflower, Blue Curaçao*

MADRAS

\$7 | CARRAFE \$18

*Vodka, Orange Juice, Cranberry and
Grapefruit Juice*

ALL DRINKS ARE CLASSICALLY MADE
ASK FOR YOUR FAVORITE VARIATION

HAPPY HOUR 3P-7P ~ \$2.50 DOMESTIC BEER AND \$2.00 SAM ADAMS

THE IRON HORSE

Wines by the Glass

SPARKLING

<i>302 Moet 'White Star' (Split) Champagne, Reims, France</i>	<i>\$15.00</i>
<i>307 Canella Prosecco (Split) Sparkling, Veneto, Italy</i>	<i>\$7.00</i>

WHITE

<i>403 Avanti Pinot Grigio 09, Veneto, Italy</i>	<i>\$6.50</i>	<i>\$24.00</i>
<i>406 Hi Def Riesling 08, Mosel, Germany</i>	<i>\$7.00</i>	<i>\$26.00</i>
<i>404 Chateau Naudeau Sauvignon Blanc 07, Bordeaux, France</i>	<i>\$7.50</i>	<i>\$28.00</i>
<i>405 Huber 'Hugo' Gruner Veltliner 08, Traisenstal, Austria</i>	<i>\$8.50</i>	<i>\$32.00</i>
<i>400 Chateau Greffiere, Macon Chardonnay 08, Burgundy, France</i>	<i>\$11.00</i>	<i>\$42.00</i>
<i>401 Coastal Vines Chardonnay 08, Sonoma, California</i>	<i>\$6.00</i>	<i>\$23.00</i>
<i>402 Steeple Jack, Chardonnay 08, South Australia</i>	<i>\$7.00</i>	<i>\$26.00</i>
<i>415 Buehler White Zinfandel 08, Napa, California</i>	<i>\$6.00</i>	<i>\$23.00</i>

RED

<i>407 Capestrano Montepulciano 08, Abruzzo, Italy</i>	<i>\$8.00</i>	<i>\$30.00</i>
<i>413 Sierra Cantabria Tempranillo 07, Rioja, Spain</i>	<i>\$8.00</i>	<i>\$30.00</i>
<i>412 Rex Goliath 47 Lb Rooster Pinot Noir 08, France</i>	<i>\$6.50</i>	<i>\$24.00</i>
<i>410 Weinert 'Carrascal' Malbec Blend 05, Mendoza, Argentina</i>	<i>\$9.00</i>	<i>\$34.00</i>
<i>408 Hob Nob Merlot 06, France</i>	<i>\$7.00</i>	<i>\$26.00</i>
<i>409 Coastal Vines Cabernet 08, Sonoma, California</i>	<i>\$6.00</i>	<i>\$23.00</i>
<i>411 Rock & Vine Cabernet Blend 07, North Coast, California</i>	<i>\$9.00</i>	<i>\$34.00</i>

HAPPY HOUR 3P-7P ~ \$5.00 WELL DRINKS AND \$4.00 HOUSE WINES
