

CIDER ON TAP

CIDER FLIGHTS

4 oz pours
3 ciders of your choice

Glass 4oz / 8oz: \$4 / \$7 | Carafe: \$24

FLAGSHIPS & SPECIAL RELEASES

POMME POMME Semi-sweet | 7.6% ABV

Albemarle Pippin & Gold Rush apples blend modern with tradition. Notes of baked apple & vanilla. Awards: Good Food award winner, Platinum CiderCraft award, and a GLINTCAP silver medal.

ROSÉ CIDER Semi-sweet | 7.1% ABV

Notes of red berries & ripe fruit. Made with KY-grown Chambourcin grapes & high-acid dessert apples. Awards: GLINTCAP gold medal winner.

COMMONWEALTH GOLD Semi-dry | 7.1% ABV

Gold Rush apples from Evans Orchard in Georgetown, KY creates a tart cider with bright acid, like biting into a green apple. Awards: GLINTCAP bronze medal.

RICKHOUSE Dry | Bourbon Barrel Aged | 8.4% ABV

Winesap cider aged in fresh bourbon barrels from James E. Pepper Distilling Co. with notes of rye and vanilla.

BLUEBERRY MINT Semi-dry | 6.9% ABV

Made from heirloom cider apples aged on blueberries and infused with hand-picked fresh mint.

BIRD & BURL Dry | 6.9% ABV

Stayman apples and dry-hopped with Strata and Mosaic hops. Notes of pine and lemon rind. Collab with The Burl Brew.

BLACKBERRY BOURBON Dry | 8.4% ABV

Cider apples fermented to dry with fresh, local blackberries and a smidge of raspberry and blueberry -- all from Stepping Stone Farm in Paris, KY. Like a blackberry buckle bathed in bourbon and butterscotch.

SINGLE VARIETAL & TRADITIONAL

Glass 4oz / 8oz: \$4.50 / \$8 | Carafe: \$26

ASHMEAD'S KERNEL Dry | 8.4% ABV

This celebrated English cider apple makes a floral, well-balanced cider with hints of pear and honeysuckle. Awards: GLINTCAP Silver medal.

HARRISON Dry | 8.4% ABV

Dry. This prized American cider apple makes an apple-forward, tannic cider with earthy, cidery aromas. Awards: GLINTCAP Silver medal.

HEWE'S CRAB Dry | 9% ABV

The Queen of American cider apples. Bold tannins, brite acid and intense flavor with notes of spice, nut & honey. Awards: Good Food Award winner, GLINTCAP silver medal.

JONATHAN Dry | 7.3% ABV

Dry. This prized heirloom apple makes a white wine-like cider with notes of grapefruit and bright acidity.

SHORT STORIES NO. 4 Dry | 7.3% ABV

2021 Harvest Apples from Silver Creek and Seaman's Orchard in Tyro, VA: Wickson, Hewe's Crab, Black Twig, Albemarle Pippin, Stayman, Winesap and Gold Rush. Our Short Stories collection combines the odds and ends of late season heirloom cider apples. We blend these apples into a delightful cider that tells a story unique to each harvest.

FOUND & FORAGED Dry | 6.5% ABV

Natural fermentation of apples and crabs we foraged in the fall of 2023 from the Griffith and White families, Henry Clay Estate, Lexington Cemetary, Liberty Trail and surrounds. Funky and acid forward. The Bluegrass in a glass.

COMMONWEALTH SERIES

Glass 4oz / 8oz: \$4.50 / \$8 | Carafe: \$26

BROWNING ORCHARD Dry | 7.4% ABV

An orchard blend of old, heirloom apples, including Redfield, King David and Winesap, from historic Browning Orchard in Fleming County, Eastern KY. Notes of bruised apple and ripe pear.

HOLY BEEZ ORCHARD Dry | 8.1% ABV

Apples from KY's first and only cider apple orchard, Holy Beez Orchard in Marion County, KY, this cider has a floral bouquet, bright acidity and crisp minerality. Apples include Harrison, King David, Ashmead's Kernel, Limbertwigs, Williams Pride, Horse, Golden Hornet, Reine de Pomme, Nehou, Amere de Berthcourt and Tolman Sweet to name a few.

DESSERT CIDER

Glass 2oz: \$7

POMMEAU Sweet | 19% ABV | Fortified Dessert Wine

Still & velvety. Made from an apple eau-de-vie distilled for us by our friends at Barrel House Distilling, then blended with heirloom cider apples. Aged 12 months in American Oak brandy barrels. Served neat.

COCKTAILS



CIDER COCKTAILS

CIDERITA SLUSH Reposado Tequila, lime juice, triple sec & our cider blended perfectly for a frozen treat	\$11
CIDER OLD FASHIONED Old Forester Bourbon, Demerara, bitters & our Rickhouse bourbon barrel-aged cider	\$11
CIDER SANGRIA Orchard and citrus fruits soaked in our Commonwealth Gold cider overnight. Ask your bartender about this month's flavor!	\$9
KENTUCKY TWILIGHT Gin, blackberry & Commonwealth Gold cider	\$10
STONE FENCE Classic Revolutionary War-era cocktail: Old Forester Bourbon, Commonwealth Gold cider, bitters & lemon.	\$10
TIDES OF SPRING Gin, lemon, lavender syrup & Commonwealth Gold Cider	\$10

CLASSIC COCKTAILS

APEROL MARGARITA Dulce Vida Silver Tequila, Aperol, lime, agave	\$13
BOULEVARDIER Sazerac Rye, Cocchi di Torino, Campari, lemon twist	\$12
HOUSE MARGARITA Dulce Vida Silver Tequila, Cointreau, lime juice, agave simple	\$13
LAST WORD Gin, Luxardo Cherry Liqueur, G�n�py, lime juice	\$13
NEGRONI Gin, Campari, Cocchi di Torino, orange twist	\$12
PROPER OLD FASHIONED Michter's Bourbon, orange & aromatic bitters, cherry and simple syrup, orange twist	\$13
UNDERGROUND NEW YORK SOUR Michter's Sour Mash, agave, lemon, Port	\$13

FOOD

THE WISE BOARD Charcuterie! Sliced country ham and cave-aged cheddar served with seasonal pickles + jams and sea salt crisps. (gf available)	\$16
KY BIBB SALAD Local Bibb lettuce with asparagus and radish. Dressed with cider vinaigrette and topped with fresh cheese and mint. (gf v) (vg available)	\$12
RACLETTE FRIES Traditional cheese from Switzerland, straight from the wheel, melted over french fries. Served with seasonal pickles. (gf v)	\$10
CRISPY TOFU Crispy tofu drizzled with spiced cider syrup, crisp apple and pickled chiles. (v,vg,gf)	\$8
WAYGU RIPPER Deep fried 1/4lb Waygu beef hot dog, with German cabbage relish, and spicy mustard on a potato bun. Add side of fries +\$2.	\$8
CAULIFLOWER CHEESE MELT Gruyere and caramelized onions served on Sourdough with a collard green jam. Add side of fries +\$2. (v) (gf available)	\$13
SMASH BURGER Double patty served with new school American cheese, lettuce, pickles, onion and special sauce. Add side of fries +\$2. (gf available)	\$10
FORKED FRIES, FRY BASKET Served with ketchup & house-made ranch (gf,v,vg)	\$5



FOR THE KIDS

GRILLED CHEESE & FRIES	\$6
CHICKEN TENDERS & FRIES	\$8

Prepared for you by Chef Nick Fisherkeller

gf - gluten free v - vegetarian vg - vegan

Our frier is 100% gluten free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical problems.

HAPPY HOUR

TUESDAY - FRIDAY, 4PM - 6PM
20% OFF ALL DRAFTS

LOVE OUR CIDER?

Be the first to know about new releases and upcoming events. Join our newsletter and get 10% off your next purchase online or in store.

