



# Cocktails



## **MADER'S MIMOSA**

*Peach Schnapps, orange juice and champagne*

## **MARTIN KAYMER**

*Vodka, Bärenjäger, lemonade and ice tea*

## **GROSSE MARTINI**

*Schlichte German Gin, Liebrau milch & dry  
vermouth*

## **ELDERFLOWER**

*Hendrick's gin, St. Germain and lemon Juice*

## **THE PURPLE STORM**

*Acai/Blueberry vodka, lemon juice, cranberry juice  
and champagne*

## **FOUNTAIN of YOUTH**

*Prairie cucumber infused vodka, Domaine de  
Canton ginger liquor and lemon juice*

## **THE GRADUATE**

*Rehorst gin, St. Germaine and Champagne*

## **MANIFEST MANHATTAN**

*Manifest Jaegermister, vermut, Tee's  
bitters*

## **AVIATION**

*Creme Yvette, gin, maraschino liqueur  
and lemon juice*

## **NEGRONI**

*Hayman gin, Lustau sweet vermouth  
and Cappelletti liquor*



# Mader's favorites



## **GLÜHWEIN**

*Homemade Gossamar red wine infused with cinnamon served hot with a clove infused orange*

## **MADER'S MOSCOW MULE**

*Muddled lime, mint, ginger beer, and Russian standard vodka*

## **MADER'S STRAWBERRY WINE**

*German wine infused with strawberries, served with sparkling wine and a fresh strawberry.*

## **IRISH THERAPY**

*Ginger Beer, Jameson, fresh squeezed lime served over ice*

## **BLACKBERRY SANGRIA**

*Merlot, Sprite, Blackberry Brandy, and pineapple*

## **ONE HUNDRED YEAR OLD FASHIONED**

*Your choice of Asbach Brandy, Jameson Caskmates Whiskey, or Bulleit Bourbon.*

**Made from the original 100 year old Mader's recipe!**

## **RUSTY NAIL**

*Made with Johnny Walker Red, this former classic is known to many.*

**Try ours served with Bärenjäger to make it uniquely ours!**

## **ST. GERMAIN COCKTAIL**

*A glass of Sauvignon Blanc topped with St. Germain Liqueur and sparkling wine*

## **GERMAN SIDE CAR**

*This cocktail originates back to WWI, with Asbach brandy, Cointreau and sour.*  
**This forgotten classic is truly refreshing!**

# Beer List

## **DRAUGHT BEER**

- Spaten Lager* – 5.2%
- Krombacher* – 4.8%
- Köstritzer Dunkel Lager* – 4.8%
- Spaten Oktoberfest* – 5.9%
- Spaten Optimator* – 7.2%
- Franziskaner Hefeweiss* – 5.0%
- Franziskaner Dunkelweiss* – 5.0%
- Weihenstephan Vitus* – 7.7%
- Lakefront IPA* – 6.9%
- New Glarus Spotted Cow* – 4.8%
- St. Bernardus Quad* – 10.0%

Ask Server for Seasonal Draught

*You keep our Anniversary Stein filled  
with draught beer \$18.95*

## **BOTTLED BEER**

### **GERMAN**

- Clausthaler Amber* – N/A
- Clausthaler Premium* – N/A
- Erdinger Hefe-Weiss* – 4.7%
- Hacker-Pschorr Hefeweiss* – 5.5%
- Hofbräuhaus Lager* – 5.5%
- Köstritzer Dunkel Lager* – 4.8%
- Paulaner Salvator* – 7.9%
- Radeberger Pilsner* – 4.8%
- Reissdorf Kölsch* – 4.8%
- Veltins Pilsner* 4.8%
- Warsteiner Pilsner* - 4.8%
- Warsteiner Dunkel* – 4.9%
- Weihenstephaner Korbinian* – 7.4%
- Weihenstephaner Vitus* – 7.7%
- Weihenstephaner Hefeweiss* – 5.4%
- Weihenstephaner Dunkelweiss* – 5.3%
- Weihenstephaner Kristal* - 5.4%
- Possman Apple Wine* - 5.5%

# Beer List

## BOTTLED BEER

### BELGIUM

*Chimay Grand Reserve Blue* \* — 9.0%

*Chimay Cinq Cents White* \* — 8.0%

*Chimay Premium Red* \* — 7.0%

*Rochefort* - 8.9%

*Weyerbacher Merry Monk* - 9.2%

*Houblon Chouffe* - 9%

*Lindemans Framboise* — 2.5%

*Stella Artois* 5.0%

\*SERVED IN 25.4OZ BOTTLE

### WISCONSIN

*Potosi Pilsner* — 6.0%

*New Glaurus Moon Man* - 5%

*New Glaurus 2 Women* - 5.2%

*Cider Boys* 5.0%

### MILWAUKEE

*Lakefront Eastside Dark* — 5.6%

*Lakefront Riverwest Stein* — 5.6%

*Miller High Life* — 4.7%

*Miller Lite* — 4.2%

*Miller Genuine Draft* — 4.7%

*Pabst Blue Ribbon* — 4.7%

*Schlitz Lager* — 4.7%

*Sprecher Special Amber* 5.0%

*Sprecher Black Bavaarian* 6.0%

### OTHER


*Bernard Lager* 4.9%


*Bernard Lager Dark* 5.0%

*Bud Light* 4.2%

*Coors Light* 4.2%

### GLUTEN FREE

*Lakefront New Grist, Milwaukee*  — 5.7%

*Angry Orchard Hard Cider, NY*  — 5%

**You keep our German blown  
1/2 Litre Glass Boot filled  
with draught beer \$30.50**

# Wine List

## WHITE WINES

	GLASS	BOTTLE
<i>Sauvignon Blanc, Haras</i> CHILE	8	28
<i>Pinot Grigio, Italico</i> ITALY	7	24
<i>Chardonnay, Guenoc</i> CALIFORNIA	7	24
<i>Chardonnay, Angelina</i> CALIFORNIA	9	32
<i>Chardonnay, Sonoma Cutrer</i> CALIFORNIA	12	44
<i>Prosecco, Astoria</i> ITALY	8	NA
<i>Liebfraumilch, Madonna</i> RHEIN	7	24
<i>Spatlese, Leonard Kreuzsch</i>	8	28
<i>Riesling, Joseph Muller</i> RHEIN	7	24
<i>Riesling, Valkenberg</i> RHEIN	9	32
<i>Gewürztraminer, Valkenberg</i> RHEIN	9	32
<i>Riesling, Undone</i> GERMANY	9	32
<i>Sauvignon Blanc, Haras</i> CHILE	8	28
<i>Chardonnay, Concannon</i> CALIFORNIA	9	32

## BLUSH WINES

	GLASS	BOTTLE
<i>White Zinfandel, Salmon Creek</i> CALIFORNIA	7	24

## RED WINES

	GLASS	BOTTLE
<i>Pinot Noir, Old Vine</i> CALIFORNIA	7	24
<i>Merlot, Kenwood Yulupa</i> CALIFORNIA	8	28
<i>Petite Sirah, The Crusher</i> CALIFORNIA	9	32
<i>Malbec, Gascon</i> ARGENTINA	9	32
<i>Cabernet Sauvignon, Famiglia Bianchi</i> ARGENTINA	11	35

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Please see our wine menu for a complete list



# Dessert & After Dinner Drinks



## **GLÜHWEIN**

*Homemade Gossamar red wine infused with  
cinnamon served hot with a clove infused  
orange*

## **RÜDESHEIMER KAFFEE**

*Asbach Brandy and coffee  
topped with whipped cream*

## **ALEXANDER**

*Asbach brandy blended with vanilla bean  
ice cream and crème de cacao,  
served in a chocolate lined glass and  
topped with whipped cream.*

## **GRASSHOPPER**

*Crème de Menthe & Crème de cacao  
blended with vanilla bean ice cream,  
topped with whipped cream & a mint leaf.*

## **PORTS**

*Taylor Fladgate 10 year & 20 year Tawny  
Grahams 10 yr, 20 yr, 30 yr, 40 yr*

## **COGNACS**

*Courvoisier VSOP • Courvoisier XO Imperial  
Hennessy VS • Hennessy VSOP  
Martell Gordon Bleu*

## **SINGLE MALT SCOTCH WHISKEY**

*Laphroaig • Oban • Balvenie 12 & 14 yr  
Glenlivet • Glenmorangie • Glenfiddich*

**ASK ABOUT OUR SCHNAPPS SELECTION**