



## beer & cider

### draft pours

|                                        | ABV  |     |
|----------------------------------------|------|-----|
| Ursa Minor Galactic Face Slap Hazy IPA | 6.8% | \$7 |
| Castle Danger Cream Ale                | 5.3% | \$7 |
| Duluth Cider Gitch Semi-Sweet          | 6.0% | \$7 |
| Wild State Wild Apple Cider            | 6.4% | \$7 |
| Bent Paddle 14 Degree Amber Ale        | 5.6% | \$7 |
| Earth Rider Superior Pale Ale          | 5.5% | \$7 |
| Hoops No. 21 IPA                       | 7.5% | \$7 |
| Ursa Minor Season Rotation             | ask  | \$7 |
| Hoops Rotating Wheat                   | ask  | \$8 |

### cans/bottles

|                                        |     |
|----------------------------------------|-----|
| Third Street Brewhouse Minnesota Gold  | \$5 |
| Coors Banquet                          | \$5 |
| Miller High Life 16oz                  | \$5 |
| Blacklist Blueberry Basil Hard Seltzer | \$7 |
| Stiegl Grapefruit Radler 16.9oz        | \$8 |



## wine

|                 |                                                                 | glass | bottle |
|-----------------|-----------------------------------------------------------------|-------|--------|
| white/sparkling | Colle Corviano <i>Pinot Grigio</i> Abruzzo, Italy               | \$8   | \$32   |
|                 | Sierra del Mar <i>Chardonnay</i> San Luis Obispo, California    | \$9   | \$35   |
|                 | Heinz Eifel Shine <i>Riesling</i> , Germany                     | \$9   | \$38   |
|                 | Château de Mauny <i>Brut Crémant de Loire</i> , France          | \$10  | \$45   |
|                 | te Pā <i>Sauvignon Blanc</i> Marlborough, New Zealand           | \$11  | \$50   |
| rosé            | Henri Bourgeois Val de Loire <i>Rosé de Pinot Noir</i> , France | --    | \$48   |
| red             | Mirri Brook Cabernet Sauvignon, Australia                       | \$7   | \$30   |
|                 | Almarada <i>Malbec</i> Valle de Uco Mendoza, Argentina          | \$9   | \$40   |
|                 | Le Charmel <i>Pinot Noir</i> Languedoc-Roussillon, France       | \$9   | \$40   |
|                 | Donna Laura Ali Toscana Sangiovese, Italy                       | \$9   | \$40   |
|                 | Gran Passione Veneto Rosso, Italy                               | \$9   | \$40   |

## house cocktails

**the sun also rises** \$11  
 sauza tequila, orange liqueur, pomegranate & lime juice, orange bitters

**the eiffel tower** \$13  
 tito's vodka, chambord, pomegranate & lemon juice, lavender syrup, lavender bitters, egg white\*

**raspberry beret** \$13  
 vikre spruce gin, dry vermouth, raspberry syrup, lemon juice, egg white\*, peach bitters

**bourbon peach sour** \$15  
 stone's throw bourbon, honey simple syrup, lemon juice, egg white\*, peach bitters

**do a barrel roll** \$14  
 barrel roll rye, honey simple syrup, angostura bitters

## duluth's only nonprofit restaurant

Zeitgeist is a non-profit arts & community development organization committed to growing and sustaining a community that is inclusive, diverse, and equitable; artistic and vibrant; environmentally conscious; and a place where every individual can thrive. Income from this building helps make our community programming possible, and we thank you for your support! For more information or to make a donation, please visit [www.zeitgeiststarts.com](http://www.zeitgeiststarts.com).

## zero proof + low proof

**staycation** \$8  
 grapefruit & lemon juice, simple syrup, soda for zero proof or wild state cider for low proof (+\$3)

**lavender french 75** \$8  
 lemon juice, lavender simple syrup, soda for zero proof or chateau de mauny brut for low proof (+\$4)

**raspberry lemonade spritzer** \$8  
 raspberry simple syrup, lemon juice, soda for zero proof add st. germain for low proof (+\$4)

**1919 draft root beer** \$8

**sam adams just the haze hazy n/a ipa** \$7

**coke, diet coke, sprite, lemonade, unsweetened iced tea** \$4

**thc beverages** \$13  
 ask your server for our current selection



artwork by anni friesen @annifduluth

\*consumption of raw or undercooked foods may increase your risk for foodborne illness