



STIRRED



Old Fashioned

Hell Yeah! Bourbon, Simple Syrup, Aromatic & Orange Bitters, Luxardo Cherry, Orange Peel 14*



Manhattan

Panther MN 14 Bourbon, Lustau Sweet Vermouth, Cherry Bark Vanilla Bitters 14*



Triple Threat

Old Forester Bourbon, Bulliet Rye & King Coil Peaty Whiskey, Trinity Bitters, Demerara 15*



Smokey The Pear

Old Forester Bourbon, Pear Brandy, Honey, Vikre Aperitivo, Trinity Bitters, Smoked 15*



Fireside Chat

Old Forester 100 proof Bourbon, King Coil Amaro, Sweet Vermouth, Toasted Mallow Syrup, Chocolate Bitters 15*



Duck Duck Grey Duck

Earl Grey Tea Infused Powers Irish Whiskey, Simple Syrup, Lavender Bitters 14



September Heatwave

La Granja Mezcal, Xila Licor de Agave, Amaroncello, Cinnamon Simple, Disco Inferno 15

DRINK MENU

SEASONAL 2024

SPRITZ



Applerol Spritz

Aperol, Tattersall Pommeau Apple Liqueur, Prosecco, Soda 13*



Flower Power Spritz

Ramazotti, Lavender Syrup, Prosecco, Soda 13



Pearadise Spritz

Letherbee Autumnal Pear Cordial, Bordiga Bianco Vermouth, Prosecco, Soda 13

CLARIFIED



Butterfly Effect

Empress' Gin, Smith & Cross Rum, Passion Fruit Liqueur, Lime, Falernum, Orgeat, Milk Clarified 14

MULES



Spiced Cranberry Mule

Koval Cranberry Liqueur, Condesa Gin, Spiced Simple, Lime, Ginger Beer 14



Blood Orange Mule

Etesia Vodka, Blood Orange Fruitful, Lime, Ginger Beer 13



About Figgin' Time

Keepers Heart Whiskey, Fig Fruitful, Lime, Demerara, Ginger Beer 13

SHAKEN



Mark It Zero

MN 5 Espresso Vanilla Vodka, Amaro Nonino, Chai Tea Syrup, Blackstrap Bitters, Soft Whip Cream 13*



Strawberry Fields

Wheatly Vodka, Strawberry Shrub, Strawberry Liqueur, Soda Water 13*



Comin' In Hot

Libelula Blended Reposado Tequila, Blackberry, Creme de Cassis, Hot Honey, Lime, Tajin 14



Dirrty

Letherbee Gin, Lustau Dry Vermouth, Olive Brine, Blue Cheese Stuffed Olives 14



Deja Brew

La Gritona Reposado Tequila, Espresso Liqueur, Maple Syrup, Orange Bitters 14*



Looking Like A Snack

King Coil Blackstrap Rum, Lime Juice, Simple Syrup 13*

HOT



Butter Me Up

Apple Cider, Butterscotch Liqueur, Mi Campo Reposado Tequila, Crooked Water Bitter Orange 13*



Death by Chocolate

Hot Chocolate, Baileys Chocolate Cream, Don Ciccio Cioccolato 13

SEASONAL



Glass Case Full of Emotion

Anejo Tequila, Mi Campo Reposado Tequila, Vikre Amaro, Gran Gala, Lime, Egg White, Trinity Bitters 14*



Beetlejuice Beetlejuice

Nikka Coffey Gin, Sour Apple, Lime, Green Chartreuse, Cucumber Liqueur 15



Spice Spice Baby

Pumpkin Spice Vodka, Baileys, Vermouth, Allspice Dram, Pumpkin Spice Cold Foam 13



Bootylicious

Chairmans Spiced Rum, Cherry Heering, Five Rocks Amaretto, Lemon 13*



Minnesota Breakfast

Panther Maple Whiskey, Ham Lake Maple Syrup, Baileys, Borghetti Espresso Liqueur, Cold Foam 14*



Pears Well With Others

Pear Brandy, Vanilla Liqueur, Cinnamon Liqueur, Chai Tea Syrup, Lemon, Prosecco 13



Leather Bound Books

Jack Daniels Triple Mash, Honey, Black Pepper, Fruitful Fig Liqueur, Lemon, Ruby Port 14



Bobbin For Apples

Vikre Aquavit, Apple Juice, Lemon, Orgeat, Allspice Dram, Demerara 14*

*Cocktails with an * are made with MN ingredients*



CURRENT HOURS

Tuesday-Thursday 3-9PM

Friday and Saturday 3-10PM

LIVE MUSIC

*Please Check Out Our
Instagram or Facebook
for Live Music*

We accept reservations!

**Our space can be rented- email
lauren@pourwinebarbistro.com
for more information**

**GIFT CARDS CANNOT BE USED
FOR GRATUITY**

***WE APPRECIATE YOUR
BUSINESS! THE CONTRACT
FOR BLACK GIFT CARDS
WITH COSTCO IS FOR THE
WINE BAR ONLY,
THEREFORE BLACK GIFT
CARDS ARE NOT VALID
HERE THANKS!!***

DRINK MENU

SEASONAL 2024

COCKTAIL FLIGHTS

Monthly Cocktail Flight

Ask the staff what the cocktail flight is this month!

You'll get three mini cocktails in your flight.

Flights are \$16

SPIRITS

Ask your server about our spirits list

LIQUOR FLIGHTS

Four Roses Bourbon Flight

Yellow Label, Small Batch, Single Barrel, Small Batch Select 38

Irish Whiskey Flight

Red Spot, Yellow Spot, Green Spot, Blue Spot 40

Mimosa Flight

Fresh OJ, Grapefruit, Pineapple Juice 15

Buffalo Trace Distillery Flight

Buffalo Trace, Eagle Rare, EH Taylor, Blantons 40

Bartender Curated Flight

Let the staff pick 4 liquors for you based on your taste preferences

WINE

WHITES

Prosecco 9

Pinot Grigio, CK Mondavi 9 / 36

Sauvignon Blanc, Matua 10 / 40

Chardonnay, California 10

Riesling, Relax 10 / 40

Rose, Hell Yeah 10 / 40

REDS

Hell Yeah! Damn Right Red Blend 14 / 56

Red Blend, Conundrum 13 / 52

Pinot Noir, Elouan 12 / 48

Malbec, Organic, Bosquet 11 / 44

Cabernet Sauvignon, Austin Paso 14 / 56

Cabernet Sauvignon, Caymus Cali, 19 / 76

Cabernet Sauvignon, One Stone, 12 / 48

Six Grapes Port 9

Graham's 20 year port 20

FLIGHTS

RED: Pinot Noir, Conundrum, Malbec 16

WHITE: Sauv Blanc, PG, Chardonnay 14

CAB: One Stone, Austin, Caymus 18

BEER & OTHERS

Guinness

Smithwicks

Stella

Coors Light

Rotating Local Craft Beers

THC Seltzers - ask for options

MOCKTAILS

Chai Blossom

Housemade Chai Tea Syrup, Soda Water, Star Anise, Lemon 6

Razz Has Got Rizz

Raspberry Hibiscus Tea Simple, Hibiscus Ginger Beer, Lime 7

Spirit Fingers

Spritless Bourbon, Demerara Simple, Orange Peel, Cherry 10

Phony Negroni

Non-alcoholic with nuanced juniper, citrus, an NA Negroni 10

Adult Rootbeer

St. Agrestis Amaro Falso, Root Beer, Root Beer Bitters 7

Endless Spring

Strawberry Puree, Strawberry Shrub, Soda Water 6

Welcome To The Jungle

Pineapple Juice, Dhos NA Bitter Liqueur, Cinnamon Simple, Lime 7

Is It Spicy?

Passion Fruit Puree, Hot Honey, Lime, Dhos NA Orange Liqueur, Tajin Rim 7

*WELCOME TO POUR COCKTAIL BAR
& BITES- WE ARE GLAD YOU ARE
HERE- LIKE US ON
FACEBOOK//FOLLOW US ON
INSTAGRAM*



FOOD MENU

FRIES

PARMESAN TRUFFLE FRIES \$10

crispy fries tossed in parmesan and truffle salt, jalapeno aioli

DILL PICKLE FRIES \$10

crispy fries tossed in housemade dill seasoning, housemade ranch

ROSEMARY GARLIC FRIES \$10

crispy fries tossed in housemade rosemary seasoning, housemade garlic aioli

FLATBREADS

PEPPERONI HOT HONEY \$15

pinsa crust, mozzarella, tomato sauce, pepperoni, hot honey

BIG MAC \$16

house ground burger, cheese, pickles, tomatoes, lettuce, onions, special sauce

THAI CHICKEN \$15

pulled chicken marinated in gochujang, peanut butter, peanuts, cheese, carrots

BURGERS

RETURN OF THE MAC \$20

ground wagyu beef blend, american cheese, lto, pickles, special sauce, brioche bun, fries

BITES

COCONUT SHRIMP \$13

shrimp in coconut breading, deep fried, pepper jam

PICKLE WRAPS \$11

pickle spears, pepperjack, wonton wrapper, housemade ranch

DUCK BACON WONTONS \$15

duck bacon, sweet corn, cream cheese, wonton, pepper jam

FRIED BRUSSEL SPROUTS \$8

brussels, fried and drizzled with Mike's Hot Honey

THAI CHICKEN LETTUCE BOATS \$11

organic chicken marinated in gochujang, sweet chili sauce, peanuts, carrots, romaine

CHICKEN & VEGGIE POTSTICKER \$10

ground chicken, celery, onion, steamed or fried, soy sauce dipping sauce

*check the back of the menu for
classy hour specials!*

kitchen closes at 8:30pm



CLASSY HOUR

EVERYDAY 3PM-5:30PM

DRINKS

ALL TAP BEER \$2 OFF

ALL WINE \$2 OFF

STRAWBERRY FIELDS \$10

wheatly vodka, strawberry shrub, strawberry liqueur, soda water

APEROL SPRITZ \$10

aperol, prosecco, soda water

BLOOD ORANGE MULE \$10

vodka, blood orange fruitful, lime, ginger beer

DAIQUIRI \$10

rum, lime, simple syrup

RAIL MIXED DRINKS \$8

vodka, rum, gin, blended whiskey, mixed with soda

BITES

GIANT MOZZARELLA STICKS \$8

mely mozzarella, italian seasoned breading, fried, served with marinara

PICKLE WRAPS \$10

pickle spears, pepperjack, wonton wrapper, housemade ranch

DUCK BACON WONTONS \$13

duck bacon, sweet corn, cream cheese, wonton, pepper jam

FRIED BRUSSELS SPROUTS \$7

brussels, fried and drizzled with Mike's Hot Honey