

# CEDAR RIDGE

## WOOD-FIRED

Pizzas from our brick oven

### SMOKED EVERYTHING..... 17

Smoked brisket, pulled pork, smoked ham, pepperoni, bacon, 4 cheese blend, sriracha ranch, and green onion.

### SWEET N SPICY..... 16

Pepperoni, jalapeño, sliced fresh mozzarella, honey drizzle.

### GREEN MONSTER (V/VG)..... 16

Pesto, baby arugula, ricotta, smoked tomatoes, pistachios, balsamic, and mozzarella cheese.

### MARGHERITA (V/VG)..... 14

House vodka marinara sauce with sliced fresh mozzarella and basil pesto.

### CRV CLUB..... 15

Shredded chicken, chopped cherrywood-smoked bacon, buffalo milk mozzarella, red onion, creamy herb dressing, and artisan greens.

### THREE LITTLE PIGS..... 16

White BBQ sauce with smoked pulled pork, smoked ham, chopped cherrywood-smoked bacon, and fresh mozzarella, dusted with our own dry rub.

### SMOKED GOUDA & RIBEYE..... 16

Smoked gouda cream sauce with roasted garlic, braised ribeye, caramelized onion, and buffalo milk mozzarella, finished with a tangy balsamic reduction.

Substitute gluten-free crust for \$4

## SMOKED

House smoked

### WINGS & DRUMS (GF)..... 12

Choice of two: Classic BBQ, Carolina Mustard, or Sriracha Ranch.

### BURNT ENDS QUESO..... 12

Brisket, onion, red peppers in a cheddar sauce. Topped with house smoked burnt ends and green onion, served with blue corn chips.

### BONES (GF)..... 13

Smoked pork ribs, sticky BBQ glaze, topped with green onion.

### SMOKED CHEDDAR MAC (V)..... 10

Elbow macaroni in a smoked, sharp cheddar sauce, topped with parmesan cheese.

Add bacon and ham +\$3

### IOWA BRUSCHETTA..... 12

Sweet corn, cherrywood-smoked bacon with BBQ garlic aioli, served with toasted ciabatta and goat cheese spread.

## ODDS & ENDS

### BUTCHER BOARD..... 13

Choice of a meat or cheese board with selection of local meats or cheeses, served with toasted ciabatta and house chutney. Meat and cheese board available for \$16 Substitute gluten-free bread for \$2

### HOT CAULIFLOWER (GF/VG)..... 10

Spicy buffalo, blue cheese, smoked bacon, green onion, served with house ranch.

### RICK HOUSE SALAD (V/VG) 10

Greens, Granny Smith apple slices, blue cheese, dried cranberries, maple pecans, Iowa Bourbon maple vinaigrette.

### CARAMELIZED ONION DIP (V)..... 5

Creamy onion dip served with kettle chips.

### ROASTED PEPPER HUMMUS (V)..... 10

Served with baked pita chips and fresh seasonal veggies.

## QUARTERED

Grilled sandwich served on sourdough with kettle chips and onion dip

### SWEET & SALTY..... 13

Ham, brie, Granny Smith sliced apples, honey mustard, sourdough.

### CUBAN..... 14

Smoked sliced pork, ham, swiss, mustard, dill pickles, sourdough.

### VEGGIE (V/VG)..... 10

Tomato, avocado spread, white cheddar, baby arugula, whole grain mustard aioli, sourdough.

### BEEF & BLUE..... 15

Brisket, gorgonzola, red onion, balsamic glaze, sourdough.

### HOT SHOT..... 12

Shredded chicken, spicy buffalo, blue cheese, cheddar, jalapeños, red onions, sourdough.

### THE STANDARD..... 12

White cheddar, American, Swiss, bacon, apricot chutney spread, sourdough.

## SWEETS

### DAN & DEBBIE'S ICE CREAM..... 6

Add a shot of bourbon +\$4

### SCOTCHAROO..... 6

## SPECIALS MENU



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## FLIGHTS

### WHISKEY

3 pre-selected whiskeys Includes three 1oz pours of spirits

### CLASSIC..... 14

### EVERYTHING BUT THE WHISKEY..... 12

### TOP SHELF..... 20

### BUILD YOUR OWN..... 18

## WINE

3 pre-selected wines Includes three 3oz pours of wine

### SWEET..... 8

### CHILLED..... 10

### RED..... 12

### BUILD YOUR OWN..... 12



V - VEGETARIAN

VG - VEGAN UPON REQUEST

GF - GLUTEN FREE

TASTING ROOM HOURS: MON-FRI 11-9 | SAT 11-5 | SUN 9-5 \*\*KITCHEN CLOSSES AT 4PM ON SAT & SUN\*\*

3% Non-Cash Convenience Fee. Unclosed checks will receive a 15% gratuity added to their final bill.

# HOUSE COCKTAILS



## OLD FASHIONED RICH & SPIRIT FORWARD

Your choice of bourbon whiskey, demerara simple syrup, and house bitters.  
The Original 86 Bourbon **12** | Barrel Proof Bourbon **14**

### WHISKEY SOUR .....10 LIGHT & ZESTY

Wheat Whiskey, lemon juice, simple syrup, aquafaba. Served up or on the rocks.

### SAZERAC .....12 BOOZY & AROMATIC

Straight Rye Whiskey, Peyschauds, Angostura, anise simple syrup.

### TOM COLLINS.....10 CRISP & REFRESHING

Clearheart Gin, lemon juice, simple syrup, soda.

### SANGRIA.....10 SWEET & FRUITY

Choice of LoVines Red or Demi Sec White wine, Fruit Brandy, orange zest simple syrup, fresh fruit, soda water.

### BLOOD AND SAND .....15 FRUITY & COMPLEX

QuintEssential Single Malt Whiskey, sweet vermouth, chai simple syrup, bada bing cherry juice, blood orange syrup, orange juice.

### OCEAN EYES.....12 FRUITY & CRUSHABLE

The Original 86 Bourbon, pineapple juice, lime juice, chai simple syrup, orange bitters, mint.

### BUTTERFLY IN THE SKY .....12 LIGHT & REFRESHING

Choice of Clearheart Gin or Bagger Vodka, lime juice, aquafaba, Jasmine simple, muddled cucumber and mint.

### NEVERMORE, DUDE.....12 AROMATIC & SMOOTH

Dark Rum, lemon juice, lime juice, star anise simple, cherry juice, dashes of Peychauds.

### LAST RIDE.....12 SMOOTH & HERBAL

Clearheart Gin, orange zest simple syrup, cinnamon simple syrup, lemon juice, orange bitters, aquafaba, fresh rosemary.

### BLUEBEARD .....12 FRUITY & FRAGRANT

Straight Rye Whiskey, house-made blueberry syrup, cinnamon, lime juice, lemon juice.

## COCKTAILS TO-GO +2

Order a cocktail TO-GO! Enjoy your favorite Cedar Ridge cocktails from the comfort of your home! When you're ready to close out, don't forget to order one last cocktail TO-GO!

## NON-ALCOHOLIC

### HOUSE-MADE LEMONADE.....5

### MINT COOLER .....6

### GINGER SNAP .....5

## SPIRITS

### WHISKEY

GLASS



### THE ORIGINAL 86 BOURBON.....9

Crafted of nearly 75% corn and distilled to a higher proof, resulting in an easy drinking sipping whiskey. 86 proof.

### BARREL PROOF BOURBON.....12

Crafted from Iowa corn, aged in char #3 barrels, and non-chill filtered. Finished in our non-climate controlled rickhouses at a higher proof for bolder, richer flavor. 116 proof.

### THE QUINTESSENTIAL™ AMERICAN SINGLE MALT.....14

Handcrafted from 100% malted barley and aged in ex-bourbon barrels, this whiskey is uniquely finished in one of the brand's 20+ finishing casks before being married and matured in our Solera vat. RICH & COMPLEX. 92 proof.

### STRAIGHT RYE WHISKEY .....9

Spicy like rye, but sophisticated like its Scottish cousin, the malted rye grain adds a complex flavor profile of toast and biscuit to this unique whiskey. 86 proof.

### WHEAT WHISKEY .....8

The softest of our whiskeys, this malted winter wheat whiskey is a delicate yet flavorful spirit, perfect for cocktails. 80 proof.

### SLIPKNOT NO. 9 RESERVE IOWA WHISKEY .....18

Slipknot and Cedar Ridge Distillery - two groups of people born and raised in Iowa. Made with corn, rye and barley this has a sweet, spicy and bold flavor of cinnamon, clove, butter and oak. 96 proof.

### BRANDY

GLASS

### FRUIT BRANDY .....9

Crafted in small batches with a diverse blend of fruits, Fruit Brandy is aged for at least five years. Notes of ripe Wisconsin apples & Iowa grape varieties add to its long, velvety finish. 80 proof.

### VODKA

GLASS

### BAGGER VODKA.....8

Add more trails to the mix. \$1 per bottle goes to Iowa trails. 5X distilled from corn. Gluten-free. 80 proof.

### GIN

GLASS

### CLEARHEART GIN.....8

Clearheart™ Premium Dry Single Batch Gin features a hint of fresh cucumber, giving it a crisp, fresh nose, followed by a smooth orange finish. 80 proof.

### RUM

GLASS

### BARREL-AGED RUM.....9

True Dark Rum is barrel aged, not spiced. Aged for 5 long years in charred oak whiskey barrels and finished in our unique Solera system, when it comes to Dark Rum, age is beauty! 80 proof.

## WINES

### WHITES

GLASS / BOTTLE

### SPARKLING WHITE .....9 | 30

Off-dry, sparkling blend, exhibiting bright aromas of lemon with a charming palate of pear and green apple.

### RESERVE WHITE.....8 | 23

Off-dry, chardonnay blend, exhibiting notes of pears, peaches and red apples followed by a cleansing acidity.

### LA CRESCENT .....7 | 21

Off-dry, estate grown, exhibiting an intense nose of white grapefruit, honeysuckle and hints of fresh wheatgrass, with clean citrus finish.

### DEMI SEC.....6 | 17

Off-dry, riesling blend, exhibiting fruity aromas, refreshing acidity and a crisp lime finish.

### ATLAS .....7 | 20

Sweet, exhibiting luscious tropical fruit flavors of papaya and mango with a clean balanced finish.

### ROSÉ

GLASS / BOTTLE

### ROSÉ .....7 | 20

Off-dry, French-style rosé exhibits soft aromatics of strawberries and violets, finishing clean with subtle hints of cranberry.

### FRUIT

GLASS / BOTTLE

### HARVEST BLUSH.....6 | 17

Sweet, apple and concord blend.

### APPLE

### CRANBERRY.....6 | 17

Sweet and tart blend of apple and cranberry.

### HOWDY'S

### APPLE PIE.....7 | 21

Named in honor of Proprietor, Jeff Quint's father, Howdy. A sweet and spicy blend of 3 simple ingredients: fresh apple juice, cinnamon and sugar. 39 proof.

### REDS

GLASS / BOTTLE

### LO VINES.....6 | 17

Semi-sweet, merlot blend with concentrated notes of black currant and raspberry.

### FIVE SEASONS .....6 | 17

Light-bodied, merlot blend with flavors of plum, raspberry and spice.

### NINE SIXTY-FIVE.....7 | 20

Medium bodied, estate-grown blend of Marechal Foch, Frontenac and Marquette, with bright notes of black cherry, plum and violet.

### RESERVE RED .....8 | 27

Heavy-bodied blend of Cabernet Sauvignon, Merlot and Petite Pearl aged in new American oak barrels.

### DOUBLE OAK

### RESERVE.....9 | 30

Heavy-bodied blend first aged in traditional oak cooperage, then finished in single-use bourbon barrels, creating deep notes of black currant, vanilla and caramel.

### SPARKLING ROSÉ .....9 | 30

Blend of Marechal Foch, Geisenheim, and Cayuga varieties. Crisp and semi-sweet, with notes of honeydew melon, canned peaches, starfruit, and mandarin oranges.

### DESSERT

GLASS / BOTTLE

### AMERICAN PORT .....8 | 23

Sweet, fortified red (19.5%), a complex, delectable after dinner drink with caramel flavors and rich currant.

### CEDAR RIDGE V .....10 | 50

Award-winning dessert wine inspired by the Madeira wines of Portugal. Each batch travels through a five-barrel Solera process for a minimum of five summers in the intense Iowa sun.

MASTER DISTILLER

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