

# COMMODORE SPECIALTIES

## FITZGERALD

\$16

**45th Parallel Midwest Gin, House Sour, Lemon Wheel, Angostura, Bitters**

The Fitzgerald cocktail is a classic cocktail believed to have originated in the mid-20th century, likely named after the American author F. Scott Fitzgerald, known for his association with the Jazz Age and Prohibition era. It is a variation of the gin sour, made with gin, lemon juice, simple syrup, and bitters, offering a balanced combination of tartness, sweetness, and aromatic complexity. While the exact origin remains unclear, the Fitzgerald has gained recognition for its crisp, refreshing profile, becoming a popular choice in contemporary cocktail culture.

## MARTINI

\$16

**J. Carver "Grimm Farm" Ultra-Premium Gin, Dolin Dry Vermouth, Sicilian Castelvetro Green Olives. *Stirred, not Shaken.***

The origin of the Martini cocktail remains debated, with several competing theories. One prominent theory is that it evolved from the "Martinez" cocktail, created in the 1860s in Martinez, California, which was a mix of gin, vermouth, maraschino liqueur, and bitters. Another theory credits bartender Jerry Thomas with creating the Martini at the Occidental Hotel in San Francisco during the same period. A third theory suggests the Martini was first served at the Knickerbocker Hotel in New York City in the early 1900s. Despite the lack of a definitive origin, the Martini gained significant popularity in the 20th century, especially during Prohibition, and has since become a timeless symbol of sophistication in the world of cocktails.

## LE GIMLET

\$16

**London Dry Gin, Lime Juice, Simple Syrup, Lime Wedge**

The Gimlet is a classic cocktail with a sharp, refreshing taste and a fascinating past that blends naval necessity with modern mixology. The Gimlet's origin traces back to the British Royal Navy in the 19<sup>th</sup> century. At the time, scurvy caused by a lack of Vitamin C, was a serious threat to sailors. To combat it, the Navy began issuing lime juice to its crews. But the sailors weren't fond of drinking straight lime juice. So, they started mixing it with their daily rations of gin, creating a concoction that was not only palatable but also had the added benefits of keeping them healthy. This practical yet tasty mix laid the foundation for what we now know as the Gimlet.

## BRANDY FASHIONED

\$16

**Saint Louis Brandy, Rich Simple Syrup, Trio of Bitters, Orange Slice, Bordeaux Cherry**

The Brandy Fashioned cocktail dates back to the early 19th century, with its origin often traced to the 1800s at the Pendennis Club in Louisville, Kentucky. It was originally referred to as a "whiskey cocktail," made with whiskey, sugar, bitters, and waters. Over time, as new cocktails emerged, patrons began requesting the drink in its original form, asking for the "old-fashioned" style. The cocktail became more standardized by the late 19th century, with the modern version typically made with bourbon or rye whiskey, sugar, bitters, and garnish or orange and cherry. The Old Fashioned has since remained a timeless classic in the cocktail world.

## AMARO SPRITZ

\$16

**St. Agrestis Amaro, Prosecco, Orange Slice**

The Amaro Spritz is a bittersweet evolution of classic Italian aperitivo, rooted in centuries old traditions and refreshed by modern mixology. It's a cocktail that celebrates herbal complexity, leisurely sipping, and Italian flair. The Amaro Spritz, we start with amaro, the Italian word for "bitter." Amari (plural) are herbal liqueurs traditionally made by infusing alcohol with a secret mix of roots, herbs, spices, citrus peel, and other botanicals. Most recipes date back to 19th-century Italy, though their origins are even older, connected to medicinal tonics made by monks, pharmacists, and alchemists.

# CLASSIC

## MARTINI

\$16

**J. Carver “Grimm Farm” Ultra-Premium Gin, Dolin Dry Vermouth, Sicilian Castelvetro Green Olives. *Stirred, not Shaken.***

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## BEE’S KNEES

\$16

**Wonder North Gin, Fresh Lemon Juice, Local Honey, Lemon Twist**

The Bee’s Knees cocktail originated during the Prohibition era in the United States, around the 1920s. It is believed to have been created as a way to mask the harsh taste of bathtub gin, which was often of poor quality during that time. The cocktail combines gin, honey, and lemon juices, offering a smooth and refreshing flavor. The name “Bee’s Knees” is a slang expression from the 1920s, meaning “the best” or “the height of excellent.” The cocktail has since become a classic, appreciated for its balance of sweetness and tartness.

## MEZCAL NEGRONI

\$16

**45th Parallel Midwest Gin, Campari, L.N. Mattei Sweet Vermouth, Orange Peel**

The Negroni cocktail originated in Italy in the early 20th century. It is credited to Count Camillo Negroni, who, in 1919, requested his bartender, Fosco Scarselli, to strengthen his favorite cocktail the Americano, by replacing soda water with gin. The result became the Negroni, consisting of equal parts gin, sweet vermouth, and Campari, garnished with an orange twist. The cocktail quickly gained popularity and has since become a classic, known for its balanced, bitter-sweet profile.

## OLD FASHIONED

\$16

**J.W. Dant Bourbon, Rich Simple Syrup, Trio of Bitters, Orange Peel, Bordeaux Cherry**

The Old Fashioned cocktail dates back to the early 19th century, with its origin often traced to the 1800s at the Pendennis Club in Louisville, Kentucky. It was originally referred to as a “whiskey cocktail,” made with whiskey, sugar, bitters, and water. Over time, as new cocktails emerged, patrons began requesting the drink in its original form, asking for the “old-fashioned” style. The cocktail became more standardized by the late 19th century, with the modern version typically made with bourbon or rye whiskey, sugar, bitters, and garnish of orange and cherry. The Old Fashioned has since remained a timeless classic in the cocktail world.

## MANHATTAN

\$16

**Old Overholt Rye Whisky, L.N. Mattei Sweet Vermouth, Trio of Bitters, Bordeaux Cherry**

The Manhattan cocktail is believed to have been created in the 1860s, with its origins linked to the Manhattan Club in New York City. According to popular legend, the cocktail was invented by a bartender at the club for a banquet hosted by Jennie Jerone, the mother of Winston Churchill. The original recipe consisted of whiskey, sweet vermouth, and bitters, served with a cherry garnish. The Manhattan quickly became a favorite among the New Yorkers and has since become one of the most iconic and enduring cocktails in the world, known for its smooth, and bold flavor.

# SPIRITS

## VODKA

45th Parallel	New Richmond, WI	\$17
Belvedere	Poland	\$17
Du Nord Letoile	Minneapolis, MN	\$17
Grey Goose	France	\$20
J. Carver Lake House Ultra-Premium	Waconia, MN	\$20
J Carver Premium	Waconia, MN	\$25
Ketal One	Netherlands	\$19
Prairie Organic	Benson, MN	\$18
Sobieski	Russia	\$22
Tattersall	Minneapolis, MN	\$19
Tito's Handmade	Austin, TX	\$18
Twin Spirits	Minneapolis, MN	\$19
Vikre Lake Superior	Duluth, MN	\$18

## FLAVORED VODKA

Refresh Horseradish	New Richmond, WI	\$17
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## AQUAVIT

Vikre Ovrevann	Duluth, MN	\$17
Vikre Voyager	Duluth, MN	\$17

## GIN

Bombay Sapphire	England	\$17
Du Nord Fitzgerald	Minneapolis	\$17
Hendrick's	Scotland	\$17
J. Carver Premium	Waconia, MN	\$17
J. Carver Grimm Farm	Waconia, MN	\$17
Norseman Strawberry Rhubarb	Minneapolis, MN	\$20
North Shore Distiller's No. 6	Lake Bluff, IL	\$22
Tanqueray	England	\$17
Vikre Boreal Cedar	Duluth, MN	\$18
Vikre Boreal Juniper	Duluth, MN	\$19
Vikre Boral Spruce	Duluth, MN	\$20
Wander North	Minneapolis, MN	\$22

# SPIRITS

## NAVY STRENGTH GIN

Norseman Navy Strength    Minneapolis, MN    **\$17**

## WHISKY/WHISKEY

Canadian Club    Minneapolis, MN    **\$17**

Jack Daniels    Lynchburg, TN    **\$18**

Jameson    Ireland    **\$18**

Koval Millet    Chicago, IL    **\$19**

Nikka Coffee Grain    Japan    **\$20**

Redbreast Pot Still 12 yr    Ireland    **\$21**

## BOURBON

45th Parallel Border    New Richmond, WI    **\$17**

Basil Hayden's    Clermont, KY    **\$17**

Blanton's    Frankfort, KY    **\$17**

Brothers Justis    Minneapolis, MN    **\$17**

Buffalo Trace    Frankfort, KY    **\$17**

Eagle Rare 10yr    Frankfort, KY    **\$17**

Elijah Craig    Bardstown, KY    **\$17**

Henry McKenna 10 yr    Bardstown, KY    **\$17**

## BOURBON - CONT.

Marker's Mark    Loretto, KY    **\$17**

Vikre Honor Brand    Duluth, MN    **\$17**

Woodford Reserve    Versailles, KY    **\$17**

## RYE

45th Parallel New  
Richmond Rye    New Richmond, WI    **\$17**

J. Carver    Waconia, MN    **\$17**

Knob Creek Rye    Clermont, KY    **\$17**

Old Overholt    Clermont, KY    **\$17**

Templeton Rye    Templeton, IA    **\$17**

## BLEND SCOTCH

Dewar's    Scotland    **\$17**

Jonnie Walker Black    Scotland    **\$17**

## SINGLE MALT SCOTCH

Balvenie Doublewood    Speyside    **\$17**  
12 yr

Bowmore 12 yr    Islay    **\$17**

# SPIRITS

## SINGLE MALT SCOTCH - CONT.

Dalmore 12 yr	Highland	\$17
Glenfiddich 12 yr	Speyside	\$17
Glenlivet 12 yr	Speyside	\$20
Lagavulin 16 yr	Islay	\$22
Laphroaig 10 yr	Islay	\$18
Macallan 12 yr	Speyside	\$50
Macallan 18 yr	Speyside	\$200
Oban 14 yr	Highlands	\$50
Talisker 10 yr	Islands	\$20

## RUM

Barbancourt 15 yr	Haiti	\$17
Mount Gay Eclipse	Barbados	\$17
Plantation 3 star	Jamaica/Trinidad	\$17
Plantation 20th Anniversary XO	Barbados	\$17

## TEQUILA

El Tesoro Reposado	Jalisco, Mexico	\$17
Recipe 21 Silver	Jalisco, Mexico	\$17

## TEQUILA - CONT.

Cruz de Fuego Mezcal Tepextate	Oaxaco, Mexico	\$17
Cruz de Fuego Espinoza		\$17
Campo Azul Gran Classico Jalisco, Mexico		\$17

## COGNAC/BRANDY/GRAPPA

Cedar Ridge Pear Brandy	Swisher, IA	\$17
Christian Brothers	Bardstown, KY	\$17
Courvoisier VSOP	France	\$17
Crooked Waters "Minneapple"	Minneapolis, MN	\$17
Delamain XO "Pale & Dry"	France	\$17
J. Carver Grappa Merlot	Waconia, MN	\$20
J. Carver Grappa Sangiovese	Waconia, MN	\$20
J. Carver Grappa Syrah	Waconia, MN	\$20
Guillon-Painturaud, VSOP Cognac	France	\$20
Pierre Ferrand Ambre Cognac	France	\$20

# WINE BY THE GLASS

## SPARKLING/ROSE

	GLASS	BOTTLE
Cava- Don Arturo- Catalonia Spain.....	\$9	\$36
Sparkling Rose- Dopff & Irion - Alsace, France.....	\$18	\$72
Rose- Elk Cove- Willamette Valley, Oregon.....	\$16	\$64
Rose- Campuget- Costieres Nimes, France.....	\$10	\$40

## WHITE

Chardonnay - Leaping Horse - California.....	\$10	\$40
Chardonnay - The Arsonist - Central Valley, California.....	\$13	\$52
Sauvignon Blanc - Sandy Cove - Marlboro, New Zealand.....	\$14	\$56
Pinot Grigio - Terra Alpina - Alto Adige, Italy.....	\$16	\$64
Riesling - Kiona Vineyards - Columbia Valley, Washington.....	\$11	\$44
Chenin Blanc - Lieu Dit - Santa Ynez Valley, California.....	\$20	\$80
Gruener Veltliner - Christina - Austria.....	\$17	\$68
Vouvray - Racauderie - Loire Valley, France.....	\$12	\$48

## RED

Cabernet - Leaping Horse - California.....	\$10	\$40
Cabernet - Ultraviolet - California.....	\$14	\$56
Nebbiolo - Luigi Giordano Piedmont, Italy.....	\$17	\$68
Pinot Noir - Dough - Central Coast, California.....	\$16	\$64
Tinta del Pais - Protos - Ribera del Duera.....	\$15	\$60
Cote du Rhone - Guigal - Rhone, France.....	\$14	\$56
Zinfandel - Camp - Sonoma, California.....	\$16	\$64