



-APPETIZERS-

CHARCUTERIE TOMFOOLERY 2 FOR \$14 | PLATTER FOR \$24

amazing menagerie of cheese, beef, turkey, olives and nuts

THE DEVILED HEN

2 FOR \$5 | 4 FOR \$10 | 6 FOR \$14

It's angelic indeed, with our deviled eggs, topped with crispy chicken and roasted red pepper sauce, and finished off with a chef's kiss.

STEAK BITES \$16

Marinated steak bites cooked just right with a sweet teriyaki glaze, served over fresh green beans and peppers.

TRUFFLE FRIES \$12

A hefty amount of fresh cut French fries tossed in our seasoning, garlic, parmesan, and truffle oil infused over the fries. Served with Truffle Aioli.

WALLEYE SLIDERS \$18

Beer Battered Walleye served on a Hawaiian bun topped with a pineapple slaw.

PRIME RIB SLIDERS \$16

Four Prime Rib Sliders served in pretzel buns, accompanied by pickled onions, horseradish, Au Jus.

WALLEYE FINGERS \$16

House made beer battered walleye fingers made with Elm Creek Beer, served with Tartar sauce and Spicy Aioli.

"HUBBA HUBBA HUMMUS" \$13

Our very own house made hummus that's rich and velvety with smoked paprika, served with assorted fresh vegetables and pita bread

CREAMY SPINACH & ARTICHOKE DIP \$15

House made creamy spinach and artichoke dip served with warmed pita bread.

FRIED PICKLES \$12

Crispy, spicy, and tempting Southern treat

CHICKEN SKEWERS \$12

Simple and tasty choose Pesto or Teriyaki

JUMBO STUFFED MUSHROOMS \$14

With a blend of cheeses, herbs & Prime Rib

BRUSHETTA \$12

Tomato, olive oil, garlic and basil on toasted bread

-TIKI DRINKS-

RUM PUNCH \$15

Jamaican Over Proof Rum, Myer's Rum, pineapple juice, orange, lime juice, bitters, grenadine.

JAMAICAN NO PROBLEM \$15

RumHaven Coconut Water Rum, Amaretto, pineapple juice.

LIQUID MARIJUANA \$15

Dark Rum, Jamaican Rum, blue curacao, Malibu Rum, Midori Melon

NUCKY'S FAMOUS - OLD FASHIONEDS -

SMOKED CRANBERRY OLD FASHIONED \$16

NUCKY'S HOUSE BLEND OF KENTUCKY'S FINEST & Tattersall Cranberry Liqueur.

OLD FASHIONED \$14

NUCKY'S HOUSE BLEND OF KENTUCKY'S FINEST

Demerara, simple, orange bitters, angostura bitters.

TEQUILA OLD FASHIONED \$14

1800 Silver Tequila, Demerara simple, orange bitters and angostura bitter

COGNAC OLD FASHIONED \$14

Hennessy, Angostura Bitters, Orange Bitters and Demerara Simple Syrup

CRÈME BRÛLÉE OLD FASHIONED \$14

Bubba's Burnt Sugar, Black Walnut Bitters, Angostura Bitters

-SOUPS-

Served with Breadsticks

CHICKEN WILD RICE

CUP \$7 | BOWL \$10

CHEF'S SOUP DU JOUR

CUP \$7 | BOWL \$10

-SALADS-

Add Chicken \$6 | Steak \$14 | Salmon \$14

THE BOURBON SALAD \$15

Fresh greens tossed in our house made maple bourbon vinaigrette with fresh vegetables, pecans, onions and topped with feta cheese.

PESTO CAESAR SALAD \$15

Fresh salad mix, parmesan, croutons tossed in a pesto caesar dressing topped with house croutons.

-DESSERTS-

CHOCOLATE CAKE

CHEESECAKE

HOUSE TIRAMISU

ICE CREAM

-BEER-

FEATURED TAP BEERS

ROTATING SEASONAL FROM ELM CREEK BREWING \$6

ASSORTED CANS

RARE CANDY \$8

Sour Series, Rotating Seasonal

SIMPLE FRESH AMERICAN LAGER \$8

SUSTAINED ILLUSION HAZY IPA \$8

HIGH NOON VODKA SELTZERS \$6

DOMESTIC BEERS \$6

-WINE-

WHITE WINE (DRY-SWEET)

STONELEIGH SAUVIGNON BLANC \$13 | \$42

Vibrant aromas of passionfruit and fresh citrus with highlights of tropical stone fruits.

ECCO DOMANI PINOT GRIGIO \$11 | \$36

Light citrus with delicate florals and a crisp refreshing finish.

DIATOM CHARDONNAY \$13 | \$45

Unoaked with aromas of bright lemon and citrus blossom.

KENDALL JACKSON CHARDONNAY \$11 | \$36

Aromas of vanilla and honey with flavors of fresh citrus and a toasty, buttery finish.

HOGUE RIESLING \$9 | \$30

Flavors of juicy peach and honeysuckle.

RED WINE

LA CREMA PINOT NOIR \$14 | \$45

Flavors of red plum, blackberry and pomegranate. Plush texture and balanced acidity.

J VINEYARDS BLACK PINOT NOIR \$14 | \$45

Flavors of jammy blackberries with hints of cedar and clove on the finish.

HAHN RED BLEND \$11 | \$35

(Grenache, Syrah, Mourvèdre)

Rich flavors of raspberry, strawberry and blueberry with subtle hints of black pepper and baking spices.

GASCON MALBEC \$12 | \$39

Intense aromas of dark fruit with a touch of licorice and chocolate.

DARK HORSE MERLOT \$10 | \$32

Jammy fruit with toasted oats, molasses and brown spices.

DARK HORSE CABERNET \$10 | \$32

Blackberry and cherry with a brown spice and dark chocolate finish.

JOSH RESERVE CABERNET \$13 | \$42

Juicy plum and blackberries with notes of coffee and vanilla on the finish.

ROSÉ WINE

YES WAY ROSÉ \$11/\$36

Ripe strawberries, citrus and stone fruit.

BUBBLES

FREIXENT PROSECCO \$12 | \$42

Ripe lemon and grapefruit.

FREIXENT SPARKLING ROSE \$12 | \$42

Green apple and ripe strawberry.

NUCKY'S HOUSE WINES

BY CANYON ROAD \$8 | \$27

Chardonnay, Moscato, White Zinfandel, Merlot

-COCKTAILS-

WHISKEY SOUR \$15 🍹

Kentucky Bourbon, Lemon and Lime Juice, Simple Syrup and Egg White topped with a dash of Angostura Bitters

BETTER THAN SEX \$14 🍹

Prairie Organic Gin, Tattersall Sour Cherry, fresh lemon, topped with Prosecco

BUGSY BASIL MARTINI \$15 🍹

Prairie Organic Gin, St Germain Elderflower Liqueur, and lemon juice

CHOCOLATE MINT MARTINI \$14 🍹

Stoli Vodka, Kahlua, Baileys, Creme de Menthe, Chocolate Bitters

SO BERRY INTO YOU \$14 🍹

Stoli Razzberi, Chambord, cranberry, lime, simple syrup

AVIATION \$15 🍹

Aviation American Gin, maraschino liqueur, creme de violette, lemon, simple syrup
+Add egg white foam

BEE'S KNEES \$13 🍹

Prairie Organic Gin, honey syrup, lemon juice

GUAVA COSMOPOLITAN \$13 🍹

Stoli Vodka, triple sec, guava juice, lime juice

KISS ME IN THE MOONLIGHT \$14 🍹

Prairie Organic Gin, Cointreau, Crème de Violette and Lime Juice

LADIES NIGHT \$14 🍹

Butterfly Pea Flower Infused Prairie Gin, Barrows Intense Ginger Liqueur, Lemon Juice, Hibiscus Bitters

MANHATTAN \$14 🍹

Nucky's house blend of Kentucky's finest, sweet vermouth, bitters, cherries

GODFATHER REMIX \$15 🍹

Bullet Bourbon, Disaronno Amaretto, and angostura bitters
Sub Buffalo Trace for +\$2

TOUCH OF SPRING \$15 🍹

Prairie Organic Gin, Tattersall Lavender Liqueur, Aperol, and fresh lemon juice

RUSTY NAIL \$13 🍹

Dewars Scotch, Drambuie, lemon peel

WILD BERRY SMASH \$13 🍹

Stoli Vodka, Triple Sec, Wildberry Puree and Lemon Juice

APPLE SAUCED \$12 🍹

Kentucky Bourbon, apple juice, fresh lemon, cinnamon

END OF THYME \$14 🍹

Stoli Vodka, St Germain Elderflower Liqueur, Tattersall Blueberry Liqueur, thyme, lemon, simple syrup

MARY PICKFORD \$13 🍹

White Rum, pineapple, grenadine

SIDECAR \$14 🍹

Hennessy Cognac, Cointreau, lemon juice, sugar, lemon peel

IRISH MULE \$14 🍹

Bushmills Prohibition Irish Whisky, lime, ginger beer

-NUCKY'S SPECIALS-

RAIL FAVORITES \$9

COSMOPOLITAN \$11

Svedka, Triple Sec, Cranberry, Lime Juice

GIN RICKEY \$11

Prairie Gin, Lime Juice, Club Soda

SEX IN THE CITY MARTINI \$11

Svedka Vodka or Prairie Gin, shaken and served with Olives.

Make her dirty if you'd like!

-MOCKTAILS-

BLUE TAIL FLY \$10

Sweethaven Peppercorn, Ginger & Lime Tonic with Cranberry Juice, Lime Juice topped with Cock N Bull Ginger Beer

AUTUMN'S HERE \$9

Apple Juice, Cranberry Juice and Sprite

APPLE PIE MOSCOW MULE \$9

Apple Juice, Cock N Bull Ginger Beer and Lime Juice topped with Cinnamon

SWEET SUNRISE \$9

Orange Juice, Pineapple Juice, Sprite and Grenadine