



Thanksgiving

CARRYOUT MENU



PRE-ORDERS REQUIRED

Place your order by calling La Crosse Distilling Co. **608-881-8800**

All menu items packaged with Chef's heating instructions.

FAMILY MEAL \$93

serves 4-6

SMOKED FERNDALE MARKET HALF TURKEY

with High Rye Light Whiskey shallot gravy

served with

Organic Heirloom Cornbread Stuffing
Brown Butter and Sage Whipped Potato
Cinnamon and Honey Candied Carrots
Downtown Toodeloo Cranberry Sauce

A LA CARTE

serves up to 4 people

SMOKED WHITEFISH DIP

smoked **great lakes** whitefish dip, **st. joe's country market** bacon and chives served with toasted pumpernickel rye . . . 21

SMOKED CHICKEN WINGS

two and a half pounds of hickory smoked **bell & evans** chicken wings and drummies served with jalapeño buffalo and smoked chile buttermilk dressing . . . 32

CHIPS, SALSA AND GUACAMOLE

cumin lime dusted corn tortilla chips served with salsa roja, salsa verde and guacamole . . . 20



FEATURED BEVERAGES

handcrafted spirits sold separately

LAX MULE MIX*

ginger, lime and jamaican no. 1 bitters . . . 13 (750ml serves 16)

HOUSE OLD FASHIONED MIX

demerara, orange bitters and corazon bitters . . . 9 (375ml serves 7)

APHRODITE MIX*

strawberry-basil shrub and peach bitters . . . 12 (375ml serves 8)

HOUSE BLOODY MARY MIX

tomato juice and house blend of spices . . . 9 (750ml serves 4)

CANNED BEER

Rotating selection of **House Beers** 16oz. can
Montucky **Cold Snack Lager** 12oz can **3**
New Glarus **Spotted Cow** 12oz can **4**

Pre-order deadline 10PM on **Friday, November 20**
Pick up between 12PM-5PM on **Wednesday, November 25**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.
FULL BEVERAGE MENU AVAILABLE.