



# BANOK

## RESTAURANT

### BAR MENU

#### SPECIALTY COCKTAILS 15

**IN THE RED** - Ketel One Botanical Vodka, Aperol, Lemon, Prosecco

**PLUS & MINUS** - Tito's Handmade Vodka, St-Germain, Cucumber, Lime

**THE A-TEAM** - Plymouth Gin, Luxardo Maraschino Liqueur, Crème de Yvette, Lemon

**THE LOAN RANGER** - Hendrick's Gin, Amaro Montenegro, Lime, Ginger Beer

**SMOOTH OPERATOR** - Don Julio Blanco Tequila, Orange Liqueur, Mango, Jalapeno, Cilantro, Lime

**THE WOLF** - Patron Silver Tequila, Blackberry, Pomegranate, Lime, Ginger Beer

**THE LAUNDERER** - Bacardi Superior Rum, Cinnamon, Pineapple, Lime

**LIEN ON ME** - Maker's Mark Bourbon, Peach, Sweet Tea, Lemon

**HIGH ROLLER** - Old Forester Bourbon, Espresso Syrup, Bitters

**CASH FLOW** - Bulleit Rye, Campari, Sweet Vermouth

#### DRAFT BEERS

**BUD LIGHT** 7

**LAGUNITAS IPA** 8

**MODELO ESPECIAL** 8

**ROTATING LOCAL SELECTIONS** 8

#### BOTTLES & CANS

**BUDWEISER** 7

**BUD LIGHT** 7

**FULTON LONELY  
BLONDE** 8

**MICHELOB ULTRA** 7

**MILLER LITE** 7

**SAM ADAMS BOSTON  
LAGER** 8

**GUINNESS** 8

**HEINEKEN** 7

**GOOSE ISLAND IPA** 7

**CORONA EXTRA** 7

**STELLA ARTOIS** 7

**HEINEKEN 0.0** 7

**STRONGBOW CIDER** 7

**TRULY HARD SELTER** 6

#### BAR SNACKS

##### SESAME-SEARED TUNA\*

Wasabi Mayo, Spicy Japanese Mayo, Wakame Salad, Chive Oil 23

##### TRUFFLED POTATO CHIPS

Seasoned Dipping Sauce, Parmesan, Parsley 14

##### MINI JUICY LUCY SLIDERS\*

Cheddar Bacon Cheese, Caramelized Onions, Toasted Bun, House Mini Pickle 17

##### BEER-BATTERED CHICKEN TENDERS

French Fries, House Ranch 19

##### MINI BEEF WELLINGTONS\*

Roasted Spaghetti Squash, Rosemary Jus 21

##### BUFFALO CRAB CAKES

Celery Salad, Microgreens, Smoky Blue Cheese Sauce 20

##### SMASHED BANK BURGER\*

Lettuce, Tomato, Choice of Cheese, Special Sauce, Chips or Fries 23

##### WALLEYE PO' BOY

Lettuce, Tomato, Pickle Chips, Cabbage Slaw, Chips or Fries 14

#### WINE

##### SPARKLING

Caposaldo Prosecco, Veneto, Italy 12/55

Chandon Brut Rosé, California 17/80

Mumm Napa Brut Prestige, Napa Valley, CA 15/70

Veuve Clicquot Yellow Label Brut, Champagne, FR 180

##### WHITE / SKIN CONTACT

Miraval Studio Rosé, Côtes de Provence, FR 12/46

Banfi Le Rime Pinot Grigio, Tuscany, Italy 12/46

Matua Sauvignon Blanc, Marlborough, NZ 12/46

St. Francis Sauvignon Blanc, Sonoma County, CA 12/46

Louis Jadot Steel Chardonnay, Burgundy, France 14/54

Simi Chardonnay, Sonoma County, CA 16/62

Famille Hugel Riesling, Alsace, France 19/74

##### RED

Cloudfall Pinot Noir, Monterey County, CA 12/46

Kings Ridge Pinot Noir, Willamette Valley, OR 13/50

Mercer Horse Heaven Cabernet Sauvignon, WA 16/62

Newton Skyside Cabernet Sauvignon, CA 14/54

Rodney Strong Upshot Red Blend, Sonoma, CA 13/50

\*These items contain or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness