



### Welcome to King Coil Spirits!

You are currently sitting in the Historic King Coil mattress factory, which our team has transformed into King Coil Spirits. Our distillery, tasting room and kitchen features an array of one-of-a-kind cocktails made from 100% house-made spirits to pair with our Roman-style Pizzas and small plates. Our spirits and liqueurs are all natural and unfiltered, and have been designed from the ground up to create our array of craft cocktails.

We hope you enjoy your experience as much as we've enjoyed putting it together.

Cheers,

King Coil Spirits Team





## SHARES

**Warm Olives**  
5

**Pickle Plate**  
8

**Ricotta Stuffed Mushrooms**  
14

**Burrata Bread**  
pesto, basil oil, crushed pistachios  
14

**Roasted Tri Color Carrots**  
rosemary, lemon ricotta, maple glaze  
12

**Oven Roasted Broccolini**  
lemon, pickled fresnos, bread crumbs,  
pesto, cured egg yolk  
13

**Cauliflower Gratian**  
roasted cauliflower, cheese,  
pumpkin seed gremolata  
14

**Cheese Board**  
3 cheeses, house pickles,  
house made rye crackers  
16

**Charcuterie Board**  
cured meats, house pickles,  
house made mustard, crackers  
18

## SALADS

**Caesar**  
crouton crumbles, parm,  
cured egg yolk, lemon zest  
12

**Chopped**  
mixed greens, prosciutto, pepperoni,  
house cheese blend, croutons, red onion,  
tomato, kalamata olives, pepperoncini,  
Italian vinaigrette  
19



## PIZZA

### Basic

Sometimes you just want a cheese pizza.  
No judgment.  
red sauce, cheese blend

17

### Marg

Some combinations are classic for a reason.  
tomato, basil, mozzarella, basil oil

18

### Boomer

crimini and oyster mushrooms, house made  
lemon ricotta, garlic chips, arugula, thyme  
vinaigrette, parmesan, cheese blend

22

### Veg-head

red sauce, cheese blend, pickled  
mushroom, broccolini, red onion,  
carrots, rosemary

20

### Potato Pesto

pumpkin seed pesto, blue potatoes,  
arugula, parmesan, lemon

22

### The Lake Monster!

*Named in honor of our neighbors across the patio.*  
smoked whitefish pate, capers, pickled red  
onion, arugula, lemon, dill, sumac

22

### Pork and Apple

prosciutto, lemon ricotta,  
pickled apple, arugula, balsamic

24

### Sweet Pep

Hidden Stream Farm pepperoni, red sauce,  
cheese blend, chili honey

*If you're a heat seaker, add pickled fresnos +2*

23

### Fancy Sausage

house made fennel sausage, house made  
lemon ricotta, red sauce, parmesan, arugula,  
shaved fennel, chili flakes, thyme  
vinaigrette, cheese blend

24



## ORIGINAL CREATIONS

### **Silk Road Cocktail**

A frothy clarified milk punch made with gin, Earl grey tea and other spices that celebrates a symphony of flavors from both east and west.

15

### **Queen Coil**

Gin Sour with egg whites and bitters.  
God save the Queen!

15

### **Altered State**

Peaty Poitin-style Unaged Whiskey,  
Bianco liqueur and Carciofo.  
Not your dad's negroni.

14

### **Hygge**

Hot apple cider with Modern Gin,  
lemon and a blend of warming liqueurs.  
Pairs with cozy socks, scented candles  
and warm apple pie.

14

### **Minnesota Nice**

White Rum and Trentaerbe with a  
passive aggressive kick of  
ginger, lime and mint.

14

### **Bianco Ala Limonata**

Bubbly lower proof cocktail featuring  
our complex Bianco Liqueur, a lemon twist  
and a whisper of celery bitters.  
Light, Citric and Refreshing.

12

### **Burnt Toast**

Toasted Sesame Oil washed Bourbon,  
Amaro and Coffee Bitters.  
Rich, bittersweet, and savory.

14

### **Blind Pirate**

Bold Riff on a winter nog, with  
Blackstrap Rum, Amaro, Cream and Egg.  
Notes of cinnamon, marzipan and striking  
fear in the the hearts of your enemies.

15

### **Winter Horchata**

Rice Milk, sweetened condensed  
milk, blackstrap rum, orgeat.

15

### **Draft Cocktail**

Rotating carbonated cocktail,  
ask your server for today's creation.

10

### **Mocktails**

Juniper Tonic, Hibiscus Chamomile Fizz,  
N.A. Manhattan, N.A. Hygge, N.A. Mule

8



## CLASSIC COCKTAILS

### **Sazerac**

New Orleans classic that enhances the bold spice of our Straight Rye Whiskey. Rye, Anisette, Peychaud's Bitters, Dem Simple.

**13**

### **Barrel Aged Manhattan**

Scuro Liqueur made with cacao and gentian harmonizes with our Bourbon, Rye and house made Foraged Walnut bitters. Finished in a Bourbon Barrel for extra complexity.

**15**

### **Old Fashioned**

Why mess with perfection?  
Bourbon, Dem Simple, Bitters.

**12**

### **Bitter Orange**

Oranges on oranges on oranges.  
Rubarbaro Rossa, orange juice,  
orange foam, orange boba

**13**

### **Mai Tai**

Don the Beachcomber classic made with our white rum and a housemade orgeat that screams marzipan from the hills.

**12**

### **Paper Plane**

Bourbon, lemon, house made Carciofo and Apperitivo.  
light, citrusy and bittersweet

**13**

### **Negroni**

If you've never had one, you should probably reconsider some things about your life.  
Gin, Chiaro Liqueur, Rubarbaro Rossa

**13**

### **Last Word**

Gin, lime, Trentaerbe and Maraschino.  
No monks were harmed in the making of this Trentaerbe.

**12**

### **Kiev Mule**

Vodka, spicy ginger, lime and soda.

**12**

### **Classic Daiquiri**

White Rum, Lime and Dem simple.

**12**

### **Highball**

Try any of our house made spirits, liqueurs, or cordials with soda or tonic and a slice of citrus.

**10**



## SPIRIT LIST

### **Dry Gin**

classic Juniper forward

### **Modern Gin**

juniper with citrus, coriander and a hint of chamomile

### **Straight Bourbon Whiskey**

Smooth wheated bourbon

### **Straight Rye Whiskey**

Robust 95% Rye

### **Peaty Poitin-Style Whiskey**

Heavily peat smoked, lightly aged Malt whiskey

### **Blackstrap Rum**

dark rum colored with molasses and burnt sugar

### **White Rum**

Made with Panela and Grade A Molasses

### **Apperitivo**

bittersweet with orange and grapefruit

### **Rubarbaro Rossa**

bitter grapefruit and orange with a hint of smoky Turkey rhubarb root

### **Maraschino**

bitter cherry and almond

### **Trentaerbe**

Translates to “30 herbs” and that’s no joke. Biggest flavors are mint and eucalyptus with a complex rounded herbal bouquet.

### **Amaro**

dark robust amaro with cacao, cinnamon and kola nut

### **Coffee Bitters**

SK Coffee infused bitters

### **Black Walnut Foraged Bitters**

foraged green walnuts, black walnut hull, gentian

### **Celery Bitters**

savory bitters with celery seed, gentian and lemon zest

### **Anisette**

anise liqueur

### **Carciofo**

artichoke amaro

### **Curaçao**

orange liqueur

### **Wormwood Liqueurs**

The Man won’t let us use the word “vermouth” because that’s a wine product. Vermouth translates to “wormwood” so, wormwood liqueur it is.

*Here are the 4 we are making:*

### **Scuro**

robust and sweet with cacao and vanilla

### **Chiaro**

herbal and sweet with citrus and thyme

### **Fiore**

dry, floral, thyme, celery seed

### **Bianco**

sweet white with vanilla and citrus



## FLIGHTS



### **Botanical Flight**

Dry Gin, Modern Gin, Trentaerbe

**10**



### **Amaro Flight**

Amaro, Carciofo, Rubarbaro

**10**



### **Wormwood Flight**

Ciaro, Scuro, Bianco

**10**



### **Whiskey Flight**

Bourbon, Rye, Peaty

**12**

**Take a bottle of  
King Coil Spirits home!**

Ask your server for availability and pricing.



THANK YOU



**Please join us for our  
evening Happy Hour!**

Daily 8-10 pm  
\$8 Highballs and Draft Cocktails

*Ask your server for  
today's special Draft*