

HANGAR 54 TAPS

Served in 16oz, 50oz, or 100oz. sizes

- SPOTTED COW** 4.8 ABV
- ANGRY ORCHARD** 5 ABV
- GOOSE ISLAND IPA** 5.9 ABV
- LEINENKUGEL'S SUMMER SHANDY** 4.2 ABV
- PEARL STREET DOWNTOWN BROWN** 5.5 ABV
- BUD LIGHT** 4.2 ABV
- MILLER LITE** 4.17 ABV

DOMESTIC & PREMIUM BOTTLES

- MILLER LITE** 4.17 ABV
- COOS LIGHT** 4.2 ABV
- BUD LIGHT** 4.2 ABV
- BUDWEISER** 5 ABV
- MICHELOB ULTRA** 4.2 ABV
- MGD** 4.2 ABV
- MGD 64** 3 ABV
- MILLER HIGH LIFE** 4.7 ABV
- BUSCH LIGHT** 4.1 ABV
- CIDERBOYS PEACH** 5 ABV
- NEW GLARUS MOON MAN** 5 ABV
- PBR TALLBOY** 4.7 ABV
- O'DOULS AMBER** .5 ABV
- LEINENKUGEL'S HONEYWEISS** 4.9 ABV
- LEINENKUGEL'S ORIGINAL** 4.6 ABV
- SAMUEL ADAMS BOSTON LAGER** 4.9 ABV
- NOT YOUR FATHER'S ROOT BEER** 5.9 ABV
- DOGFISH HEAD 60 MIN IPA** 6 ABV
- BELL'S TWO HEARTED** 7 ABV
- GUINNESS** 4 ABV
- LAKEFRONT RIVERWEST STEIN** 5.6 ABV
- ROLLING ROCK** 4.5 ABV
- NEW CASTLE** 4.7 ABV
- CORONA** 4.6 ABV
- REDD'S APPLE ALE** 5 ABV

DESSERT MENU

FUDGE CAKE

Fudge and chocolate liqueur-soaked sponge cake with chocolate icing, served with whipped cream 6

CHEESECAKE

Rich classic New York cheesecake with strawberries marinated and simmered in a Crown Royal strawberry sauce, with whipped cream 6

COOKIES & CREAM

Warm chocolate chip cookie bowl filled with ice cream, chocolate sauce, and whipped cream 5

CARROT CAKE

Towering carrot cake with 3 layers of cream cheese frosting topped with toasted pecans, and served with whipped cream 6

ADD ICE CREAM TO ANY DESSERT 2



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CHIPPEWA VALLEY
REGIONAL AIRPORT
3800 STARR AVE, EAU CLAIRE, WI 54703



NOT QUITE IN-FLIGHT

DRINK MENU



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WINE SELECTIONS

Glass/Bottle

WHITE

CHARDONNAY

Douglas Hill - 4/15
Mer Soleil Reserve - 9/30

SAUVIGNON BLANC

Douglas Hill - 4/15

MOSCATO

Douglas Hill - 4/15
LoDuca d'Asti - 7/22

PINOT GRIGIO

Douglas Hill - 4/15

RIESLING

Coastal Ridge - 4/15

WHITE ZINFANDEL

Douglas Hill - 4/15

MIMOSA

CLASSIC

OJ and champagne - 5

SUNSET

OJ and champagne along with a splash of
pineapple juice and grenadine - 5

SANGRIA

By the Glass/Pitcher

CITRUS MOSCATO - 5/20

STRAWGRIGIO - 5/20

RED

CABERNET SAUVIGNON

Douglas Hill - 4/15
Chalone Vineyard - 7/22

MERLOT

Douglas Hill - 4/15
Spellbound - 7/22

PINOT NOIR

Salmon Creek - 4/15

CHAMPAGNE

Salmon Creek - 4.5/17

HANGAR SPIRITS

VODKA

Absolut Original
-Peppar
Grey Goose
Hangar 1
-Original
-Mandarin Blossom
-Kaffir Lime
-Buddha's Hand Citron
Skinny Girl Cucumber
Sky
Smirnoff Original
-Citrus
-Cranberry
-Mango
-Peach
-Raspberry
-Strawberry
-Vanilla
Tito's
UV Blue Raspberry

RUM

Bacardi Original
-Limon
-151
Blue Chair Bay
-Original
-Coconut
-Spiced Coconut
Captain Morgan
Kraken
Malibu Coconut
Meyers Dark Rum
Sailor Jerry

TEQUILA

1800 Silver
-Reposado
Cabo Wabo
-Anejo
-Blanco
-Reposado
Jose Cuervo
Patron Silver
-XO Café

BRANDY

J. Bavet
Korbel

WHISKEY/BOURBON

Canadian Club
Crown Royal
Fireball
Jack Daniel's Original
-Tennessee Fire
-Tennessee Honey
Jameson
Jim Beam
Maker's Mark
Seagram's 7
Southern Comfort
Tullamore Dew
Windsor

CORDIALS

Blarney's Irish Cream
Cointreau
Disaronno
Dr McGillicuddy
-Cherry
-Menthol
-Vanilla
Frangelico
Goldschlager
Grand Marnier
Irish Cream
Jagermeister
Kahlua
Kinky
-Pink
-Red
Patron Xo Café
Rumple Minze
Rum Chata
Tippy Cow

HANDCRAFTED COCKTAILS

THE WRIGHT OLD FASHIONED

Maker's Mark whiskey
muddled with a sugar
cube, orange, bitters
and a cherry. Served
sweet or sour.

HAWAIIAN MAI TAI

Blue Chair Bay Coconut
Rum, pineapple and
cranberry juice. Fresh
strawberry and sugar.
Served with a fresh
orchid.

MONKEY WRENCH

Sailor Jerry Spiced Rum,
grapefruit juice and a
dash of bitters. Served in
a vintage oil can.

STORMY MORNING

Grape liqueur and
champagne with a dash
of lime juice.

SKY BLUE MOJITO

Malibu Coconut rum
muddled with blueberry
and mint.

VERY BERRY MOJITO

Bacardi Original rum,
an assortment of berries
and fresh mint and lime.
Topped with club soda.

HANGAR MULE

Kaffir Lime vodka, fresh
muddles lime and
ginger beer.

HANGAR 54 CLASSIC MARGARITA

1800 Reposado and
Grand Marnier. Mixed
perfectly with the right
amount of fresh lime
juice making for a
delicious premium
margarita.

SKINNY CUCUMBER TEA

Not your average Long
Island. We start with
Skinny Girl Cucumber
vodka, rum, triple sec
and gin. Throw in sierra
Mist and top off with
a fresh cucumber.

EARLY RISER MARTINI

Patron XO Café, white
crème de cacao and
cream strained into a
chilled martini glass.

SAPPHIRE FIZZ

Bombay sweet vermouth,
tonic and gently
squeezed wedge of
lemon & orange.

BASIL LIME COOLER

Hangar 1 lime vodka, a
splash of apple schnapps,
muddles with basil and
fresh lime juice. Topped
with seltzer.

HANGAR BLOODY

Our Original Bloody Recipe, zesty & refreshing
Served with Hangar 1 Vodka

Celery salt rim, pickle, olives, lime, lemon

— ADD \$3 FOR THE WORKS —

Celery stick, Rump's beef stick, shrimp,
Wisconsin cold cheese curd, pickled asparagus