

DRINKS + FOOD UNTIL 2 A.M.

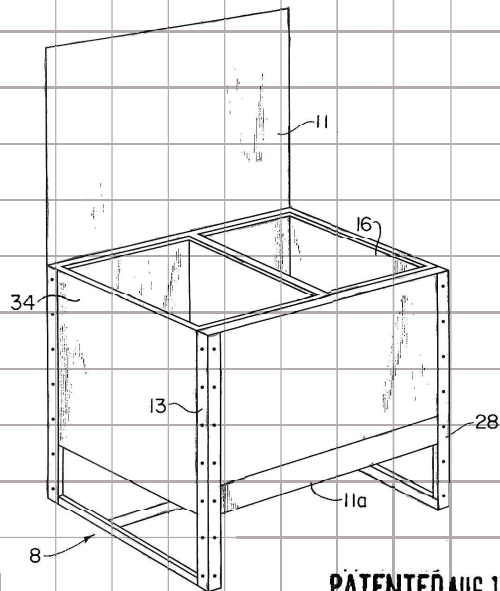
Mercury is a mid-century cocktail lounge with a rotating menu of artisanal cocktails, an extensive selection of wine, and nudge + wink versions of mid-century cocktail party food. We sometimes play 80's yacht rock.

Happy hour: 4pm - 6pm every day; all day Mondays

TRACK PROGRESS: @MERCURYOMAHA | #MERCURYOMAHA

CLINEBELL ICE MACHINE

The Clinebell machine uses single direction freezing to produce flawless 300 lb blocks of ice. We then take that block, a chainsaw, a hacksaw, and a chisel to carve a large ice cube that comes in any of our drinks on the rocks. Mercury has the only Clinebell between Denver + Minneapolis.



PATENTED
AUG 15 1972

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BEER (ALL TALLBOYS)

ZYWEIC EURO LAGER	5
BUD LIGHT	4
STRONGBOW CIDER	5
PSEUDOSUE IPA (T-REX ON THE CAN)	7
BELL'S TWO HEARTED IPA	6
AVERY CHAI HIGH SPICED ALE	6
SHINER BOCK	5
SURLY COFFEE BENDER BROWN ALE	6
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MAJOR TOM	6
- zyweic tallboy + a chilled manhattan shot	

See the full report for our complete selection of spirits + wines

SOMMELIER: SARA MELLOR

Sara Mellor

MISCELLANEOUS

CAN OF SODA POP	2
- coke, diet, sprite, fresca, ginger ale, soda water	
24oz FRENCH PRESS	5
20oz TEA POT	5
- black, mint, gunpowder green, or chamomile	

10.05.17

MERCURY

FOOD

CHARCUTERIE + CHEESE	15
- 3 meats + 3 cheeses, local baguette, whiskey mustard - cheese only option available	
BEER CHEESE FONDUE	9
- served hot with local baguette	
BIG SALAD	9
- candied walnuts, pear vinaigrette, pomegranate - add chicken \$4 add shrimp \$7 add steak \$7	
BUTTER POACHED SHRIMP COCKTAIL	14
- romesco sauce, lime, piment d'esplette; pan seared	
MUSHROOMS THERMIDOR	9
- stuffed with tallegio cheese; whiskey cream sauce	
BAKED EMPANADAS	10
- spinach artichoke dip OR carnitas + salsa verde	
SWEDISH MEATBALLS	12
- pork + duck meatballs, mushroom gravy, cherry jam	
FLATBREADS	10
- crab rangoon OR ratatouille	
CRABS CASINO	16
- silver dollar crab cakes, parmesan aioli + prosciutto	
STEAK + POTATOES	18
- piedmontese beef, roasted potatoes; chimichurri - add shrimp \$7	

TIRAMISU	7
- lady fingers, rum, coffee, cynar	

WARNING!

EATING RAW OR UNDERCOOKED EGGS OR MEAT WILL KILL YOU
GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

COCKTAILS

THE SEASONALS

- RUBY SOHO** 11
- mezcal, chile pepper liqueur, lime, cactus candy
- *smoky sweet heat whisks you to a destination unkown*
- BLUE MONDAY** 9
- cucumber infused tequila, violet liqueur, lime
- *so refreshing, it'll definitely be your new order*
- HUNNY CAT** 11
- gin, pineapple, lemon, honey, bitters
- *toasty + tiki, like autumn in the islands*
- OOPS! ALL CHERRIES** 11
- cherry brandy, tart cherry, maraschino, bubbles
- *tastes so good make a grown man cry*
- ASH WILLIAMS** 11
- bourbon, pear, allspice, lime, bubbles
- *whiskey, spice, and everything nice...groovy*
- BANNED FROM THE BACK PORCH** 10
- rye/wheat whiskey, wh vermouth, palm sugar, bitters
- *a manhattan built for the warm weather*
- COMPANY DIME** 10
- rye, orange apéritif, pineapple rum, bitters
- *don draper on a hawaiian holiday*
- THE BRIGADOON.** 12
- scotch, walnut liqueur, amaro
- *luscious + smooth; the stuff of legends*

ENTERING UNKNOWN TERRITORY

Feeling adventurous? Just ask your server to suggest a drink that isn't on the menu. We will do the rest.

COCKTAILS

THE STANDARDS

- MERCURY OLD FASHIONED** 12
- private label Knob Creek 12-year 120 proof bourbon, raw sugar, bitters
- SHARK ATTACK!!** 11
- two rums, coconut cream, pineapple, lime, cherry
- *tropical + tasty; slightly safer than a real shark*
- RICH \$EX** 12
- overproof bourbon, cynar, apricot
- *mysterious, extravagant, sultry*
- GRANDDADDY LOW** 9
- bourbon, lemon, amaretto, amaro
- *not too sweet, not too sour? 10-4 good buddy*
- SADIE HAWKIN'S** 10
- gin, apple, lime, pomegranate, bubbles
- *like a french 75 dressed up for the prom*
- THE NEW ROMANCE** 10
- vodka, passionfruit, lemon, genepy
- *tropical fruit, savory herbs, burning loins*
- DEPRESCA** 6
- a whole bottle of bourbon, bitters, fresca
- CHILLED MANHATTAN SHOT** 3
- mini manhattan from our proprietary shotmeister
- *add zyweic tallboy for \$3*

RECOMMENDATIONS:

BARTENDER: Clark Ross

- Hunny Cat
-
- Basil 75 w/ St George Aqua Perfecta
-
- The Metropolitan (*off menu - launch an inquiry*)

WINE

SPARKLING

- CHENIN BLANC** 9
- montfort, methode traditionnelle, fr, nv
- *baby champagne; ballin' on a budget*
- ROSÉ** 8
- poema, cava, es NV
- *strawberry + sparkles, you can't go wrong*

WHITE

- ALBARIÑO.** 8
- viñabade, rias baixas, sp 2016
- *luscious with hints of peach*
- SAUVIGNON BLANC** 8
- peter yealands, marlborough, nz 2015
- *miniature lambs cut the grass between vines!*
- CHARDONNAY** 9
- bread + butter, napa, ca 2015
- *something toasty from the coasty*

RED

- TEMPRANILLO** 8
- sierra cantabria, seleccion, rioja, sp 2014
- *rich + spicy, penélope cruz in wine form*
- VALPOLICELLA.** 8
- ca' la bionda, veneto, it 2016
- *fresh red fruit + violets make a fabulous duo*
- PINOT NOIR** 10
- thevenet + fils, les clos, burgundy fr 2014
- *wild but elegant*
- CÔTES-DU-RHÔNE** 12
- j.l. chave, mon coeur, rhône valley, fr 2015
- *a lightly spicy red from organic vineyards*
- CABERNET SAUVIGNON** 11
- fitch mountain, sonoma, ca 2014
- *berry delicious with velvety tannins*