

COCKTAILS

1.5OZ // 10.25

CAESAR

vodka, worcestershire, pickle juice, tabasco, horseradish, clamato

RAINY LAKE RUM PUNCH

spiced rum, wildberry puree, peach puree, bar lime, soda

SUNSET TEA

tequila, iced tea, bar lime

BLUEBERRY LEMONADE

blueberry vodka, lemonade, soda, blueberries

MARGARITA BAR

tequila, fresh lime, salt rim

**try it peach, strawberry, jalapeno, or grapefruit*

LAKESIDE SANGRIA

tequila, triple sec, wildberry puree, bar lime, soda

red or white wine

PEACH ELDERFLOWER SANGRIA

brandy, triple sec, elderflower syrup, peach puree, soda

red or white wine

STRAWBERRY BASIL SMASH

gin, simple syrup, strawberry puree, fresh basil, bar lime, soda

NORTHERN GALAXY

empress gin, fresh lime, coconut cream, bar lime, shimmer

GODFATHER

irish whiskey, amaretto, poured over large ice cube

AMARETTO SOUR

amaretto, lemonade, foamer

WHISKEY SOUR

whiskey, bar lime, fresh lime, foamer

LONG ISLAND ICED TEA

vodka, rum, gin, tequila, triple sec, bar lime, pepsi

MOJITO

white rum, simple syrup, fresh lime, fresh mint, bar lime, soda

ask about making it a pitcher

MARTINIS

2OZ // 15

BEES KNEES

empress gin, fresh lemon, local honey, lavender

NORTH OF THE BORDER

vodka, blue curacao, coconut cream, pineapple juice

ESPRESSO

vodka, kahlua, crème de cacao, espresso

CLASSIC

vodka or gin, dry vermouth

CRAFT BEER

473ML//9.75

LAKE OF THE WOODS SULTANA GOLD

NORTH AMERICAN BLONDE ALE

LAKE OF THE WOODS FORGOTTEN LAKE

BLUEBERRY INFUSED BLONDE ALE

LAKE OF THE WOODS NAUTICAL DISASTER

DRY HOPPED IPA

LAKE OF THE WOODS LAKESIDE

KOLSCH

LAKE OF THE WOODS CHANNEL MARKER

CITRA DRY HOPPED LIGHT LAGER

LAKE OF THE WOODS SEASONAL

ask your server about the seasonals

SLEEPING GIANT WHITE OUT

HAZY IPA

SLEEPING GIANT AMBER LOGGER

AMBER LAGER

SLEEPING GIANT ONE CITY

PILSNER

SLEEPING GIANT NORTHERN LOGGER

GOLDEN ALE

SLEEPING GIANT MR CANOE HEAD

RED ALE

SLEEPING GIANT SEASONAL

ask your server about the seasonals

LOCKER ROOM LAGER

LIGHT LAGER

DOMESTICS & IMPORTS

341ML//7.25

**BLUE, BLUE LIGHT, BUDWEISER,
COORS BANQUET, COORS LIGHT,
CORONA, STELLA, RICKARDS
RED, GUINNESS, CIDER**

BEVERAGES

BUDWEISER PRO, ODOULS AMBER/6

SOFT DRINKS/3.5

pepsi, diet pepsi, ginger ale, 7up, soda, iced tea, lemonade

COFFEE, TEA, HOT CHOCOLATE/3.5

MILK, CHOCOLATE MILK/4

BY THE GLASS

6OZ/9OZ/BTL

WHITE

FLINT HOUSE PINOT GRIGIO

Ontario VQA

9/13.25/30

WOODBIDGE CHARDONNAY

California

9.5/14.5/34

OGGI PINOT GRIGIO

Italy

9.5/14.5/34

PELLER ESTATES RIESLING

Niagara

9.5/14.5/34

OYSTER BAY SAUVIGNON

New Zealand

10/15/40

GALLO WHITE ZINFANDEL

USA

6.5/9.5/25

RED

FLINT HOUSE MERLOT

Ontario VQA

9/13.25/30

WAYNE GRETZKY CAB MERLOT

Ontario

11.5/15.5/40

FUSION ALTA MALBEC

Argentina

9.5/13.5/34

WOODBIDGE CABERNET

California

9.5/13.5/36

APOTHIC BLEND

California

11.5/15.5/40

ALRIS TRAPICHE MALBEC

California

10.5/14.5/38

BY THE BOTTLE

LA FIOLE DU PAPE

France

90

DECOY CABERNET

California

90

J LOHR CABERNET

California

90

19 CRIMES SNOOP DOGG

California

43

STAGS LEAP CABERNET

California

97

AMARONE DELLA VALPOLICELLA

Italy

90

LUIGI BOSCA MALBEC

Argentina

40

GHOST PINES CHARDONNAY

California

48

SANTA MARGHERITA PINOT GRIGIO

Italy

46

WHISPERING ANGEL ROSE

France

65

Flint House - est. 2015

If the walls of Flint House could talk, they would tell stories of bankers, clothiers and tobacconists, of newspapers, magazines, linens, gifts and soda shops and eventually restaurants. You name it, patrons have entered the building for over a century to find what they were looking for. The land was granted to the Township of McIrvine in 1889, and the building dates to the early 1900's with the construction of the Imperial Bank of Canada; in which blasted rock from the canal and mill was used to construct the basement. This still proves to be the foundation for what is now Flint House. The standard was set high for cuisine with previous owners, Ted and Barb Berry of the Berry Patch and Achour and Anne Cheblaoui of LaFlambé. From that history, Flint House was created in December 2015, with the vision of Duane and Grace Cridland.

As you walk in you are greeted by an eclectic infusion of rustic comfort and contemporary luster. We have restored the features as much as possible to its original condition to reflect a time when the building first laid its roots in Fort Frances and have paired them with additions hand-crafted by local contractors.

The brick walls were exposed, the tin ceiling restored to its original beauty, an old barn supplied the wood that line our walls and ladders from the barn were used for lighting. The tables and benches were once the doors and pews of a resident church. The doors were inlaid with hundreds of wine corks, saved by a previous owner. One of our bathroom doors is original, while the other, which reads "Council Chambers", is from a courthouse in Two Harbors, Minnesota. The liquor cabinet above the bar is a refurbished humidior from the cigar shop and on the wall, hangs a window from the recently torn down historic Rainy Lake Hotel and art by Cher Hogan titled "Days Gone By" portraying a walk through the history of our town.

While some are old, make no mistake, other parts of the restaurant are new and modern, including an open stainless-steel kitchen, as well as bathrooms that are non-gender and wheelchair friendly. You may find it hard to believe that Flint House lives in Fort Frances, but there is no doubt that Fort Frances lives in Flint House.

Welcome home.