

CHEESE & CHARCUTERIE

*a la carte with seasonal accompaniments & North Shore
Boulangerie sourdough (gf)*

HOOK'S 5 Year Cheddar / WI / Cow	6
CARR VALLEY Caso Bolo/ WI/ Sheep Cow Goat	7
CARR VALLEY Ba Ba Blue / WI/ Sheep	8
SEQUATCHIE COVE Cumberland / TN / Cow	7
TULIP TREE Trillium / IN / Cow	8
CYPRESS GROVE Humboldt Fog / CA / Goat	7
LARRUN-GAZTA Idiazabal / Spain / Raw Sheep	7
HOUSE Chicken Liver Mousse	9
HOUSE Corned Beef Tongue	7
HOUSE Pork Rillettes, 5 Spice Sweet & Sour	8
HOUSE Mortadella	7
HOUSE Smoked Duck Ham	8
HOUSE Smoked Trout Mousse	7
HOUSE Pork Pâté	8
ALTOS DE IBERIA Serrano Ham / Spain	9

*chef's choice of 4 cheese and/or charcuterie
selections with bread & accompaniments (gf)* 24

SNACKS

CHILI CRISP DEVILLED EGGS (gf)	6
FENNEL & CITRUS ROASTED OLIVES (gf) (v)	8
SWEET ROSEMARY & CITRUS ROASTED NUTS (gf) (v)	6
GARLIC CHILI ROASTED PEANUTS (gf) (v)	6
BEET PICKLED EGGS (gf)	6
PIMENTO CHEESE & SOURDOUGH (gf)	8

RAW

*½ DOZEN OYSTERS , Thai Naam Jim Kai, Lime (gf)	15
* ALBACORE CRUDO , Tiradito, Pickled Onion (gf)	14

VEGETABLE

Cauliflower **SALAD FATTOUSH**, Sumac Onion, Toasted Hazelnut, Pita Bread, Feta Labneh, Fried Caper, Fresh Herbs, Lemon Vinaigrette (v) 13

Panko Breaded **RUTABAGA SCHNITZEL**, German Gemüse Pickles, Horseradish Cream, Yuzu Kosho Apple Compote 15

Persian **LENTIL SHORBA**, Ash Roasted Sweet Potato, Tamarind, Red Onion & Pomegranate Seed Chutney, Marcona Almonds (gf) (v) 13

Tempura Fried Black Pepper **OYSTER MUSHROOMS**, Crispy Tofu, Scallion, Bean Sprouts (gf) (v) 14

FRIED PANISSE, Tomato Onion Seed Jam, Green Coconut Chutney, Cucumber, Cilantro, Mint, Crispy Sev (gf) (v) 12

SALT-ROASTED BEETS, Fermented Honey, Celery Root Purée, Fried Parsnips, Pistachio, Pea Shoots (gf) 14

HONEYCRISP APPLE SALAD, Farm Lettuces, Cashew, Celery, Kohlrabi, Radish, Miso Vinaigrette (gf) (v) 12

Wood Fired **BROCCOLI**, Aglio Olio, Calabrian Chili Puree, SarVecchio Parmesan, Oregano, Lemon (gf) (v) 13

Egyptian-Style **FUL MEDAMES**, Wood Fired Za'atar Bread, Arabic Pickles, Chickpea & Kumquat Balela Salad, Black Garlic Tahini, Dukkah (v) 24

ANIMAL

Handmade **DUCK & RICOTTA RAVIOLI**, Foie Gras Marsala Sauce, Duck Crackling Breadcrumbs, Pecorino Romano, Fried Sage 18

Suya Spiced **BRAISED LAMB**, Collard Greens, Basmati Rice, Peanuts, Daata, Fresh Herbs (gf) 16

Laughing Bird **SHRIMP SMØRREBRØD**, Trout Roe, Hard Cooked Egg, Crème Fraiche, Radish, Herbs, Housemade Rustic Danish Bread 15

Vietnamese **BEEF SHORTRIB** Bò Kho, Carrot, Lemongrass, Fish Sauce, Coconut Juice, Green Chili Condiment, Toasty Baguette, Herbs (gf) 18

Apple Cider Braised **PORK CHEEKS**, Herbed Spaetzle, Charred Housemade Sauerkraut, Pecans 15

Malaysian **SEAFOOD LAKSA**, Shrimp, Mussels, Littleneck Clams, Annatto Fish Cake, Rice Noodles, Coconut Turmeric Broth, House Sambal, Fresh Herbs (gf) 20

House **SAI OUA PORK SAUSAGE**, Coconut Jasmine Rice, Thai Som Tam Papaya Salad, Fried Garlic & Shallot, Peanuts, Jaew Sauce (gf) 16

GRILLED OCTOPUS Baby Bok Choy, Beech Mushrooms, Fish Sauce Caramel, Grilled Rice Cakes (gf) 15

*Huitlacoche Adobo **GRILLED STEAK**, Pecan Chili Refried Black Beans, Salsa Cruda, Escabeche Pickles, Cilantro, Onion, Limes, Fresh Handmade Tortillas (gf) 36

*(gf) - Items that are or can be modified to be gluten free
(v) - Items that are or can be modified to be vegan*

COCKTAILS \$14

#26 GUSTUSO MEXICAN RUM, TAMERLO TAMARIND LIQUEUR, GREENBAR HIBISCUS LIQUEUR, AGUA DE JAMAICA, LIME, CO2

#36 GUAJILLO & MORITA CHILI INFUSED MEZCAL, NIXTA LICOR DE ELOTE, AGAVE, FRESH LIME, TOASTED MASA SALT

#46 TAPATIO TEQUILA BLANCO, CAN DE LA CALLE FORTIFIED AGAVE WINE, APOLOGUE CELER ROOT LIQUEUR, ACIDIFIED CUCUMBER JUICE

#56 STRAWBERRY INFUSED C. COMOZ VERMOUTH, APEROL, FAIR STATE HOP WATER, SPARKLING WINE

#66 TANQUERAY RANGPUR LIME GIN, LEMONGRASS VERMOUTH BLANC, SUZE GENTIAN APERITIF, BLACK LIME TINCTURE

#76 KYOYA YUZU GIN, ROKU GIN, JUNMAI SAKE, YUZU & LEMON JUICE, KIRIN ICHIBAN JAPANESE LAGER

#83 WHITLEY NEILL ALOE & CUCUMBER GIN, CUCUMBER, JUNIPER BERRIES, RISHI GINGER LIME ROOIBOS ICE, FEVER TREE INDIAN TONIC WATER

#96 CARAVEDO PISCO, APOLOGUE PAWPAW LIQUEUR, RHUBARB JAM, FRESH LEMON, PINEAPPLE

FAVORITES

#13 KNOB CREEK BOURBON, COINTREAU, TRIOZZI SWEET VERMOUTH, ANGOSTURA BITTERS

#14 BUFFALO TRACE BOURBON, ST. GEORGE BRUTO AMERICANO, COCCHI DI TORINO VERMOUTH, BITTERCUBE CHERRY BARK VANILLA BITTERS, LUXARDO CHERRY

#27 CITADELLE GIN, ELDERFLOWER LIQUEUR, SAGE CORDIAL, GRAPEFRUIT JUICE, LEMON

#51 WHEATLEY VODKA, LILLET BLANC, LEMON, SALERS APERITIF, CRANBERRY, SPARKLING WINE

#102 CHAMOMILE-INFUSED VODKA, MATHILDE PECHE, HONEY SYRUP, FRESH LEMON

FEATURED COCKTAIL \$14

GOOD NEIGHBOR MINT TEA INFUSED TEQUILA, DRY VERMOUTH, SUGAR SNAP PEAS, FRESH LEMON
PROCEEDS BENEFIT STREET ANGELS MILWAUKEE - PROVIDING DIRECT SUPPORT TO MILWAUKEE'S HOMELESS COMMUNITY

NON-ALCOHOLIC COCKTAILS \$12

#84 COCKTAIL #83 WITH DAMRAK VIRGIN GIN

#110 SEEDLIP GARDEN 108, DILL, LOVAGE, BLACK PEPPER, CELERY, FRESH LEMON, DR. BROWN'S CEL-RAY SODA

#109 SEEDLIP SPICE 94, BLUEBERRY GINGER SHRUB, FAIR STATE HOP WATER

BEER DRAFT

CITY LIGHTS, MEXICAN LAGER, LAGER 4.8% Milwaukee, WI 6

ALLAGASH, WHITE, BELGIAN WHEAT 5.2% Portland, ME 8

NARCOSE, WHALE TAIL, PASSION FRUIT, PALE ALE
5.4, Rio Grande do Sol, Brazil 7

BLACK HUSKY, CITRA VAIN, PALE ALE 7.2% Milwaukee, WI 7

HINTERLAND, JAMAICAN HAZE, HAZY IPA
6.8% Green Bay, WI 7

NEW GLARUS, ROAD SLUSH, OATMEAL STOUT
6.2% New Glarus, WI 6

BEER BOTTLES & CANS

LIGHTER/WHEAT

Enlightened, Cream City Brix, Cream Ale 5% Milwaukee, WI 5

3 Sheeps Pils 5.3% Sheboygan, WI 5

Asahi, Rice Lager (21oz.) 5.2% Asahi, Japan 8

New Glarus, Spotted Cow, Farmhouse Ale
4.8% New Glarus, WI 5

Badger State, BRW-SKI, Light Lager (16oz.)
4.8% Green Bay, WI 6

Gathering Place, Arrivederci, Italian Pilsner (16oz.)
5% Milwaukee, WI 6

Gathering Place, Treffpunkt, Kolsch (16oz.)
4.6% Milwaukee, WI 6

Gathering Place, Ryed of the Valkyries, Dark Lager (16 oz.)
5.2% Milwaukee, WI 6

Weihenstephaner, Hefeweissbier (500ml)
5.4% Freising, Germany 7

BELGIAN STYLE/SOUR

Revolution, Freedom of Speech, Peach Session Sour
4.5% Chicago, IL 6

New Glarus, Serendipity, Fruited Sour 4% New Glarus, WI 6

Cuvée des Jacobins, Flemish Sour Ale 5.5% Belgium 9

Chimay, Red, Trappist Ale 7% Chimay, Belgium 8

Fair State, Roselle, Hibiscus Sour Saison
5.7% Minneapolis, MN 6

Hoegaarden, Witbier, 4.9% Belgium 7

Ommegang, Rosetta, Cherry Bruin 5.6% Cooperstown, NY 7

Sierra Nevada, Wild Little Thing, Sour Ale 5.5% Chico, CA 6

Surly, Grapefruit Supreme, Tart Ale 4.5% Minneapolis, MN 6

Westmalle, Trappist Dubbel 7% Westmalle, Belgium 10

BROWN/AMBER/MALT/DARK

Rogue, Dead Guy Ale, Bock 6.8% Newport, OR 6

Central Waters, Mudpuppy, Porter 5.6% Amherst, WI 5

Guinness, Irish Stout (16oz.) 4.2% Dublin, Ireland 9

New Holland, Dragon's Milk, Bourbon Barrel-Aged Stout
11% Holland, MI 8

Hinterland, Luna, Coffee Stout 5.8% Green Bay, WI 7

HOPPY

Alpine, Nelson, West Coast IPA 7% Alpine, CA 6

Bell's, Two Hearted, IPA 7% Kalamazoo, MI 6

Half Acre, Double Daisy Cutter, Double Pale Ale
8% Chicago, IL 8

Sierra Nevada, Celebration, Fresh Hop IPA 6.8% Chico, CA 6

New Glarus, Moon Man, No Coast Pale Ale 5% New Glarus, WI 6

Toppling Goliath, King Sue, DIPA (16oz.) 7.8% Decorah, IA 8

GLUTEN FREE/NA/CIDER/OTHER

Blake's, El Chavo, Mango Habanero Hard Cider
6.5% Armada, MI 6

Loon Juice, Hard Cider, 5.5% Spring Valley, MN 6

Hinterland, Saving Gracie, GF Hazy IPA 5.1% Green Bay, WI 6

Krombacher, NA Pilsner 0% Kreuztal, Germany 5

Lagunitas, Hoppy Refresher, Hopped Seltzer
0% Petaluma, CA 5

NessAlla, Grapefruit Eucalyptus Kombucha 0% Madison, WI 5

NessAlla, Berry Sangria Kombucha 0% Madison, WI 5

NessAlla, Blueberry Kombucha 0% Madison, WI 5

Shacksbury, Dry Cider 5.2% Vergennes, Vermont 6

Paulaner, Grapefruit Radler 2.5% München, Germany 6